

Red Feet Wine Market
HANG TIME “Spanish Beauties”
Thursday, July 17, 2008

PRICES ARE FOR:

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

Bodegas Naia “Las Brisas” 2007 (Rueda, Spain)—50% Verdejo and 50% Sauvignon Blanc and Viura

\$12.50 each - \$11.25 (6) - \$10.62 (12)

Lemon, grass, and flower aromas. Tart, with lemon, tangerine, white pepper, and minerality on the palate. An excellent, crisp summer white.

Sitios de Bodega “Conclass” 2007 (Rueda, Spain)—Verdejo and Sauvignon Blanc

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

Vibrant nose, with grass, stone, green apple and grapefruit. Grapefruit, smoke, and melon flavors are accented by cilantro and scallion notes in this medium-bodied, refreshing wine.

Great match with fresh seafood.

Bodegas Borsao Rosé 2007 (Campo de Borja, Spain)—100% Garnacha

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

A nose of strawberry and cherry leads into lipsmacking flavors of juicy raspberries, strawberries, and baking spices in this medium-bodied, fruit-driven rosé. A “must” for a picnic on the lake.

Bodegas Verduguez “Paso a Paso” Tinto 2006 (La Mancha, Spain)—100% Tempranillo

\$12.50 each - \$11.25 (6) - \$10.62 (12)

The nose offers cooked cherries, meat, earth, and baking spices. Fine, slightly grainy tannins support ripe currants and other red fruit, along with touches of clove and coffee. Lots of character in this intense but not heavy wine. It’s exotic and spicy from its time in oak.

Dominio De Eguren Vino de la Tierra de Castilla “Codice” 2005 (Castilla, Spain)—100% Tempranillo

\$11.00 each - \$9.90 (6) - \$9.35 (12)

Coffee, cocoa powder, and ripe black fruit hit the nose. The palate offers mocha and black fruits—cherries, plums, currants—soft tannins, and a long finish. Tasty and complex, it’s a terrific value.

Bodegas Luzón “Altos de Luzón” 2005 (Jumilla, Spain)—50% Monastrell Old Vines, 25% Cabernet Sauvignon, 25% Tempranillo

\$18 each - \$16.20 (6) - \$15.30 (12)

A complex nose of earth, leather, smoke, cedar and black fruit leads into smoky, supple black currant, mulberry, black-fruit jam, touches of vanilla—an intense, full-bodied gem. Try with grilled lamb. Drinking beautifully now and will for some time.

See you next Thursday for HANG TIME!
Our subject will be “The Sexy South of France.”
EXPLORE THE WORLD IN YOUR GLASS.

Spanish Beauties

Spain has grown grapes since between 3000 and 4000 BCE. When the Phoenicians arrived ca. 1100 BCE, they found

grapes fermenting. Ever since Roman times, wine has been a major Spanish export. Today, Spain has more land planted to grapes than any other country in the world, though she ranks only third in wine production. Hot, arid conditions in much of the country lead to widely spaced plantings and very low yields (an average of 1.7 tons/acre compared to eight times that in much of Bordeaux). The upside of this dryness is intensity of flavor as well as a lack of fungus, mildew, and rot. In 1996, the government allowed growers to irrigate, leading to denser plantings—wine production increased 30% with no major change in the area under vine.

It is estimated that there are over 600 different types of grape, but 20 of them account for over 80% of Spain’s production. Airén, a white grape used for brandy and plonk, is number one. Tempranillo and its many clones rank second, Garnacha third (with big increases in recent years), and Bobal and Monastrell fourth and fifth. Other significant white grapes are Palamino, Macabeo, Albariño, and Verdejo; other reds include Graciano, Mencía, and international varieties.

When Spain joined the EU in 1986, a major investment in and modernization of her wine industry occurred. Now wines are fermented at controlled temperatures in neutral containers, resulting in cleaner, fresher, more consistent wines; reds are usually aged in older American oak barrels.

The country contains many widely separated wine-producing areas: humid Galicia in the northwest; Rioja and the Ribera del Duero (Castillo y León) in north central Spain; Cataluña (Cava, Priorato, Campo de Borja) in the northeast; hot, dry La Mancha in the center, the Levant in the southeast, and Jerez (sherry) in the south. Today’s beauties hail from several of these regions.

Rueda, located in Castilla-La Mancha, is known for its white wines. Verdejo is the main grape, with Viura (Macabeo) and now Sauvignon Blanc common partners. In the past, these wines were aged and oxidized, making them flat and unfruity by modern standards. Today, the racy acidity and freshness of Rueda’s whites make these delightful summer wines and great with food all year.

Nearly every region of Spain produces *rosado*, with Garnacha the most used grape. Today, we’re pouring a pink from the Campo de Borja DO in the arid northeast. Led by the Borsao cooperative, the region produces fresh, fruity wines; try this one with fish and summer vegetables.

A Spanish tasting would be incomplete without Tempranillo; today we offer two, one from la Mancha, one from Castilla. Both are made from estate grown, low-yield grapes and both spend six months in oak to round out their flavors. Paso a Paso’s viticulture is largely organic, with hand-harvested grapes from vines that average 40 years old. Consider grilled food and cheese.

Jumilla (southeast) is known for Monastrell. Finca Luzón tames this grape by blending it with Tempranillo and Cabernet Sauvignon. The winery was founded by a group of families in 1916 and is one of several small producers who make rich, dark, complex wines.