

PAIRING CHEESE

WITH

Ribera y Rueda

SPAIN'S MOST PRESTIGIOUS REGIONS FOR RED & WHITE WINES

James Beard Award-Winning author Laura Werlin shares tips on pairing Tempranillo (Ribera del Duero) and Verdejo (Rueda) wines with cheeses.

Laura Werlin, in collaboration with Ribera y Rueda, publishes articles monthly.



VERDEJO

Lookalikes: Sancerre, Loire, and Chablis

CHEESE PROFILES

CLICK THE CHEESES FOR MORE INFORMATION



JOVEN
Young, fresh, crisp

Soft-ripened, buttermilk, tangy, bright, mild and creamy, floral nose, citrus finish

Cypress Grove Humboldt Fog, MitiCaña Caña de Cabra

LESS-AGED
Medium texture, cream

Semi-soft, chalky, lactic, buttered citrus, elegant, buttery, mushroom-y, layered flavor

Monte Enebro, Leonora, Cowgirl Creamery Mt Tam

OAK-AGED
More texture and body

Semi-firm, robust, hints of toast, earthy, rustic, alpine herbs, nutty, more complex

Manchego 6 month, Roncal, Roth Grand Cru Reserve

TEMPRANILLO

Lookalikes: Bordeaux, Burgundy, Piedmont

CHEESE PROFILES

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CRIANZA
1+ year in barrel



Younger, herbaceous, earthy styles, slight smoke, fruity, mild, citrus finishes

Monte Enebro, Cabra Romero, Manchego 6 month, San Simon

RESERVA
1+ year in barrel
2+ year in bottle

Supple, fruity, savory, piquant, nutty, fudgy, layered umami, medium bold, rich

Idiazabal, Zamorano, Mahón, Beecher's Flagship, Ibores

GRAN RESERVA
2+ year in barrel
3+ year in bottle

Chewy, dense, balanced sweetness, savory, cellar-like, complex, deeper, richer finishes

Cabot Clothbound Cheddar, Manchego 12 month, Point Reyes Bay Blue

COSECHA

These wines don't fall within defined specifications but often exceed age classification limits

culture the word on cheese

LEARN MORE ABOUT THE TWO REGIONS

Time in bottle and barrel equals complexity

