



Wine poached pear



LA VIÑA DE
C O R T E S

INGREDIENTS:

Ercolini pears, Monastrell red wine, sugar, cinnamon, lemon and orange.

METHOD:

Boil the wine with cinnamon and the peels of a lemon and an orange, until reducing the alcohol.

Add as much sugar as you like, and when the wine is in the point of sweetness, add the pears and boil for 15 minutes. Then let the pears be for a few minutes in the Wine. Once finished the boiling time, reduce the broth in which the pears have been boiled and serve them with a little bit of this reduced syrup.

Type of wine:
Aged red

Grapes:
100% Syrah

Aging:
30 months in new
French oak barrels

D.O. JUMILLA

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