

For Immediate Release

Contact: Heather Freeman (800) 987-9806

Heather@heatherfreeman.com

Lindley Thornburg (703) 593-5503

Lindley@heatherfreeman.com

José Andrés' Award-Winning Tapas Restaurant Jaleo Crystal City Welcomes Pedro Gonzalez Mittelbrunn of Bodegas y Viñedos del Paramo for A Wine Dinner on May 11

WHAT: On May 11, 2011 join ThinkFoodGroup Beverage Director Jill Zimorski, to savor a rare wine treasure she discovered on her recent trip to Spain, as she welcomes special guest Pedro Gonzalez Mittelbrunn of Bodegas y Viñedos del Paramo. This unique winery is dedicated to a limited production of quality wines from two varietals native to the region of Leon, Spain. Jaleo Crystal City will be showcasing a menu specially created for the evening by Jaleo Head Chef Ramon Martinez featuring dishes from the region to complement the wines. Sr. Gonzalez will explain the history and stories behind them. Cost of the dinner is \$100 per person all inclusive.

WHY: Bodegas y Vinedos del Paramo was founded in January, 2010 by seven partners to make quality wines from two grape varieties: Prieto Picudo (red) & Albarin Blanco (white- NOT related to Albariño). Both grapes are native to Leon (and Albarin Blanco to Leon/Asturias) and Autochthonous (meaning they grow nowhere else.)

WHO: Pedro Gonzalez Mittelbrunn is one of the founding partners and developer of this project and has been the driving force behind the revival of Leon's indigenous varietal, Prieto Picudo. He is an agricultural engineer with a Master's Degree in Viticulture and Enology and an Enology Instructor at the University of Leon. He has been producing these types of wines for the past five years.

WHEN: May 11, 2011 at 7:30 PM

WHERE: Jaleo Crystal City, 2250 A Crystal Drive, Arlington, VA 22202. Call (703) 413-8181 for making reservations.

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