

Viva La Vida is produced and bottled on a small family estate in Penedès, Spain in a cave that sits 50 feet underground. Here perfection happens in the bottle using traditional méthode Champenoise to produce a fresh but rich and intense by balanced Cava rosé. It is rare and special, being made from 100% Pinot Noir grapes. Viva La Vida translates to “Carpe Diem” so get out there and live life 100% and seize the day with both hands!

Viva La Vida Brut Rosé is a beautiful cherry/coral color & delivers a bright stream of fine bubbles. Highlighting flavors of wild red fruit, rich cranberry and strawberries & cream, this wine is light & spicy on the front & yields a racy acidity with a lovely toasty and generous finish.

Spring is in the air and summer will be here before you know it!

We wanted to tempt you with this tropical-inspired, fusion tidbit. It is quick, easy and pairs perfectly with our Viva La Vida.

### **Thai Poke in Cucumber Cups**

#### **Ingredients:**

- 1lb. good quality ahi tuna - diced
- 1 avocado – diced
- 3 stalks green onion – chopped finely
- 2 Tbs. Thai basil – minced finely
- 1 Tbs. fresh ginger – garted finely
- 2 Tbs. shoyu (soy sauce)
- 1 Tbs. honey
- 1 Tbs. toasted sesame oil
- 1 Tbs. lime juice
- Sambal or similar hot sauce to taste
- 12 mini English cucumbers – cut 1-1.5 inche sections and partially hollowed out to creat cups.
- 1 Tbs. sesame seed – black & white for garnish

#### **Directions:**

Prep first three ingredients in one mixing bowl. Whisk the next seven ingredients together, then add to ahi bowl, cover and let chill for at least one hour. Fill the cucumber cups generously with the poke. Garnish and serve.