

Wicked Cellars Tasting Notes
Saturday, March 2nd, 2:00 to 5:00 p.m.
Argentina's Mendoza Valley with
Amber Kegley of Mistica Wines
\$10 Tasting Fee

During our tasting event this Saturday from 2:00 to 5:00 p.m. we are pleased to present Amber Kegley with wine importer, Mistica Wines, who will share with us several delightful treasures carefully selected from Mistica's extensive collection of Argentine wines.

2012 VinÉcol Torrontes \$16.99

The "VinÉcol winery" project was launched in 2000 with the aim to set up a winery oriented towards high quality organic wines for exportation, that may distinguish itself by a throughout care of the whole process as well.

VinÉcol's philosophy involves high respect and care for the environment, and they have committed to comply with international organic production and quality.

This all-organic wine is a natural yellow color with golden notes. It allures with attractive and evolving aromas that, at the beginning, suggest tropical fruits and later, comfort flowers such as lemon blossom and jasmine. In the mouth, its body and elegance are surprising as they're paired with citrus and fruit notes before and long and pleasing finish.

2010 Sur de los Andes Chardonnay \$13.99

This old world style Chardonnay from Mendoza is crafted by one of Argentina's rising young stars, winemaker Pablo Durigutti, for Guillermo Banfi, the young Argentine wine professional and former banker who founded Bodega Sur de los Andes in 2005.

This wine is full bodied in the mouth with subtle hints of tropical fruits and green pears on the nose and crisp acidity on a lasting finish. Round and lush without overpowering the palate or the meal pairing. Clean from start to finish with no creaminess or bitterness on the finish.

2010 Sur de los Andes Bonarda \$13.99

Bonarda is known for its fruity easy-going wines. Deep red color, this wine offers a nose of ripe dark berries. The palate is fruit forward, offering dense, rich berry tones with vibrant tannins. Try with burgers, pizza, grilled sausages and barbecues.

"Exotic on the nose, with aromas of raspberry, plum and blueberry. Shows good intensity on the palate, with a solid feel and fresh flavors of blackberry and dark plum. Fresh but smooth on the finish; very good in every way." 88 Points- Michael Schachner, (5/1/2012)

2012 Santa Irene Malbec \$10.99

The Santa Irene Malbec comes from the District of La Paz in central Mendoza Valley, a high altitude semi-desert region with huge temperature ranges. These conditions produce Malbec that's purple with ruby shades, offering red fruit, prune and red flower aromas. On the palate it shows an elegant and balanced structure. What a deal for \$10.99!

2012 VinÉcol Malbec \$16.99

This Mendoza Malbec is certified organic and sourced from the central valley of Mendoza where they must cover the vines with mesh to protect them from hailstorms. Typically dark purple in color, this is a spicy, full-bodied wine reminiscent of blackberries, plum, tobacco and chocolate. Argentínians have adopted Malbec as their national grape, and some even call it the "Angel of Argentina."

2008 Dona Silvína Malbec \$26.99

This Mendoza Malbec is produced by Bodegas Krontíras, a winery that practices organic and biodynamic production techniques. According to Krontíras, biodynamics considers the production unit (finca, vineyard and environment) as a whole. Everything is incorporated to the land, and each plant, insect, mineral, etc. provides something to create a unique eco-system and a balanced circle of life.

The wine is dark red color with ruby tones by the edge of the glass. It shows an elegant wood impact, with integrated fruity notes, like mature plums and over ripe strawberries. In the mouth it is full-bodied with a long persistent ending.

Robert Parker / Wine Advocate: 90 Points, Stephen Tanzer's International Wine Cellar: 90 Points