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Subject: Spanish Garnacha from Campo de Borja and Priorat
Date: April 6, 2017 at 6:57 PM
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Here we go, our annual Garnacha tasting and the star of the show is our favorite Alto Moncayo!

Join us if you dare!

Special Dinner: Seafood Cioppino

Where: Santiam Wine & Bistro

When: Friday, April 6th

Time: 4-8 P.M.

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

The Vino:

2014 Alto Moncayo Campo de Borja \$50

Aged for 20 months in new oak barrels, 60 percent of them French and the rest American. Dark violet. A highly perfumed bouquet evokes fresh red and dark berries, incense, vanilla and candied flowers, along with a vibrant mineral overtone. Juicy, concentrated and focused on the palate, offering intense black raspberry, boysenberry and spicecake flavors that deepen and spread out steadily on the back half. An impressively long, mineral-laced finish features silky, even tannins and an echo of lavender pastille. **93 Points Vinous**

2014 Clos Erasmus Laurel Priorat \$58

I was really blown away by the aromatics of the 2014 Laurel. As soon as I put my nose in the glass I was transported to the vineyards of Gratallops, with a blast of wild herbs and flowers followed by a stream of smoked meat, juicy red currants and raspberries. It is mostly Garnacha but with some 10% each Syrah and Cabernet Sauvignon. The grapes are cooled down during the night and in the morning some are destemmed, and some others are left with the stems on and fermented mostly with indigenous yeasts. The élevage here is one year in a combination of used oak barrels, oak vats, cement and amphorae. They have increased the volume of wine being raised in amphorae in this 2014. This might very well be the finest Laurel to date. Simply stunning! 24,000 bottles were produced in 2014. **95 Points Robert Parker**

2014 Alto Moncayo Veraton Campo de Borja \$30

Aged for 16 months in 60 percent French and 40 percent American oak barrels, all of them new. Opaque ruby. Fresh red and blue fruits on the highly perfumed nose, complicated by candied lavender, vanilla and five-spice powder notes. Juicy, deeply concentrated raspberry and boysenberry flavors show a smooth, supple texture, and mocha and white pepper notes emerge with air. Closes on an appealingly sweet note, with supple, even tannins folding steadily into the plush fruit. **92 Points Vinous**

2014 Conreria d'Scala Dei Black Slate Escaladel Priorat Spain \$20

The joint venture between Jordi Vidal and US importer Eric Solomon also produced a custom red, which is the 2014 Black Slate Scala Dei. It is a blend of 90% Garnacha with 8% Cabernet Sauvignon and a 2% pinch of Cariñena. The grapes were harvested at different

times and fermented separately in stainless steel and oak vats. The Garnacha matured in 5,000-liter oak vats and the rest in barrique for some 18 months. It's floral and portrays a chalky soil character from the higher altitude parts of the hamlet of Scala Dei, a feature that makes the wines very distinct. The color is a bright, light ruby, and the nose shows that same brightness. There is very good balance and elegance, with subtle minerality. 10,800 bottles were filled in April 2016. **92 Points Robert Parker**

2015 Cellar Cecilio Black Slate Gratallops Priorat \$20

The Black Slate series wines are produced by different producers from different villages of Priorat for US importer Eric Solomon, as is the case of the 2015 Black Slate Gratallops from Celler Cecilio. They want to show the character of the Priorat grapes in the different villages. It's a blend of Cariñena, Garnacha and Syrah from (guess what?) slate soils that fermented separately with indigenous yeasts and with 20% of the volume being raised in oak barrels for some eight or nine months. I noticed the Syrah here, combined with classical Gratallops sweet Garnacha and a pinch of spices. The palate is medium-bodied, with the fine slate texture, generous, warm and showy, but without excess, with the graphite holding it together. This is a Gratallops Vi de Villa. There are 26,500 bottles produced. **90 Points Robert Parker**

2014 Bodegas Borsao Tres Picos Garnacha Campo de Borja \$18

The outstanding 2014 Tres Picos (Garnacha) is 100% Grenache and comes from some of their oldest Grenache vineyards on the slopes of the Moncayo Mountains. Yields are less than two tons of fruit per acre and this wine was aged in neutral French oak and stainless-steel tanks for ten months prior to bottling. It's a beautiful wine, with plenty of Southern Rhône-like black cherry liqueur, garrigue, pepper, licorice and spice. It is medium to full-bodied, lusty and heady. This is a beauty to drink over the next 2-3 years. **91 Points Robert Parker**

Buenas noches

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