



## February 2026

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### **REDS** **Miguel Torres – Andica** **Chile**

#### **Miguel Torres Andica Cabernet Sauvignon 2024** **Valle del Atata, Chile**

Intense deep red color. Complex aromas of red and black fruits, mixed with notes of spices and herbs. Nice, subtle tannin that provides excellent structure and volume on the palate with a fresh and balanced finish.

#### **Miguel Torres Andica Carmenere 2023** **Valle de Maule, Chile**

Dark cherry color. Fine fruity aromas, with balsamic and spicy notes. Elegant, velvety and sweet palate, with a juicy acidity that closes in a long and pleasant finish.

#### **Wine Club Policy:**

Wine Club Selections are guaranteed for 2 months; after that time substitutions of equal value may be made based on inventory.

Club wines are intended and priced for you to enjoy at home. However, members are encouraged to take advantage of special discounts on wine and food in the restaurant during pick-up days.

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# LAMB KEBABS W/ YOGURT SAUCE

## Ingredients

- 2 pounds boneless leg of lamb, cut into 2-inch cubes
- ¼ cup olive oil
- 2 garlic cloves, minced
- ¼ cup plain yogurt
- 1 teaspoon soy sauce
- 1 teaspoon Dijon mustard
- 1 teaspoon thyme leaves
- Freshly ground pepper to taste
- 1 red onion, cut into wedges
- 2 red peppers, cut into wedges

### For the Sauce

- 1 cup plain yogurt
- 1 clove garlic, minced
- 2 tablespoons lemon juice (or more to taste)
- ½ cup fresh coriander leaves, chopped
- Coarse salt and freshly ground pepper to taste
- Sprigs of fresh coriander/cilantro for garnishing

## Cooking Instructions

### Step 1

Marinate lamb cubes in mixture of olive oil, garlic, yogurt, soy sauce, mustard and thyme with pepper to taste for at least two hours, but preferably overnight.

### Step 2

Thread lamb on skewers, alternating with pieces of onion and peppers.

### Step 3

Combine yogurt, garlic, lemon juice and coriander leaves and season to taste with salt and pepper.

### Step 4

Preheat grill or broiler. Grill lamb for five to seven minutes, turning once for medium rare; cook longer if you want it more well done. Garnish plates with coriander sprigs. Serve sauce separately in a small bowl.

**\*Pair with Miguel Torres Andica Carmenere**