

Red Feet Wine Market
HANG TIME
“Malbec and Malbec Blends”
Thursday, April 15, 2010

PRICES ARE FOR:

1 BOTTLE – 6 BOTTLES – 12 BOTTLES (Mixing OK!)

El Ganador Malbec 2008 (Mendoza, Argentina)

100% Malbec

\$10 each - \$9 (6) - \$8.50 (12)

The nicely perfumed nose of dried plum, cola, and a little licorice begins the experience. The palate brings juicy black fruits, cassis, licorice, and chocolate. Medium bodied with a medium length finish of roasted coffee beans.

Padrillos Malbec 2008 (Mendoza, Argentina)

100% Malbec

\$12.75 each - \$11.48 (6) - \$10.84 (12)

Black cherries, caramel, and vanilla aromas lead the nose in this superbly silky wine. Plush and fuller bodied, the wine is ultra smooth and shows flavors of plum pie, vanilla, and clove. Licorice makes an appearance on the lengthy finish. This wine has well integrated tannins and a lower acidity than most Malbec.

Molto! Malbec 2008 (Lujan de Cuyo, Argentina)

Malbec

\$11 each - \$9.90 (6) - \$9.35 (12)

The nose carries aromas of red currants, plums, cherries and clove. Ripe, jammy fruit flavors are fresh and bright. The tannins are supple and silky. The finish is long and chocolate laden.

Valle Las Acequias Malbec Roble 2005 (Mendoza, Argentina)

100% Malbec

\$14.75 each - \$13.28 (6) - \$12.54 (12)

Complex nose—aromas of leather, smoke, licorice, spice and black fruit. The palate offers licorice, olive, blackberry, and black currant, fresh, supported by slightly rustic tannins. There's an earthy elegance to this medium-plus bodied wine, as well as a long, cocoa-inflected finish.

Urban Uco Malbec-Tempranillo 2008 (Valle de Uco, Argentina)

50% Malbec, 50% Tempranillo

\$13 each - \$11.70 (6) - \$11.05 (12)

Aromas of black fruit pastries, anise and freshly turned compost dominate the nose, while the palate enjoys black fruit on the attack and figs wrapped in chocolate mid-palate. The finish brings red fruits and the tannins of this medium-plus bodied wine are incredibly silky.

See you next Thursday!

Our subject will be

“Green Wines”

EXPLORE THE WORLD IN YOUR GLASS.

This grape originated in France, where it's officially known as Cot. It was used historically in Bordeaux wines, but never grew particularly well in the damp climate there. It is the basis of the wines of Cahors in the southwest, where it has long had considerable fame. Before phylloxera swept European vineyards in the late 19th century, Malbec had been carried to Argentina by French agricultural engineer Michel Pouget; there it found the home it craved. Today, it's Argentina's most important red wine grape, making both easy drinking wines as well as wines of serious depth capable of long ageing.

Malbec grows in tight bunches of medium-sized berries. It's a mid-season ripener, but even after sugar levels suggest the grape is ripe, it needs extra hang time to avoid green tannins. It grows best in deep, permeable soils with low organic content, in areas of low humidity and big diurnal temperature swings. The Andean foothills of Mendoza fit the bill. As far as winemaking goes, Malbec can take or leave oak. Its fleshy taste and texture make it a great partner for a wide variety of foods, ranging from hard cheeses through a variety of cuisines—Indian, Mexican, southern Italian, Greek, Cajun—as well as American grilling.

Today's wines come from various areas in Mendoza, Argentina. Most are from the warm 2008 vintage, a year that produced wines with great ripeness and soft textures. All are made from estate fruit. The Tiza Winery planted its first Malbec in 1912; **El Ganador 2008** is aged six months in new French oak, rare for a wine at this price. **Padrillos Malbec 2008** comes from Ernesto Catena, whose family has been vital in raising the quality of Argentina's wine. This, too, sees six months in oak. The **Molto Malbec 2008**, on the other hand, is fermented in stainless steel and sees minimal exposure to oak, so its fruit is less inflected by the spice and toast of wood. The **Valle las Acequias Malbec Roble 2005** (named for underground irrigation canals modeled on Inca practices) comes from the fourth generation of the Segundo Correas family. This wine, too, has spent half a year in French oak; its bottle age produces a fully integrated, complex wine, soft and rich on the palate. **Fournier Urban Uco Blend 2008** is a 50-50 mix of Malbec and Tempranillo, rich and round and loaded with spicy fruit. It sees three months in oak.

All these wines are great values and good introductions to this wonderful grape!

Malbec and Malbec Blends