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Masters Dinner Becomes Platform for Spanish Wines

Rahm's Menu Honors Heritage and Grandfather

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In the world of golf, the Masters Champions Dinner at Augusta is much more than a tradition; it's a showcase where the passion for the sport intersects with gastronomy and selected wines that reflect the personality and origins of the last winner. This April, reigning champion Jon Rahm elevated this tradition to a new level with a menu deeply rooted in his Spanish, specifically Basque, heritage.

With the assistance of celebrated chef José Andrés, Rahm crafted a menu that kicked off with an array of tapas and pintxos; among them, Iberico ham, Idiazabal cheese, and a classic tortilla de patatas, not to mention spicy chorizos and succulent creamy

chicken fritters. These delights were complemented by a very special dish, "Mama Rahm's" lentil stew, a recipe passed down from his grandmother that undoubtedly added a touch of home and heart to the evening.

The main course presented a choice between two Basque classics: a grilled chuletón, a juicy rib steak accompanied by Tudela lettuce and piquillo peppers, and pil-pil style turbot, a delicate fish dish with white asparagus. Both dishes not only celebrated Basque cuisine but were also perfect companions for the wine Rahm selected, the 2012 CVNE Rioja Imperial Gran Reserva, a full-bodied wine with depth that beautifully harmonizes with intense and sophisticated flavors.

Dessert was a repeat of what was served at Rahm's wedding, a cream and whipped cream mille-feuille, which concluded the dinner on a light, festive note. This dessert not only reflected the celebration of his marriage but also symbolized the sweetness of sharing his culture and personal history with other champions.

The wine chosen by Rahm, the Imperial Gran Reserva, holds significant personal history for him. Produced only in the finest vintages, this Tempranillo is a testament to the quality and tradition of winemaking in Rioja. Rahm shared that this wine reminds him of his grandfather, a pivotal figure in his life, making his choice not just a tribute to his heritage but also an emotional toast to his memory.



Moreover, the involvement of the CVNE winery, founded in 1879 and run by the Urrutia Ybarra family, in this dinner underscores the enduring connection between families and their shared passion for quality wine. Víctor Urrutia expressed his excitement about the opportunity to highlight Spanish wines on such a prestigious stage as the Masters, noting that while Spanish wines may be lesser-known in the United States, events like this serve to showcase their quality and uniqueness in the wine world.

The Masters Champions Dinner is not just an event to delight the palate with exquisite combinations of food and wine; it's a celebration of culture, family, and the personal stories each champion brings to the table. By selecting dishes and wines that reflect his

Spanish heritage and the memories of his grandfather, Rahm not only honored his roots but also shared a very personal part of his life with the golfing world. This fusion of sport, gastronomy, and wine shows how traditions are enriched when they are personalized with stories that resonate far beyond the golf course.