

Grapes of Spain[®] Portfolio



Imported by Grapes of Spain[®]
Selected by Aurelio Cabestrero[®]

Named one of Robert Parker's "Wine Personalities of the Year."

"Aurelio Cabestrero is a serious importer of high quality Spanish wine who will gain ever increasing recognition as his name becomes better known... there is no question he has a brilliant palate as well as a knack for finding tiny, unheralded estates that are producing high quality wine."

7370-B Lockport Place, Lorton, VA 22079, 571.642.0343 Phone, 571.642.0505 Fax

ABOUT THE COMPANY

Grapes of Spain, Inc. was established in November 2001, with its first container landing in the United States in Spring 2002, representing 8 producers. The company imports wines exclusively from Spain and currently represents 36 producers with a portfolio of 90+ wines from all corners of Spain. All of the wines are new to the U.S. market and are from family winegrowers who focus on limited high-quality production.

The Company's temperature-controlled warehouse is located in Lorton, Virginia and all the wines are shipped from Spain to the warehouse in refrigerated containers. Our wines are currently represented in twenty-five states and the District of Columbia.

AURELIO'S PHILOSOPHY

My goal is to find gems regardless of the wine-producing area of origin, as there are equally exciting wines from Bierzo, Pla de Bages and Almansa as from Rioja, Ribera del Duero or Toro. It's not as if a wine's origin is unimportant however I'm not selling a D.O., I'm selling an individual wine. Another key to the style of wines in my portfolio is that many of the winemakers are young and talented; representing the new face of Spanish winemaking. They bring a new point of view to wine quality as many have traveled internationally and have had a broad exposure to the world of wine. Furthermore, many of these winemakers are inheriting old vineyards, a further key to quality.

I hand select each wine and my wines reflect the true personality, quality and character of each vineyard, grape and people who make it. The wines are modern but not international with a balance between fruit and oak, where oak frames fruit flavor instead of overwhelming it. Concentration of fruit character comes from hard work in and an intimate understanding of the vineyard not simply extraction during fermentation. Finesse, not exclusive of concentration of fruit, is paramount to the style of wines I seek to represent. I always look for wines that provide the best value for the money whether at \$10 per bottle or \$100. Finally I believe the wines in my portfolio represent an authentic expression of Spanish wine.

ABOUT AURELIO



Aurelio Cabestrero, owner, is originally from Madrid, Spain. He worked at Madrid's Café de Oriente Restaurant for three years before coming to the US to work as Sommelier for Taberna del Alabardero in Washington DC. He worked at Taberna del Alabardero for three years and also worked as Sommelier at Marcel's in Washington DC before pursuing his passion to import wines from his country, Spain.

Aurelio has also won the Ruinart 1993 prize as the Best Sommelier in Spain, Best young Sommelier in 1994 by Wine and Gastronomic Magazine and came in second place at the National Sopexa Competition of French Wines and Spirits 1994. He is also founding member of Madrid Association of Sommeliers.

In December 2005, he was named to Robert Parker's "Wine Personalities of the Year" list. "Aurelio Cabestrero is a serious importer of high quality Spanish wine who will gain ever increasing recognition as his name becomes better known. I first met him when he was a sommelier at Washington, DC's finest Spanish restaurant, and there is no question he has a brilliant palate as well as a knack for finding tiny, unheralded estates that are producing high quality wine."



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Alicante D.O.



D.O. For centuries this area of Castilla La Mancha was frontier territory. The castle was built to guard the Vinalopó valley, which marked the border between the medieval kingdoms of Castile and Aragon. Almansa DO's history has been one of producing full-bodied reds which were sold to blend with others from the region, as well as being imported by English, Swedish and Flemish merchants, until the mid-nineties, three decades after it won DO status in 1966. The La Marina district was incorporated into the DO in 1987.

Climate: The climate is divided between two subregions, the Vinalopo valley and La Marina. The Vinalopo region is continental that is generally dry and is subject to greater continental influence the further inland one travels, this is the main region for red wine production. The La Marina region is Mediterranean in climate with a milder winter and is distinctly more humid, this is the main region for white wine production.

Soil: Light soils with some alluvial material on top of limestone bedrock.

Grape Varieties: Traditional Spanish grape varieties still hold sway here with Monastrell the predominant variety. Garnacha is also important. Vine training is typically low to the ground and unstructured with wires to allow the vines to better deal with the intense summer heat.



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The rocky soils of Alicante



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Joaquin Galvez Bauza

Leva Daniel was initially produced to commemorate the birth of Aurelio's first child, Daniel. The project continues to be a cooperation between educator and winemaker, Joaquin Galvez and Aurelio.

Winemaker Joaquin Galvez, one of the most respected Spanish professors in wine tasting, is the first Spaniard to take the prestigious Institute of Masters of Wine courses. In 1996 he released his first wine, made in Jumilla. In 2003 he obtained not only a Gold medal at the prestigious International Wine Challenge in London, but also the Red Wine Trophy for the best Spanish Red Wine in the UK, for the Altos de Luzon 2002.



Wine: Leva Daniel

Grapes: 45% Cabernet Sauvignon, 25% Tempranillo, 15% Syrah and 15% Merlot

This wine is of the greatest concentration and it is delivered after one year of ageing in 50% new and 50% one year barrels. It is sold shortly after bottling, resulting in a muscular, rich and fleshy wine.

2003: 90 points Wine Advocate issue 159 June '05

2004: 90(+?) points International Wine Cellar issue 128 Sept/Oct '06

2005: "Smoky dark berry and cherry preserve aromas are deepened by dark chocolate and espresso; a floral element emerges with air, adding an exotic quality.

Brighter redcurrant and cherry flavors are focused and deep... impressively concentrated and complex blend"

90 points *International Wine Cellar* issue 133 July/Aug '07

"very spicy bouquet of pain grille, pencil lead, black fruits, and blueberry. Medium to full-bodied, the wine is still tightly wound but well-balanced. There is ample spicy fruit and good integration of the component parts"

90 points *Wine Advocate* issue 175 February '08

2006: "Explosively perfumed aromas of fresh red and dark berries, Asian spices, smoky minerals and incense. Deeply concentrated raspberry and cassis flavors are surprisingly energetic-in fact almost weightless. Racy and focused... A very pretty wine that blends deep, sweet fruit with refreshing energy and clarity."

91 points *International Wine Cellar* issue 140 Sept/Oct '08



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Almansa D.O.



D.O. The region is on the border covering portions of Alicante, Valencia and Murcia. Vineyards were developed here in the 16th Century. The majority of production was shipped to other regions for blending as the wines had copious color and good structure.

Climate: Extreme continental climate with summer temperatures reaching over 100° F and winter temperatures falling to the teens in the winter. Rain averages a scant 14 inches a year.

Soil: Soils are composed of limestone, calcerous soils and some with combinations of clay and limestone.

Grape Varieties: Garnacha Tintorera (aka Alicante “Bouschet”) and Monastrell account for the majority of planted vines. These produce dark, ripe and intensely flavored wines. Garnacha Tintorera is one of the very few grapes that has colored flesh and consequently colored juice immediately upon harvest.



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100 year old Garnacha vines



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Bodegas Santa Quiteria

Formed in 2001 Santa Quiteria's production is focused on a type of Grenache known as Garnacha Tintorera. Other grape varieties used, but to a much lesser extent, are Tempranillo, Syrah, Cabernet and Petit Verdot. The site of the vineyards is at an altitude of between 900 and 1100 meters, which has proven ideal for this special clone of Grenache.

While Monastrell is making inroads for quality wine in Almansa, like in so much of the southeast of Spain, the autochthonous Garnacha Tintorera differentiates Santa Quiteria. They have a wealth of old vine Garnacha Tintorera at high altitude on poor soils leading to low yields of concentrated yet intensely aromatic grapes. They are also leading the charge in viticultural exploration with new plantings of Petit Verdot and Tannat.



Wine: BT Rose
Grapes: 100% Syrah

Produced from 10 year old Syrah vines. The grapes are hand harvested into boxes and see cryomaceration with skins prior to pressing. The wine is fermented at cool temperatures to keep intense varietal aromas, deep color and fresh fruit character in the finished wine.

2010: "The new vintage of roses is arriving just in time for warmer weather. This sappy sample from Spain is a deep red in color, with bright fruit and a slightly sweet finish. Not at all classic, but a crowd-pleaser."

*** 1/2 stars** *Washington Post - Recession Busters* May 4, 2011 - by Dave McIntyre

"The 2010 BT Syrah Rose offers up attractive notes of rose petal and raspberry. Savory, fruity, and nicely concentrated for its humble price, it will deliver enjoyment over the next 12-18 months."

86 points *Wine Advocate* issue 195 June 2011



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Fermenting Garnacha Tintorera



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Wine: BT

Grapes: 100% Garnacha Tintorera

The Garnacha Tintorera (a.k.a. Alicante Bouschet) for this wine is harvested from 20 year old vineyards on the Southeast of the Meseta of central Spain, surrounding the village of Higuera. Fruit for this wine come from a number of different vineyard sites with varying altitudes and expositions with sandy and white, chalky clay soils. The vineyards are dry-farmed and trained in the traditional, vaso, vase-like manner. The production focuses on low quantity and high quality.

Grapes are picked when just ripe so as to present the best character of primary fruit. Both maceration and fermentation take place in stainless steel tanks with selected yeasts, first at low temperatures with dry ice to extract color and grape aromas and then at a relatively cool 70° F, to preserve those aromas. There is no attempt to extract additional tannin or color from the skins as it is not desired for this style of wine. Before undergoing malolactic fermentation the grapes are drained and pressed and then the wine is racked back to the stainless steel tanks. The wine is clarified and lightly filtered before bottling.

2009: 88 points International Wine Cellar issue 152 Sept/Oct 2010

2010: “it displays an alluring perfume of spice box, violets, blueberry, and black cherry. Surprisingly rich and ripe on the palate, this pleasure-bent offering has the balance and structure to drink well for another 4 years.”

87 points *Wine Advocate* issue 195 June 2011



Wine: Altitud 1.100

Grapes: 100% Garnacha Tintorera

The Garnacha Tintorera for this wine is harvested from the highest altitude vineyards (1100 meters or higher) of the wineries holdings. These vineyards show exclusively chalky soils. The vineyards are dry-farmed and trained in the traditional, vaso, vase-like manner. Vines are between 20 and 50 years old. Grapes are picked when just ripe, not over-ripe, so as to present the best character of primary fruit. Maceration and fermentation takes place in stainless steel tanks with selected yeasts, first at low temperatures with dry ice to extract color and grape aromas and finally at a relatively cool 70° F, to preserve those aromas. There is no attempt to extract additional tannin or color from the skins as it is not desired for this style of wine. Once alcoholic fermentation is over the grapes are drained and pressed prior

to racking back to the stainless steel tanks for malolactic fermentation. The wine is clarified and lightly filtered prior to bottling to assure stability.

2009: 88 points International Wine Cellar issue 152 Sept/Oct 2010

2010: “It displays greater richness and concentration than the regular bottling, delivers loads of mouth-filling fruit, and is meant for drinking over the next 5 years.”

88 points *Wine Advocate* issue 195 June 2011

“Pungent, high-pitched aromas of raspberry, blood orange, cherry pit and white pepper, plus an exotic floral nuance. Then silky and perfumed in the mouth, combining dark fruit depth with red fruit energy. Shows good clarity on the taut, aromatic finish.”

88 points *International Wine Cellar* issue 158 Sept/Oct 2011



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Wine: Higuieruela

Grapes: 100% Garnacha Tintorera

Higuieruela is made from vines aged between 30 and 80 years with yields of less than 1 ton per acre on average. Grapes see a cold prefermentation maceration with dry ice to maximize aroma and color extraction and minimize harsh tannin. This is a direct response to the traditional style of oxidized, high alcohol wines from the area. After the cold soak grapes undergo fermentation in temperature controlled stainless steel tanks with pumpovers for control of temperature and extraction. Fermentation temperatures remain fairly cool in a further effort to minimize hard tannin. After pressing in bladder presses the wine is aged in tank for a short time before bottling. This wine sees no oak.

2005: 88 points International Wine Cellar issue 128 Sept/Oct '06

2006: 88 points International Wine Cellar issue 133 July/Aug '07

2007: 88 (+?) points International Wine Cellar issue 139 July/Aug '08

2008: "Strongly spiced bouquet of dark berries, rose and violet. Silky red berry flavors are given depth by notes of licorice and violet pastille, with fine-grained tannins adding grip. The finish is smooth, sweet and just a touch peppery, with no roughness. This would be a great by-the-glass pour for a restaurant."

88 points *International Wine Cellar* issue 145 July/Aug '09

2009: "Purple in color with a more expressive nose of rose petal, violets, spice box, and black cherry, on the palate a note of red licorice emerges along with plenty of savory fruit and spice."

88 points *Wine Advocate* issue 188 April 2010



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Bierzo D.O.



D.O. While winemaking was started by the Romans in this area of Spain, its development as a region known for mining and industry precluded major growth of the wine industry. Denominacion of Origin was granted in 1988. The late 1990's saw a bloom of interest in the wines of Bierzo on the international stage.

Climate: This is a cool growing region with summer temperatures averaging 75 and winter temperatures 39. The region averages a bit over 28 inches of rain a year.

Soil: Soils are based on geography and elevation with the majority of this region actually the valley between two major mountain chains. Most vineyards are planted between 1,500 and 3,200 feet elevation. The majority of soils are mixed slate and alluvial . There are also some sandy and granitic soils in the area.

Grape Varieties: Mencia (red) and Godello (white) are the main grapes of the region.



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The Paixar Vineyards



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Bodegas y Vinedos Paixar

This is the joint venture of Alejandro Luna, Eduardo and Alberto Garcia focused on the production of a unique expression of Mencia. It started with the acquisition and leasing of tiny parcels of vineyards in the village of Dragonte (population 60) in the Bierzo region. The name Paixar comes from local oral tradition where Paixares are high old plantings of vines surrounded by chestnut and oak trees. Vines are planted directly in weathered slate of different colors and are 80+ years old; typically producing about one pound of fruit per vine. The low-vigor, old vines produce fruit with particularly concentrated aromas and powerful, fine tannins. The vineyards are between 2,500 and 3,000 feet above sea level, a key factor in the slow and even ripening of the grapes. Due to the altitude, harvest is typically 15 days later than the rest of Bierzo.

“Just as Priorat was revitalized by a group of pioneers... Bierzo’s mencia also gained its fame through the work of a passionate group of young winemakers... Alberto and Eduardo Garcia, sons of the Spanish wine guru Mariano Garcia, have joined Gregory Perez and Alejandro Luna (owner of Luna Beberide) to create Paixar, a mencia from small blocks of old vines in Dragonte, a mountainous zone of slate soils similar to Corullon. This group of wine-makers - all around 30 years old - are the driving force behind Bierzo. They are directly responsible for mencia’s fame beyond Galicia and Leon.”

“The Bierzo Boys” excerpt from *A Delicate Spanish Red Wine & Spirits* October 2007



Wine: Paixar

Grapes: 100% Mencia (50 to 80 year old vines)

Hand-harvested into small boxes, cluster sorted, cold pre-fermentation maceration, native yeast fermentation. Aged for 16 months in new French oak barrels and bottled without any filtration. Harvested at 20 hectoliters/hectare.

2001: 98 points Wine Review Online August 28 '07 - Michael Apstein

2002: 93 points Wine Review Online October 3 '06 - Michael Franz

2003: 95 points Wine Review Online August 28 '07 - Michael Apstein

2004: 96 points Wine Review Online August 28 '07 - Michael Apstein

2005: 94 points Wine Advocate issue 175 February '08

2006: 94 points Wine Advocate issue 183 June '09

2008: “If you’ve still not experienced the remarkable quality that top vintners can coax from the Mencia grape in the remote, rugged region of Bierzo in northwestern Spain, this would be the bottle to try. Even at this young age it is remarkably complex, which is in turn attributable to its outstanding proportionality in the sense that no particular element overshadows the others. It shows subtle floral aromas akin to those one might find in Barbaresco or Côte-Rôtie, followed by fruit notes that run red as well as black, recalling cherries, plums and blackberries. Oak influence is apparent but subtle, with toasty, spicy notes and a bit of grip from wood tannin in the finish, but the fruit easily counterbalances the oak. As if this were not enough, the wine shows an almost palpable minerality recalling wet slate and graphite. Finally, the wine’s texture is almost as interesting as its aromas and flavors, seeming soft thanks to the ripeness of the fruit, but also focused on account of ample acidity and very fine grained tannin. This is in a league with the world’s very best red wines, and in that context it remains very fairly priced—for the moment.”

97 points *Wine Review Online* June 29, 2011 - Michael Franz



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La Muria Vineyards



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Pago Valdetruchas

The wines from Pago de Valdetruchas are sourced from vineyards which are owned by a cousin and uncle of Alejandro Luna (owner of Luna Beberide winery). The 2008 vintage was the first vintage where they bottled their own wines. The vineyards are 500-650 m above sea level and are composed of calcareous clay, sand and slate.



Wine: La Muria
Grapes: 100% Mencia

The grapes come from hand harvested vineyards with an average age of 40 years. The vineyards are composed of calcareous clay soils with some stones and are between 650 and 700 meters above sea level. Fermented in stainless steel vats and bottled unfiltered.

2009: "Alejandro Luna started this project in 2008, focusing on pure mencías from his family's vineyards. This parcel of 75-year-old vines delivers honest fruit, direct and simple, like the juice of fresh cherries in the height of summer.

It's delicious and energetic, with the structure to match charcuterie." **100 Best Buys of 2011**
92 points *Wine & Spirits* October 2011



Wine: Los Cerezales
Grapes: 100% Mencia

Produced from a single 75 year old vineyard located 750 meters above sea level with calcareous clay and large sub-surface stones (slate). Grapes were hand harvested and fermented with native yeasts in stainless steel tanks. Following alcoholic fermentation, 50% of the wine underwent malolactic fermentation in tank while the other 50% completed ML in new French oak barrels. Once ML finished all of the wine was aged for 11 months in French oak barrels prior to bottling.

2008: 90 points *Wine Advocate* issue 188 April 2010

2009: "The 2009 Los Cerezales is also 100% Mencia sourced from a single, 75-year-old vineyard that was aged for 11 months in French oak. More complex, richer, and with greater volume than its unoaked sibling, it is likely to blossom for another 1-2 years but can be approached now. It is an outstanding value."

90 points *Wine Advocate* issue 195 June 2011

"This red is supple but intense, with forceful smoke and mineral notes framing a core of black cherry and plum. Anise and herbal accents fill out the picture. Drink now through 2018."

