

BOIA DE WINE CLUB

A row of wine glasses, likely snifter glasses, is arranged on a tray. The glasses are illuminated by a warm, golden light, creating a soft glow and highlighting the glass texture. The background is dark, making the glasses stand out. The overall mood is elegant and sophisticated.

April 2026

Que tienes en el Porrón?

We had such a phenomenal response to the Spanish wines featured in the past few months that we just had to explore more of the regionality of this diverse country. Given how much Tempranillo dominates the export market, it may surprise some folks to find out just how many ingeneous grapes can be found within Spain's borders; as of 2021 there are over 375 recognized varieties. You may have tried some of these at the restaurant; Tempranillo, Garnacha, Albariño, Airén, Monastrell, Godello, Verdejo and Viura have all made an appearance over the years and there are so many more to go!

We've found a few more for you to fill your *porrones* with this month; Mandó and Picapoll from the tiny appellation of Bages; Brancellao, Caiño Longo, and Treixadura from Rías Baixas; a Galician blend featuring the ridiculously named Bastardo grape (among many others), and a little more Mencia to tide you over (the rabbit label was the star of the show this January!)

The History of El Porrón: A wine vessel invented by the Catalonians, resembling a decater with a conical funnel attached. Designed for communal drinking, the porrón is often spotted at Spanish households, restaurants or during Running of the Bulls celebrations. It may take a few tries to use it gracefully, but life is always more fun with a little mess anyway.

questions, comments and concerns (or possibly to order more of your favorites)

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The Tasting Chart

CLARITY: CLEAR - DULL - CLOUDY - OPAQUE

BODY: WATER - LIGHT - MEDIUM - WHOLE MILK - SYRUP

TANNIN: LIGHT - MED MINUS - MED - MED PLUS - HIGH - SANDPAPER

SUGAR: BONE DRY - DRY - OFF-DRY - SEMI-SWEET - SWEEEEEEET

ACIDITY: WATER - LOW - MEDIUM - HIGH - MOUTH PUCKERING

FLAVORS:

FRUIT & FLOWERS - FRUIT & HERB - FRUIT BOMB - FRUITY DIRT

FRUITY ROCKS - SPICY FRUIT - FRUITY INCENSE - SPICED CIGAR BOX

HERB & EARTH - ROCKS - BARNYARD - CARDBOARD - WET DOG -

BALSAMIC VINEGAR - VEGGIE SALAD - DRIED FRUIT & HONEY - HONEY & NUTS

The Color Guide

STRAW

YELLOW

GOLD

WHITE



GOLD

ORANGE

AMBER

CONTACT

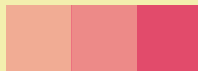
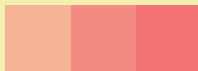


COPPER

SALMON

PINK

ROSÉ



GARNET

RUBY

PURPLE

RED



Paxton Grenache / Graciano

Region: Seaview, McLaren Vale, Australia

Varietals: 100% Grenache; 100% Graciano

Farming Practices: Organic, Biodynamic

While the “Sunburnt Country” is mostly known for Shiraz (Syrah), Cabernet Sauvignon and Chardonnay, the truth is an insanely wide range of varieties being grown from all over Europe, we’ve seen Italian, German and now Spanish grapes pop up in addition to the usual French suspects. McLaren Vale has a lot in common with Spanish terroir, both featuring a warm, Mediterranean climate that favors intense, generous wines.

Practically synonymous with France’s Rhône Valley, it is not as widely known that Grenache is actually one of Spain’s most famous exports. In the Vale it takes on jammy quality accented by wilted rose petals.

Graciano is a bold, inky varietal that produces wines of texture and rich pigment, the perfect fit for Seaview’s sandy, ironstone rich soils.

Paxton is a highly regarded winery founded in 1979 by David Paxton, a celebrated viticulturist in his own right. They’ve pioneered biodynamics in McLaren Vale since their inception, and to this day are a family owned and operated business.

Bodegas Abadal Pla de Bages Mandó

Region: Bages, Catalonia, Spain

Varietals: 100% Mandó

Farming Practices: Organic, Sustainable

"At Abadal, we listen to nature — because she always speaks to us."

Founded in 1983 Abadal winery is surrounded by vineyards and forest in the heart of Bages, in Santa Maria d'Horta d'Avinyó. It is comprised of vineyards that stretch across small plots and terraces dominated by clay and limestone soils. The forest of oak and pines protects the vineyard, they in turn protect the forest with what they call "ancestral sensitivity", an approach that involves maintaining symbiosis with the land and mindfulness in consumption of resources. They are the first European winery with the "Fire Wine" label, awarded to wineries that prioritize forest management and fire prevention. If you ever visit, be sure to say hello to Torrent and Aya, the two donkeys who live on the estate and are credited with maintaining the landscape.

Mandó and Picapoll are part of Abadal's Essence line, which is dedicated to recovering local grape varieties from the Bages region. The woodland influence is immediately felt, with wildflowers and ripe fruits. We also pick up on warm spices and the nutty taste of carob (the "healthy" alternative to chocolate we all ate as kids).

