



Roberto & Brett's Wedding Wines

Bodegas Copaboca "Gorgorito" Denominacion de Origen Rueda.

A family winery located on the nature preserve Vega del Duero-Riberas de Castronuno. Sustainable farming and respect for nature are their trademarks.

The wine is made of Verdejo with a splash of Sauvignon Blanc, a traditional blend in the region. Fresh and bright with green notes and blooming citrus finish.

Pair with: Brie, mini quiches (if vegetable-based), and crabcakes.



Ego Bodegas Fuerza

Located in the southwest region of Jumilla, Spain, the winery boast 3,000 hours of sunshine a year. You can taste all that sunshine in their signature local grape, Monastrell, blended with Cabernet Sauvignon for a warm, rich and ripe quality.

It's macerated on the skins for an extended period and aged in oak barrels for 12 months. The result is a plush dry red wine with deep, dark fruit, smoky and peppery spice notes, and a long finish.

Pair with: Drunken Goat and Cheddar, quiche (if cheese/meat-based), stuffed mushrooms, and empanadas.



Sparkling Perelada Cava Brut Reserva Denominacion de Origen Cava

A historic property with wine-making roots dating back to the Middle Ages, the winery has been in the current family for more than three generations.

Made from the traditional blend of local grapes: Macabeu, Xarel·lo, Parellada (25%), the wine undergoes a second fermentation in the bottle (à la Champenoise) and rests in the cellar for 15 month before release. Energetic and fizzy, the aging denotes richer toasty notes, elegant fruit and a shimmery finish.

Pair with: Brie, Cheddar, Mini quiche, stuffed mushrooms, crabcakes, empanadas and of course dessert! The sparkly nature is ideal for anything creamy or fried.