90 points *Wine Spectator* November 15, 2011



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Alejandro Luna, owner of Luna Beberide



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Bodegas y Vinedos Luna Beberide

Alejandro Luna is the owner of this moderately sized estate. Born in Ponferrada he spent 10 years, from the age of 16 to the age of 26, in Madrid studying toward his Bachelor's and Law degrees. After finishing his academic work in 2001, he came to work as director for the family winery, which was started in 1987.

70 hectares of vines are planted between 450 and 900 meters, on south facing slopes in calcerous clay or decomposed slate. Vines range in age from 20 years for foreign grapes to 60 years for Mencia. 5 Hectare are used for experimental vineyards looking at how foreign grapes take to Bierzo's climate; they are planted with about 30 varieties including Riesling, Cabernet Franc, Pinot Noir, Macabeo, Albariño and Sauvignon Blanc. No herbicides or pesticides are used on the vineyards. The philosophy of the winery is to produce wines based on quality of and respect for the land, primarily from native grapes along with grapes from other parts of the world.

Winemaking starts with all grapes being hand harvested into 18 kilo boxes. Careful cluster sorting, eliminating unsound bunches continues the push toward quality. All varietals are fermented separately with native yeasts prior to aging in oak barrels. All of the wines are bottled unfiltered.

"Bodegas y Vinedos Luna Beberide is an excellent source of value-priced wines from the increasingly fashionable DO of Bierzo" *Wine Advocate* issue 195 June 2011



Wine: Luna Beberide Godello

Grapes: 100% Godello

Produced from 60 year old vineyards, which were propagated as a clonal selection of best vineyard plots of Godello within Bierzo. Soils are a combination of calcerous clay and decomposed slate. The vineyard is located between 600 and 750 meters of elevation.

Grapes were hand harvested prior to overnight skin contact. The pressed must sees fermentation in stainless steel tanks at low temperatures (12-15° C). Following fermentation the wine is aged for 3 months on fine lees prior to bottling.

2008: 90 points International Wine Cellar issue 145 July/Aug '09

2009: "Bodegas y Vinedos Luna Beberide's 2009 Godello was sourced from 60-year-old vines and aged on its lees. Light straw-colored, it has an impressive nose of slate/mineral, baking spices, melon, and white fruit cocktail. Very concentrated and complex on the palate, it has a creamy texture and a sense of elegance. Its acid structure suggests that it may evolve for 1-2 years and drink well for up to 4-5 years. It is an outstanding value."

90 points *Wine Advocate* issue 188 April 2010

2010: "Mineral, melon, and floral notes lead to a vibrant, nearly shimmering Godello that boasts excellent depth and concentration. Impeccably balanced and lengthy, this superb value should provide prime drinking for another 4-5 years."

91 points *Wine Advocate* issue 195 June 2011



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Luna Beberide Vineyards



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Wine: Luna Beberide Mencia

Grapes: 100% Mencia

The grapes come from vineyards, oriented south, planted in calcareous clay at 750 meters above sea level, with an average age of the vines of 20 years old. Harvested by hand the first week of October with yields between 25 to 30 hectoliters/hectare. Fermented in stainless steel vats and bottled unfiltered.

2006: 90 points Top 100 Best Buys 2007 Wine Enthusiast Nov. '07

2007: 89 points Wine Advocate issue 178 August '08

2008: 90+ points Wine Advocate issue 188 April 2010

2009: "The perennial Best Buy, the Luna Beberide Mencia, is unoaked 2009 Mencia and was bottled without filtration. Purple in color with an expressive, already complex bouquet of earthy minerals, Asian spices, incense, and black raspberry, this savory, ripe, balanced effort is a crowd-pleaser that will drink well for another 3-4 years. As usual, it is an outstanding value."

90 points *Wine Advocate* issue 195 June 2011

2010: The current vintage has not yet been reviewed.



Wine: Finca la Cuesta

Grapes: 100% Mencia

Fruit for this wine is sourced from a single steeply-sloped, south-facing vineyard in Villafranca de Bierzo. The vineyard is between 700-800 meters in elevation and is planted with 60 year old vine Mencia. The soils are comprised of Bierzo's two main soil types, decomposed slate and limestone based clay. Following fermentation with native yeasts in temperature controlled stainless steel tanks, the wine was aged for 12 months in 75% French and 25% American oak barrels. Bottled unfiltered.

2005: 90 points Wine Advocate issue 178 August '08

2007: 91 points Wine Spectator March 2010

2008: 91 points Wine Advocate issue 188 April 2010

2009: "It emits a pleasing perfume of violets, cedar, balsamic, mineral, and black raspberry leading to a racy, elegant, pleasure-bent red that should drink well for another 5 years."

91 points *Wine Advocate* issue 195 June 2011

"From a hillside vineyard of granite and clay soils, this mencia delivers deep red fruit flavors that sweeten its substantial minerality, all carried by smooth tannins." **Best Buy**

91 points *Wine & Spirits* October 2011



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Harvest

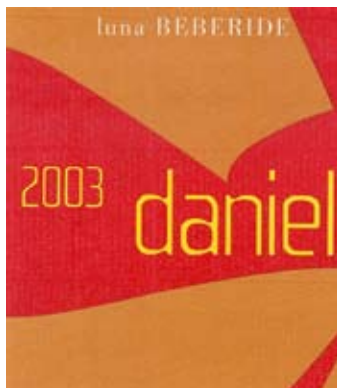


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Wine: Luna Beberide Daniel

Grapes: 100% Mencia

Grapes come from a selection of the best parcels of vineyards owned by Luna Beberide's family planted in the hillsides with slate soils facing South between 2,296 to 2,952 feet above sea level. Harvested by hand in small boxes at 20 hectoliters/hectare during the first week of October. Macerated and fermented in small stainless steel vats for 20 days with 2 or 3 pump over every day. The wine was aged for 15 months in New French oak (Renou, Seguin Moreau, Taransaud). Fined with egg whites and bottled unfiltered in April 2005.

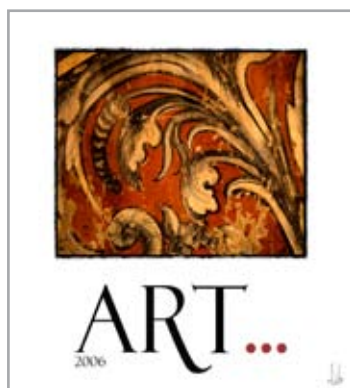
This wine is a special cuvee created to commemorate the birth Aurelio's son Daniel.

2003: "This oak-aged cuvee is a terrific example of Bierzo. A black/blue/ruby color is accompanied by a gorgeous nose of violets, blueberries, raspberries, and cherries. Elegant, with good acidity, fabulous density, and a broad, cerebral palate impression, this is a gorgeously structured, well-delineated wine"

92 points *Wine Advocate* issue 159 June '05

"It is intense and structured, but shows plenty of deep, sweet fruit to counterbalance the oak and tannins. The fruit notes are quite complex, including red and black cherries and red raspberries, with undertones of smoke, spices and subtle vanilla. Displaying many layers and facets of aroma, flavor and texture, this as interesting as it is downright delicious."

93 points *Wine Review Online* February 21, '06 - Michael Franz



Wine: Luna Beberide Art

Grapes: 100% Mencia

Made from a selection of best Mencia from south facing vineyards planted between 800 and 900 meters in elevation. The vines are between 70 and 80 years old, yielding 25 Hectoliters per hectare and are grown in decomposed slate along with abundant mother rock. Grapes were harvested the 1st week of October. Grapes were hand harvested and sorted prior to destemming and fermentation with native yeasts in stainless steel tanks. The wine was aged for 1 year in French oak barrels prior to being bottled unfiltered

2006: 93 points *Wine Advocate* issue 188 April 2010

2009: "This is a delicious rendition of Mencia from a leading producer of this terrific grape variety from north-western Spain. The only other bottling of this that I've ever tasted was from the 2007 vintage, and whereas that wine showed a rather hard, short finish, this 2009 is wonderfully supple and seductive, with gorgeous fruit recalling both red and black cherries. Medium-bodied but full in flavor, with restrained oak that lends just enough spice and tannin to frame the wine without drying the finish, this will work beautifully at the table with anything from seared tuna to red meats."

92 points *Wine Review Online* June 14, 2011 - Michael Franz

"It exhibits a multi-dimensional perfume of sandalwood, balsamic, lavender, incense, and black raspberry that fills the room. In the glass it is velvety-textured, round, rich, and full-flavored. Beautifully proportioned, it has all the right stuff to evolve for another 3-4 years and provide great pleasure through 2024 if not longer."

94 points *Wine Advocate* issue 195 June 2011



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Cava D.O.



D.O. The production of Cava is based in the south Catalonia, just south of Barcelona. Although this is the home of Cava within Spain, 7 different regions are allowed to produce Cava. The first commercially significant vintage of Cava was 1872. The wine was based on cool secondary fermentation in underground cellars, grapes sourced from high altitude vineyards yielding grapes with higher acidity and heavy bottles to resist explosion. Another force which made an impact was the vine louse phylloxera striking the Champagne of France.

Climate: Moderate temperatures and 16-18 inches of rain a year near Barcelona yield the prototypical Cava.

Soil: Deep clay-chalk near Barcelona with soils varying by region, as you might imagine.

Grape Varieties: Allowed grapes include Macabeo, Parellada, Xarel-lo, Chardonnay, Malvasia, as well as the following red grapes: Garnacha, Monastrell and Trepat. Outside of Catalonia Macabeo is the major grape for Cava. Most harvests start in late August to maintain natural acidity.



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Snow covered vineyards of Maria Casanovas



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Maria Casanovas

MARIA CASANOVAS'S CAVA is the expression of family commitment. Its high quality is provided by the best basic wines and with the excellence of its unique art of blending. The Maria Casanovas's winery is located at the heart of Penedés region, in Sant Sadurni d'Anoia, the capital of Cava. Its soil and its Mediterranean climate enable the production of unique variety grapes. We strictly monitor 9 hectares of vines throughout the year from the varieties such Xarel•lo, Parellada, Chardonnay and Pinot Noir.



Wine: Maria Casanovas Brut de Brut

Grapes: 33% Xarel-lo, 33% Macabeo, 34% Parellada

Produced from a rigorous selection of best base wines from across Penedes. The base wines are produced from 20-30 year old vines, each variety is vinified separately to produce the base wine for blending. After a complete comparative tasting of all lots as well as an exhaustive analytical analysis, the base wines were selected and blended. The wine was bottled with sugar, yeast and bentonite to undergo secondary fermentation. It was aged on lees for 14 months prior to disgorging.

N/V: "Pale yellow. Pungent citrus fruits, herbs and white flowers on the nose. Then racy, tight and minerally on the palate, with zesty lemon and grapefruit flavors, a jolt of mint and good tangy cut. Finishes distinctly dry, showing a note of bitter pear skin and good length."

89 points *International Wine Cellar* Cava for All Seasons, November 2011



Wine: Maria Casanovas Glac

Grapes: 40% Pinot Noir, 60% Traditional Cava varieties: Xarel-lo, Macabeo, Parellada

The goal with this selection of high quality vin clare is clarity of flavor, literally. Hence the name of the wine "Glass." It is produced from 20-30 year old vines and aged for 18 months aging on lees prior to disgorging.

N/V: "Yeasty mineral, brioche, and white peach aromas lead to a Cava with greater depth and flavor than the Brut de Brut. It expresses a sense of elegance on the palate and in its medium-long finish. Drink it over the next 1-2 years."

90 points *Wine Advocate* issue 194 May 2011

"Light yellow. Highly perfumed, complex bouquet evokes lemon, orange, toasty lees and white flowers. Nervy citrus flavors give weight to heftier melon and nectarine with air. Aeration brings out a smoky quality that carries through a focused, persistent finish."

90 points *International Wine Cellar* Cava for All Seasons, November 2011



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Bottle aging Maria Casanovas



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Wine: Maria Casanovas Brut Nature Gran Reserva

Grapes: 40% Chardonnay, 40% Pinot Noir, 20% Traditional Cava varieties

Maria Casanovas Cavas were first produced in 2000 to commemorate the centenary of the winery. Utilizing Chardonnay and Pinot Noir blended with small amounts of traditional Cava varieties, the wine is assembled after an exhaustive search and tasting of various lots of wines from Penedes. The focus is exceptional balance in the finished wine. Bottled in January 2005 and disgorged October 2006 after aging on the yeast for 21 months. No Dosage.

2004: “it exhibits aromas of wheat thins, green apple, and a hint of lemon-lime. Mouth-filling and dry on the palate, the wine has excellent concentration, broad fruit flavors, and a lengthy, crisp finish.”

90 points *Wine Advocate* issue 169 February ‘07

“Tiny bubbles lift this Cava’s scents of peaches and cream. The robust, nutty flavors are dry and austere, finishing clean. Delicious with roast hake.”

90 points *Wine and Spirits* June ‘08

2005: Bottled in May 2006 and disgorged April 2008 after aging on the yeast for 24 months. No Dosage.

Grapes: 42% Chardonnay, 38% Pinot Noir, 8% Parellada, 6% Macabeo, 6% Xarello

“light straw-colored with persistent small bubbles and a classy bouquet. Aromas of yeast, mineral, apple, and hazelnuts lead to a full-flavored, intense Cava with a firm palate-feel, crisp flavors, and a lengthy finish.”

91 points *Wine Advocate* issue 175 February ‘08



Wine: Maria Casanovas Brut Nature Pinot Noir

Grapes: 95% Pinot Noir, 5% composed of traditional Cava Grapes

The rose is produced from Pinot Noir blended with small amounts of traditional Cava varieties. The wine is assembled after an in depth tasting of various lots of wines from estate parcels searching for exceptional balance in the finished wine. Bottled in March 2005 and disgorged May 2006. No dosage.

2004: “Orange-pink. Intensely floral aromas of raspberry, strawberry and redcurrant. The fine, energetic mousse adds to the impression of liveliness. Dry, firm and tangy, with redcurrant and cranberry flavors framed by brisk acids. Expands and deepens on the finish, taking a turn toward cherry and showing excellent power

and length. This is way too easy to drink.”

90 points *International Wine Cellar* issue 128 Sept/Oct ‘06

“The 2004 Brut Nature Pinot Noir is a dark pink, salmon-colored wine with a lovely perfume of strawberries and rose petals. Elegant on the palate with persistent small bubbles, the flavors are precise and the finish pure.”

90 points *Wine Advocate* issue 169 February ‘07

2006: Bottled in December 2006 and disgorged September 2008. No dosage.

“it sports an alluring raspberry and strawberry perfume. This is followed by a dry sparkling wine with excellent concentration, ripe flavors, and excellent length. It would make a first-class match with Jamon Iberico.”

90 points *Wine Advocate* issue 183 June ‘09



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The U Mes U Fan Tres (1+1=3) Vineyards



U Mes U Fan Tres (1+1=3) Vineyards in Penedes



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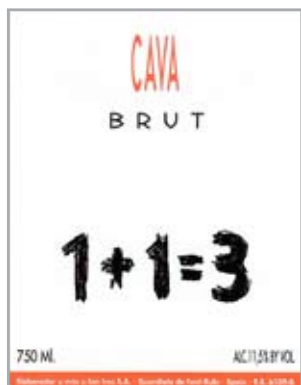
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Bodegas U Mes U Fan Tres (1+1=3)

1+1=3 is one of the few wine growing estates in the Penedes that exclusively bottles its own production. Meticulous care is taken over the vineyards as well as the vinification process. The result is a range of delicious, beautifully made wines with the emphasis on finesse, elegance and a perfect balance.



Wine: 1+1=3 Cava Brut

Grapes: 45% Xarel-lo, 30% Parellada and 25% Macabeo

Produced from estate-grown, hand-harvested grapes, this Cava was bottled using yeast from the Oenologist Institute of Champagne. Second fermentation commenced in bottle, which took three months at 57° F. This wine was aged in the bottle for a minimum of 15 months before disgorging. The wine is disgorged to order and thus length of time on yeast varies. All bottles are marked with a disgorgement date on the back label. Dosage added (8 gm/liter). Total residual sugar: 9 gm/liter.

N/V: "It delivers floral aromas, melon, mineral, and assorted white fruits leading to a sparkling wine with good volume, a lively palate feel, and plenty of flavor.

Drink this solid value over the next 1-2 years."

87 points *Wine Advocate* issue 188 April 2010

"Pale yellow. Spicy aromas of pink grapefruit, lemon peel, fresh mint and ginger. Light-bodied and dry, with good energy to the flavors of citrus fruits and spices. Finishes somewhat austere, with a repeating citrus note."

87 points *International Wine Cellar Bonus Features Cava for All Seasons*, November 2011



Wine: 1+1=3 Cabernet Sauvignon Rose (D.O. Penedes)

Grapes: 100% Cabernet Sauvignon

Produced from 25 year old estate grown Cabernet Sauvignon vines which were hand harvested. After de-stemming, the grapes underwent maceration with the skins for 24 hours at 45° F. After maceration the juice is bled off and allowed to settle prior to fermentation in stainless steel at ~55° F. Bottled at the beginning of January 2010.

2006: 88 points *International Wine Cellar* issue 133 July/Aug '07

2007: 89 points *International Wine Cellar* issue 139 July/Aug '08

2009: "Packed with strawberry and currant jam flavors, along with watermelon candy and cream notes. Very expressive, featuring lively acidity throughout, with a mouthwatering finish."

88 points *Wine Spectator* June 30, 2010

2010: The current vintage has not yet been reviewed.



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Conde de Subirats Cava



The Conde de Subirats Vineyards



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Conde de Subirats

The vineyards for this winery once belonged to the Subirats Castle, hence Conde de Subirats. As a commercial concern, the winery was started in 1948. In 1990 and 1991 the current vineyards were purchased and planted, including Chardonnay, a rarity at that time. A new winery building with the latest winemaking technology was started in 2003 with construction being completed in 2005. The estate vineyards are planted predominantly to Chardonnay, with lesser amounts of Pinot Noir, Macabeo, Xarel-lo and Parellada. Farming the vineyards is conducted vine by vine, with each vine getting differing amount of pruning, leaf thinning and irrigation based on a technical analysis of the soils and exposition of the vineyards.



