

**From:** Debbie Rios debbie@santiamwine.com  
**Subject:** Spanish Tasting Friday night with new releases from Alto Moncayo and more  
**Date:** January 8, 2015 at 6:23 PM  
**To:** tasting santiam tasting@santiamwine.com

DR

**Another great wine tasting at Santiam Wine & Bistro...many of you who know me, know how partial**

**I am for these wines! They are crazy good...**

**Spanish Wines**

**When Friday, January 9th**

**Time: 4-8 PM**

**Cost: Full Pour \$23 Half Pour: \$13.50**

**Special Menu Item: Scallop Ceviche & Pita or Gluten free Corn Chips**

**THE WINES:**

**2009 Alejandro Fernandez El Vinculo La Mancha \$20**

Old vine Tempranillo

Opaque ruby. Smoky, oak-accented dark berry and cherry aromas are brightened by a peppery nuance and a hint of clove. Sappy, sweet and expansive, offering intense cherry-vanilla and blackberry preserve flavors and a touch of mocha. Supple tannins give shape to the finish, where the spice and cherry notes echo strongly. This wine was raised entirely in American oak; I'll bet on it being even better after the lumber has had time to mesh with the fruit. **-90 + Points Josh**

**Raynolds-Vinous**

**2013 Tres Picos Grenache Navarra Spain \$15**

The terrific 2012 Tres Picos is one of the finest inexpensive, Grenache-based wines made in the world. This full-bodied beauty boasts a deep ruby color as well as loads of strawberry and black cherry fruit, hints of lavender and crushed rocks, sweet tannin, and a broad, savory mouthfeel. It, too, should be consumed over the next 3-4 years. **92 Points Robert Parker**

**2010 Bodegas Muga Reserva Rioja \$26**

70% tempranillo, 20% garnacha, 7% mazuelo and 3% graciano; fermented in large oak vats and aged for 24 months in oak casks of varying size): Opaque ruby. Musky, deeply pitched aromas of ripe red fruit, game, lavender and roasted coffee. Shows very good spicy lift in the mouth, offering sweet raspberry and cherry flavors and an undercurrent of smoky minerals. Finishes with excellent focus and thrust; the slowly building tannins meld smoothly with the wine's dense fruit. Age this wine for at least another five years, with confidence. **92 Points Vinous- Josh Reynolds**

**2012 Descendientes L. Palacios Petalos del Bierzo \$21.50**

Bright violet color. High-pitched red and dark berry scents are accented by hints of fresh flowers, minerals and peppery spices. Lithe, sharply focused black raspberry and bitter cherry flavors become sweeter with air while retaining very good clarity. Fine-grained tannins creep in slowly on the finish, which shows excellent thrust and spicy persistence. **91 Points Josh Reynolds-**

**Vinous**

**2012 Alto Moncayo Veraton \$32**

(100% garnacha; aged in new French and American oak barrels for 17 months): Brilliant ruby. Expressive aromas of cherry compote, blueberry, lavender and peppery spices. Plush, pliant,

round and seamless on the palate, offering smoky blueberry, mineral and dark chocolate flavors complicated by suggestions of candied flowers and licorice. Finishes long and sweet, with soft tannins and repeating spiciness. There's a lot of wine here for the money. **-92 Josh Reynolds**  
**Vinous**

**2012 Alto Moncayo Alto Moncayo \$50**

All old-vines garnacha; aged in a similar mix of barrels as the Veraton but for 22 months): Glass-staining ruby. Pungent aromas of cassis, blueberry, smoky minerals, potpourri, licorice and spicecake. Juicy, supple and perfumed on the palate, with bright acidity lifting black and blue fruit, violet pastille and allspice flavors. Finishes very long and gently tannic, with suave oak tones coming up slowly **93 Points Josh Reynolds-Vinous**

**Cheers!**

Debbie Rios  
Owner  
Santiam Wine Company  
1555, 12th SE Suite 130  
Salem, Oregon 97302  
503-589-0775  
[www.santiamwine.com](http://www.santiamwine.com)  
[debbie@santiamwine.com](mailto:debbie@santiamwine.com)