

**From:** Debbie debbie@santiamwine.com   
**Subject:** Spanish Reds and Spanish Paella Friday night  
**Date:** August 16, 2018 at 5:05 PM  
**To:** bwelsh@mind-over-media.com



Good Afternoon, I'm ahead of the game today! We are really looking forward to this amazing Spanish wine tasting tomorrow night. We hope to see you here.

Date: Friday, August 17th

Time: 4-8 PM

Tasting Cost:: Full pour \$26 Half pour \$15

Special: Spanish Paella (Prawns, Mussels, Chicken thighs & Chirizo)

The Wines:

#### **2004 López de Heredia Viña Tondonia Reserva \$45**

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. 260,000 bottles produced. **94 Points Robert Parker**

#### **2016 Alvaro Palacios Camins del Priorat \$22**

The entry-level red blend 2016 Camins del Priorat is the first wine to be bottled—only a few months after the harvest—and is sold early, as market demand causes it to sell out pretty quickly. It's a blend of 35% Garnacha, 25% Cariñena, 15% Cabernet Sauvignon, 15% Syrah and 10% Merlot aged for a few months in oak barriques and casks. It's a very pleasant and accessible wine from the portfolio, but it's less Priorat than any of the other wines, with some international character, very nicely crafted. We are talking about one of the biggest production wines from the whole of Priorat! 260,000 bottles produced. It was bottled in July 2017. **90 Points Wine Advocate**

#### **2015 Descendientes de José Palacios Pétales del Bierzo \$23**

The entry level 2015 Pétales del Bierzo, their regional wine, in the new official category that will start working in the appellation from the 2017 vintage, a blend of many different vineyards planted with field blends, where the breakdown might come to some 5% white varieties (Valenciana/Doña Blanca, Godello and Palomino/Jerez) and around 1% other reds (Pan y Carne, Negra and Gran Negro), all from vines ranging between 40 and 90 years of age on slopes (half of the grapes around the village of Corullón and the remainder in the rest of Bierzo). It's a showy, approachable, aromatic and open version of Pétales, and as I tasted it later on in the season, it felt more polished and round, with a lush texture. It's extremely aromatic, in a way similar to the 2012. This is always one of the best values not only of Bierzo but for the whole of Spain. **92 + Points Wine Advocate**

#### **2016 Bodegas Viñedos Raúl Pérez Ultrela St. Jacques \$22**

This plump red shows good depth, with ripe flavors of black cherry and red plum supported by vanilla and licorice notes in a plush texture. Well-integrated tannins and fresh acidity keep this balanced, in a fruit-forward style. Drink now through 2022. **90 Points Wine Spectator**

#### **2015 Celler Capçanes Mas Donis Old Vines Montsant \$15**

The 2015 Mas Donis Old Vines is the custom cuvée for the US market. It's mostly Garnacha with some Syrah fermented separately in stainless steel with some 50% full clusters followed by malolactic in concrete and bottled after 80% of the wine matured in French oak barrels for nine months. There is ripe fruit and little wood here, it's aged in older barrels and they are trying to make it even fresher; starting in 2016 they fermented with some full clusters. Of course, 2015 is a warm and dry vintage, and the wine shows the character of the year, in a nice way, with peachy and floral rather than prune aromas. It's a very good value, and it's also juicy and approachable and serious enough for more sophisticated consumers. **90 Points Wine Advocate**

**2015 Dominio de Eguren Protocolo Tinto Castilla-La Mancha \$9**

Plenty of punchy oak, tarry notes and grapefruit peel with some boysenberries and strawberries too. The palate has punchy, crunchy tannins and builds fresh dark plum stone flavor through the finish. Drink now. **90 Points James Suckling**

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