Wine: Conde de Subirats Cava Brut

Grapes: 55% Macabeo, 40% Parellada, 5% Chardonnay

Produced from grapes grown in the heart of Sant Sadurni d'Anoia, the birthplace of Cava, among the high altitude hills of the subregion of Espiells. The grapes are harvested early and then fermented, separately in temperature controlled stainless steel. The base wines are then blended and bottled with a bit of yeast to age for 18 months on lees prior to disgorging. The dosage is made with the most neutral flavored liquor to allow the flavor of the original grapes to shine. Total residual sugar: 8 gm/liter.

N/V: "This is cava with character. It's got floral and fruity notes, and a little bit of biscuit in the background. Although it has a slight hint of sweetness, this bubbly manages to remain wonderfully refreshing. And talk about a bargain!"

88 points *Wine Review Online* February 8, 2011 - Michael Franz

"A hint of nettle and stoniness balance this wine's rich flavors of sweet apples and white raspberries. The texture is soft and full. For aperitifs." **Best Buy**

88 points *Wine & Spirits* August 2011



Wine: Conde de Subirats Cava Brut Rose

Grapes: 90% Trepat, 10% Pinot Noir

Produced from grapes grown in the heart of Sant Sadurni d'Anoia, the birthplace of Cava, among the high altitude hills of the subregion of Espiells. The grapes are harvested early and then fermented in temperature controlled stainless steel. The base wines are then blended and bottled with a bit of yeast to age for 18 months on lees prior to disgorging. Time on lees is enough to add complexity of yeast character to the clear aromatics of crisp, red fruits. The dosage is made with the most neutral flavored liquor to allow the flavor of the original grapes to shine. Total residual sugar: 8 gm/liter.

N/V: "The Non-Vintage Rose Brut is composed of 90% Trepat and 10% Pinot Noir. Medium pink in color, it reveals a charming nose of strawberry and rhubarb. On the palate it is just off-dry, spicy, and flavorful. Drink this savory effort over the next 12-18 months."

87 points *Wine Advocate* issue 194 May 2011

"Spicy redcurrant and cherry on the nose, with complicating note of anise and cinnamon. Sweet and sappy, with a velvety texture to the fresh red and dark berry preserve flavors. The dry finish features good cut and a repeating cinnamon quality. This is an excellent value in grown-up pink bubbly."

88 points *International Wine Cellar Bonus Features Cava for All Seasons*, November 2011



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Jumilla D.O.



D.O. Escaping phylloxera in the 19th century the region enjoyed a boom as winemakers traveled south from the devastated France. Unfortunately, ungrafted vines continued to be grown here until a recent spread of phylloxera in the late 1980's lead to a fresh start for many growers. Most affected growers planted Monastrell, Syrah and Merlot. The Denominacion of Origin was created in 1996.

Climate: The region is dominated by a continental climate with the possibilities of extreme heat in the summer with temperatures exceeding 100 Fahrenheit.

Soil: Red-brown top soils over limestone.

Grape Varieties: Grape growing is strictly controlled through allowable fruiting buds per plant based on density of planting as well as maximum extraction of juice versus weight of the grapes. Important varietals include, Monastrell, Garnacha, Cabernet Sauvignon, Merlot, Syrah.



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Owner Silvano Garcia with his daughter Alma



Vina Honda



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Bodegas Silvano Garcia

Winemaker Silvano Garcia, trained as an Enologist at the School of Vine and Wine of Madrid and has received a Master's degree in Viticulture and Enology. He is the youngest winemaker and producer of the "New Jumilla." This family estate was founded in 1925 and is now owned by Silvano Garcia. The winery has Monastrell, Tempranillo, Syrah and Moscatel planted.

"In my case what I consider important is not what happens in the winery but the raw material that reaches it from the vine. It is essential to [have] healthy fruit at its optimal level of maturity and [from] this is difficult to get a bad wine."

"There are two fundamental characteristics of our Bodega. The first of these is the Monastrell varietal. Monastrell is in its native habitat in our environment and grows better in our area than anywhere else in the world. The second is the fact that we have been harvesting and vinifying some of our own vineyards for more than 50 years. This experience along with the monitoring that takes place during the vineyard walks informs us as to the best virtues of the grapes and guides their development and final destination as bottled wine."



Wine: Vina Honda

Grapes: 60% Monastrell, 20% Tempranillo, 10% Syrah and 10% Merlot

Grapes come from 25-30 year old vines that yield less than 2 kilos per plant. The grape varieties are fermented separately using traditional methods with a total of 8-10 days on the skins. Gentle pump overs and a pneumatic press were used to minimize harsh tannins. This wine was not aged in oak barrels.

2005: 89 points Wine Advocate issue 169 February '07

2006: 88 points International Wine Cellar issue 133 July/Aug '07

2007: 89 points Wine Advocate issue 178 August '08

2008: "Pungent aromas of black fruits, printer's ink, graphite and black pepper. Extremely primary flavors of casis and cherry, with a mounting spiciness. Finishes smooth, betraying no tannins and repeating the cherry note."

88 points *International Wine Cellar* issue 145 July/Aug '09

"Silvano Garcia is among the winemakers pushing Jumilla to the front of the line of contenders among emergent Spanish DOs. Leathery and a bit raw in its dark stone and tree-bark accents, this is gutsy and complex, with a savory edge and chewy depth."

The Chronicle Recommends August 8, 2010

"ripe and raisiny but still fresh enough to earn its stripes. The nose is powerful and intense, with a sweet, baked character, while the palate tastes naturally rich but restrained, with blackberry and jammy finishing notes."

88 points *Wine Enthusiast* November 2010



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Harvesting the vines



Silvano Garcia Vineyards



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Wine: Vina Honda Monastrell

Grapes: 100% Monastrell

Harvest was conducted over the first weeks of October. The Monastrell is fermented in a traditional manner in temperature controlled stainless steel tanks and skins macerate for between 9 to 10 days depending on the lot. Gentle pump overs and a pneumatic press were used to minimize harsh tannins. This wine was not aged in oak barrels.

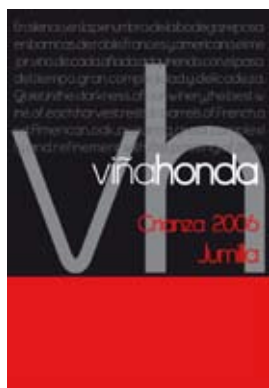
2007: 90 points Wine Advocate issue 181 February '09

2008: 88 points International Wine Cellar issue 145 July/Aug '09

2010: "Bright purple. Assertive aromas of blueberry, blackberry, licorice and flowers. Quite suave on entry, with energetic lift to the ripe, faintly bitter dark fruit and licorice flavors. Then supple, fat and seamless in the middle. Clinging, spicy finish."

89 points *International Wine Cellar* issue 158 Sept/Oct 2011

2011: The current vintage has not yet been reviewed.



Wine: Vina Honda Crianza

Grapes: 50% Monastrell, 30% Cabernet Sauvignon, and 20% Tempranillo

Most of the grapes for this blend were harvested during the second week of October. Yields were lower than for the Monastrell, less than 1.5 Kilos per vine. Each varietal was fermented separately. The grapes were destemmed and lightly crushed prior to a 16 day maceration with fermentation temperatures between 26 and 28° C. Pressing was with pneumatic press. The wine was aged for 8 months in oak barrels, 20% new, 60% second fill and 20% third fill.

2005: 91 points Wine Advocate issue 181 February '09

2006: "purple/black colored, it displays a compelling nose of incense, violets, cigar box, blueberry, and black cherry. Dense and layered on the palate, it has excellent richness bordering on opulence. Brown spices and bitter-sweet chocolate also make an appearance leading to a lengthy, fruit-filled finish. Enjoy it now and over the next 6 years. It is an outstanding value."

91 points *Wine Advocate* issue 188 April 2010



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Silvano Garcia Moscatel



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Wine: Silvano Garcia Moscatel

Grapes: 100% Moscatel

Harvested at the end of September. The wine is partially fermented at cool temperature and stopped with a reduction of temperature and the addition of alcohol (light fortification to 15.5% alcohol). Residual sugar 170 gm/liter.

2004: 92 points Wine Advocate issue 159 June '05

2005: 88 points Wine Advocate issue 169 February. '07

2006: 89 points International Wine Cellar issue 133 July/Aug '07

2007: 90 points International Wine Cellar issue 140 Sept/Oct '08

2008: 90 points International Wine Cellar issue 145 July/Aug '09

2009: "Bright yellow. Highly fragrant, exotic bouquet of apricot and pear nectar perked up by baking spices. Sweet pit fruit and honey flavors are lifted by a spicy note and show a bit of heat. Sappy but not syrupy, finishing with very good cling and resonating spiciness."

90 points *International Wine Cellar* issue 152 Sept/Oct 2010



Wine: Silvano Garcia Monastrell

Grapes: 100% Monastrell

This wine is made with Monastrell of Pie Franco, 60 year old vines from "secano," dry farmed vineyards. Harvested the last week of October/first week of November after becoming overripe on its own vines. When the must has fermented 2% Alc., the fermentation is stopped by the addition of wine alcohol and helped with a touch of cool temperature. Long maceration of 35 to 40 days with short pumping over every day. Aged for six months in stainless steel tanks prior to bottling.

2003: 90 points Wine Advocate issue 159 June '05

2004: 93 points Wine Advocate issue 159 June '05

2006: 90 points International Wine Cellar issue 133 July/Aug '07

2007: 91 points International Wine Cellar issue 140 Sept/Oct '08

2008: 90 points International Wine Cellar issue 145 July/Aug '09

2009: "Intensely spicy nose features an exotic apricot note and strong boysenberry jam and cassis qualities, plus a whiff of candied violet. A deep, luscious wine with a palate-staining flavor of ripe dark fruit liqueur. Hints of cherry compote and bitter chocolate emerge on the finish, which shows striking length and sweetness."

91 points *International Wine Cellar* issue 158 Sept/Oct 2011



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Priorat D.O.Q.



D.O. The region has produced superb quality wines for more than 8 centuries, starting when Carthusian monks founded a priory or Priorat in 1163. Phylloxera wiped out nearly all of the plantings of grapes at the end of the 19th Century and it wasn't until the 1950's that serious replanting began. The region rocketed to fame in the 1990's as a new generation of winemakers came to the area combining new technology and old vines for superior results. There are only 26 wineries listed with the Consejo Regulador.

Climate: The climate is extreme but continental with cold winters and hot summers. Plantings range from 300 feet to 2,300 feet in elevation.

Soil: The soils based on volcanic bedrock called llicorella, are composed of black and red schist and mica, a kind of quartz. The extremely poor and thin soils force the vines roots deep in search of water and nutrients.

Grape Varieties: The primary grape variety is Garnacha Tinta for reds with small plantings of Garnacha Blanca, Macabeo and Pedro Ximenez for whites. There are also plantings of old vine Cariñena. International grapes were first planted in the early 1980's with Cabernet Sauvignon, Merlot and Syrah dominating new plantings. Vines are generally head pruned, en vaso, and planted on extremely steep slopes or terraces.



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The Los 800 vineyards and winery



The Vega Escal vineyards



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Bodegas Los 800

Based in the town of Gratallops, in the hills of Priorato, this winery only sources from old vineyards above 800 meters. Hence the name “the 800s.”



Wine: Los 800

Grapes: 45% Garnacha, 35% Cariñena, 12% Cabernet Sauvignon, 8% Syrah

Fruit for this wine is sourced just from around Gratallops and La Vilella Baixa. After harvest the different varieties are fermented separately. The wine undergoes a long maceration of 24 days between a temperature of 79 to 80° F, followed by the malolactic fermentation. The wine is then aged in French and American oak barrels for 6 months prior blending and bottling.

2004: 90 points International Wine Cellar issue 139 July/Aug '08

2005: 90 points Wine Advocate issue 181 February '09

2006: 89 points Wine Advocate issue 188 April 2010

2007: “Bright violet. Smoky black raspberry, floral and dark chocolate aromas are brightened by spice and mineral notes. Sappy but seamless dark berry flavors are complemented by mocha and candied licorice. Finishes smooth and precise, with very good length and an echo of candied flowers.”

90 points *International Wine Cellar* issue 158 Sept/Oct 2011

2008: The current vintage has not been reviewed.

Reserva de la Tierra



Wine: Vega Escal

Grapes: 60% Carinena, 30% Garnacha, 10% Syrah

All of the fruit for this wine is grown in and around Gratallops, where there tends to be warmer daytime temperatures than in the more northerly subregions of Priorat. Vines range in age from 10 years for the Syrah to 50 years for the Carinena. Grapes were hand harvested in the middle of September. Varietals were fermented separately with a total of 22 days on skins prior to pressing. Aged 6 months in a combination of French and American oak barrels.

2005: 90+ points Wine Advocate issue 178 August '08

2006: 90 points Wine Advocate issue 181 February '09

2008: “Enticing aromas of garrigue, lavender, incense, plum, and black cherry lead to a racy, intense, impeccably balanced, lengthy wine that can be approached now but will provide enjoyment for another 6-8 years.”

91 points *Wine Advocate* issue 194 May 2011

“Inky ruby. Ripe blackberry and plum aromas show serious power, with licorice and dark chocolate accents building with air. Full and fleshy, with sweet dark berry and cherry flavors deepened by smoky oak and floral pastilles. Repeats the plum and licorice notes on the broad, chewy finish. Serious stuff, and a great match to a piece of grilled red meat.”

90 points *International Wine Cellar* issue 158 Sept/Oct 2011



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The Genium Winery



Genium Ximenis



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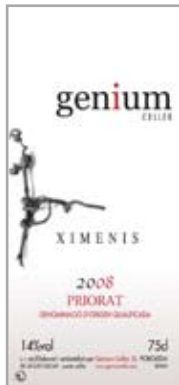
Genium Cellar

In the year 2002, six families from the municipality of Poboleda (Priorat) with a long tradition in vine growing decided to join their efforts in order to make high quality wines from their own crops. All of them have day jobs outside of the bodega, but share the work in the vineyards and cellar to make the project succeed.

This winery is located in the basement of a house that dates back to 1265, which was the very first settlement of the Carthusian monks of Scala Dei. 15 hectares of vineyards are owned between all of the families. 7 hectares are Costers, 3 hectares of organically farmed vines (Ecologic) and 5 hectares of terraced vines on narrow terraces with two rows of vines each.

The goal of the winery is to produce wines with a typical character of Priorat based on the local Garnacha and Cariñena. Having vineyards in three different zones of Priorat (Poboleda, La Morera del Montsant and Torroja del Priorat) allows for different character, tone, complexity and personality in the wines.

Aging in oak is very important for the style of wine, as without it the wine would seem unfinished, but only light to medium toast is used so that wood flavors do not dominate.



Wine: Genium Ximenis

Grapes: 90% Pedro Ximenez, 10% Others

Produced from old vines, planted on steep terraced vineyards. The hand harvested fruit is fermented in new French oak barrels. Following the initial robust stage of fermentation, the wine is raked with fine lees only and aged for 3 months in the new barrels with batonnage.

2008: “Genium Celler’s 2008 Genium Xemenis is old vine Pedro Ximenez with a dollop of other varieties in the blend that was barrel-fermented in new French oak followed by 3 months aging on its lees with batonnage in the new oak. Medium straw-colored, it offers up an expressive perfume of peach and

apricot along with toasty barrel notes. Viscous (and dry) on the palate with terrific grip and concentration, this lengthy effort is a unique expression of Priorato. Drink it over the next 2-3 years.”

90 points *Wine Advocate* issue 188 April 2010

2009: “Bright yellow. Spicy orchard and pit fruit aromas are complemented by toasty oak spices and lemon rind, with a dusty mineral undertone adding nuance. Fleshy and smooth in the mouth, offering pear and peach flavors, strong herbacity and a refreshingly bitter note of citrus pith. Anise and mineral notes build with air and linger on the long, spicy finish.”

90 points *International Wine Cellar* issue 158 Sept/Oct 2011



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Genium Vineyards



Transporting the wine barrels



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Wine: Genium Fresc

Grapes: 80% Garnacha, 20% Carinena

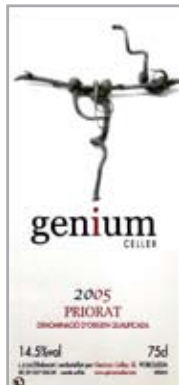
This wine is produced from typical grapes of the region, with the intent of creating a wine similar to that made in the winemaker's youth in Priorat; fresh, expressing the nuance and flavors of Garnacha with a touch of Carinena. The grapes are estate-grown and hand-harvested from vines between 10 and 20 years old. The grapes were fermented in stainless steel tanks between 75 and 78° F with the cap submerged for between 20 and 25 days. The wine was then aged for 3 months in third and fourth fill Allier oak barrels. Bottled unfiltered.

2008: "The 2008 Genium Fresc is 80% Garnacha and 20% Carinena sourced from younger vines with 3 months of aging in seasoned French oak. Medium crimson-colored, it displays aromas of cedar, tobacco, mineral, spice box, black cherry, and plum. Silky-textured with excellent concentration and grip, this savory, flavorful offering is nicely balanced and long in the finish. It is a fine example of Priorat that will not break the piggy bank."

90 points *Wine Advocate* issue 188 April 2010

2009: "Sweet, slightly jammy flavors of strawberry and red plum run through this smooth red, which has accents of licorice and vanilla, with well-integrated tannins that show some stuffing. Drink now through 2015."

87 points *Wine Spectator* Web Only - 2011



Wine: Genium

Grapes: 60% Garnacha, 20% Cariñena, 15% Merlot, and 5% Syrah

The Garnacha and Cariñena grapes are from 90+ year old vines, while Merlot comes from 17 year old vines. The grapes undergo a 48 hour pre-fermentation cold soak followed by temperature controlled fermentation between 84° F to 91° F in small stainless steel vats, and macerated for a 25 day period. Aged in 20% new and 80% 1 year old French Allier oak barrels for 9 months. Unfiltered.

2003: 89 points *Wine Advocate* issue 159 June '05

2004: 91 points *Wine Advocate* issue 169 February '07

2005: "This is an excellent bottling from Priorat at what is a quite reasonable price in light of the wine's quality and the going rate for top wines from this D.O. The fruit shows an interesting character drawn from both red and black notes, and these work very well with subtle oak accents and a lovely minerality that rides along with the fruit through the persistent, symmetrical finish. Although the wine is ripe and texturally tender enough to enjoy now with food, it will develop additional complexities and become even more interesting over the next three or four years."

