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Wine Spectator

Sips & Tips

WINE OF THE WEEK

AVELEDA

Douro Charamba 2007 (88 points, \$8)

A mineral-infused red, with lots of crushed red fruit flavors and refined spicy notes. The lush finish features smoke, pepper and spice. Drink now through 2012. 70,000 cases made. *From Portugal.*

-Kim Marcus

Wine Spectator's editors have selected this wine as the best buy of the week.

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The Best selling Spanish wine in the US (AC Nielsen)

"... a solid wine with good typicity ... excellent value." Tom Matthews

Marques de Caceres Red Crianza: consistent, balanced, versatile
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Chili made with a good balance of seasoning and heat can match well with red wine.

Food Match

Chili Con Carne

As the days get cooler and the sun goes down earlier, it's time for braised meats and long, slow-simmered dishes that fill your house with exquisite aromas. Try this recipe for Chili con Carne, in which beef and pork are cooked slow and low with a thoughtful combination of peppers and spices. It's great cool-weather fare and it would make a good match with a fruity, spicy red like the one suggested above. [Read the recipe.](#)

[More Dining Tips](#)

Wine Tip

Douro Discovery Video

Learn about the quality revolution happening in the Portuguese Douro region with Joao Nicolau de Almeida of Ramos Pinto, and our own Kim Marcus, lead taster for the wines of Portugal.

[Watch the video.](#)

[More Wine Tips](#)



Joao Nicolau de Almeida and Kim Marcus discuss Portugal's exciting new reds.

New at WineSpectator.com:

almost here! Find out when the most exciting wines of 2009 will be unveiled—and how to get a first look at the full Top 100! [Get the full details here.](#)

- *Mad Men* fans and theater buffs, be sure to check out [our exclusive interview with actor Bryan Batt](#), who plays art director Salvatore Romano on the award-winning AMC series.

- Read all about Oscar-winning actress Hilary Swank's visit to the Marchesi di Barolo cellars in the most recent edition of [Unfiltered](#), our weekly look at the intersection of wine, entertainment, sports, business and more.

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