Bodegas Abadal Pla de Bages Picapoll

Region: Bages, Catalonia, Spain

Varietals: 100% Picapoll

Farming Practices: Organic, Sustainable

Picapoll is the dominant variety of the tiny appellation of Bages, a sought after DOP in Catalonia known for its difficult terrain and extensive wine history. This area is covered in limestone rich forests, with wild temperature swings from day to night and a very dry climate—perfect for cultivating unique, thought provoking wines. Picapoll has documented history dating back to the late 1500s, and was (and still very much is) revered for its intense aromatics and herbaceous complexity.

Bages is home to a scant 16 wineries, the most prominent of which is Abadal. They have championed the preservation of native varieties such as Picapoll, Mandó, Sumoll, and Picapoll Negra. The founder, Valentí Roqueta, actually founded the Pla de Bages DOP back in 1995, and released their first Picapoll the year after. Since then Roqueta has collected countless awards and recognitions over the years for his stunning Catalonian wines, his commitment to sustainability, and the wine tourism he offers on the estate.

Picapoll is also grown in the Rhône and Languedoc where it is known as Picpoul or Piquepoul, but it is at home in Catalonia, where its pineapple tones and herby aromas remind me of a central/southern Italian white. This is an everything wine; with or without food, in the afternoon by the sea or on a terrace late at night, Picapoll will keep you company.

Destinos Cruzados

DeTrás de la Casa Tinto y Blanco

Region: Condado do Tea, Rías Baixas, Galicia Spain

Varietal: Tinto-55 % Mencía, 35% Brancellao, 10% Espadeiro;
Blanco- 95% Albariño and 5% Treixadura

Farming Practices: Organic, Sustainable

In the village of Arbo in Condado do Tea (the southern inland subzone of Rías Baixas) Oscar Cidanes Domínguez and Marcial Dorado founded Destinos Cruzados in 2003. They make wines from native varieties only; Albariño, Mencía, Caiño, Loureiro, Espadeiro, Treixadura, and Brancellao are farmed a mere 1km away from Portugal. Less than 10k bottles are made every year from their 6 hectare estate.

The Tinto is Mencía based but gains quite a bit of freshness and fruit from the Brancellao. The Blanco is almost entirely Albariño with a touch of Treixadura (you may have seen this variety on the Boia list before- traditional Rías Baixas blends often include it and some even vinify it on its own). In both wines, heavy Mediterranean influence is felt. These are wines that don't just speak to their terroir, they shout it, with all the generosity of sun, sea and land that characterizes this part of the world.

Ver Sacrum 'Gloria S'

Region: Uco Valley, Argentina

Varietal: 100% Garnacha

Farming Practices: Organic, Sustainable

You've heard my fawn over this producer before- mentioned in January's box and featured back in October 2025, we were eager to get Eduardo's wines in your hands again after a recent visit. They finally landed stateside this month, and my favorite of his whole line up is featured, the 'Gloria S' Garnacha, a wine named after the famous old hollywood actress Gloria Swanson. Fitting, as this is definitely a wine you want to get up close and personal with.

While not a difficult variety, Garnacha it is highly terroir adaptable and required careful vinification. It is also capable of great range, from the rich rosés of Tavel (currently btg at restaurant), in blends (Châteauneuf-du-Pape is practically a religion, pun intended), or flirty American sparklings, it does it all. Here in the Gloria S we see a more delicate side of Garnacha, a table set with pomegranates, hibiscus tea, nectarines, and cherries.

Somm's Pick!

Xosé Lois Sebío Vinos de Encostas 'Wish'

Region: Ribeiro, Galicia, Spain

Varietals: Galician Field Blend (Sousón, Caiño, Ferrol, etc)

Farming Practices: Organic, Biodynamic

Ronsel do Sil 'Mueller Ceba'

Region: Bages, Catalonia, Spain

Varietals: 100% Mandó

Farming Practices: Organic, Sustainable

Ronsel do Sil is situated along punishingly steep slopes (ranging from 300 to 700 meters above sea level) on 'Bancales' terraces built by the ancient Romans. Maria José Yravedra makes roughly 45k bottles a year, following strict biodynamic practices and pruning, maintenance, and harvesting entirely by hand. Gravity flow systems are used instead of pumps, used wood and concrete for aging, and little to no sulfur additions.

Vinos de Encostas 'Wish' is a blend of native Galician varietals, all of which are grown on vines 80+ years of age on average. Aged in used oak for 18 months, it expresses intense aromatics and long lasting tannins. Vinos de Encostas means 'wines from the hills' referring to the very hilly, steeply sloped areas that Xosé Lois Sebio hand harvests his grapes from. The winemaking tradition in this area dates back to the 7th century, making it the oldest winemaking preserve on the Iberian peninsula.

Ronsel do Sil Virtual Visit:

<https://www.youtube.com/watch?v=vL07TAHHm3A&t=2295s>

BIO

de