

**From:** Debbie Rios [debbie@santiamwine.com](mailto:debbie@santiamwine.com)  
**Subject:** Excellent Spanish Reds and pulled pork tacos at Santiam Wine And Bistro Friday night  
**Date:** March 3, 2016 at 8:54 PM  
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## **Good Evening, Exciting high scoring Spanish Reds tomorrow night!**

**When: Friday, March 4th**

**Time: 4-8 PM**

**Cost: Full pour \$26 Half Pour \$15**

### **Special Entrée pairing: Slow Roasted Pulled Pork Tacos**

#### **The Wines:**

##### **2010 Marqués de Murrieta Reserva \$24.50**

The blend for the 2010 Rioja Reserva varies depending on the growing season. In the warm and ripe 2009 it was 93% Tempranillo, 4% Mazuelo and 2% Graciano and 1% Garnacha Tinta, always from their own vineyards and hand-harvested between October 2 and 23. Maria the winemaker thinks the Garnacha does not add much to their blend. The grapes fermented separately in stainless-steel vats and the wine aged for 21 months in American oak barrels. There is gob-smacking precision and elegance here. It's a pure wine with no oak that is super harmonious, floral and fragrant. I simply fell in love with the nose. Now onto the palate. The entry is really fluid, and then it explodes in your mouth, filling it along a thread of fine acidity making it long and tasty. It has the same astonishing purity and harmony, focus and precision found in the nose. This has to be the best Reserva from Murrieta in recent times. Bravo! One million bottles produced, but all the wine is one single lot and all the bottles you can find are exactly the same just they are bottled continuously for four months. Mind boggling quality for the price asked. **93 Points Robert Parker**

##### **2013 Hernando Y Sourdais Antidoto Tempranillo Ribera Del Duero \$18**

The 2013 Antidoto is Tempranillo from grapes from the Soto de San Esteban zone in the Soria province, the cooler part of Ribera del Duero. 2013 was a very challenging vintage in the zone, with abundant rains during the harvest (but less in Soria than in the rest of Ribera del Duero). They waited and when the grapes were ripe, they picked them very quickly, all in five days. The fermentation was in stainless steel but the wine was racked out and pressed before fermentation finished, in order to avoid extracting green tannins; it finished fermenting like a white, without skins. The wine was put in used barrels (some already 600-liter) where it aged to complete one year. There is something wild and a little herbal here, more Atlantic with freshness, something citric akin to orange peel and red rather than black fruit, with restrained ripeness. The palate is medium-bodied with abundant, fine-grained tannins; it's a little dusty, which provides some rusticity. It ends supple and long. A triumph over the conditions of the vintage. 65,000 bottles were produced in 2013. **90 Points Robert Parker**

##### **2010 Bodegas Muga “Selección Especial” Reserva Rioja \$58**

The 2010 Reserva Selección Especial is always the most food-oriented of their reds, a blend similar to the one found in the Reserva, 65% Tempranillo with some 20% Garnacha, 10% Graciano and 5% Mazuelo, but here the grapes are sourced from older vineyards in higher-altitude terraces where there are poorer soils and the grapes have an extra degree of freshness. The wine is also aged for longer in barrel and it's slightly marked by toast aromas. but the bright fruit

underneath is quite pure, and comes through very recognizable as Rioja. A second bottle showed fresher (the cork on the first one was a bit dry), even brighter and more transparent fruit. The palate is medium-bodied with grainy tannins that would benefit from some more time in bottle and have a long life ahead. There is very good acidity and fine balance. It's a wine that is perfect for the table. A great Selección Especial. **93 Points Robert Parker**

**2013 Bodegas Castano Solanera Yecla, Spain \$16**

Even better is the 2013 Solanera is a “Vinas Viejas” that differs from the Castano (100% Monastrell), as this blend is 70% Monastrell, 15% Cabernet Sauvignon and 15 % Grenache, aged 10 months in French and American oak. Another difference from the Hecula is that it was aged equal parts in tank and the other half in French oak. The Solanera, which comes from relatively high-altitude limestone soils at 900 meters, has a dense purple color, a big sweet kiss of blueberry and blackberry fruit mixed with crushed chalk, a full-bodied mouthfeel, beautiful purity, density and richness. The oak is well concealed by the lavish fruit—the wine just amazing. Drink it over the next 2-3 years, as these powerhouses are best consumed in their exuberant and extroverted youth. **92 Points Robert Parker**

**2013 Descendientes De J. Palacios “Pétalos” \$21.50**

Expressive black cherry, currant, licorice, mineral and smoke flavors mingle in this focused red. The texture is gentle but firm, with well-integrated tannins and racy acidity providing structure. A compact wine that shows good intensity. Drink now through 2023. **91 Points Wine Spectator and #53 in the 2015 Top 100 Wines!**

**2013 Torremoron Torremoron Tinto Ribera Del Duero \$13**

A fabulous value, this unoaked 2013 Tinto made from 100% Tempranillo planted between 1914 and 1934 is one of the super-star success stories in the Olé portfolio. There are over 65,000 cases produced of this expansive, hedonistic Spanish fruit-bomb. Its deep ruby/purple color is followed by abundant aromas of licorice, blackcurrants, black cherries, incense and unsmoked cigar tobacco. Ripe, fleshy, savory and hedonistic, it has proven to be a big commercial success, and the 2013 continues that trend. Consume it over the next several years. **89 Points Robert Parker**

**Cheers!**

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