

**Please join us for this incredible Spanish Wine Tasting on Friday, February 26th from 4-7 PM
With live music by the "18th Street Swing Band"**

FUN FUN FUN!

Cost \$25. Total for all six wines!

The Wines:

2008 Martinsancho Rueda Verdejo \$20.

Green-tinged gold. Deep, pungent aromas of floral honey, pear, green papaya and salty minerals. Weighty orchard fruit and herb flavors are brightened by notes of orange peel and minerals, with a deeper honeyed quality on the back. Really stains the palate, showing excellent breadth and lingering spice and floral notes. **90 Points Stephen Tanzer**

2001 Lapuebla de Labarca Covila II Rioja Reserva \$20. great value!

Medium red. A complex bouquet displays red berries, cherry skin, herbs and underbrush, along with a subtle vanilla overlay. Pliant, gently sweet red fruit flavors are framed by velvety tannins, which become firmer on the finish, giving the wine good clarity and grip. **88 Points Stephen Tanzer**

2005 Bodegas Arzuaga Crianza Ribera del Duero \$28.00

The 2005 Crianza is 90% Tempranillo, 5% Cabernet Sauvignon, and 5% Merlot from some of the estate's younger vines. It was aged in French and American oak for 16 months. Deeply colored, the wine reveals a complex aromatic display of cedar, saddle leather, violets, lavender, blueberry, and blackberry. This leads to a medium-bodied, supple-textured wine with ripe, spicy blue and black fruits and light tannin. The wine is well-balanced and has excellent concentration **90+ Robert Parker**

2005 Cillar de Silos Crianza \$28.

The 2005 Crianza is 100% Tempranillo sourced from 4 vineyards with an average age of 35 years. The wine was aged for 13 months in French oak, 50% new. Deep crimson-colored, it exhibits a bouquet of cedar, tobacco, mineral, blueberry, and blackberry liqueur. This leads to a full-bodied wine with ample sweet fruit and enough tannin to support 4-6 years of further cellaring. The wine is well balanced and lengthy and should drink well from 2012 to 2025. **90+ Robert Parker**

2006 Parmi L'Infant Priorat \$30

Parmí approaches the craft of winemaking with the knowledge, convictions, and best practices of northern Italy, where clarity of fruit reigns supreme. And how appropriate this mentality is for Priorat! With expert French-oak fermentation, individual grape picking (not bunches!) and a single-bulb-cellar sensibility, this estate is truly making some of the most inspired wines made in Europe, not just Spain. Located in the village of Porrera, Parmí is situated at ground-zero for Priorat's best Cariñena (Carignan). This is why they make one of the few 100% Cariñena wines in the zone, and their flagship wine contains no other varietals. As fascinating, mysterious, and head-spinning as these wines are, perhaps the wines of Parmí can in fact be summed in one word: searing. The intensity is almost other-worldly ^ penetrating the palate, enveloping the nasal passage and epithelium, and over-loading those message carrying scillia that tell our brain what we're smelling. It is when we inhale the perfumes of Parmí that we become aware of the poverty of language ^ we are reduced to a few stammers of hopeless appreciation. And it is in this spirit that we present these unparalleled wines. Small Vineyards Website

2007 Alto Moncayo Alto Moncayo Garnacha Campo De Borja \$48.

An New Exciting Vintage of this favorite wine! Deep, bright ruby. Complex bouquet offers scents of blueberry, boysenberry, cola, dark chocolate and mace. Broad, sweet dark berry flavors display liqueur-like depth and power and are nicely framed by velvety tannins. A tangy mineral note gains strength with air and adds vivacity to the long, sweet, spicy finish. I'd drink this alluring wine on the young side for its exuberant fruit character. **93 points Stephen Tanzer**

Bonus pour:

1982 Toro Albala Don PX Reserva Cream Sherry \$50. Something fun to try!

Jet-black with iodine notes, exclusive to Pedro Ximénez wines. It is not necessary to shake the glass to discover the great aromatic potential of this wine. With a frank smell, it has a wide range of fragrances such as tobacco, cacao cream, liquorice and rosemary. Black olives shapes, peach syrup and Arabic coffee. Vanilla and cinnamon. It is elegant, complete, easy to sip but long-finishing. Sweet and bitter tastes. At first a wood taste can be discovered, later leading to an empyreumatic ending.

Serve very cold in liqueur glass. It improve with the age, but for longer conservation it's recommended to close after consumption. Although an excellent dessert on itself, it can also be a perfect partner for: blue cheese, pastry, ice-cream and seasonal fruit.

Thank you!

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