92 points *Wine Review Online* November 3, '09 - Michael Franz

"This blend of old-vine Garnacha and Carinena with Merlot and Syrah shows its meaty side with nearly the same intensity as the Ecologic. Its bold aromas of ripe red fruits have a delicate mineral nuance, a freshness that contrasts flavors of leather and sweet spices. A textbook Priorat to go with slow roasted meats." **Best Buy**

93 points *Wine & Spirits* February 2010



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Genium Ecologic



Genium Costers



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Wine: Genium Ecologic

Grapes: 50% Garnacha, 30% Merlot, 10% Syrah, 10% Cariñena

Produced exclusively from a 3 hectare, organic vineyard certified by the Catalan Council of Agricultural production. The grapes undergo a 48 hour pre-fermentation cold soak followed by temperature controlled fermentation between 84° F to 91° F in small stainless steel vats, and are macerated for a 25 day period. Aged in 50% new and 50% 1 year old French Allier oak barrels for 6 months.

2003: 91 points Wine & Spirits June '06

2004: 92 points Wine Advocate issue 169 February '07

2005: 95 points Wine & Spirits February 2010

2006: “Beautifully balanced, this red has grace and depth, with plum, floral, mountain herb and mineral flavors. There’s solid structure, yet this remains fresh and lively, with a long, juicy finish. Drink now through 2020.”

93 points *Wine Spectator* September 2010

“From a 7.5-acre parcel of organically grown vines, this wine delivers an intense and vibrant expression of fresh red fruit flavors—like smelling a bowl of just-picked raspberries and strawberries. Mineral notes hide behind that primary fruit, giving an extra dimension of complexity. The texture is tense, balancing the sweetness of the fruit with a spark of juicy acidity.”

93 points *Wine and Spirits* February 2011



Wine: Genium Costers

Grapes: 50% Cariñena, 25% Garnacha, 15% Merlot and 10% Syrah

This wine was made from grapes planted on slopes in the region, named “Costers” (dramatically steep land, 45 degrees, where no machine can be used), where the vineyards are practically a hundred years old, a fact that provides a repeatable mineralization, concentration and structure in comparison to other zones. Aged for 12 months in new French Allier oak barrels.

2003: “Its deep ruby/purple color is accompanied by earthy, leathery notes, moderate tannin, and considerable structure and precision. More artisanal in style than its two siblings (no doubt due to the old vine Cariñena), this impressively endowed 2003 should drink well for a decade.”

91 points *Wine Advocate* issue 159 June '05

2004: 93 points 100 Best Wines of the Year Wine & Spirits February '08

2005: “Inky purple-hued, the nose reveals lots of mineral, earth, and pencil lead as well as fragrant notes of blueberry and black cherry. This leads to a full-bodied, muscular wine with a powerful personality, gobs of layered fruit, enough tannin to support 5-7 years of additional cellaring, terrific intensity, and a very long finish. Drink this superb wine through 2030.”

93 points *Wine Advocate* issue 175 February '08



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Rias Baixas D.O.



D.O. Rias Baixas is cool and damp completely unlike the rest of Spain. This climate is the perfect situation for Albariño, a rot-resistant, thick-skinned white grape that offers flavors of melons, citrus and tropical fruits. The history of the vine in this region is linked to French monks invited here by King Alfonso 7th. The D.O. was granted in 1988 after several years of concentrated development and replanting to higher quality grapes including Albariño, Loureira and Treixadura. Two new subregions were added to the D.O. in 1996 and 2000, so production is expected to increase over the next decade as new vines come into production.

Climate: The climate is extreme with high winds in portions near the sea, winter frosts, hail storms and Summer temperatures reaching over 100° Fahrenheit. Rainfall is heavy with up to 80 inches a year.

Soil: Soils are granitic sand over mother rock with flat areas richer in organic matter and slopes more poor with less organic matter and lower pH. Traditional vineyards have granite pergolas with the vines trained high off the ground to avoid the damp earth and for better exposure to the sun.

Grape Varieties: Albariño represents over 90% of planted vineyards although there are 12 native grape varieties allowed to be planted here, both white and red. Some new plantings are being trained to double curtain. There are over 1200 acres of organic vineyards, a testament to Albariño rot-resistance.



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The Gran Vinum winery and the Nessa vineyards



Enrique Piñero, winemaker for Gran Vinum



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Adegas Gran Vinum

Adegas Gran Vinum is a family winery owned by Enrique Pineiro. In 1998 the Val do Salnes subregion was added to D.O. Rias Baixas spurring a renewed focus on quality wines. Adegas Gran Vinum reacted by adding new vineyard plots on steep, sandy, south-facing slopes, near the ocean which minimized temperature swings and extended maturation times giving more spice, saline and fruity varietal character to the wines. Soils in the vineyards are enriched in the traditional manner by digging in shells of local mollusks.



Wine: Nessa

Grapes: 100% Albariño

This wine is produced from purchased grapes from vineyards averaging 25 years old. Winemaker, Enrique Pineiro works with around 30 small growers in the Val do Salnes sub-region of Rias Baixas, some with holdings as small as half a hectare. All of the fruit for this wine is hand harvested in small boxes. After cluster sorting the grapes are whole cluster pressed in a pneumatic press, followed by settling of the must with dry ice. The wine was fermented at 64° F in stainless steel tank. There is no malolactic fermentation. Aged for almost 2 months on fine lees.

2007: 90 points International Wine Cellar issue 140 Sept/Oct '08

2008: 88 points Wine Advocate issue 181 posted May '09

2009: 88 points International Wine Cellar issue 152 Sept/Oct 2010

2010: "Light yellow-gold. Pungent, pure aromas of honeydew, quinine, ginger and mint, with a kiss of jasmine. Offers good density and richness but also lively cut, with complex flavors of melon, citrus fruits and exotic bitter quinine. Finishes long, spicy and vibrant."

90 points *International Wine Cellar* issue 158 Sept/Oct 2011

2011: The current vintage has not yet been reviewed.



Wine: Mar de Vinas

Grapes: 100% Albariño

This wine is produced from estate grown vines. All fruit is hand harvested followed by cluster sorting at the winery before pressing. The grapes are whole cluster pressed in a pneumatic press, followed by settling of the must with dry ice. The wine was fermented at 64° F in stainless steel tank. No malolactic fermentation. Aged for almost 2 months on fine lees for increased texture and mouthfeel.

2008: 89 points International Wine Cellar issue 145 July/Aug '09

2009: 88 points International Wine Cellar issue 152 Sept/Oct 2010

2010: "Its perfume is the most expressive giving up fragrant minerals, a hint of sea salt, nutmeg, white peach, and lemon. Crisp, racy, and well-balanced, it is an excellent value that will provide enjoyment for another 3-4 years."

88 points *Wine Advocate* issue 195 June 2011

"Light yellow. Complex bouquet of bright pear, quince, melon, lemongrass and anise, with zesty lime peel adding interest. Crisp and spicy, with good depth to its orchard fruit and honeydew flavors. Shows good focus and lift on the finish, leaving behind an impression of ripe pear."

89 points *International Wine Cellar* Sept/Oct 2011



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The soil of Adegas Gran Vinum



The Granite Pergolas



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Wine: Esencia Divina
Grapes: 100% Albariño

The grapes for this wine come from three different estate vineyards and from contracted fruit grown in the Val do Salnes sub-region of Rias Baixas. Grapes were hand harvested and saw cool maceration (16-18° C) as whole clusters for between four and six hours. The grapes were then pressed in pneumatic press at only moderate pressure to obtain the most aromatic portion of the must. Fermented in stainless steel tanks followed by extended aging on lees prior to bottling.

2006: 90 points International Wine Cellar issue 133 July/Aug '07

2007: 89 points Wine Advocate posted May '09

2008: 92 points Wine Review Online August 4, '09 - Michael Franz

2009: 91 points International Wine Cellar issue 152 Sept/Oct 2010

2010: "Supple and complex, this wine contrasts quartz-like minerality with fruit sweetness, creating a harmonious balance and subtle length. It finishes dry and minerally. For clams on the half shell."

90 points *Wine & Spirits* August 2011

2011: The current vintage has not been reviewed.



Wine: Gran Vinum
Grapes: 100% Albariño

This wine is produced from a hillside, single vineyard, Miranda Aurosa, which has sandy and granite soils. The vineyard is worked in the same way as vineyards have been for generations, enriched with clam and cockleshells. The vineyard follows the Galician tradition of using granite posts (like a goalpost) with vines trained in pergolas, to raise them off the ground allowing rain to evaporate more readily, minimizing disease pressure.

All of the fruit was harvested by hand during the last week of September. The grapes were destemmed followed by a 24 hour cryomaceration with dry-ice prior to pressing.

The grapes are very gently pressed by bladder press, essentially to only crush the grapes, to obtain the most aromatic, free-run portion of must. The must is settled overnight prior to fermentation in stainless steel at 67° F for 22 days. The wine aged with its lees in stainless steel vats with stirring of lees every week until mid-Spring. The intent with the extended aging on lees is to emphasize aromatic complexity and volume in the mouth.

2006: 91 points Wine Advocate issue 175 Feb. '08

2007: 92 points International Wine Cellar issue 140 Sept/Oct '08

2008: 92 points Wine Review Online September 8 '09 - Michael Franz

2009: "Bright yellow. More pungent and extroverted than the Esencia Divina, offering scents and flavors of ripe pit fruits, orange and herbs. Begins clenched but becomes fresher with air, finishing with resonating citrus and mineral qualities and excellent persistence. This will work with rich foods."

91 points *International Wine Cellar* issue 152 Sept/Oct 2010



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Ribera del Duero D.O.



D.O. As in many regions of Spain the vine was cultivated by the Church. By the 1500's wine based on Tinta del Pais had become the region's main economic product. In the 1650's wineries in Aranda del Duero were said to have produced 6 million liters of wine. Underground tunnels were utilized for temperature control and aging of wine. In 1864 Vega Sicilia was founded with the first vines from Bordeaux being planted in the area. After being granted D.O. in 1982, due largely to the work of Alejandro Fernandez, an explosion of development occurred shifting production from inexpensive rose to top quality red wine.

Climate: Due to the high altitude, 2,300 to 2,750 feet, nighttime temperatures are much lower than daytime temperatures allowing grapes to maintain essential natural acidity. Frost in late Autumn and early Spring is a worry in this area and while rare temperatures can drop as low as -5° Fahrenheit.

Soil: The main growing area is made up of the high plains, steep slopes, shallow slopes and river banks. Most vines are planted on the shallow slopes where chalk and limestone dominate. Clay, marl and sandy soils are also found in the region.

Grape Varieties: Tinta del Pais, the local clone of Tempranillo, makes up 85% of plantings in Ribera del Duero. While Cabernet Sauvignon, Merlot and Malbec are allowed grapes in the blend, they are not permitted to be planted in new vineyards. Garnacha and Albillo make up the remainder of the vineyards.



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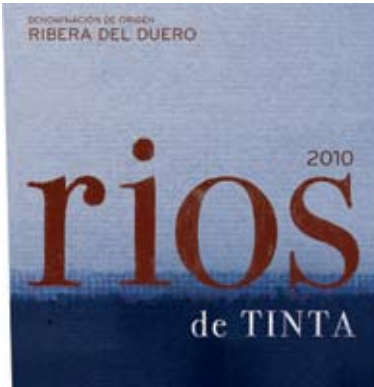
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Isaac Fernandez Seleccion

Isaac Fernandez Selection is the newest venture of the famous winemaker, Isaac Fernandez, who has spent more than 25 years producing some of the best wines in the Ribera del Duero region. He seeks to respect the identity of each vineyard and to nurture wines that balance power, finesse and purity with the capacity to age.



Wine: Rios de Tinta

Grapes: 100% Tinta del Pais (Tempranillo)

Made exclusively from Tempranillo vines, locally called Tinta del Pais, aged between 15 and 20 years old. The vines are planted in sandy loam with calcareous clay and limestone at an altitude of 850 meters. Fruit from three different vineyards form the wine.

Harvested by hand during the first and second weeks of October into 15 kgs boxes the grapes were sorted by hand on selection table and immediately destemmed, lightly crushed and moved by gravity to fill 16,000 liter tanks to 80% capacity. The grapes are held at low temperatures for 4 days to start to extract color and fruit aromas. After 4 days, fermentation commences through the action of native yeasts. Fermentation temperatures are kept relatively low looking to emphasize fruit aromas in the finished wine. Maceration lasts between 10 and 12 days with both pump-over and pigeage used to control extract. After pressing the wine is racked to clean stainless steel tanks for native malolactic fermentation.

2010: The current vintage has not yet been reviewed.



Wine: Finca la Mata

Grapes: 100% Tinta del Pais (Tempranillo)

Produced from 100% Tinta del Pais from two different vineyards with an average age of 60 years old. Production methods are very similar as for the Rios de Tinta with hand harvested fruit sorted prior to destemming and light crushing. Cooled pre-fermentation maceration helps to attain a deep color and intense fruit aromas. Native microbes are encouraged to complete both alcoholic and malolactic fermentation. There were no additions of yeast or malo bacteria. The wine was aged for 8 months in 225 liter barrels prior to assembling the final blend.

2009: "Packed tight with power and minty, earthy berry aromas that come with a dry dustiness. Feels ripe and proper, with a slight tannic grab and full but fresh flavors of wild berry, cassis, cocoa and oak. On the finish, chocolate and dry spice flavors take over, yielding a pleasant, complete whole. Drink now through 2015."

90 points *Wine Enthusiast* May 2012



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Eduardo Garcia, winemaker for Astrales



The Astrales vineyard



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Bodegas Los Astrales

Bodega Los Astrales began work at the end of 2000 by the hands of the Romera de la Cruz family – a family with 3 generations of wine growers – who were grape suppliers for other wineries but now they bottle their own production with Eduardo Garcia as Technical Director. Eduardo is the enologist at Mauro, Maurodos (family estates) and partner at Leda and Paixar. After he finished his studies in Bordeaux, he trained at Cos D'Estournel, Hubert Lignier and Ridge.

Astrales owns 15 hectares located in Anguix (120 inhabitants) of which 9 are vineyards of 20 to 70 year old vines. During 2003 and 2004, they planted another 14 hectares of Tempranillo. Vines are grown in vaso form with shorter trunks than in most of Ribera del Duero helping to shield the vines from the wind which contributes to the accumulation of polyphenols and sugars. No chemicals are used in the vineyard beyond sulphur and that only if absolutely necessary.

The focus of the winery is to extract all of the character of old vine, head pruned, organically farmed Tinto Fino. The clay soils and cooler than average microclimate are key to producing wines with excellent balance, length, aromatic complexity and fresh acidity.



Wine: Astrales

Grapes: 100% Tinto Fino

Grapes for this 2006 harvest saw a rainy and cool spring with a good burst of heat at the end of summer. Harvest was early, between September 20 and October 1. Yields were around 1.5 tons/acre. Native yeast, relatively short macerations, and pumping over as opposed to punch downs, are key in maintaining all the fruit character and getting the highest bouquet intensity. Movement of the grapes proceeds by gravity throughout the winery with the goal of avoiding a rough extraction of tannins. The wine was aged 17 months in 80% French, 20% American oak barrels, 30% of which were new.

2003: 92 points International Wine Cellar issue 128 Sept/Oct '06

2004: 94 points Wine Spectator April '08

2005: 95 points Top Shelf Editor's Choice Wine Enthusiast November 15, '08

2006: "It offers an enticing bouquet of wood smoke, cedar, pencil lead, incense, and black cherry. This leads to a concentrated, well-balanced, structured wine with plenty of savory, spicy fruit and a lengthy finish. It will benefit from 4-6 years of cellaring and will offer prime drinking from 2013 to 2026."

92 points *Wine Advocate* issue 183 June '09

2007: Top 100 Enthusiast Wines for 2010 94 points Wine Enthusiast October 2010



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Pago de Fuentesanta



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Wine: Astrales Christina
Grapes: 100% Tinto Fino

There are three major factors differentiating this wine versus the “regular” bottling of Astrales. First, the wine will be a selection of the strongest single vineyard each year, depending on vintage characteristics and winemaker Eduardo Garcia’s impressions; this 2007 is sourced from the Fuentesanta vineyard, pictured at left. Second, all of the wine sees malolactic fermentation in oak barrels. Third, the wine is aged in only new French oak.

This wine is made from a selection of fruit from Pago de Fuentesanta. Pago de Fuentesanta is an 80 year old, hillside vineyard planted en vaso, with a southeastern exposure.

All grapes were manually harvested into small boxes. Yields were miniscule; less than 1 ton/acre. The wine was fermented in 2,000 Kg tanks with native yeasts and saw 15 days contact with skins. Once dry the wine was racked to oak barrels and underwent a natural malolactic fermentation. The wine was then aged for 24 months in 100% New French oak barrels. Bottled unfiltered and unfiltered.

2005: “It is a true vin de garde.” **97+ points** Wine Advocate issue 175 February ‘08

2006: **95 points** Wine Advocate issue 183 June ‘09

2007: it gives up a super-expressive bouquet of pain grille, Asian spices, lavender, truffle, black cherry, and blackberry. Voluptuous on the palate with gobs of spicy black fruits and enough structure to evolve for 6-8 years”

95 points *Wine Advocate* issue 188 April 2010



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Winemaker Miguel Ángel Peñalba Martínez



Carravid Vineyard



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Bodegas Penalba Herraiz

Winemaker, Miguel Ángel Peñalba Martínez, has lived in Ribera del Duero for his whole life. He studied Chemistry, winemaking and business and has been the vineyard manager for over 250 hectares of grapes for more than 10 years. The wine Carravid is made at a friend's winery in his own tanks. Grapes are sourced for the most part from vines aged more than 60 years, that produce small yields of less than 20 HL/hectare. All of the grapes are sourced from villages around Aranda del Duero. None of the vineyards are treated with fungicides or any anti-microbial. Grapes are harvested into small boxes so that they arrive to the winery intact and in the best possible quality.



Wine: Aptus

Grapes: 100% Tinta del Pais

This wine is made from fruit grown on vines between 15 and 25 years old, planted in sandy soils with a layer of clay at the surface. The vines are farmed organically, but are not certified. Grapes from these vineyards were among the last harvested in Ribera del Duero. The grapes were lightly crushed and destemmed prior to alcoholic fermentation in temperature controlled stainless steel tanks. The wine saw malolactic fermentation half in stainless steel and half in oak barrels. The different lots were aged in French and central European oak barrels for 6 months prior to assemblage.

2009: “One of the best values that I’ve tasted during the past year, this wine can also grab your attention on the strength of sheer quality. Dark and dense, with very expressive aromas and impressively deep flavors, Aptus is nevertheless not a stereotypical powerhouse wine, as it is marked equally by freshness and purity of fruit. The spice and vanilla notes from oak are perfectly married with the dark cherry fruit notes, with all of the sensory nuances showing lovely proportionality from the first whiff through to the last flavors in the very persistent finish. Had I tasted this blind, I’d have guessed it to be a \$35 retail wine.”

