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Subject: Spanish Tempranillo and Spanish Paella Friday Night
Date: June 9, 2016 at 6:44 PM
To: tasting@santiamwine.com

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Good Evening, Just a note to tell you about our Spanish Tempranillo tasting tomorrow night. We have a fun line-up and a special attraction is our (optional) dessert wine at the end of the tasting "1986 Toro Albala Don PX Reserva" 2oz pour \$6 we recommend our Bleu Cheese to pair with this taste add \$2.

Dinner Special: Spanish Paella with Seafood, Chicken and Chorizo, Yummy!

Where: Santiam Wine & Bistro

Time: 4-8 PM

Date: Friday, June 10

Cost: Full pour \$24 Half pour \$14

The Wines:

2010 Bodegas Roda Rioja \$38

(95% tempranillo, 3% graciano and 2% garnacha; went through malo and a year of aging in two- and three-year-old French oak): Vivid ruby. Ripe blackberry, cherry compote and woodsmoke on the pungent nose. Fleshy and expansive, offering deep, spice-tinged dark berry flavors and a suave note of candied rose. Picks up smokiness with air and finishes on a fresh dark berry note, with very good thrust and gentle tannic grip. **91 Points Stephen Tanzer**

2011 Bodegas Muga Reserva \$26

Deep ruby. Spice-accented aromas of dark berries, cherry pit, chocolate and candied rose, with a smoky element emerging slowly. Densely packed and sharply focused, with zesty acidity adding lift and cut to the wine's bitter cherry and redcurrant flavors. Finishes with silky, building tannins, a kick of peppery spices and strong spicy persistence. By all means give this youthful wine some aeration. **91+ Robert Parker**

2010 Marques de Murrieta Rioja 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**

2011 Izadi Reserva Rioja \$19

A 100% Tempranillo aged 14 months in American and French oak, the 2011 Reserva is an

outstanding value showing beautiful black and red currant fruits, high-quality, unsmoked cigar tobacco, licorice and loamy soil undertones. Deep, medium to full-bodied, very pure, rich and concentrated, this is a gorgeous wine to drink over the next 3-4 years **92 Points Robert Parker**

2012 Cvne Crianza Tinto Spain \$13

A wine that is extremely popular in Spain is the 2012 Cune Crianza, the usual Tempranillo-based blend with 15% Garnacha Tinta and Mazuelo matured in oak barrels for one year. The nose starts with notes of creamy oak that soon give way to aromas of ripe berries, blackcurrants and plums that are quite spicy and showy (revealing hints from both American and French oak) with a fresh, herbal, raspberry leaf touch. The palate is light to medium-bodied, polished and soft, with unnoticeable tannins and very well-integrated oak. It is easy to drink and to understand by the wide audience. A very good commercial Rioja, it is approachable now, but will also keep. This is bottled in different lots as the market requires, and was about to be bottled when I tasted it. A whopping 4.5 million bottles of this wine are produced. **90 Points Robert Parker**

2013 Domaine de Eguren Protocolo Tinto La Mancha \$8

The 2013 Protocolo Tinto, which is 100% Tempranillo and completely unadorned by oak, or any other makeup, This cuvée represents terrific value. Lush, ripe black and red currant notes, along with a hint of cherry and dusty, earthy undertones are present in this medium-bodied, lush and attractive, well-balanced wine. This is a delicious, fruit-forward effort to drink over the next several years. **88 Points Vinous**

1986 Toro Albalá Don PX Grand Reserva \$60 2 OZ Pour \$6

Toro Albalá has been releasing vintage-dated, sweet wines in chronological order for a while (I have great memories of the 1972) and the 'current' release is the 1986 Don PX Gran Reserva, which is a dark, sweet and concentrated dessert wine aged in American oak casks until bottling in June 2014. It has 350 grams of residual sugar. It's extremely dark, motor oil-dense, sweet wine with notes of raisins, hints of flowers, minty with aromas of candied orange peel and herbs, really aromatic and showy. The palate is dense, with the sweetness balanced by good acidity plus spicy and chocolate flavors. **92 Points Robert Parker**

Toro Albalá from Montilla-Moriles keeps releasing small lots of very old vintage-dated sweet Pedro Ximénez and this time I also tasted a couple of dry, old, vintage-dated Amontillados of mindboggling quality. Some of the wines reviewed here the last time are also released from new lots, with different lot numbers so the wines might vary slightly as each barrel is different. It looks like the current bottlings were all done at once. With such older wines the vintage date has to be taken with a pinch of salt, as there is little documentation about them and what happened during all these years.

Cheers!

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