

“Pintxos, Paella & Plonk”

22nd February 2026

By Ormond Smith

A tasting title like the above certainly stirs the imagination and over thirty members and guests attended La Tortilla Restaurant for this lunchtime experience, organised by owner/chef Duncan Chisholm. Duncan had very generously offered the Goustevin exclusive use of the restaurant for this tasting which was much appreciated.

On arrival we were offered a most acceptable measure of **Bodegas Gutierrez Colosa Fino Sherry** from the coastal town of El Puerto de Santa Maria in Jerez in southern Spain, around 75 miles from Gibraltar. A youthful wine, fresh and round and pale gold in colour, the nose gave off a delicate almondy aroma with hints of chamomile while the palate was citrusy, dry and light. This Fino benefitted from ageing under “flor” for at least three years and it was enjoyed along with an offering of olives.....but not just plain olives – these were Gordal olives from Seville in Andalusia, but marinated in a special “in house” marinade – delicious and very moreish!

Trays of Pintxos adorned the counter as Duncan outlined the format of the lunch and we were soon invited to partake of these titbits, not quite tapas, more canapés, served on montaditos



(small slices of crusty bread) liberally spread with a variety of toppings, egg mayonnaise topped with anchovies ; smoked salmon and cream cheese, and tuna mayonnaise topped with roasted red pepper and these “amuse bouches”, or “pequeño aperitivo” (if you prefer!) were certainly very well received and they were paired with a **2024 El Camarón Albariño** from vineyards in Rias Baixas in north-west Spain. Proximity to the raging Atlantic ocean

infuses the wines with characteristic salinity and a lively acidity, the nose emanating citrus aromas while the light and fresh palate displayed nectarine and nutmeg notes. Based on a long wine growing tradition, the grapes are entirely from their own El Camarón vineyards and hand crafted and nurtured with a singular dedication to Albariño.

All the while. Duncan had been attending what was a very large paellera to which he was constantly adding ingredients, the finished dish being heralded as “delectable”, even “ambrosial” – a delicious, mouth filling Chicken & Chorizo paella which most certainly “hit the spot” and to accompany this tasty creation we enjoyed a **2015 Ontanon Rioja Reserva** from La Pasada in Rioja Baja. This 95% Tempranillo (with 5% Graciano) wine is only produced in years of exceptional quality and after a long maceration, the wine spends 12 months in oak barrels followed by 24 months in bottle.



The nose has appealing aromas of

cedar, strawberries, pepper and quince and the palate has masses of fresh fruit, soft tannins with hints of cinnamon and intense vanilla. It complimented the paella perfectly and also the wedge of aged Manchego cheese served to complete the lunch – this cheese made exclusively from sheep’s milk from Spain’s La Mancha region – a most acceptable climax to an imaginative lunch.

Our thanks and appreciation to Duncan for both hosting and creating the regional lunch and also the “aides” Caroline, Christina and Jean for their assistance in making sure the proceedings flowed smoothly. There is really only one word to adequately describe the occasion.....***Olé!***

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Whilst the Fino Sherry and the El Camarón Albariño were from La Tortilla’s wine cellars, the 2015 Ontanon Rioja Reserva was purchased from Woodwinters, costing £18.00 per bottle.



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