

Wicked Cellars Tasting Notes
Friday, September 21st, 4:00 p.m. to 7:00 p.m.
Touring Spain's Rioja Alta Wine Region in a Glass
With Ray Bloom from Vinum Wines
\$10 Tasting Fee



This Friday, September 21, from 4:00 p.m. to 7:00 p.m. **Ray Bloom of Vinum Wines** will take Wicked Cellars on an early autumn trek to the Cenicero district in the heart of Spain's La Rioja Alta wine region. There century-old producer **Bodegas Riohanas** produces over 40 truly unique and fabulous whites and reds under several labels from this fabled Spanish wine region, including the following:

Puerta Vieja Blanco \$9.99

Made from 100% Viura grapes and fermented in stainless steel, this young wine is a bright, pale yellow-green, offering intense and elegant aromas with fresh, fruity nuances. Light on the palate with hints of well-integrated acidity it shows a pleasantly floral finish. This wine should be best enjoyed relatively soon to better appreciate its youthfulness.

2005 Vina Albina Reserva \$23.99



This second white wine is a blend of 90% Viura and 10% Malvasía from Rioja Alta. Unlike the Puerta Vieja Blanco, it is fermented and aged four months in American oak barrels.

Light yellow with green hues and outstanding varietal aromas; it is full-bodied and unctuous, complex and elegant, yet well structured and warm with a long and persistent fruit-filled finish.

2011 Bodegas Riojanas, Red Rioja Canchales Vino Joven \$10.99

Fresh and vibrant with red berries and a touch of pepper, this wine is the perfect marriage of old world tradition and new world precision. This soft and youthful 100% Tempranillo comes from dry-farmed vineyards in the sub-regions of Rioja Alta and Rioja Alavesa. It's vibrant with floral aromas, flavors of Bing cherry and loganberry and well-integrated spice with a touch of fennel.

2009 Puerta Vieja Crianza \$13.99

The Tempranillo, Mazuelo and Graciano-grapes for this wine come from dry-farmed estate vineyards in Cenicero and Sonsierra. Aged 19 months in American oak, this wine showcases the brighter, fresher side of Tempranillo, with Mazuelo and Graciano adding tannin, color and flavors of cherry and mulberry. Firm now, this youthful wine will soften in the glass or with another year or two in your cellar.

2005 Monte Real Reserva \$26.99

Intense cherry-red with brick hues, the 2005 Monte Real Reserva offers powerful aromas and a tasty and full-bodied palate showing good structure and polished, gentle tannins on a persistent finish.

The wine is well developed and mature, showing a harmony and balance between its fruit and oak aging, promising a long life maturing in the bottle.

2001 Monte Real Gran Reserva \$46.99

This wine shows the outstanding personality typical of the wines from the Cenicero region of Rioja Alta. Blending 80% Tempranillo, 15% Mazuelo and 5% Graciano, it is ochre-red with brick hues and brings together a wealth of rich aromas. It is full-bodied with solid tannins and good acidity, and its balanced and sensual flavors create an overall impression of amazing opulence.

Don't miss our special bonus pour for an additional \$5:

The 1998 Monte Real Gran Reserva \$51.99

Stephen Tanzer's International Wine Cellar rates this amazing wine at **93 Points**, describing it as,



“Dark red with a pale rim. Pungent, spicy nose shows pure cherry, redcurrant and plum complemented by succulent herbs, vanillin oak spice and a hint of dried flowers. Supple, lush and deep, with sweet red fruit flavors framed by gentle tannins. Fleshy and sweet on the back end, with impressive concentration and focus. This should age well.” (10/ 2006)