

RAFTERS AT HOME

“prepared by us, cooked by you”

DRINKS PAIRING

THANK YOU FOR SUPPORTING US AT THIS UNPRECEDENTED TIME

OUR AIM OF THIS IS TO HELP BRING PEOPLE BACK TOGETHER THROUGH THE ONE THING WE LOVE..HOSPITALITY!!

At Rafters we offer the complete package of Food, Service and Drink. I am thrilled to be able to offer you this drinks package in your own home and hope you enjoy it!

Alistair

DRINK 1

SERVED WITH SIR ROBIN OF LOCKSLEY GIN CURED SALMON

- Keep chilled

GAVI DOCG 2018, La Chiara, Piedmont, Italy

From Piedmont in Northern Italy this wine is often over looked but when wine drinkers discover it then never look back.

Made with the grape Cortese the wine is everything a Sauvignon drinker looks for without the often-flowery notes. The wine shows a clean nose and is backed up with a palate of sharp citrus fruit, minerality and just a touch of smoke.

For me it is a great wine to serve with cured fish, its acidic, clean and powerful whilst still being light in body.

DRINK 2

SERVED WITH MOSS VALLEY PORK

WHITE RIOJA 2017, CONTINO, Rioja, Spain

One of Spains most prized producers this winery was established in 1973 producing fine wines in the traditional way.

This wine is made with grapes Viura, Malvasia & White Grenache. Viura is the grape of white Rioja, the grape has moderate acidity and produces wines made for oak ageing. This wine has been aged in new oak for 6 months which adds the rich flavour and intense mouth feel. Unlike a lot of white Rioja this wine has not undergone secondary malolactic fermentation to reduce the acidity as the wine maker wanted to keep some of the freshness to balance the oak.

For me this is the style of wine for Pork, you could reach for a light red but for me a rich wine wins the day every time.

DRINK 3

SERVED WITH CRÈME CARAMEL

TOKAJI ASZU, 5 PUTTONYOS, Tokaji Classic, Tokaji, Hungary

The famous wine of Hungary – and the favourite wine of Queen Victoria! Hungary used to send her a case for her birthday every year.

Puttonyos – this refers to the traditional method of making Tokaji. It is the name of the traditional bucket/measure which is filled with the pulp of sweet overripe grapes and added to the wine. The number of buckets added determines the sweetness level (the good ones start at 5!)

For me its always a tough decision, Sauternes or Tokaiji, but this has that extra level of sweetness and a more syrup like texture, so it is the perfect wine for an creamy texture dessert.

DON'T FORGET TO TAG US IN ANY POSTS ON SOCIAL MEDIA. WE WOULD LOVE TO SEE HOW YOU GET ON!!

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