

Red Feet Wine Market
HANG TIME “Iberian Peninsula: Spain & Portugal”
Thursday, January 21, 2010

PRICES ARE FOR:
1 BOTTLE–6 BOTTLES–12 BOTTLES (mixing is ok!)

Protocolo White 2008 (Castilla, Spain)
70% Airén, 30% Macabeo (Viura)
\$8.50 each - \$7.65 (6) - \$7.23 (12)

Charming floral nose (orange blossom rules!) over chalky stone. The palate is round with nice acidity and flavors of tangerine and other citrus with a hint of honeysuckle. Medium bodied.

Quinta Do Casal Branco 2007 (Ribatejo, Portugal)
30% Castelão, 20% Trincadeira, 20% Cabernet Sauvignon, 20% Alicante Bouschet, 10% Touriga Nacional
\$9 each - \$8.10 (6) - \$7.65 (12)

This highly aromatic wine offers black cherry and plum with chocolate and mocha. Spicy oak joins with chocolate covered cherry on the palate. There’s a hint of bramble in this wine structured by silky, supple tannins.

Vale Do Bomfim 2006 (Douro Valley, Portugal)
40% Touriga Franca, 25% Tinta Roriz, 20% Tinta Barroca, 15% Touriga Nacional
\$15 each - \$13.50 (6) - \$12.75 (12)

Penetrating aromas of cedar and plum are complex and interwoven. The palate, too, is complex, with plum (both fresh and dried) and fig flavors, spice, and a bit of cigar box. Intense but not heavy, well integrated with a long finish—a fabulous food wine.

Maximo Tempranillo 2006 (Castilla, Spain)
100% Tempranillo
\$9 each - \$8.10 (6) - \$7.65 (12)

Vanilla and pipe/cigar tobacco join with red plum on the nose. There’s a mix of jammy fruit on the palate (black plum and cherry dominate) that’s kept fresh and lively by acidity. Bright and interesting with a toasty finish.

Urban Ribera del Duero 2007 (Burgos, Spain)
100% Tinta del País
\$16.50 each - \$14.85 (6) - \$14.03 (12)

Black fruits, fig, cocoa powder, spinach with mace, and wood aromas. Plum, stewed cherry, bitter chocolate, dusty earth, and fruit tannin dance a complex minuet. Beautiful structure and length. Open early.

See you next Thursday for HANG TIME!
Our next subject will be
“Latin Lovers: Argentina & Chile”
EXPLORE THE WORLD IN YOUR GLASS.

Iberian Peninsula—Spain and Portugal

Although they share the same peninsula, Portugal and Spain have had different outlooks since the 15th

century—Portugal has looked to the ocean, Spain to the Mediterranean and Europe. Despite its plethora of explorers and discoverers, Portugal never created the empire Spain did. Spain was a world player, a sophisticated meeting ground for many of the Mediterranean cultures for centuries. Portugal was a comparative introvert, Spain an extrovert. This has influenced their wines as well as their histories.

In the 18th and 19th centuries, Portugal was famed for the production of fortified wines (Madeira and Port), shipped primarily to England and America. Table wines, made from the over 230 indigenous grapes, were consumed at home. This changed only in the late 20th century, and even today her wines are not well known. The reds have a rustic quality with strong tannins, and need considerable time to soften enough to provide pleasure. This is changing as more modern winemaking techniques are used. Spain’s emergence on the international wine scene began centuries earlier, and today the country has more land planted to grapes than any other. (It’s third in wine production.) The tradition of long barrel ageing has given way to more modern approaches that produce fresher wines, but winegrowers show respect for the inherent character and flavors of the grapes.

Portugal’s wine regions include Vinho Verde, Douro, Dao, Ribatejo, and Alentejo (which provides more than half the world’s corks). Most wine is red, and is usually a blend of several varieties. The **Dow Vale do Bomfim Douro 2006**, the third vintage of this wine, was originally made for the Symington family’s own table. It is a blend of the grapes used in Port, made from two of their finest Quintas. From Ribatejo in the south comes **Quinta do Casal Branco 2007**, a blend of five grapes. It’s had some time to soften and meld.

The first Spanish wine is a white, **Dominio de Eguren Protocolo Blanco 2008**. It is made from Airén (Spain’s most widely planted grape) and Macabeo; it’s a bright, refreshing quaffer. The **Maximo Tempranillo 2006** also hails from central Spain. Bodegas Maximo, founded in 2002, makes varietal wines such as this juicy Tempranillo. The Douro/Duero River forms part of the border between Spain and Portugal. The **Urban Ribera del Duero 2007**, from the Spanish side, is made from Tinta del Pais, a local clone of Tempranillo. Contrast the two Spanish styles of this grape. Note also the difference between the Portuguese and Spanish wines from this river region.

There are other exciting Spanish and Portuguese wines in the store—we’ll be glad to point them out!