

Wicked Cellars Tasting Notes
Friday, January 17th, 4-7 p.m.
Killer Spanish Wines That Really Deliver!

\$10 Tasting Fee

\$5 for Wine Club Members

Tasting Fee Refunded with Purchase of Three Bottles from the Tasting

Bodegas Borsao 2012 Selección Blanco \$10.99

This surprisingly layered version of Macabeo, an otherwise relatively neutral grape, the Borsao Blanco from Campo de Borja is loaded with strong citrus and tropical fruit aromas and citrus flavors along with green apples and pears. Fermented in stainless steel tanks and aged in French oak barrels for three months, this wine is gentle but refreshing in the mouth and on the finish.

Bodegas Ateca 2012 "Honoro Vera" Garnacha \$10.99

Honoro Vera's Garnacha is produced from some of the best hillside vineyards in Calatayud. The gnarled old vines struggle in poor gravelly soil, and produce wines with finesse, complexity, and great concentration.

The Honoro Vera shows an aromatic nose of cherry and blackberry and great flavors of juicy plums and sweet berries highlighted by the touch of pepper on the finish.

Bodegas Y Vinedos Ilurce 2011 Rioja "Río Madre" \$11.99

Bodegas Y Vinedos Ilurce was founded by the Escudero family in 1940, and the fourth generation of this family of vintners now produces the wines, sharing all aspects of the wine making process.

A Rioja grape that adds much to the Rioja blend, Graciano offers great color, good acidity and, lively blue/purple fruit. It's so rarely bottled as a single varietal wine, that when it is, it's certainly worth checking out.

Bodegas Juan Gil 2011 Albacea Monastrell \$11.99

Fans of the blockbuster Jumilla red Clio won't want to miss this outstanding bargain from the enigmatic Miguel Gil who helped put this backwater Spanish wine region on the map. The Albacea is crafted with 100% Monastrell (Mourvèdre) from a number of Gil's select vineyards. Appealing aromas of smoke-infused blackberry, cedar, and pepper lead into succulent fruit flavors balanced by a clean, fresh finish. The Albacea works well at parties, alongside lamb chops and burgers, and unfinished bottles can be kept corked in the fridge for at least 2 days of enjoyment.

2011 Gil Family Estates Blue Grey Priorat \$21.99

Here's a blend of 45% Garnache, 30% Mazuelo and 25% Cabernet Sauvignon from Gil Family Estates out of Spain's amazing Priorat region!! I'm too choked up to say more- you'll just have to come try it for yourself!

Bodegas Muga 2009 Rioja Selección Especial \$48.99

"While Muga makes a terrific Reserva wine that they market in North America, that wine is actually labelled as "Crianza" in Spain. It is aged more than long enough to be called a Reserva, but it is the Reserva Selección Especial that is actually bottled as the Reserva in Spain.

"Blackberries, an array of baking spices, violets, chalky minerality...all these come together in wonderful balance to create this wine. It's heady, primary and delicious now, though it will certainly repay many years, and likely up to a few decades, of cellaring..." - Joe Manekin, K&L Spanish Wine Buyer

Rated 95 points by Wine Spectator and 93 points by Stephen Tanzer's International Wine Cellar