

**From:** Debbie debbie@santiamwine.com  
**Subject:** Spanish Reds Wine Tasting Dinner Special  
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**To:** bwelsh@mind-over-media.com



Good Evening, I'm chilled to the bone, good thing I'm excited for tasting these amazing Spanish warm reds. You really don't want to miss this!

Date: Friday, January 18th from 4-8 PM

Full pour: \$26 Half pour \$15

Dinner Special: Double Cut, bone-in Prime Pork chop, Oven roasted potatoes & brussels

Salad special and new menu item: Cha Cha Chicken Slaw with Poppyseed salad dressing. If Gluten free means anything to you, your taste buds are probably salivating.

The Wines:

### **2014 Oliviers Rivieve Vinos "El Cadastro" Arlanza, Spain \$30**

The 2013 was not produced, so we jumped to the 2014 Viñas del Cadastro, an old-vine cuvée with some varieties mixed in the field together with the Tempranillo, mostly some Garnacha, but also some isolated plants of Bobal, Garnacha Tintorera or other varieties. This is a 'domaine' wine, produced with grapes from his own vineyards, including the grapes from his flagship vineyard El Quemado in the years where it's not bottled. There is a lot more depth and complexity here; it's not heavy at all and it's very balanced, and it feels like a very good vintage for this wine. It was produced with extremely low yields, some 1,500 kilos of grapes from hectare, but it doesn't have the astringency you often find in very low yields; the vines seem to have achieved very good balance. It combines floral notes with some red and black wild berries and just a spicy twist. The wine opens up nicely with time in the glass. The tannins are very fine with the subtle austerity from the stony, deep gravel soils, coming through as extremely elegant and definitively fresher than 2012, with the alcohol pretty integrated despite having some 14.5% by volume. This is a superb Arlanza, by far the best wine I know from the small appellation. This isn't cheap, but for the quality, it still represents very good value. 6,000 bottles were filled in September 2016. **95 Points Wine Advocate**

### **2015 Mas Alta Artigas Priorat, Spain \$30**

The red 2015 Artigas is a blend of 60% Garnacha, 30% Cariñena and 10% Cabernet Sauvignon from 15-year-old vineyards, with 90% from their estate vineyards on old, decomposed slate soils, and some purchased from La Vilella Alta and Poboleda. They used some full clusters with selected and indigenous yeasts for the fermentation in concrete vats, then aged the wine 16 months in French oak barrels. It's quite fruit-driven, ripe and concentrated, showing the character of the year. The palate is juicy, with abundant, fine tannins and a soft texture. An accessible, textbook 2015 91 Points Robert Parker

**14 Marques De Murrieta Reserva Rioja, Spain \$28** The blend of the 2014 Rioja Reserva is very similar to the 2013, 84% Tempranillo with 9% Graciano, 5% Mazuelo and 2% Garnacha. 2014 was a somewhat-challenging vintage, with warm and cold spells and some rain during the summer. The fermentation usually lasts eight days with pigéage and remontage, pressed and put to age in 225-liter American oak barrels for 19 months. This is still a little young and has had less time in bottle. It might need a little bit more time in bottle. The nose is subtle and very harmonious, with aromas of red cherries and some aromatic herbs. The palate is soft, it has a velvety texture with polished, round tannins, and there is a subtlety and harmony that is laudable. 900,000 bottles produced. It was bottled in seven lots between July and September 2017 **93 Points Robert Parker**

### **2015 Mas Alta "Black Slate" La Vilella, Spain \$21**

he custom cuvée 2015 Black Slate la Vilella Alta is a generous blend of 50% Garnacha, 30% Cariñena and 10% each Cabernet Sauvignon and Syrah from purchased grapes and their own grapes on slate soils. It fermented in concrete vats after careful sorting to avoid grapes that would show the excess of the vintage in heat and drought, and then it matured in oak barrels for 16 months. This is quite modern, spicy with notes of cinnamon and vanilla, quite showy, developing balsamic aromas of cigar ash. There are some dusty tannins and plenty of spicy and smoky flavors. 15.5% alcohol. 21,170 bottles produced. It was bottled in July 2017. **90 Points Robert Parker**

### **2015 Castano Solanera Vinas Viejas Yecla, Spain \$14**

The 2015 Solanera used to wear the ultimate Spanglish label, which said "Viñas Viejas of Monastrell" even if it was always a blend (in this vintage, the blend includes 20% Cabernet Sauvignon and 15% Garnacha Tintorera). The revamped 2015 has a completely different label that only keeps the "viñas viejas" moniker. In this wine, from the joint venture with U.S. importer Eric Solomon that started in 1999, they used part of full clusters and sourced the grapes from Casa Marta, a nine-hectare, head-pruned, dry-farmed plot on very stony soils in the north of Yecla at the foot of the Mount Arabí. It fermented in concrete vats and open-top barrels and matured in barrique, each variety separately, for some ten months, after which it was blended and bottled. This is the vintage of the big change in this wine, where, as with the majority of its siblings, there is better balance and more integrated oak, more freshness and better balance. The nose is quite captivating, especially after some time in the glass, when it starts developing some floral aromas, perfect ripeness, no warmth or alcohol and a powerful, yet terribly balanced palate with concentration and elegance, fine-grained tannins and clean, focused flavors. This is my favorite Solanera to date. 60,000 bottles produced. It was bottled in July 2017. **92 Points Wine Advocate**

### **2014 Ramon Bilbao Garnacha Rioja, Spain \$13**

A big flavorful mouthful of red plums and cassis, followed by black pepper and a hint of tobacco. Smooth with medium acidity, and fragrant nose of juicy red fruits. Almost black in color with a rim of garnet. Give this one some time to open up.

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