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Subject: Rioja- Tempranillo Friday, June 30th 4-8 PM

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## **Join us Friday, June 30th**

**Time: 4-8**

**Cost: Full: \$28 Half Pour: \$16**

**Where:**

**Santiam Wine & Bistro**

**Special: Beef Enchiladas!**

**Join us for our 4th of July long weekend ... Kick-OFF Party!**

### **2004 Lopes de Heredia Viña Tondonia Reserva \$43**

The 2004 Viña Tondonia Reserva is a completely different story. It is a worthy follower of the 2001, the greatest of the Viña Tondonia Reservas of recent times. It has the usual blend and usual levels of alcohol and acidity, bottled after six years in oak barrels. The nose feels savory (if that's possible—umami?) and developed, with tertiary aromas and good balance between spices, leathery notes, cherries and balsamic notes of cigar box and incense. The palate is both round and crisp, with refined tannins. It has very good balance with subtle acidity and very good persistence. 94 Points Robert Parker

### **2008 Lopez de Heredia Cubillo \$29**

The first of the reds here is the 2008 Viña Cubillo Tinto Crianza from a cooler vintage that produced some austere and serious wines—a year with higher acidity and lively fruit. It feels effervescent and it makes you salivate. This is usually a blend of 70% Tempranillo, 20% Garnacha, 5% Graciano and 5% Mazuelo from 50-year-old vines that ferments in ancient oak vats, and ages in barrel for three years. This cuvée has increased its quality tremendously since the 1990s. These cooler years provide citric freshness, and a very fine texture and vibrant acidity. This is so easy to drink that it can be dangerous. This was the Rioja clarete fino—the everyday red. It's both elegant and powerful. Very good value, too 92 Points Robert Parker

### **2013 Muga Reserva Rioja \$32**

On the nose, it displays ripe, dark fruit, grape syrup, bitter chocolate and as it opens up, hints of spices such as pepper, vanilla and a little mountain scrub begin coming through. On the palate, it is balanced, with a soft touch of acidity to give it good potential for cellaring. The attack is broad and long, with an evolution in the mouth which spreads silky and mineral sensations before concluding with sweet tannins which still have a bit of “grip” and will benefit from some “time out” for their full integration. In the retro-olfaction the notes of oak and mountain scrub are more clearly defined, repeating the impressions noted in direct olfaction but with a greater preponderance. It is a vintage with “character”

### **2010 Cune Rioja Gran Reserva \$34**

This generous red shows a traditional character, with leafy, dried herb, tea and spice notes framing dried cherry, licorice and leather flavors. Firm tannins and balsamic acidity impart structure, and this shows plenty of depth, with a juicy, spicy finish. Drink now through 2025. 600 cases imported. **94 Points Wine Spectator**

### **2013 Bodegas Monteabellon Tempranillo 14 Meses \$23**

**2010 Bodega Montcaberon Tempranillo 17 Meses \$29**

This red has a savory character, with tar, licorice and loamy earth flavors framing the core of black cherry fruit. Emphasizes structure, with muscular tannins and balsamic acidity. Drink now through 2025. **90 Points Wine Spectator**

**2012 Marqués de Murrieta Reserva Rioja \$22**

Terrific aromas of currants, berries, cinnamon and perfume. Full body, ultra-fine tannins and a dense palate. Superb length and refinement. Compact. Super length. Superb quality considering the price. More delicate and refined than the 2010. Precise.  
95 points James Suckling

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