



Groovy Grilling, Argentine-Style

Labor Day doesn't mean we have to put our grills away—just our white shoes. In fact, barbecuing, or the *asado*, is THE year-round preferred style of Argentine dining in large part due to their remarkably food-friendly wines.

You'd be hard-pressed to find a better match for anything on the grill than the tantalizing Torrontes, the bold Bonarda or the mouth-watering Malbec. Pick up a case or two of these grill-worthy wines, fire up our *Parrillada* recipe, and enjoy a taste of Argentina without the 12-hour flight!

Save XX% On These Argentine Treasures!

Insert offer

Get 'em while your grill is hot!

This special pricing is only available for the next two weeks.

Call us at 123-456-7890 if you can't make it down today, and we'll set some aside.

From The Kitchen!

Argentine Parrillada

The parillada, or mixed grill, is Argentina's ritualistic meal event. Beef typically rules the grill but we like to add pork, chicken and some chorizo sausage to mix it up a bit. Plus, it's fun to match these flavors with a line up of Argentine vinos!

Find the recipe at
www.vineconnections.com/parillada.htm

Did You Know?

The average Argentine eats 150 pounds of beef per year – the world's highest! Who can blame them--Argentine beef is some of the best in the world due to their cattle's grass-only diet. Richer, leaner and more flavorful than its grain-fed cousin, grass-fed beef has also been shown to be much healthier. The meat from these grass-fed bovines contains less saturated fat, less calories, and more omega-3 fatty acids.