

**From:** Debbie Rios debbie@santiamwine.com  
**Subject:** Spanish Reds and Paella Friday January 27  
**Date:** January 26, 2017 at 7:25 PM  
**To:** tasting santiam tasting@santiamwine.com

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**Join us for:**

**Spanish Red Wine Tasting**

**Where: Santiam Wine & Bistro**

**Time: 4-8 PM**

**Cost: Full pour \$28 Half Pour: \$16**

**Date: Friday, January 27, 2017**

**Special: Paella Stuffed Peppers**

**The Wines:**

**2010 Cune Reserva Imperial Tinto Rioja \$48**

Saturated ruby. Spicy, intensely perfumed cherry and dark berry aromas are complemented by vanilla, potpourri and an exotic Indian spice quality. Smooth, round and concentrated, offering sweet, focused red and dark berry compote flavors lifted by juicy acidity. Appealingly sweet and broad on the impressively long, youthfully tannic back end, showing finishing notes of allspice, raspberry and bitter chocolate.

**93 Points Vinous**

**2011 Protos Reserva Rebera Del Duero, Spain \$37**

The 2011 Reserva has aromas of dark chocolate, cigar ash and baking spices with a core of ripe black fruit; it's oaky with a commercial profile in a nice way. The palate shows abundant, fine-grained tannins that give it a powdery texture and a slightly bitter finish. **90 Points Wine Advocate**

**2009 La Rioja Alta Alberti Reserva Rioja \$23**

Ruby-red. Aromas of ripe red berries, candied rose, vanilla and pipe tobacco, with a mineral element contributing vivacity. Juicy, penetrating and gently sweet on the palate, offering vibrant raspberry and cherry flavors that deepen on the back half. Shows very good heft and power on a long, focused finish framed by harmonious, slow-building tannins. **92 Points Vinous**

**2011 Marqués de Murrieta Reserva Rioja \$24.50**

I had two vintages to taste of the same wine, which always makes for an interesting comparison. The 2011 Rioja Reserva, their volume red, is a blend of 89% Tempranillo, 5% Mazuelo, 4% Graciano and 2% Garnacha Tinta from a diversity of plots in the Ygay Estate. The different varieties fermented separately in stainless steel vats. It matured in 225-liter American oak barrels for some 20 months, at least during eight months in new oak. The wine very clearly shows much riper fruit than the 2012; it is great to see the wine reflecting the much warmer conditions of the harvest. It has a classical profile with an important role of the American oak. The palate is polished and sleek, with very fine tannins and a long finish **91 Points**

**Robert Parker**

**2014 Cellar Cecilio Gratallops, Priorat \$20**

Producer notes: "Garnatxa, Cariñena, Syrah, Cabernet Sauvignon. The inspiration for the Black Slate Project is a Burgundian concept of village nomenclature, applied to the Priorat -- one region, nine historical villages, each with its distinct character but all unmistakably Priorat. Sun scorched vines cling to breathtakingly steep hillsides with their roots deeply plunged in the llicorella (slate) soils of this ancient region. Celler Cecilio is located in Gratallops, in the heart of Priorat, and was the first winery registered in the D.O.Ca. Priorat. It is a family estate dedicated to wine since 1942, established and founded by Cecilio Vicent, father of the current owner and winemaker, August Vicent. The vineyards grow in 9ha of terrasses on Priorat slopes, with very low yields. The village of Gratallops is the most prominent in the region, home to the most preeminent, broad and robust wines of the DOC."

**2012 Castaño Hecula 100% Monastrell ( Mouvedre) Yecla \$13**

The basic offering from proprietor Ramon Castano Santa, who owns a whopping 1,000 acres in Yecla, is the 2012 Hecula, which is sourced from a non-irrigated, single vineyard planted with 100% Monastrell. Aged in both tank and French oak, it comes from 60-80-year-old vines planted in limestone soils at a relatively high elevation of over 1,600 feet. Its opaque purple color is followed by copious aromas of blueberries, black raspberries, camphor, licorice, white flowers and a chalky limestone/dusty character. Full-bodied, rich and well-balanced, it is an incredible value. **91 Points Robert Parker**

**Saturday: Leftovers from Friday night! 12-4!**

**Cheers!**

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