92 points *Wine Review Online* April 10, 2012 - Michael Franz



Wine: Carravid

Grapes: 90% Tinta del Pais (Tempranillo), 10% Garnacha and Graciano

This wine comes from 60 year old Tinta del Pais vines grown from a number of small villages in the heart of Ribera del Duero. None of the plots are subjected to anti-fungal treatments of any kind. Yields are less than 20 hectoliters/hectare. There are also small amounts of Garnacha, for added floral tones and Graciano for additional acidity. Miguel typically pushes for later harvests than some other producers looking for ripe phenolics in grapes skins, minimized herbaceous tones and properly ripened pips.

The wine underwent alcoholic fermentation in two separate batches in stainless steel with temperature control. One lot used indigenous yeasts and the other was inoculated with yeast selected for high expression wines. The batches were then blended and racked to French oak barrels (50% new and 50% 1 year old from the Tronçais, Fontainebleau, Vosges and Compiègne forests) for malolactic fermentation. The wine aged for 12 months in French oak.

2006: “Smoky cherry and cassis aromas are energized by minerals and fresh rose. Clean and brisk, offering energetic dark fruit flavors and nervy mineral bite. Fleshes out with air, picking up ripe cherry and bitter berry skin qualities. Impressively lively and precise, finishing with slow-building tannins and youthful grip. This should be held for another couple of years.”

90(+?) points *International Wine Cellar* issue 139 July/Aug ‘08



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Isaac Fernandez, winemaker, with the owners of Arrocal



Arrocal Vineyards



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Bodegas Arrocal

Located in Gumiel de Mercado a small village in the western portion of the Ribera del Duero D.O., the winery produced its first wine in 2001. The vineyards were planted by the owners and a new winery was built and utilized for the 2005 vintage. The young estate vines are trained espalier in a Smart system and are drip irrigated.



Wine: Arrocal
Grapes: 100% Tinto Fino

Grapes were harvested in September with excellent maturity. All of the fruit for this wine comes from estate grown vines and gravity drives all movements of must/wine to minimize hard tannins. Grapes are hand harvested and destemmed but not crushed prior to fermentation in temperature controlled stainless steel tanks. The skins are macerated for 10 days prior to pressing. The wine is racked to 70% French and 30% American oak barrels for 8 months aging. Bottled without filtration after a gentle egg-white fining.

2007: 90 points Wine & Spirits June 2010
2008: 90 points Wine Advocate issue 188 April 2010

2009: “A glass-coating purple/black color, typical of the 2009 vintage, is accompanied by an inviting nose of cedar, cinnamon, espresso, licorice, and blackberry. Ripe, forward, and round on the palate, it conceals enough fine-grained tannin to evolve for 1-2 years but this outstanding value can be approached now.”

90 points *Wine Advocate* issue 195 June 2011

2010: The current vintage has not yet been reviewed.



Wine: Arrocal Selección
Grapes: 100% Tinto Fino

Grapes are hand harvested, destemmed but not crushed, macerated for 14 days in temperature controlled tanks followed by aging in 80% French and 20% American oak barrels for 15 months. Bottled without filtration after a gentle egg-white fining.

2003: 88 points *Wine Advocate* issue 159 June '05

2004: “The wine has a very expressive nose of pain grille, spice box, black currants, and blackberry liqueur. This is followed by a youthful, slightly reticent, tightly knit wine encapsulated in a full-bodied personality. The wine is well structured for the long-term and merits 2-4 years of cellaring. It should provide pleasure through 2020.”

91 points *Wine Advocate* issue 169 February '07

“Bright violet. Vibrant, perfumed scents of expansive blackberry, cassis, rose and graphite. Focused, pure dark berry flavors are brightened by brisk mineral and floral pastille qualities. The wine’s fine-grained tannins do not detract from its sweet, vivid fruit. Great verve here.”

91 points *International Wine Cellar* issue 128 July/Aug '07



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Old Vine Tinto Fino



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Wine: Angel de Arrocal
Grapes: 100% Tinto Fino

Produced from the 70 year old, "El Portillo" vineyard planted by the owner's grandfather, Angel. Grapes were grown organically (not certified) and yielded only 2,000 kg/hectare. The grapes were hand harvested and vinified with native yeasts in 3,000 liter stainless steel tanks. The wine spent 20 days on the skins prior to pressing. Press fractions were aged separately. The wine spent 20 months in new French oak barrels, with a final selection of only 8 barrels to be bottled as this wine, followed by a further 12 months aging in the bottle before release.

2006: "The 2006 Arrocal Angel is 100% Tinto Fino sourced from a single organically farmed 70-year-old vineyard and aged for 20 months in new French oak. Only the top 8 barrels were chosen for this cuvee. Saturated purple in color, it gives up a compelling nose of wood smoke, pencil lead, espresso, truffle, and assorted black fruits. Dense, rich, and opulent on the palate, this full-bodied offering will evolve for another 4-6 years with a drinking window extending from 2014 to 2026."

92+ points *Wine Advocate* issue 188 April 2010

"Exotically perfumed bouquet of boysenberry, plum jam, cola, oak spice and incense. Lush, palate-coating dark fruit and spice flavors are given lift and shape by gentle acidity. Clings with real authority, leaving smoke and spice notes behind. This forward, velvety wine is drinking well now; I'd serve it with a strongly seasoned piece of grilled or braised lamb this fall. These vines are reportedly over 70 years old."

92 points *International Wine Cellar* issue 152 Sept/Oct 2010



Wine: Maximo de Arrocal
Grapes: 100% Tempranillo

For Moises, the owner of the winery, 2005 was a year with near perfect ripening of grapes. There was plenty of warmth into September and harvest began on the 26th of September. All of the tanks for this wine showed potential of over 14 degrees alcohol, lending to the idea of extended maceration and aging in oak. This is the first vintage for Maximo, sourced from a single parcel of grapes called El Portillo which was planted by Moises's Father 64 year ago. The plot is only 4.5 acres which yielded about 0.5 ton/acre in 2005. The name Maximo also has a history for the family as it is the name of Rosa's (wife of Moises) father, who both loves wine and helped the couple in the vineyards and with building the winery.

Winemaker Isaac Fernandez selected 100% new French Radoux Blend with medium plus toast for the first aging of the wine, after 12 months in oak the wine was racked to 100% brand new Radoux blend barrels for an additional 12 months of aging. The blend was assembled in tank at the end of May and then bottled unfiltered near the end of July 2008.

2005: "it offers up a classy bouquet of pain grille, leather, lavender, elderberry, blackberry, and incense. Dense and layered on the palate, spice notes emerge along with a hint of black licorice. It has plenty of tannin and the fruit to match. This balanced effort merits 5-7 years of cellaring and will be at its best from 2015 to 2030."

93+ points *Wine Advocate* issue 183 June '09

"Very rich but improbably graceful, with deep blackberry and boysenberry flavors, supple texture and impressive back-end lift. Gains weight with air but maintains a lithe, spicy character than lingers impressively on the finish. This is sexy enough to drink now but is also built to age."

93 points *International Wine Cellar* issue 145 July/Aug '09



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Arrocal Christina



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Wine: Arrocal Christina
Grapes: 100% Tinto Fino

This special cuvee was produced from hand harvested, 70-80 year old vines grown around the village of La Horra. The grapes were manually sorted prior to fermentation in temperature controlled stainless steel tanks. Malolactic fermentation took place in new French oak barrels. Aged for 22 months in new French oak. Unfiltered.

This wine is a special cuvee created to commemorate the birth Aurelio's daughter Christina.

2005: "Purple-hued, it has an enticing perfume of pain grille, pencil lead, mineral, blackberry, floral notes, and licorice. Layered, bordering on opulent, it has excellent depth and breadth of flavor, well-concealed tannin, and 3-5 years of aging potential. "

92 points *Wine Advocate* issue 175 February '08

"Lush and sweet but pure, with energetic dark berry, cherry-cola and piquant mineral flavors. Combines depth and energy with a deft hand, finishing with impressive clarity, gentle grip and persistence... raised in all new French oak barrels but the wood is barely noticeable."

92 points *International Wine Cellar* issue 139 July/ Aug '08

"A polished mix of balance and power, this red offers blackberry, espresso, mineral and tobacco flavors on a firm, smooth structure. It has the dark, loamy notes typical of the region, with bright, juicy fruit and plenty of toasty oak."

93 points *Wine Spectator* November 30, '08



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Ricardo Penalba, winemaker



Finca Torremilanos



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Finca Torremilanos

This winery is family owned and has been producing red wines on the estate since 1903. The vineyards are located on the second slope above and nearly 2 km. south of the Duero river at an altitude of 800-900 meters. Soils are deep and composed of limestone, sand and clay in roughly equal proportions along with gravels from the old river bed that are composed of silex and quartz. In some vineyard plots the gravels dominate, for example the Roble Viejo vineyard is predominantly gravel and the youngest vines are 85 years old. The land has been known for its quality and has been planted with vines for more than 100 years.

The estate, Finca Torremilanos, is comprised of 200 hectares of vineyards. 60 hectares are head-trained, en vaso, with the remainder trained to wires. The majority of the vineyards are Tinto Fino with a few small plantings of Cabernet Sauvignon, Pinot Noir and Petit Verdot. The slopes are predominantly north facing and one can see for 60 kilometers from the heights of the vineyards. 100% of the plots are farmed organically and the winery is seeking organic certification.

Wood for the barrels is bought, aged and coopered into barrels on site. This allows control over the important aging of wood.



Wine: Penalba Lopez Cava Brut Nature

Grapes: 90% Viura, 10% Chardonnay

The Bodega has been producing Cava for 30 years. Originally they produced only rose Cava and labeled the wine as Champagne, as was typical for the time in Spain. Production was small and the wine was never sold in commercial quantities. When the recent internal boycott of Catalan products occurred, demand for the winery's Cava soared and production has increased to current levels.

Ribera del Duero is a significantly cooler winegrowing area than Penedes as there are only 3 months a year when there is no risk of frost. This leads to excellent levels of natural acidity which are key for the extended aging process used in the production of sparkling wines. All fruit for the wine is organically grown (not certified) on the family estate's vineyards around Aranda del Duero. Viura vines are aged between 60 and 180 years old and are all trained en vaso.

After primary fermentation this wine was aged for 25 months on lees. There is no dosage and residual sugar is less than 1 gram/liter.

NV: 90 points Wine Advocate issue 188 April 2010

2007: 90 points Wine Advocate issue 195 June 2011

2008: "Light, bright yellow. Lively aromas of pear, fresh herbs, lemon zest and ginger. Taut, dry and mouthfilling, with creamy citrus and orchard fruit flavors showing a restrained sweetness. Finishes nervy and dry, with a slight bitterness."

88 points *International Wine Cellar* Cava for All Seasons, November 2011



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The stony soils of Finca Torremilanos



Montecastrillo Rose



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Wine: Penalba Lopez Blanco

Grapes: 50% Sauvignon Blanc, 50% Albillo (White Tempranillo)

This wine is produced from organically-grown, estate grapes harvested from 14 year old vines of Sauvignon Blanc and 70 year old vines of Albillo. The Sauvignon Blanc sees 24 hours of skins contact prior to pressing. All of the wine was fermented and aged in French oak barriques which were coopered at the winery. Two thirds of the barrels were new and one third were one year old. The alcoholic fermentation took 14 days and malolactic fermentation took place naturally during the subsequent aging. The wine spent a total of 8 months in barrel with fine lees and no batonnage. The old vines of Albillo offer a richness, depth and unctuousness in contrast to the acidity and crisp flavors of Sauvignon Blanc.

2009: “It displays a slight amber tint from the Albillo while displaying a nose reminiscent of lemon meringue pie. Minerals, fresh herbs, baking spices, and melon also contribute to the wine’s intriguing perfume. The oak treatment has provided a creamy texture while being nicely integrated into its flavor profile. Spicy fruit, lively acidity, and excellent volume contribute to this outstanding value which should drink well for another 4-5 years.”

90 points *Wine Advocate* issue 195 June 2011

2010: The current vintage has not yet been reviewed.



Wine: Montecastrillo Rosado

Grapes: 100% Tempranillo

Produced from 100% Tempranillo grapes from vines aged 15 years, planted on brown limestone gravel and grown organically (not certified) at the base of the Castrillo hill on the Torremilanos estate. The vines are trained to wires for better control over ripening. The vineyard is 2,700 feet above sea level, the lowest elevation on the estate.

All of the must from these grapes is used to produce this rose. The grapes are harvested relatively early in the season, about 5 days prior to the harvest of tempranillo from the same vineyards intended for the production of red wine. Ricardo intends to produce a fresh wine with a moderate level of alcohol, so the wine is inviting and lively on the palate. The grapes are harvested, destemmed and left with the skins for about one hour prior to pressing. The grapes were fermented with neutral yeasts at cool temperatures to maintain a brightly fruity character.

2007: 89 points International Wine Cellar issue 139 July/Aug '08

2008: 88 points International Wine Cellar Bonus Features 2009 Round up of Rose, June '09

2009: “Floral-accented aromas of strawberry and blood orange, with a hint of smokiness. Dry and firm in the mouth, with a slightly bitter edge to the bright red fruit flavors. Refreshingly brisk wine with good closing cut and spiciness.”

88 points *International Wine Cellar* issue 152 Sept/Oct 2010

2010: “Cherry blossoms, rose petals, strawberry, and cranberry aromas lead to a medium-bodied, dry, impeccably balanced Rose with a solid core of fruit. Drink this superb value over the next 12-18 months.”

89 points *Wine Advocate* issue 195 June 2011



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Montecastrillo Roble



Los Cantos Torremilanos



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Wine: Montecastrillo Roble

Grapes: 90% Tempranillo, 10% Cabernet Sauvignon

This wine is 100% Tempranillo from vines aged between 10 and 20 years. Fruit is sourced from 30 different plots on the estate all of which are farmed organically (undergoing certification). The grapes were macerated with the must for 9 days during fermentation in temperature controlled tanks. 80% of the wine underwent malolactic fermentation in stainless steel while the other 20% underwent malo in oak barrel. Following fermentation the wines were aged in oak barrels for 7 months prior to bottling without filtration.

2006: 88(+?) points International Wine Cellar issue 139 July/Aug '08

2007: 88 points International Wine Cellar issue 145 July/Aug '09

2008: 88 points International Wine Cellar issue 152 Sept/Oct 2010

2009: "Deep purple in color as befits the vintage; it reveals an enticing perfume of Asian spices, incense, lavender, licorice, and blackberry. Dense on the palate with a bit of structure, this succulent, forward effort can be enjoyed now and over the next 6 years. It is an excellent value."

88 points *Wine Advocate* issue 195 June 2011

"Aromas of violet, cassis, vanilla and smoky oak. Slightly jammy black and blue fruits and oak spices on the palate, along with a faint bitterness. The lingering, supple finish shows good energy and a touch of finishing spiciness."

88 points *International Wine Cellar* issue 158 Sept/Oct 2011



Wine: Los Cantos de Torremilanos

Grapes: 100% Tempranillo

This wine is made from 100% Tempranillo, from organically farmed vineyards. Los cantos refers to rounded river stones which appear in all of the vineyards used as fruit sources for this wine. Five different parcels contributed grapes to the blend with an average age of the vines being 25 years. 2 parcels have sandy subsoils which give more alcohol and ripeness to the blend. The other three parcels have clay subsoils leading to higher natural acids in the ripe grapes. Parcels were chosen based on aromatic and structural traits.

The grapes see 4 days of pre-fermentation maceration with twice daily pumpovers, looking to increase aromas in the finished wine. On the fourth day during pumpovers the must is oxygenated to help the strictly native yeast to begin fermentation. After fermentation, there are 4 pump-overs daily for 4 days and then the skins are removed. Malolactic fermentation occurs in tank and then the wine is racked to barrel. The blend is assembled after 13 months in French oak barrels, 1/3 of which were new and which were coopered on site. The wine was bottled in March 2010.

2006: 90+ points *Wine Advocate* issue 181 February '09

2008: "Inky purple. Medicinal aromas of black cherry, licorice and dark chocolate. Spicy, dense and primary, with bitter cherry and briary flavors complicated by licorice and candied violet. Tightly wound on the finish, leaving behind a spicy oak note."

89 points *International Wine Cellar* issue 152 Sept/Oct 2010



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Torremilanos Crianza



Toasting barrels at Finca Torremilanos

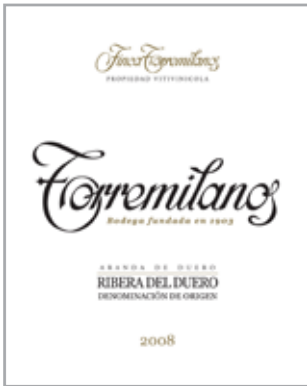


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Wine: Torremilanos
Grapes: 100% Tempranillo

Made solely from estate grown fruit which is wire trained, Guyot pruned. The vines range in age from 18 to 25 years and are farmed organically. There are 55 hectares of vineyard used for the production of this wine, with 40 different parcels combined into 10 fermentation tanks. Winemaker Ricardo Peñalba sees this area of vineyard nearly as a mini-D.O. unto itself, as the vineyard gains elevation from 800 to past 900 meters there is a great variety of change in soils and mesoclimates. Soils include sections of chalk, limestone, clay and sandy subsoils. The wine was fermented with native yeast in different tanks based on terrain, altitude, slope, and soil composition. The wine spent a total of 9 days on skins with 4-5 of those days being pre-fermentation. Malolactic fermentation occurred in stainless steel tanks. Once fermentation

was complete, the wine was racked to barrels and a preliminary blend was created. Depending on the vintage, different oak or time in oak may be used, in 2008 the wine spent 17 months in French oak barrels, which were coopered at the winery.

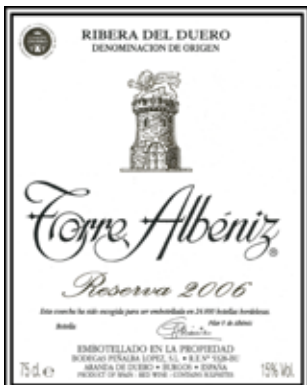
2005: 91 points Wine Review Online July 14, '09

2006: 93 points The Tasting Panel April 2011

2008: "It delivers an already complex perfume of exotic spices, balsam wood, mineral, espresso, licorice, and blackberry. In the glass it displays a racy personality marked by a firm acid structure and more than enough ripe fruit for balance. Lively, savory, and lengthy, it is likely to evolve for 2-3 years and will provide optimum drinking through 2023."

