

From: Debbie debbie@santiamwine.com 
Subject: Wine Tasting: Spanish Reds Dinner Special: Flap Steak Street Tacos
Date: December 5, 2019 at 7:05 PM
To: bwelsh@mind-over-media.com



Good Evening, Please join us at Santiam Wine & Bistro for Spanish Reds with amazing value and pedigree!

Date & time: Friday, December 6th from 4-7 PM

Appetizer: Beer battered onion rings

2nd Appetizer: Sauteed Mushrooms

Dinner special: Flap steak Street Tacos

Reservation welcome: call 503-589-0775

The Wines:

Full pour \$28 Half Pour \$16

2016 Clos Mogador Com Tu Montsant \$55 I was so impressed with the debut vintage that I was very happy I could also preview the 2016 Com Tu, which was aging in a 4,000-liter used oak foudre and waiting to be bottled. The Garnacha grapes fermented in that same foudre with indigenous yeasts. It's still very young and raw and the nose needs to develop, but it has subtle notes of raspberry leaf and wild cherries. The palate is livelier than the 2015, and I think this wine will be better in the long run, with more acidity and freshness. This is one of the names to watch in Montsant. **96 Points Wine Advocate**

Com Tu is a new project in Montsant owned by the Barbier family of Clos Mogador fame in Priorat (among other things). They have been in La Figuera since 2002-2003, and they got involved in the Espectacle project. Their Laurona project always had some Garnacha from the village, and after discovering Espectacle, they put more attention in the village.

2015 Marques de Murrieta Rioja Reserva \$32 The red blend 2015 Rioja Reserva is 80% Tempranillo with 12% Graciano, 6% Mazuelo and 2% Garnacha, a little more Graciano and Mazuelo, something logical in ripe and warm years like 2015. It's produced with grapes from a diversity of the 30 different plots within the estate, to represent the character of this wine. Fermented in stainless steel and matured in American oak barrels for 18 months. It's spicy and somewhat balsamic, with some dusty tannins. It's a ripe and powerful vintage that only suffers next to the 2016 I tasted next to it when there's a jump in precision and finesse. This is by far the largest volume produced at Murrieta, with almost one million bottles **93 Points Wine Advocate**

2014 Muga Reserva, Rioja \$30 The Muga family thinks the rains of 2014 benefited many of their vineyards, which are in cooler places at higher altitudes and take longer to ripen. So, they are happy with their 2014 Reserva, the flagship bottling which delivers the Muga style and the typicity of the Rioja Alta at a very attractive price and with good availability because they produced one million bottles of it! They select the gentler sites from within the cooler parts of Rioja where their vineyards are located, as this is their more approachable red. It fermented in oak vats with indigenous yeasts, matured in barriques for two winters and was bottled in its third year. It has the telltale aromas of spices and berry fruit, with the Muga signature and a medium-bodied palate with some dusty tannins that would welcome food. 950,000 bottles produced. It was bottled in January 2016. **91 Points Wine Advocate**

2014 Pago De Los Capllanes Crianza Ribera del Duero \$30 Plush yet lively, these expressive red delivers bright cherry and cranberry flavors, with notes of blood orange, cola and licorice. Well-integrated tannins and citrusy acidity keep this focused through the juicy finish. Drink now through 2024. **91 Points Wine Spectator**

2017 Bodegas Borsao Tres Picos \$18 Very intense cherry red color with tones of purple. Presents in the nose a great concentration of aromas of ripe red fruit with floral nuances. In the mouth, it is a well-structured rich wine that evokes tastes of blackberry, plum and tones of leather and vanilla, with a soft and silky tannin.

2018 Mesoneros De Castilla Ribera del Duero \$15 From Ribero del Duero, the same valley as Spain's most expensive wine. The smoothness of this huge Tempranillo will make your taste buds think they've been put to bed with silk sheets. Oak aged in chalk tunnels hundreds of feet underground. Pure class in a glass.

October - December 7th Champagne Dinner 10.1

Saturday, December 7th Champagne Brunch 10-4

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