

From: Debbie debbie@santiamwine.com
Subject: Spanish Reds including Alto Moncayo 2015's and Flank Steak w/chimichurri sauce
Date: February 22, 2018 at 4:50 PM
To: bwelsh@mind-over-media.com



Good Evening, Every year we get excited to bring these Alto Moncayo wines to you. Friday night we will taste the 2015's along with four other fine Spanish Wines.

Dinner Special: Flank Steak with chimichurri sauce

When: Friday, February 22nd

Time: 4-8 PM

Cost: Full pour \$30 Half Pour \$17

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The Wines:

2014 Portal del Priorat Somni \$70 The nose of the 2014 Somni differs from the rest of the wines here. It's the only one where the oak and the sweet spices are obvious -- cinnamon, vanilla and smoke with some tree bark and ripe cherries. This blend of Cariñena and Syrah feels a lot more mainstream, generously oaked and quite different from the rest. The palate shows abundant, dusty tannins that might require some more time in bottle. 91 Points Wine Advocate

2015 Alto Moncayo Alto Old Vine Garnacha \$50 This is the flagship of the winery. It is also another single-grape variety of Garnacha, from vines between 40 and 70 years old, aged in new barrels for 20 months. It has a remarkable complex nose, with balsamic aromas, redolent of black fruit, roasted notes and a very good structure in the mouth.

This wine is spectacular, and represents the perfect foil for grilled steak. Rich, full bodied and muscular, Alto Moncayo has riveting intensity and palate staining extract; this Spanish red is inky/purple, full-bodied, and rich. This pedal-to-the-metal offering should age handsomely for a decade. Bodegas Alto Moncayo is a winery located in the area covered by the Campo de Borja Denominación de Origen (DO, wine quality standard). It was founded in 2002 with the aim of turning it into a world reference for Garnacha wines of the highest quality, prepared from native vine clones.

2015 Alto Moncayo Veraton Old Vine Garnache \$30 Veraton' is the third wine we produce from the Garnacha grape, from vines between 30 and 50 years old, and aged in barrels for 16 months. It is a wine with an attractive collection of balsamic notes, of chocolate and black fruits, very warm in the mouth and an extremely pleasant finish.

The garnacha grape is one of the varieties that best expresses its terroir. Thus, the Garnacha of Alto Moncayo is different from the rest of the Campo de Borja Denominación de Origen (DO) area. This is due to the very strict selection made from the vineyards, the type of soil in which they are grown, the microclimate and the age of the vines. As these vines are very old, the strains are very well-balanced, with a very deep root system.

2008 La Rioja Alta Reserva Vina Arana Tinto \$36 Vivid ruby. Vibrant red fruit and floral aromas are complemented by smoky minerals, vanilla and underbrush. Sweet and lithe on the palate, offering fresh raspberry and bitter cherry flavors that flesh out and deepen with air. In a lively, graceful style, this Rioja finishes with very good clarity, silky tannins and an echo of candied rose. 91 Points Vinous

2015 Anciano Old Vines Garnacha Vines Calatayud \$18 Mid to deep purple in color. Pronounced intense aromas of fresh raspberry and cherry, combine with more complex aromas of prune, earthy notes, and sweet spice. Full bodied on the palate with flavors of soft raspberry and wild berries that lead to a long spicy finish. AWARDS IWC 2018 Silver Award – 93 points

2016 Altovinum Evodia Garnacha \$11 Apparently Evodia means 'fragrant' in Greek, and this wine wants to be a good representation of the Garnachas growing up in Aragon over many years, with their own clones and flavors. It fermented in concrete vats where it matured for six months. I tasted from two bottles, one just opened and the other one that had been open for 24 hours. They showed slightly differently, the recent a little oakier and the 24-hour one a little sweeter. This is a juicy, fresh Garnacha within the powerful style of the zone, in a

cooler year. It's very tasty, with the spicy touch of real barrels with ripe fruit at the foreground. The fact that the bottle that was opened for one day showed much better the ability of the wine to keep it - and improve! - in bottle. It would work wonders at barbecues! This is quite amazing at this price level. **89 Points Wine Advocate**

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