91 points *Wine Advocate* issue 195 June 2011

2009: The current vintage has not yet been reviewed.



Wine: Torre Albeniz Reserva
Grapes: 97% Tempranillo (Tinta del Pais), 3% Blanca del Pais

The 2006 came from the historic head-trained vines of the pagos Valdecañal (75 years old), Adrián (55 years old) and Centenos (77 years old). Centenos was one of the last parcels to ripen due to its higher elevation (880 meters) and higher proportion of clay. The wine was fermented in stainless steel tanks for alcoholic. 50% of the wine saw malolactic in tank and 50% in barrels. All of the wine was aged for a total of 23 months in French oak barrels. Ricardo chose to use nearly all second fill barrels for the maturation of this vintage as he felt this harvest was very rich in grape taste and aromas.

2004: 93 points 100 Best Wines of the Year Wine & Spirits October '08

2005: 92 points International Wine Cellar issue 145 July/Aug '09

2006: "the nose offers up mineral, espresso, pencil lead, lavender, Asian spices, and blackberry. It delivers greater depth and concentration than the Torremilanos bottling and will benefit from another 4-6 years of cellaring to fully blossom. Drink this impressive offering from 2015 to 2026 if not longer."

92+ points *Wine Advocate* issue 188 April 2010

"Harvested from three old-vine tempranillo vineyards, this includes three percent of the rare blanca del pais. It's a modern style of Ribera, feeling polished with a voluptuous texture. Ripe blackberry flavors cascade into the mouth, making for a complete and decadently juicy wine that finishes smooth, without any rough edges. Pour this in winter with a steak."

Year's Best Ribera del Duero

92 points *Wine & Spirits* June 2011



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The fermentation tanks for Cyclo



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Wine: Cyclo

Grapes: 90% Tempranillo (Tinto Fino), 10% Blanca del Pais

Fruit for this wine is sourced from 3 vineyards: Roble Viejo (90 year old estate vines at 880 meters elevation), La Galinda (75 year old estate vines) and Las Senoritas, a 150 year old vineyard in a nearby village, Fuentenebro, at 1050 meters elevation with clay and feldspar in the soils. The elevation is striking as harvest was 17 days later at Senoritas than at Roble Viejo in 2007. Harvest started at the end of September and lasted until October 16.

White grapes are pressed and the must is added to the Tempranillo which then undergo a 4-5 day prefermentation cold soak. Total maceration is 8-10 days and then the wine is pressed in a small manual basket press. 50% of the wine sees malo in the cement tanks and the other

50% in new barrels. 20% of the wine remains in cement for the total aging time, the remainder spends 24 months in oak barrels. Following oak aging the wine is blended and allowed to integrate in cement tank prior to bottling. The intent is to respect the aroma, flavor and texture of the grape with its unique character coming from its own plot and biochemistry. Minimal chemical use during growing and minimal mechanical use in the vineyard and winery support this goal.

2004: 95 points Wine Advocate issue 169 February '07

2005: 94 points Wine Advocate issue 175 February '08

2006: 92 points Wine Advocate issue 183 June '09

2007: "it proffers a compelling nose of smoke, pencil lead, incense, Asian spices, lavender, and blackberry. Suave and succulent on the palate, it admirably combines elegance and power along with impeccable balance and a 45-second finish. Cellar it for a minimum of 5 years and drink it from 2015 to 2027."

93 points *Wine Advocate* issue 188 April 2010



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Rioja D.O.Ca



D.O. Wine was likely grown here by the Romans with the first modern boom in production happening in the 1860's as merchants from Bordeaux arrived after outbreaks of vine diseases in France. Along with trade to France, the merchants also brought the idea of aging wine in small oak barrels giving rise to traditionally styled, oxidized wines. Rioja was the first region in Spain to gain status as a D.O. in 1925. Recently, in the 1960's and 70's, style shifted to wines with a combination of ripe fruit and unctuous oak followed more recently by a trend to produce intense, concentrated "modern" wines with less time in the bottle but plenty of new oak. In 1991 the region was elevated to a D.O. Calificada, one of only two regions to gain that status, which recognizes the quality and consistency of products from the region.

Climate: Rioja is sheltered to the north by the Cantabrian mountains and to the south by Sierra de la Demanda, leading to a moderate climate. The annual rainfall averages around 17 inches.

Soil: Rioja is subdivided into three zones, Rioja Baja, Rioja Alavesa and Rioja Alta. In the Baja alluvial soils (sand) and clay predominate, in the Alavesa limestone and clay predominate, and in the Alta limestone, clay and alluvial soils are present.

Grape Varieties: Four red grapes are allowed in the D.O. with Tempranillo comprising 65% of all plantings, the other allowed red grapes include Graciano, Mazuelo (Cariñena), and Garnacha. Three white grapes are allowed, Viura, Malvasia, and Garnacha Blanca.



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Amador Escudero, owner and winemaker



Harvesting Becquer



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Bodegas Escudero

All of the wines from Bodegas Escudero come from a large 80 hectare vineyard, *Cuesta de la Reina*. The vineyard ranges from 450 to 700 meters in altitude, 70% of the vineyard has rocky limestone soils with low organic matter, the remainder has iron clay soils which tend to produce more powerful wines. Traditional viticulture without fertilizers or pesticides as well as hand-picking of grapes harvest are core principles in the pursuit of quality wines. The winery doesn't intend to pursue organic certification, yet their vineyards have been farmed organically for the last ten years. Pest management consists of sulfur and copper sprays and hormone traps for insects. They treat their own waste water in a series of three ponds and then reuse it for irrigation. Finally in their continuing efforts of sustainability, their barrel aging facility is underground with a garden planted on top, a natural layer of both insulation and humidity control.



Wine: Becquer Blanco

Grapes: 60% Viura, 40% Chardonnay

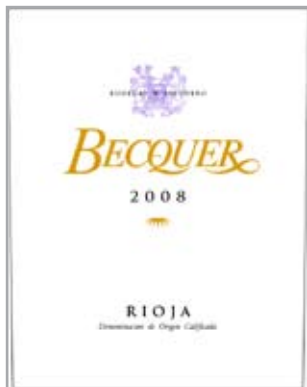
Produced with 62 year old Viura and 25 year old Chardonnay vines. Before debourbage the must was exposed to a controlled dose of oxygen, to oxidize tannins and to minimize the rate of oxidation once the wine has been fermented and bottled. The wine was fermented in 225 liter new oak barrels and aged on its fine lees with daily batonnage for 6 months. Bottled in May 2009.

2006: Recommended 87 points Wine Advocate issue 181 February '09

2008: 90 points Wine Review Online October 26, 2010 - Michael Franz

2009: "Light, bright gold. High-pitched citrus and nectarine aromas are complicated by candied ginger and white pepper. Offers tangy, dry-edged lemon and tangerine flavors, along with a deeper note of pit fruits. Firm and incisive on the finish, leaving behind a note of bitter lemon pith. I like this wine's energy."

89 points *International Wine Cellar* issue 158 Sept/Oct 2011



Wine: Becquer Tinto

Grapes: 70% Tempranillo, 30% Garnacha

Coming from vines with an average age of over 37 years, fruit was hand harvested during the last week of September and the first week of October into small boxes. Fermentation proceeded with native yeasts in stainless steel with a maximum temperature of 30° C followed by 10 additional days of post-fermentation maceration. The wine was then racked to third fill French and Romanian oak barrels for 8 months aging. The wine was racked twice during maturation and was fined with egg whites. After bottling the wine saw a further 6 months of aging in the bottle prior to release.

2006: 90 points *International Wine Cellar* issue 145 July/Aug '09

2008: Ruby-red. Highly fragrant scents of cherry, blackcurrant, tarragon and smoked meat. Chewy, sharply focused, palate-staining dark berry flavors are given spine by zesty acidity. Deep but lively Rioja with slow-mounting tannins and a late kick of bitter chocolate. Seems a little youthfully surly right now.

88(+?) points *International Wine Cellar* issue 152 Sept/Oct 2010

"It surrenders an earthy minerality, leather, spice box, and blackberry aromas. This is followed by a medium-bodied, spicy, black fruit flavored wine with good balance which is in need of greater depth and concentration. Drink it over the next 4-5 years."

87 points *Wine Advocate* issue 195 June 2011



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Owner and Winemaker Miguel Angel



Vinicola Real Cellar



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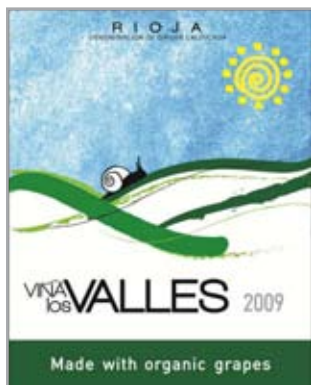
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Bodegas Vinicola Real

This Bodega was started in 1992 by master distiller and winemaker, Miguel Ángel Rodríguez. The cellars are located in the village of Albelda de Iregua in Rioja Alta. They have a total of 25 hectares of vineyards in 4 different zones of Rioja Alta. Traditional, chemical-free viticulture is practiced, all grapes are harvested by hand and sorted again at the winery on a sorting table prior to crushing and fermentation.



Wine: Vina los Valles

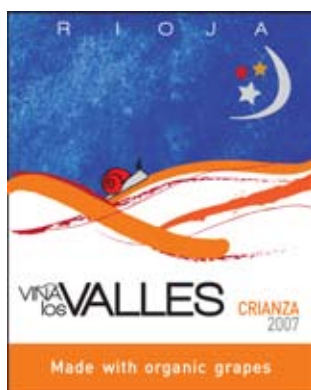
Grapes: 90% Tempranillo, 10% Garnacha

Hand-harvested into 15 Kilo tubs for transport to the winery. Vines average 25 years old for this cuvee. Grapes are nearly completely destemmed prior to fermentation in stainless steel tanks. Alcoholic fermentations range between 80 and 88° F. Malolactic fermentations also are undertaken in stainless steel tanks. This wine was aged for 4 months in oak barrels.

2009: “Inky ruby. Lively red fruits and spices on the nose. Fresh and precise in the mouth, with a silky texture to the sweet raspberry and cherry flavors.

Finishes with good nervy cut and lingering spiciness, and little in the way of obvious tannins. This youthful wine drinks well now.

88 points *International Wine Cellar* issue 152 Sept/Oct 2010



Wine: Vina los Valles Crianza

Grapes: 70% Tempranillo, 30% Graciano

Grapes for this wine are also harvested into 15 kilo tubs. Vines average a minimum of 25 years of age. Grapes were only partially destemmed prior to fermentation in 50 hectoliter oak vats. Malolactic fermentation took place in new American oak barrels. The wine was aged for 15 months in a combination of 60% French and 40% American oak barrels, followed by a further 9 months aging in bottle prior to release.

2005: 89 points *Wine Advocate* issue 188 April 2010

2007: “High-pitched aromas of wild strawberry, cherry, Asian spices and minerals; there’s something intriguingly pinot-like about this. Spicy, precise red fruit flavors are nicely lifted by tangy minerality. Finishes with strong mineral snap and good persistence. Drinking well now but has the balance and verve to age.”

89 points *International Wine Cellar* issue 152 Sept/Oct 2010

“A succulent red with gamey intensity, this was made from organically grown grapes. There’s some super-ripeness to the fruit, edging toward prunes and pomegranate, but the velvety texture also carries its share of fresh acidity and spice. For chicken liver toasts.” **Best Buy**

90 points *Wine & Spirits* November 2010



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Vinicola Real Winery



Cueva del Monge



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Wine: Cueva del Monge Blanco

Grapes: 70% Viura, 20% Malvasia, 10% Garnacha and Moscatel

Grapes for this wine are grown in highest and coldest plots of Rioja Alta producing very aromatic grapes. There is a special variety of moscatel planted in several of the oldest plots, due to the tradition that Moscatel was used by the ancient winegrowers for drying for their own consumption as raisins around Christmas.

The grapes are lightly crushed and destemmed prior to being held in stainless steel tanks for 24 hours for skin contact and aroma extraction. The must is then drained and skins are lightly bladder pressed followed by static fining of the must. 20% of the early harvested fruit was fermented in stainless steel tanks. The remaining 80% of the

wine was racked to new barrels for fermentation lasting between 30 and 40 days with daily batonnage. Following fermentation the wine was racked and returned to barrels for a further 2 1/2 months of barrel aging. Total time in barrel for 2007: 4 months.

2007: “The Bodegas Vinicola Real portfolio includes one white wine, the 2007 Cueva del Monge Blanco, a blend of 70% Viura, 20% Malvasia, and 10% Garnacha and Moscatel barrel fermented and aged in barrel for 4 months. Medium gold-colored, it offers up a bouquet of mineral, melon, toasty oak, floral and honey notes. On the palate it displays excellent volume, a creamy texture, lively acidity, and complex flavors. This concentrated effort may well evolve for 1-2 years and should drink well through 2015.”

91+ points *Wine Advocate* issue 188 April 188



Wine: Cueva del Monge Tinto

Grapes: 100% Tempranillo

This wine is produced through a selection of best plots of Tempranillo from the winery's extensive vineyards. 2008 started with a mild winter with abundant rainfalls. The summer was dry and by August it was possible to determine that ripening would be delayed. The weather provided a long harvest starting in late September and running into early November. The grapes came in very clean but with lower yields than in other recent vintages.

The grapes were destemmed and lightly crushed prior to fermentation in oak vats. Fermentation lasted 12 days at 82° F. Malolactic fermentation was undertaken in oak barrels followed by 12 months of aging in a combination of 50% each French and American oak barrels.

2006: 93 points *Wine & Spirits* November 2010

2008: “Glass-staining ruby. Bright, expressive aromas of red and dark berries, potpourri, licorice and rose. Juicy, spicy and fresh, with deep raspberry and cherry flavors lifted by smoky minerality. Intense and nicely focused Rioja, finishing with lingering spiciness.”

91 points *International Wine Cellar* issue 158 Sept/Oct 2011



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200 Monges Reserva



200 Monges Seleccion

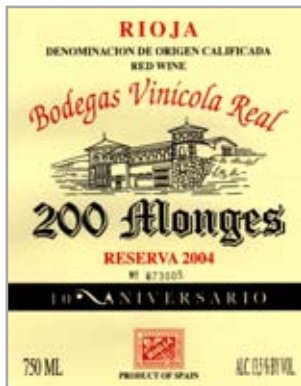


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Wine: 200 Monges Reserva

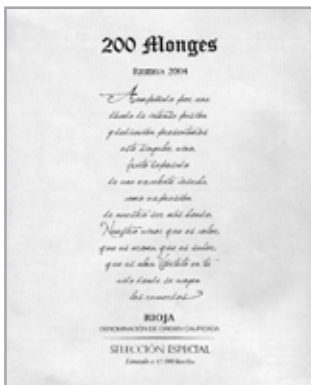
Grapes: 85% Tempranillo, 10% Graciano, 5% Mazuelo

This is produced from the strictest selection of grapes in the winery. Depending on lignification of stems, grapes are either partially or fully destemmed prior to fermentation. The grapes were fermented for 11 days in French Allier oak vats followed by a 25 days post-fermentation maceration looking to increase the amount of noble tannin in the finished wine. Aged for a minimum of 20 months in oak barrels. The barrels are from different origins in France as well as America. The wine spends another 16 months aging in the bottle prior to release for sale. This wine is bottled unfiltered.

2004: 95 points Wine Review Online December 7, 2010 - Michael Franz

2005: “The 2005 200 Monges Reserva is a blend of 85% Tempranillo, 10% Graciano, and 5% Mazuelo that spent 20 months in French and American oak before bottling without filtration. A glass-coating opaque purple color, it reveals a brooding bouquet of earthy minerals, exotic spices, lavender, licorice, black cherry, and blackberry. Dense, layered, and powerful in the style of the outstanding 2005 vintage, it will reward another 6-8 years of cellaring and provide a drinking window extending through 2030.”

94 points *Wine Advocate* issue 195 June 2011



Wine: 200 Monges Selección

Grapes: 100% Tempranillo

This wine is produced from a hand harvested selection of grapes from the winery's third harvest of their best vineyard, which is cultivated to have low yields. The average of the vines is 46 years. Fermentation occurs in French Allier oak vats for a period of 10 days at 86° F. Malolactic fermentation took place in barrique casks. Aged for a minimum of 18 months in new French oak followed by an additional 20 months of aging in the bottle before release.

2004: “Deep purple in color (but not as dense as the 2005), it offers up a breathtaking bouquet of exceptional complexity. Sandalwood, a hint of balsamic, exotic spices, lavender, incense, black cherry, and black raspberry aromas inform the nose of a multi-dimensional, complex, plush, layered offering with superb volume and impeccable balance. This lengthy effort is likely to drink well through its 40th birthday in the manner of great Bordeaux.”

97 points *Wine Advocate* issue 195 June 2011



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Bodega San Pedro Apostol



Campellares



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Bodegas San Pedro Apostol

The winery is based in the town of Huercanos, Rioja Alta and was established in 1962. The majority, 90%, of the winery's plantings are to Tempranillo.



Wine: Campellares Rosado

Grapes: 100% Tempranillo

Made from a selected harvest of Tempranillo. Fruit is slightly crushed and destemmed prior to macerating for a few hours. The must is lightly pressed and fermented in temperature controlled stainless steel tanks.

2007: 90 points International Wine Cellar issue 139 July/Aug '08

2008: Recommended 87 points *Wine Advocate* issue 181 February '09



Wine: Campellares

Grapes: 100% Tempranillo

This wine is sourced from vines averaging 50 years of age. Traditional production methods are used; de-stemming and lightly crushing the fruit, followed by 3-5 days of pre-fermentation maceration. Fermented in stainless steel tanks at moderate rather than high temperatures looking for more finesse in the tannin structure of the finished wine. After pressing malolactic fermentation takes place in stainless steel as well, followed by aging in tanks for a few months prior to bottling.

2007: 88 points International Wine Cellar issue 139 July/Aug '08

2008: 88 points International Wine Cellar issue 145 July/Aug '09

2009: "The 2009 Campellares is 100% Tempranillo made in an unoaked (joven) style. It offers up an attractively perfumed nose of spice box, leather, incense, and black cherry leading to a forward, savory, quaffable Rioja that will provide enjoyment over the next 3-4 years. It, too, is an excellent value."

87 points *Wine Advocate* issue 195 June 2011

2010: The current vintage has not yet been reviewed.



