

Red Feet Wine Market
HANG TIME
“Wines from Spanish-Speaking Countries”
Thursday, July 23, 2009

PRICES ARE FOR:
1 BOTTLE – 6 BOTTLES – 12 BOTTLES

Bodegas Shaya, Shaya 2008 (Rueda, Spain)

100% Old Vine Verdejo
\$16 each - \$14.40 (6) - \$13.60 (12)

Complex aromas of citrus, wet stone, and flowers jump from the glass. Equally intense on the palate, flavors of green apples, citrus, mineral, and apricot are supported by racy acidity and roundness from *sur lie* ageing. Medium+ body, medium+ finish. Try with seafood spritzed with lemon.

Benaza Godello 2008 (Galicia, Spain)

Mainly Godello, with Doña Blanca & Treixadura
\$15 each - \$13.50 (6) - \$12.75 (12)

A ripe nose of pear, peach blossom, ripe apples, and pineapple with a honeyed richness that continues on the palate. Round but bright, with moderate acidity, and flavors of peach, apricot, lime, and pineapple. Medium bodied with a long finish, this wine would pair well with chicken, shrimp, fresh vegetables, moussaka, and moderately spicy foods.

Bodegas Nekeas Vega Sindoa Rosé 2008 (Navarra, Spain) 100% Garnacha

\$9.00 each - \$8.10 (6) - \$7.65 (12)

Fruit, fruit, fruit! Strawberries, watermelon, and raspberries on the nose; strawberries, watermelon and cherry on the palate, with enough acidity to keep it fresh. Pair with a rocking chair or hammock and a hot day.

Tres Palacios Cabernet Sauvignon Reserve 2007 (Maipo Valley, Chile) 100% Cabernet Sauvignon

\$12 each - \$10.80 (6) - \$10.20 (12)

Green olives, smoke, black currants and cedar aromas lead into flavors of tapenade, plums, black currants, smoke and leather with spicy wood and fine tannins. This is a balanced, savory Cabernet that would pair well with red meat, heavy pasta dishes, lamb skewers, hearty stews with lentils or barley.

Susana Balbo Crios Syrah-Bonarda 2007 (Mendoza, Argentina) 50% Syrah, 50% Bonarda

\$18.50 each - \$16.65 (6) - \$15.73 (12)

A first impression of candy is followed by leather, licorice, and black fruit aromas. The palate is both lush and lively, offering concentrated mulberry, black cherry, blackberry, and juicy red licorice with a touch of clove. Loves barbecued ribs and spicy food, but also happy on its own.

See you next Thursday for HANG TIME!
Our subject for next week will be “Understanding Wines from Light to Full Bodied.”
EXPLORE THE WORLD IN YOUR GLASS.

Spanish-Speaking Wines

The stars of today’s show hail from Spain, Chile, and Argentina. In addition to having Spanish as their common language, they all share a warmth and friendliness that makes them welcome at any event, even

if the names of their grapes may be a little unfamiliar. They’re also tremendous values.

Our two whites are from Spain. **Bodegas Shaya** in Rueda produces the **2008 Shaya** from old vines Verdejo. This grape is the area’s pride and joy; it produces highly aromatic wines with great character. The Shaya smells of meadow flowers, grass, citrus and white peaches, and tastes tart and grapefruity with distinct minerality; it’s full flavored and full bodied, with a long finish. The **Benaza Godello 2008** is mostly Godello, with dollops of Doña Blanca and Treixadura. Grown in Monterrei, a small DO in southern Galicia on the Portuguese border, this is an up-and-coming varietal, though it was nearly extinct in the early ‘70s. More round and less acidic than Verdejo, Godello has aromas of apple, peach, and pineapple; it is usually made with lees contact and is rich enough to accommodate oak ageing.

Spain also provides us with a rosé of 100% Garnacha, **Bodegas Nekeas Vega Sindoa Rosé 2008**. Quite fragrant, with currant, cherry, and rose aromas as well as strawberry and watermelon flavors, this wine is lighter bodied, dry, and well balanced.

We turn to the New World for our reds. From Argentina we have another winner from Susana Balbo, the **Crios Syrah-Bonarda 2007**. This 50-50 blend combines the known, Syrah, with the relatively unfamiliar, Bonarda. The latter may have its origins in the Savoie region of eastern France, although the name is also used for three different Italian grapes. It is Argentina’s second most planted red and brings a refreshing acidity and red fruit to the blend. Chile’s pour is the **Tres Palacios Cabernet Sauvignon Reserve 2007** from the Cholqui Valley in Maipo. Founded in 1996 by a husband and wife team who searched three years for the ideal site, this family estate has committed to carry on for at least three generations (hence the name). This is a savory version of Cabernet, with distinctive aromas of red fruits, black olives, and hints of pepper, cassis, and tobacco. It’s hearty without being overbearing, well structured, and full flavored. It would be ideal with fairly mature cheeses, spicy dishes, and red meat.

Although all three countries produce high-quality, high-priced wines, they also offer amazing buys. Land is inexpensive, production costs are low, skilled young growers and winemakers have expanded production rapidly, and importers have searched out values. Lucky us! Ask the Red Feet staff for more Spanish-speaking gems.