

Wicked Cellars Tasting Notes
Friday, October 5th, 4:00 p.m. to 7:00 p.m.
Wines from Spain's Fabulous Priorat Region
with
Drew Murphy of A&B Imports

\$10 Tasting Fee

This Friday, October 5th, between 4:00 p.m. to 7:00 p.m. taste buds will be zinging as Wicked Cellars rocks to the aroma and taste of **Spain's Priorat!** **Drew Murphy** from **A&B Imports** will be back in the house to lead us through some of the hottest Spanish wines that you'll ever get your hands on. Don't miss this chance to sample the depth and purity of the wines from the Priorat!

One of the most dynamic wine regions of Spain, the Priorat, lies within the autonomous community of Catalonia. Just inland from Tarragona on the Mediterranean coast, it's nearly surrounded by the lower altitude Montsant wine region. In 2000 the Priorat was awarded the highest designation of DOCa (Denominación de Origen Calificada), Spain's only region besides Rioja to be awarded this status.

In the wild and rugged terrain of the Priorat the vines' dramatic struggle to survive creates very special wines. The Priorat's unique terroir combines poor "Licorella" soil, a mix of black slate and quartz, with a variety of microclimates caused by the sheltering influence of nearby mountain ranges. In steep, terraced high altitude vineyards the vines must reach deep into the rocky soil for nutrients and water, resulting in extremely low grape yields with high extraction. The wine from these grapes shows amazing concentration, body and intensity.

2011 Conreria d'Scala Del Les Brugueres Blanco Priorat \$35.99

Made from 100% Garnacha (Grenache) Blanca and sourced from some of the oldest vines of their kind, this remarkable, single-varietal white wine earned **92 points from Stephen Tanzer's International Wine Cellar.**

"Light gold. Bright, spicy aromas of pear, lemon curd, honey and toasty lees. Concentrated, tactile and dense, with spicy lift to its flavors of white fruit and candied flowers. A chewy, mineral-driven wine, showing the richness of old vines, reportedly more than a century old. Finishes bright and long."

2009 Capcanes Mas Donis Barrica \$13.99

Friday's red wines begin with Capcanes' 2009 Mas Donis Barrica, a blend of 80% Garnacha and 20% Syrah aged for nine months in French and American oak. It gives up a fragrant nose of mineral, spice box, black cherry, and black raspberry, and in the glass it reveals a rich, glycerin mouth feel and texture; wild berry flavors; structure; great length and ripe, spicy

black fruits. Here's an outstanding value for drinking over the next four to five years." **The Wine Advocate awarded this wine 89 points!**

Celler Cal Pla 2009 Black Slate "Porrera" \$21.99

A blend of 60% Garnacha and 40% Carinena, the Black Slate Priorat received **90 points from Steven Tanzer and 91 points from Robert Parker.**

Deep ruby, with intense blackberry, cassis and licorice aromas on the nose, this wine is powerful and densely packed, with a structured impression to its dark cherry, black fruits and spices. It finishes weighty, sweet and long, with silky tannins and an echo of licorice.

2010 Celler de l'Encastell Marge \$28.99

Owned by Carmen Figuerola Juncosa and Raimon Castellvi Vignes, Celler de l'Encastell is a small vineyard and winery in the village of Porrera, DOQ Priorat. In 1999, the family created a new winery in Porrera from a centuries-old house, even using the old well as a barrel room.

The 2009 Marge is 60% Garnacha with the balance Syrah, Merlot and Cabernet Sauvignon aged for eight months in French and American oak. "Dense purple in color, it delivers an enticing nose of licorice, liquid minerality, lavender, incense, and black cherry. Round, intense, and layered on the palate, it is likely to unwind for another 2-3 years and deliver prime drinking from 2013 to 2021." - **Wine Advocate**

2007 Celler de l'Encastell Roquers de Porrera \$42.99

Our second wine from Celler de l'Encastell is big brother to their Marge! "The 2007 Roquers de Porrera is composed of 80% Garnacha and Carinena with the balance Merlot and Syrah aged for 16 months in 50% new French oak. Aromas of wet stone, licorice, underbrush, black cherry and plum lead to a silky-textured, elegant yet powerful expression of Priorat. Incipiently complex, it will benefit from another 2-3 years of bottle age and offer prime drinking from 2013 to 2022." -**93 points, Jay Miller, Wine Advocate # 188 Apr 2010! This wine also took 91 points from Stephan Tanzer's International Wine Cellar.**

2007 Pares Balta Gratavinum 2πr \$42.99

With over seventy years in the wine business Pares Balta is a family winery belonging to the Cusine family. Gratavinum is their winery in the town of Gratallops in Priorat. In the Priorat vines struggle to survive. Gratavinum's holdings there consist of old vine Carignan and Grenache, typical of the Priorat, as well as Cabernet Sauvignon and Syrah, two newcomers that have adapted well to the harsh climate and the infertile soil.

"Deep crimson-colored, the Gratavinum 2πr offers a fragrant bouquet of wet rock, underbrush, black cherry, plum, and licorice. Racy on the palate with lively acidity nicely balancing the wine's full body, it has layers of savory black fruits, spice box, and a lengthy finish. Give it 1-2 years to round out and drink it from 2012 to 2019." -**90 points, The Wine Advocate.**