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Carlos San Pedro, owner of Pujanza



The Pujanza vineyards



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Bodegas y Vinedos Pujanza

Bodegas y Vinedos Pujanza was established in 1998 by Carlos San Pedro, a fifth generation grape grower and third generation winemaker. In 2001, the winery introduced its first wine, Pujanza. Carlos San Pedro considers himself to be a vine-grower, conscious of the fact that his work has an aim which is the creation of great wines. This idea was the starting point for a young winery that wants to reflect this vitality in its wines. Carlos' philosophy is to transmit to his wines all the character and personality of the soil/terroir. This philosophy hinges on careful tending of the vineyards from pruning to harvest as well as the unique characteristic of a higher iron content in the soils of the vineyards.



Wine: Pujanza Hado

Grapes: 100% Tempranillo

Produced from estate grown fruit from vines between 20 and 35 years old. The vineyards all lie above 600 meters in elevation and are composed of chalky clay. The grapes are hand harvested and see a 5 day pre-fermentation maceration. Alcoholic fermentation takes place in 15,000 L stainless steel tanks and undergoes 4 pump-overs per day. Following alcoholic fermentation the skins see a further 20 post fermentation maceration. The wine was aged for 12 months in French oak barrels, half second fill and half third fill, prior to bottling.

2009: "It gives up an alluring nose, particularly at this level, of fragrant spices, cedar, leather, lavender, black cherry, and blackberry. Surprisingly rich (likely as a result of the vintage), deep, and structured, this succulent Rioja is an outstanding value meant for drinking over the next 8-10 years."

90 points *Wine Advocate* issue 195 June 2011



Wine: Pujanza

Grapes: 100% Tempranillo

Produced from fruit grown in the 40+ year old, 15 hectare Valdepoleo vineyard at 630 meters altitude. This vineyard surrounds the winery and is located just outside of La Guardia. Fermented in small stainless steel tanks with daily pump overs at temperatures between 29 and 32° C. Grapes skins see post-fermentation maceration for an additional 7-10 days. Following malolactic fermentation the wine is aged for 16 months in French oak, 1/3 of which are new. After bottling the wine is aged for a few more months prior to release.

2003: 90 points *Wine Advocate* issue 159 June '05

2004: 90 points International Wine Cellar Online Article, Sept '07

2005: 91 points International Wine Cellar issue 139 July/Aug '08

2007: "Bodegas y Vinedos Pujanza's 2007 Pujanza is 100% Tempranillo sourced from a 40+-year-old vineyard and aged for 16 months in 33% new French oak. Purple-colored with aromas of wood smoke, pencil lead, spice box, violets, black cherry, and blackberry, on the palate it displays outstanding volume, layers of fruit, savory flavors, some elegance, and a lengthy finish. It has the structure to evolve for another 1-2 years and will offer prime drinking from 2011 to 2022."

91 points *Wine Advocate* issue 188 April 2010



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The Pujanza winery



Pujanza Cisma



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Wine: Pujanza Norte

Grapes: 60% Tempranillo and 40% Garnacha, Graciano, and Mazuelo

Produced from fruit grown in the 20+ year old, 2.2 hectare El Norte vineyard which was planted by Carlos San Pedro, winemaker as a teenager. At 680 meters altitude, this is one of the highest vineyards in Rioja Alavesa, with more stones in the clay/lime soil than lower elevation vineyards, yielding 25 hectoliters/hectare. Destemmed grapes see a 5 day pre-fermentation cold soak followed by alcoholic and malolactic fermentation in large French oak vat. Skins are macerated for a total of 30 days prior to pressing. The wine is then aged for 18 months in 100% new Allier and Troncais French oak barrels. Bottled unfiltered.

2003: 91 points Wine Review Online September 5 '06

2004: 93 points Wine Advocate issue 169 February '07

2005: 94 points Wine Advocate issue 175 February '08

2007: "The 2007 Pujanza Norte is 60% Tempranillo with the balance Garnacha, Graciano, and Mazuelo sourced from the El Norte vineyard and aged for 18 months in new French oak before bottling without filtration. Deep crimson-colored, it has a more complex perfume than the Pujanza cuvee. Aromas of sandalwood, graphite, espresso, Asian spices, lavender, and wild black fruits lead to a round, voluminous, concentrated palate with layers of flavor, incipient complexity, and enough fine-grained tannin to evolve for 3-5 years. Drink this lengthy offering from 2014 to 2027."

94 points *Wine Advocate* issue 188 April 2010



Wine: Pujanza Cisma

Grapes: 100% Tempranillo

Produced from fruit grown in the 100+ year old, 0.7 hectare La Valcavada vineyard at 550 meters altitude. The old vines yield small clusters of fruit with very small berries, thus insuring a high degree of aromatic and polyphenolic intensity in the must. Yield is ~13 hectoliters/hectare. Harvested by hand and cluster sorted at the winery. Alcoholic fermentation was undertaken in 1700 liter French oak vat and followed by post-fermentation maceration of the skins. Malolactic fermentation took place in new French oak barrels followed by 18 months aging, also in French oak barrels.

2004: "Inky ruby. Exotic, deep, powerful aromas of ripe cherry, plum, spice-cake, licorice and dark chocolate. Thick and rich, with an almost oily texture and immense concentration of superripe dark fruits, wild spices and herbs. For such an outsized wine this has remarkable energy and lift, especially with some aeration. Finishes viscous and very long, almost liqueur-like in texture as well as flavor impact."

93 points *International Wine Cellar* issue 128 Sept/Oct '06

2005: 95+ points Wine Advocate issue 175 February '08

95 points Wine Spectator September '08



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Rueda D.O.



D.O. The wines from Rueda won wide renown in the 1700's thanks to clarification using local clay which made the wines especially clear and long lived. Rioja producer Marques de Riscal started a new venture in the area in 1972 engendering a start of new plantings and focus on quality leading to D.O. status being granted in 1980.

Climate: The climate is continental and windy with occasional hail, fog and frosts. The summer is long and warm but not as hot as the majority of the interior. Evenly spaced rain throughout the growing season will often lead to an excellent quality vintage.

Soil: Range from decomposed limestone alluvial soils in the north near the Duero River to brown, sandy soils with clay and sandstone subsoils in the south of the region.

Grape Varieties: Verdejo (52 % of vineyards), Viura (22.5% of vineyards) and Sauvignon Blanc comprise the allowed white grapes while Tempranillo, Garnacha, Cabernet Sauvignon and Merlot are the allowed red grapes. Palomino is widely planted and allowed in the wines but no new plantings are permitted.



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The Escudero Family



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Bodegas Pedro Escudero

The Escudero family and patriarch Pedro in particular are recognized as being some of the very best grape growers in all of Rueda. He is often approached by neighbors looking for advice about vineyard issues. They have only been bottling wine since 2002, though they had been growing and selling grapes for a number of years prior. The family owns a vineyard planted with 32 Ha. of Verdejo and 2 Ha. of Viura. The name of the vineyard is "Fuente Elvira" and the soil, which consists of gravel and sand over a red clay sub-soil, has some of the most highly regarded soils in the Rueda district. They farm all of their plots with organic practices.



Wine: Fuente Milano
Grapes: 50% Viura, 50% Verdejo

The winery has recently acquired several vineyards planted with old vine Viura, some with vines aged up to 80 years. Grapes were harvested by hand during the first week of October with strict selection of the grapes. After undergoing cold maceration for 12 hours the grapes were lightly bladder pressed to extract the free run juice. The wine (must) underwent slow alcoholic fermentation for 20 days. Afterwards, it aged in stainless steel vats with its lees for several weeks. Stabilization and light filtration occurred before bottling.

2008: 88 points International Wine Cellar issue 145 June '09

2009: Recommended - International Wine Cellar issue 152 Sept/Oct 2010

2010: "Light yellow. Pungent aromas of grapefruit pith, pear and herbs. Juicy and firm, with brisk, refreshingly bitter flavors of citrus pith and succulent herbs. Shows good flavor intensity without excess weight and finishes dry, nervy and persistent."

88 points *International Wine Cellar* issue 158 Sept/Oct 2011



Wine: Fuente Milano Semiseco
Grapes: 100% Verdejo

Produced from 100% estate grown Verdejo vines. Fruit was hand harvested prior to pressing in horizontal pneumatic press. This wine is partially fermented in stainless steel tanks and partially in French and American oak casks. Bottled in February 2010. Residual sugar: 7 grams/liter.

2009: "Pale greenish gold. Dusty, herb-accented aromas of lemon and lime, with a touch of chalkiness. Light-bodied, brisk citrus flavors become fleshier in the middle palate, offering a pliant orchard fruit quality. Finishes with good

stony cut and lingering citrus character."

88 points *International Wine Cellar* issue 152 Sept/Oct 2010



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Verdejo Vines



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Wine: Valdelainos
Grapes: 100% Verdejo

Harvested by hand during the first week of October. 12 hours of cold maceration were followed by a light pressing to extract the free run juice. The wine (must) underwent slow alcoholic fermentation for 20 days. Afterwards, it aged in stainless steel vats with its lees for several weeks. Stabilization and light filtration occurred before bottling in late December 2009.

2006: 90 points Top 100 Best Buys 2007 Wine Enthusiast November '07

2007: 90 points Top Shelf Best Buy Wine Enthusiast August '08

2008: 88 points Wine Advocate issue 181 posted May '09

2009: 88 points International Wine Cellar issue 152 Sept/Oct 2010

2010: "Green-tinged gold. Bracing aromas of grapefruit, lime zest and herbs, plus a whiff of mustard seed. Juicy and firm but not hard, showing very good intensity to its citrus, herb and anise flavors. Taut, uncompromising and precise white wine with a dusty, long, herb-accented finish."

90 points *International Wine Cellar* issue 158 Sept/Oct 2011

2011: The current vintage has not been reviewed.



Wine: Fuente Elvira
Grapes: 100% Verdejo

This wine is made from fruit grown in the Fuente Elvira vineyard with an average vine age of 40 years. The grapes were destemmed and see a cold maceration for 24 hours. Then they were gently crushed in pneumatic press. The must was fermented under temperature-controlled at 60° F for 28 days. The wine was in contact with its lees for several months prior to bottling. Stabilization and light filtration occurred before bottling.

2007: 90 points International Wine Cellar issue 139 July/Aug '08

2008: 90 points International Wine Cellar issue 145 June '09

2009: 91 points International Wine Cellar issue 152 Sept/Oct 2010

2010: "Believe it or not, Verdejo goes with damned near everything at the table, and in this respect, only Pinot Blanc may be as versatile a wine with food. Of course, only a very good Verdejo can "go well" or "go great" as opposed to merely "going" with food, and this is most definitely a very good Verdejo. The aromas are very expressive, showing notes of citrus fruits, dried herbs and gunpowder, and the flavors follow suit with bright, penetrating notes of lemon and lime as well as a green apple note. The mineral-tinged finish proves quite persistent, and if you've yet to discover how good Verdejo from Rueda can be, this is a fine place to start."

90 points *Wine Review Online* September 6, 2011 - Michael Franz

"Pale gold with a green tinge. Lively aromas of nectarine, lime and white flowers. Elegant and precise, with impressive extract and a firm spine of acidity supporting the spicy pit and citrus fruit flavors. Dusty minerals linger on the nervy, focused, very long finish."

91 points *International Wine Cellar* issue 158 Sept/Oct 2011



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Bodegas Don Diego

The winery's vineyards are located near the village of La Seca, and are known for the oldest plantings of Verdejo in the D.O. Rueda. The soils of their Fuente Elvira vineyard are sandy with a lot of stones, the native home to the indigenous Verdejo grape. The vineyards are located 650 meters above sea level giving cool night and refreshing natural acidity in the finished wines.



Wine: Anarian

Grapes: 100% Verdejo

Grapes were harvested by hand during the last week of September. Whole clusters were held at low temperatures overnight prior to pressing in bladder press to extract the free run juice. The must underwent slow alcoholic fermentation in stainless steel tanks for about 3 weeks. Afterwards, the wine was aged in stainless steel vats with its lees for several weeks more. The wine underwent cold stabilization and light filtration before bottling.

2010: The current vintage has not yet been reviewed.



Wine: Tramoya

Grapes: 100% Verdejo

The Verdejo grapes were harvested in the second and fourth week of September, a portion of the grapes were macerated with dry ice to extract more aromas from the grape skins prior to fermentation. The alcoholic fermentation lasted approximately 19 days at 59° F and the wine was aged 3 months on its lees for increased mouthfeel, richness and complexity.

2010: The current vintage has not yet been reviewed.



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Victoria Pariente (far right)



Jose Pariente



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Bodegas Jose Pariente

Victoria Pariente, the winemaker and daughter of Jose, has moved production of the Jose Pariente wines to this new winery in the heart of Rueda. Their new production facility will allow her better control of grape quality coming into the winery as well as the possibility of increased production. The grapes are still sourced from the original vines, that her father planted, now a bit older than 40 years, planted near the village of Simancas. Although the climate is continental, with hot summers, the grapes are grown at an altitude of 500m above sea level, ensuring cool nights that protect the aromatic intensity of the grapes.



Wine: Jose Pariente
Grapes: 100% Verdejo

The grapes come from a 40+ year old, 6 hectare estate vineyard and from purchased grapes grown nearby. Although the climate is continental, with hot summers, the grapes are grown at an altitude of 500m above sea level, ensuring cool nights that protect the aromatic intensity of the grapes. Jose Pariente uses inert gas (nitrogen) in all the must handling, including sparging hoses and tanks, from the moment the juice is liberated until the wine is safely in the bottle to minimize oxidation and retain the most intensity of fruit aroma. Whole clusters of the grapes are gently crushed in pneumatic presses. The juice is then fermented under temperature-controlled conditions (55°–60° F), which takes as long as 31 days. The wine is in contact with its lees

for 20 days. Stabilization and light filtration occur before bottling.

2007: 90 points Wine Advocate issue 178 Aug. '08

2008: 92 points Wine Review Online August 4, '09 - Michael Franz

2009: 90 points International Wine Cellar issue 152 Sept/Oct 2010

2010: "Light, bright gold. Complex aromas of melon, fig, lemon curd and pungent herbs. Dense but lively, with concentrated honeydew, pear and dried fig flavors energized by a bitter lemon note. Finishes very long, with lingering minerality. I really like this wine's energy and focus."

91 points *International Wine Cellar* issue 158 Sept/Oct 2011



Wine: Jose Pariente Barrel Fermented
Grapes: 100% Verdejo

Made from grapes harvested by hand in the middle of September, this wine was fermented in new and 1 year old oak barrels of which 80% were French Allier and 20% American. Fermentation lasted 22 days in barrel with daily batonnage. Aged an additional 4 months after fermentation in barrels prior to bottling.

2004: 90 points Wine Advocate issue 169 February '07

2005: 91 points International Wine Cellar Online Article, September '07

2006: "Dark gold with rich, somewhat oxidized aromas of roasted hazelnuts and clover honey. Shows a nice soft, rich attack and complex, rich flavors of honey, roasted nuts, and toasted oak very nicely set off by crisp acidity and a long lasting finish. A gorgeous wine. Serve with rich fowl."

90 points *International Wine Review Spanish Selections II* December '08



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Terra Alta D.O.



D.O. Located in southern Catalonia, Terra Alta is situated in rolling hill country. Until recently, due largely to its geographical isolation, Terra Alta primarily produced wine for its own local market, and it continues to preserve a variety of traditional winemaking methods. The first vineyards were most likely established during Roman times when a road from Zaragoza to Tortosa cut through this area. In medieval times the Knights Templar also planted vines in Terra Alta, but the distance from local markets and ports led to their replacement by olive trees. Until phylloxera destroyed the vineyards the area was renowned for its 'amber blanc' oxidized wines. Today's vineyards were planted largely in the 1920's-50's. Cooperatives, many of which only began to bottle in the last two decades, played an important role in this rebirth of winemaking.

Climate: A mix of Mediterranean and continental with hot summers and very cold winters and an average yearly rainfall of 16 inches. The Cierzo, a dry wind from the Ebro valley plays a key part in keeping the vines and their fruit healthy.

Soil: Limestone and clay, with low organic content. A considerable portion is made up of larger elements that provide aeration and drainage for the vines.

Grape Varieties: The primary varieties for whites are Garnacha Blanca, Parellada, Macabeo, Moscatel and Chardonnay. The main red varieties are Cariñena, Garnacha Tinta, Garnacha Peluda, Morenillo, Syrah, Cabernet-Sauvignon, Merlot and Tempranillo.



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Las Colinas del Ebro vineyards



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Bodegas Abanico

Las Colinas del Ebro are a new line of wines inspired by the high altitude vines near the river Ebro, one of the great rivers of Europe and a profound influence on the landscape and history of northern Spain. Because of its strategic importance, the towns and hills of the Ebro staged the bloodiest battles of the Spanish civil war in the summer of 1938 and any visit to this region in southern Catalonia leaves one with an indelible sense of those tragic events. More cheerfully, this area is now a hot-spot for quality wine production and gastronomic creativity.

The team responsible for these new wines are managing director of Bodegas Abanico, Rafael de Haan and technical director of Celler Batea, Luis Martin. They believe that the D.O. Terra Alta has a bright future as a region for quality wines and that the 2006 vintage was the right moment to start this new project.

For both the white and red wines there was a search for vines aged over 100 years for the Garnacha and more than 30 years for the Syrah. Rigorous care of vineyards and small yields of flavourful grapes yields wines of the highest quality with a fruity, modern character which are still representative of their origin.



Wine: Las Colinas del Ebro Garnacha Blanca

Grapes: 100% Garnacha Blanca

Cellar Batea was founded in 1961. This new wine was first produced in 2006. The wine is made from 100 year old Garnacha Blanca vines grown in Terra Alta. Fruit was hand harvested, de-stemmed and lightly crushed prior to pressing. The must was cold-settled and a portion of must that had been macerated with the skins for 12 hours was added prior to fermentation for additional complexity. Fermented in temperature controlled stainless steel tanks.

2007: 88 points International Wine Cellar issue 139 July/Aug '08

2008: 90 points Wine Advocate issue 181 February '09

2009: 90 points Wine Review Online July 20, 2010 - Michael Franz

2010: "Las Colinas del Ebro's 2010 Garnacha Blanca was sourced from 100-year-old vines in the up-and-coming DO of Terre Alta. Fermented and raised in stainless steel, it displays an enticing nose of fragrant minerals, bee's wax, melon, and white flowers. Medium-bodied, on the palate it has excellent grip, proportion, and length. Drink this tasty effort over the next 4 years."

