



# Classic Virtual Auction

## Irvine Classic Charity Golf Tournament



### South American Pantry | Cellar Collection

#166



Starting Bid **\$50.00**

Retail Value \$150.00

1 Available

Donated by **Woody J, Helen H**

Whole Foods Gift Card \$50

A South American staple, particularly in Columbia and Venezuela, **Arepas** are stuffed cornmeal cakes that are crispy outside and fluffy inside. They're a popular food item for street vendors but are also regularly made in homes. Arepas are eaten at all times of the day, often as a snack or side dish to the main meal.

**Arepas** are unleavened (they contain no yeast, baking soda, or baking powder) and are commonly made with precooked cornmeal for that signature golden color and corn taste. You can find pre-cooked cornmeal (such as P.A.N.®) in Latin American or well-stocked grocery stores.

Arepas are often cooked on a griddle, but can also be fried, baked, or boiled.

The filling choices depend on which region — or even household — you're cooking in. You can stuff them with ingredients like meat, eggs, beans, pumpkin, cheese, and more.

Craving arepas now? Get started cooking this South American dish with one of our delicious recipes. From breakfast to dessert arepas, there's a recipe for every meal of the day.

Here's everything you need to MAKE YOUR OWN AREPAS - Corn Flour, Sofrito, and Culantro Cooking base, Adobo Seasoning with Pimiento, and Parmesan Cheese, and Sazon and the Recipe.

We have thrown in a WHOLE FOODS GIFT CARD for \$50 to buy the fillings. Add in the 2 BOTTLES OF WINE FROM THE SOUTH AMERICAS and you have the perfect ingredients for a South American

Culinary Adventure

### **Tapiz Alta Collection**

#### **2019 Cabernet Sauvignon -**

*Aromas and flavors of fresh red and black fruits, with notes of plum jam that provide complexity. The delicate notes of eucalyptus accompany the fruit. The oak provides notes of coffee beans, vanilla, and chocolate. Friendly and with a long finish.*

*Blend: 95% Cabernet Sauvignon, 5% Merlot*

*Critical Acclaim*

**RP 90**

*Robert Parker's Wine Advocate*

*I found a great balance in the classical 2019 Alta Collection Cabernet Sauvignon. It was produced with grapes from their estate vineyards in San Pablo, a high-altitude and cool place in the Valle de Uco. It's clean and varietal, with contained ripeness and abundant, fine-grained, and textbook Cabernet tannins. 120,000 bottles were produced. It was bottled in May 2020.*

### **Tapiz Alta Collection**

#### **Malbec**

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*Winemaker Notes*

*Explosively fruity, fresh, and juicy. Flavors of blackberries and spice. A beautiful expression of San Pablo IG.*

*Critical Acclaim*

**JS 93**

*James Suckling*

*Blackberry, spice, and bark aromas turn to violets. Medium-to full-bodied with fine yet firm tannins and a flavorful finish that shows focus and brightness. Direct and polished. Drink or hold.*

**W&S 92**

*Wine & Spirits*

*Jean-Claude Berrouet, former cellar master of Château Pétrus in Bordeaux, joined the Tapiz team in 2013, and worked with Fabian Valenzuela on this wine. It's a selection from the estate's San Pablo vineyard, which sits at 4,430 feet in elevation. Fermented in stainless steel and aged for a year in an array of barrels (new and old, French and American oak), the wine feels cool and sleek. Herbal notes trace the path of the acidity, brightening the red fruit; earthy notes underline the espresso-roast richness of the tannins, firm and velvety. The only quibble is the alcohol, a peppery note on the back of the throat, but that could be turned to advantage with a rich beef stew.*

**RP 90**

*Robert Parker's Wine Advocate*

*The floral and perfumed 2018 Alta Collection Malbec is juicy and fresh, with very integrated oak, a soft mouthfeel with round Malbec tannins, and a perfumed finish.*