



**March 2026**

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**La Bandida**

**La Bandida Valenciana Rich Red 2024  
Valencia, Spain**

Aged in whiskey barrels, this wine carries layered notes shaped by wood. Subtle smoke, spice, and a touch of toasted grain frame the fruit, adding depth and structure. The barrel influence brings an earthy edge and a distinct character that carries through the finish, giving each glass added dimension without overshadowing the core profile. 85% Tempranillo, 15% Cabernet Sauvignon

**La Bandida Sur Lie White 2024  
Valencia, Spain**

This wine opens with aromas of raw honey, peach, and citrus. On the palate, apple and pear notes lead into a clean, mineral finish shaped by its time beneath the sea, adding freshness and a subtle salinity. 60% Chardonnay provides structure, while 40% Viognier adds apricot, floral notes, and light spice. This is a balanced wine defined by fruit, minerality, and maritime influence.

**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.

311 Mill Street  
Occoquan, VA 22125  
703.494.1622

[www.bottlestopva.com](http://www.bottlestopva.com) · [ekwigode@msn.com](mailto:ekwigode@msn.com)

# BBQ SHORT RIBS

## Ingredients

### Short Ribs

- 3–4 lbs bone-in beef short ribs
- 2 tbsp olive oil
- 2 tsp kosher salt
- 2 tsp cracked black pepper
- 1 tsp smoked paprika
- 1 tsp garlic powder

### BBQ Glaze

- 1 cup tomato-based barbecue sauce
- 2 tbsp brown sugar
- 1 tbsp apple cider vinegar
- 1 tsp Dijon mustard
- 1 tsp Worcestershire sauce

## Cooking Instructions

### Prep the ribs

Pat dry, rub with olive oil, salt, pepper, smoked paprika, and garlic powder. Let sit at room temperature for 30–45 minutes.

### Cook low and slow

Bake covered at 300°F for about 2.5–3 hours, until tender.

### Glaze and Char

Combine all BBQ Glaze ingredients. Increase oven temperature to 425°F. Brush ribs generously with the glaze and return to oven for 5–10 minutes, until glaze begins to bubble and caramelize.

### Rest and serve

Let rest 10 minutes before serving.

**\*Pair with La Bandida Valenciana Rich Red 2024**