88 points *Wine Advocate* issue 194 May 2011

2011: The current vintage has not yet been reviewed.



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Snowy Las Colinas del Ebro vineyards



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Wine: Las Colinas del Ebro Syrah Garnacha

Grapes: 60% Syrah and 40% Garnacha

Made from 25 year old Syrah and 35 year old Garnacha fruit that was hand harvested. Each variety was fermented and aged separately. The wine is made from only free-run juice and both varietals saw a short time in French oak barrels to add complexity and soften the tannin structure prior to blending.

2006: 89 points Best Buy Wine Enthusiast Oct. '08

2007: 88 points Wine Advocate issue 178 August '08

2008: 88 points International Wine Cellar issue 145 July/Aug '09

2009: 88 points International Wine Cellar issue 152 Sept/Oct 2010

2010: "The 2010 Tinto is composed of 60% Syrah and 40% Garnacha with brief exposure to French oak. Deep purple in color, blue fruits, mineral, and a hint of game inform the nose of this medium-bodied, up-front offering. Ripe, complex, and well-balanced, this tasty effort will drink well over the next 4 years."

87 points *Wine Advocate* issue 194 May 2011

"Vivid ruby. Aromas of blackberry, cherry, sassafras and violet, with slow-building smokiness and a hint of musky underbrush. Pliant and deep in dark fruit flavors, with a firm mineral spine adding focus and structure. Finishes on a sweet dark fruit note, with very good persistence and an echoing smoky note."

89 points *International Wine Cellar* issue 158 Sept/Oct 2011



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Tierra de Leon D.O.



D.O. Tierra de León D.O. was created in July of 2007, but the existence of a characteristic grape and wines variety in this area come from the Roman Era. The production area, with around 3.500 km², is situated on the south of León and part of the north of Valladolid provinces. It is under the influence of Esla and Cea riverside. 34 wineries and 500 wine-growers are accepted in the protected Designation of Origin. The Prieto Picudo grape is the most characteristic grape of this area and is known for its conical bunches.

Climate: The area has a continental climate (long, hot dry summers; cold winters). Temperatures in winter often fall below 0° C and there is frequent frosts and fog.

Soil: Soils are located on alluvial terraces, with brown rocky deposits and soft limestone materials.

Grape Varieties: Prieto Picudo is perhaps one of Spain's most interesting varietals with small, compact bunches it is particularly resistant to drought. It is an aromatic grape with good acidity and full fruit flavours and is equally suited to making young wines as well as wines for ageing. In blends it is often combined with Mencia, especially when used for making rosé wines, where the DO regulations state that the blend must be made up of at least 60% of Prieto Picudo or Mencia. White grapes varieties grown in the DO include Verdejo, Albarin, and Godello.



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Aging Pricum Albarin Barrica



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Bodegas Margon

Bodegas Margón is the result of the passion that has moved the Martínez and González families, to produce high quality wines with the Prieto Picudo variety. All of their estate grown, old vineyards are located in the village of Pajares de Los Oteros within the new D.O. Tierra de León.

Under the brand PRICUM, they produce white and red wines, made with grapes from their hundred year old vineyards, cared and fussed over as their ancestors did. During the harvest all their bush vines are hand harvested. Raul Perez is the manager and winemaker for this project. He has become one of the most international recognized winemakers from the northwest of Spain.

They focus especially on allowing the maximum expression and quality of the Prieto Picudo variety. As such they received harvested grapes to a cooling room at the top of the winery. This permits the raw material to access the tanks by gravity and with the best temperature conditions. Fermentation occurs in French oak vats instead of conventional stainless steel tanks. A great selection of french tonnelieres in the cave allows to additional structure of oak to balance the power of the Prieto Picudo grapes.

2007 was the first vintage for the winery and the wines are brand new to the North American Market.

“The Pricum wines are produced by Bodegas Margon who specialize in working with Prieto Picudo, an indigenous variety that has been winning significant attention recently. The wines are made by none other than Raul Perez”
Wine Advocate issue 188 April 2010



Wine: Pricum Albarin Barrica

Grapes: 100% Albarin

This wine is made from a nearly lost white grape varietal, native to the northwest inland regions of Valladolid and Asturias, Albarin. The vineyard is 60 years old and yields only 16 Hectoliters/Hectare. All of the grapes are hand harvested from bush vines and sorted again at the winery prior to processing. The grapes were destemmed and then left for cold maceration with skins. The pressed must was fermented in temperature controlled wood vats with native yeasts. Malolactic occurred in oak barrels. The wine was then aged for a further 7 months in oak barrels. The wine was clarified with egg white and lightly filtered prior to bottling.

2008: “Light gold-colored, it offers up an alluring perfume of peach and other pit fruit. On the palate it displays vibrant acidity, a creamy texture, and superb concentration and balance. It will drink well over the next 4 years if not longer because of its acid structure.”

90 points *Wine Advocate* issue 188 April 2010

“Exotic scents of singed orange, pear skin, fresh fig and honey, plus a hint of dried flowers. Sappy, palate-staining citrus and orchard fruit flavors are perked up by tangy minerality and become spicier with air. Blends richness and vivacity smoothly and finishes long, with an echo of bitter pear skin.”

91 points *International Wine Cellar* issue 152 Sept/Oct 2010



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Prieto Picudo



Harvesting Pricum Paraje de El Santo



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Wine: Pricum Prieto Picudo

Grapes: 100% Prieto Picudo

This wine was made from 90% estate grown vines and 10% purchased grapes grown around the village of Pajares de los Oteros, just south of Leon. Vines range in age from 60-100 years old, they are spur pruned and naturally grow very low to the ground. These old vines yield only 10 Hecoliters of juice per hectare. All of the grapes are hand harvested from bush vines, sorted again on tables at the winery and destemmed prior to fermentation. Primary fermentation occurs in temperature controlled French oak fudres with native yeasts followed by malo in oak barrels. The wine was aged for a total of 13 months in French oak barrels from a number of small coopers. The wine was fined with egg whites and lightly filtered prior to bottling.

2007: “The 2007 Prieto Picudo made from vines ranging in age from 60-100 years...Dark ruby-colored, it sports a sexy bouquet of Asian spices, wild berries, truffle, and underbrush. Vibrant, complex, and structured on the palate, it is packed with savory red fruits, and displays impeccable balance. It will evolve for several years and drink well for a decade.”

92+ points *Wine Advocate* issue 188 April 2010

“Explosively perfumed aromas of raspberry, blackberry, cherry-cola and Asian spices; smells a lot like an extroverted pinot noir. Plump and juicy in the mouth, with flavors similar to the aromas and a sexy floral pastille quality on the back. Very suave wine with excellent finishing clarity and lingering sweetness.”

91 points *International Wine Cellar* issue 152 Sept/Oct 2010



Wine: Pricum Paraje de El Santo

Grapes: 100% Prieto Picudo

The grapes for this wine come from a single vineyard located near the village and is estate owned. The vines are 80 years of age and are oriented in east-west rows on clay soils at just over 800 meters elevation. Grapes are hand harvested and sorted prior to destemming. Fermented in temperature controlled fudres and aged 19 months in French oak barrels.

2007: “The purple-colored 2007 Paraje de El Santo is 100% Prieto Picudo from a single 80-year-old vineyard aged for 19 months in French oak. The nose is a bit muted and the wine is not as complex as the Prieto Picudo cuvee. It seems taciturn and unexpressive at the moment but it may simply need time because the raw materials appear to be first class.”

90+ points *Wine Advocate* issue 188 April 2010

“High-pitched red fruits and flowers on the nose, with a sexy Asian spice quality and a hint of minerals; smells like a high-class Burgundy. Silky in texture and alluringly sweet, with deep but lively raspberry and cherry flavors and strong mineral cut. Very precise, tangy wine with refreshing back-end energy and a lingering floral note. Reportedly from vines over 80 years of age, planted higher than 800 meters.”

92 points *International Wine Cellar* issue 152 Sept/Oct 2010



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Primum Valdemuz



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Wine: Pricum Valdemuz

Grapes: 100% Prieto Picudo

Produced from the oldest and lowest yielding estate vineyard, Valdemuz. Vines are aged between 100 and 115 years old and yield only 8 hectoliters per hectare. The vineyard is at a higher elevation than Paraje de El Santo and has stonier soils. The grapes are hand harvested from these old bush vines and sorted again at the winery prior to processing. A major difference between this and Paraje de El Santo, is that this wine incorporates 20% whole bunches along with 80% destemmed fruit in the fermentation. There is a cold pre-fermentation maceration prior to fermentation in temperature controlled French oak fudres. Following fermentation with native yeasts this wine saw 18 months aging in new French oak barrels.

2007: “The 2007 Valdemuz is 100% Prieto Picudo from vines ranging in age from 100-115 years. For this cuvee 20% whole bunches were utilized with aging for 18 months in new French oak. A glass-coating opaque purple color, it offers up a splendid aromatic array of pain grille, graphite, espresso, truffle, black cherry, and blackberry. Dense, ripe, and concentrated, on the palate it is velvety textured and virtually seamless. This lengthy offering will evolve for another 5-7 years and provide big-time pleasure through 2027 if not longer.”

94 points *Wine Advocate* issue 188 April 2010



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Toro D.O.



D.O. Toro was producing wine as early as the first century BC, with the Greeks noting the quality of the wines. Alfonso the 9th gifted lands to many religious institutions leading to the construction of many churches and other religious structures within the town of Toro. Toro is a late-bloomer in terms of quality and recognition on the international stage. An influx of stainless steel equipment in the last fifteen years has led to better control in the winery and quality has risen dramatically. The wine is nearly all red; powerful and full of grip.

Climate: The climate is continental with summer temperatures reaching over 100° Fahrenheit and winter temperatures falling to the low teens. Due to the long, hot growing season the fruit tends to have thick skins and be very ripe, both major factors in producing the style of hearty red wines the region is known for.

Soil: Alluvial soils dominate this area with well-draining stony subsoils that are poor in organic matter.

Grape Varieties: Tinta de Toro is the main grape now accounting for nearly 75% of the plantings, an increase from ~60% in the mid-1990's.



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Elias Mora and Victoria Benavides



Elias Mora vines



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Bodegas Elias Mora

This Bodega, situated in the famous village of San Roman de Hornija, was started by the two Victorias; Victoria Benavides and Victoria Pariente. The vision for the project included production of both white wines from Rueda and red wines from Toro. Recently, the Victorias have separated their winemaking facilities, with the Bodega in Toro re-named Bodegas Elias Mora, to better concentrate on production of each type of wine to its highest possible quality.

The winery owns 8 Ha. (17.6 acres) of vineyards, including the “Los Pajaros vineyard” and “La Veleta” as well as a few small plots owned by farmers, also planted in San Roman de la Hornija. The vines are planted at 2,600 feet above sea level. The soil comprises clay and limestone with big stones on the surface.

The winery is named after Elias Mora, the man who owned some of the core vineyards for the production of the Victoria’s red wine. A few years ago, he sold his vineyard to Dos Victorias on the condition that he tend the vineyard until his death.



Wine: Elias Mora

Grapes: 100% Tinta de Toro

The grapes come from a selection from the Los Pajaros and La Veleta vineyards planted in San Roman de Hornija. The harvest took place during the end of September. After the malolactic fermentation, the wine was aged for 6 months in 100% new American oak barrels. Clarification with egg whites was done before bottling. The wine was bottled without filtration or stabilization.

2004: 90 points International Wine Cellar issue 128 Sept/Oct '06

2005: 90(+?) points International Wine Cellar Online Article, September '07

2006: 90 points Wine Advocate issue 175 February '08

2007: 90(+?) points International Wine Cellar issue 140 Sept/Oct '08

2008: “Bodegas y Vinas Elias Mora’s 2008 Elias Mora is 100% Tinta de Toro aged for 6 months in new American oak and bottled without fining or filtration... Dark ruby-colored, it displays an enticing perfume of cedar, tobacco, spice box, violets, plum, and blackberry. Ripe, rich, and fleshy, it has layers of succulent fruit, excellent balance, and a forward personality. Drink this lengthy effort over the next 8 years.”

90 points *Wine Advocate* issue 188 April 2010

“Lively aromas of redcurrant and wild strawberry complicated by smoky oak spices and a hint of dried rose. Juicy red fruit, floral and vanilla flavors are lifted by tangy acidity. Very fresh wine, with soft tannins and strong closing bite adding shape.”

90 points *International Wine Cellar* issue 152 Sept/Oct 2010



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Elias Mora Crianza



Gran Elias Mora



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Wine: Elias Mora Crianza
Grapes: 100% Tinta de Toro

The vines are a Tempranillo clone that yields small berries and is planted on small slopes with rocky soil. Harvested at the end of September. The wine was fermented in small stainless steel tanks for 22 days. After the malolactic fermentation, the wine was aged for 12 months in second-fill American and French oak barrels. Clarification with egg whites was done before bottling. The wine was bottled without filtration or stabilization.

2001: 90+ points Wine Advocate issue 159 June '05

2003: 91 points Wine Advocate issue 169 February '07

2004: 92 points Wine Advocate issue 169 February '07

2005: 93 points Wine Spectator, Spectator Selection- Highly Recommended Nov. 30, '08

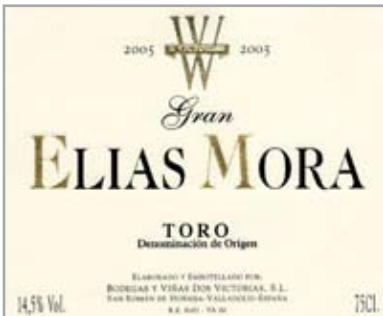
2006: 90 points International Wine Cellar issue 145 July/Aug '09 - **93 points** Guia Penin issue 2010

2007: "Purple-colored, it offers up aromas of balsam wood, mineral, espresso, blackberry, and licorice. Full-bodied, dense, and ripe, it has layers of savory fruit and enough structure to evolve for 2-3 years. Drink this lengthy offering from 2012 to 2022."

91 points *Wine Advocate* issue 188 April 2010

"From a rocky hillside of 40-year-old tinta de toro vines, this wine arcs across the palate like an arrow, its mineral and black fruit flavors driving through notes of truffle and humid earth. Dry and savory - almost salty - this Toro offers a potent structure to match braised lamb or something equal in power and vertical depth of flavor."

92 points *Wine and Spirits* June 2011



Wine: Gran Elias Mora
Grapes: 100% Tinta de Toro

The vines from which this wine comes are more than 70 years old and are located in the Senda del Lobo, one of the most respected and famous vineyards of San Roman de la Hornija. This wine is only produced in exceptional vintages. After 12 months in new French oak barrels there is a selection of barrels with an additional 5 months for the selected lots; wine spends a total of 17 months in oak. Fined with egg whites and bottled unfiltered.

2000: 92 points Wine Advocate issue 152 April '04

2001: 95 points Wine Advocate issue 159 June '05

2003: "Nearly black in color, the wine's perfume consists of pain grille, soy, pencil lead, smoke, black cherry and black currant. It beautifully marries elegance and power on the palate. There are layers of sweet fruit, well-integrated tannin, and great balance."

92 points *Wine Advocate* issue 169 February '07

2004: "The wine is pure minerals when first poured, dominated by a graphite flavor. Air reveals its complexity, the nuances of fig and clove, the generous core of blackberry and cassis flavors, all melded in a dense web of tannins."

94 points *100 Best Wines of 2007 Wine & Spirits* November '07

2005: 95 points Wine Spectator, Insider Hot Wine, November 30, '08



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2V Premium



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Wine: 2V Premium
Grapes: 100% Tinta de Toro

This wine is produced from the oldest vines of the Senda del Lobo vineyard, aged 80 years and older. The grapes saw a 5 day pre-fermentation maceration at low temperature followed by a moderately warm fermentation with pigeage twice a day for 14 days. Malolactic took place in new French oak barrels. Aged for 17 months in 100% Taransaud and Daganeaux barrels.

2004: “The 2004 V2-Premium is sourced from a single vineyard with 80+-year-old vines. The wine was aged for 17 months in new French oak. Opaque purple-colored, it has a hugely expressive nose of vanilla bean, spice box, plum, blueberry jam, and blackberry liqueur. Full-bodied and powerful, totally harmonious, with exceptional depth, richness and concentration, this splendid effort is for those with patience. Needing a decade of cellaring, this wine should have a long life, providing immense pleasure through 2030.”

95 points *Wine Advocate* issue 169 February ‘07

2005: “Sweetly-fruited, full-bodied, and opulent” **96 points** *Wine Advocate* issue 175 February ‘08



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Mariano Garcia



Eduardo and Alberto Garcia



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Bodegas y Vinedos Maurodos

Bodegas y Vinedos Maurodos owns 35 hectares in the villages of Villaester and San Roman de Hornija, planted mainly with Tinta de Toro, which comes from the same family as Tempranillo, but adapted to Toro over centuries. This adaptation has led to smaller berries which in turn lead to deeper color and more intense aroma and structure than typical of Tempranillo from other regions. It is possible to separate two different soil areas, in Villaester the soil has sand and clay with some gravels, while in San Roman the soil is more stony. Grapes mature sooner in San Roman than Villaester. The vines range in age up to 70 years old and are pruned to grow as bushes rather than on vertical trellises. On the vines the grapes hang low under a rounded canopy of leaves that protects them from scorching summer temperatures. This type of pruning concentrates the flavor of the grapes as it naturally limits the yield of grapes for each vine.

“Even though the region has undergone long periods of neglect, today many of Spain’s notable winemakers are investing in Toro. One of the hottest is Bodegas Mauro, begun by Mariano Garcia, the former winemaker of the famous Vega Sicilia winery in Ribera del Duero, and his sons Eduardo and Alberto. This producer has pedigree and is helping to bring Toro to the forefront of Spain’s wine scene.” Leslie Sbrocco San Francisco Chronicle February 10, 2005

“García is bigger than Ribera del Duero, says Victor de la Serna, a deputy editor at the Madrid daily newspaper, El Mundo, and one of Spain’s leading wine authorities. ‘Mariano is the great man of Spanish wine,’ de la Serna says. ‘He’s the No. 1 winemaker in the country. A whole school of people have been mentored by Mariano.’” Corie Brown, Los Angeles Times July 11, 2007



Wine: Prima

Grapes: 95% Tinta de Toro, 5% Garnacha

The grapes are sourced from vines aged 25 years from the villages of San Roman de Hornija, Villaster and Morales. The vineyards for this wine are growing in sandy-clay soils as opposed to the stonier soils of fruit sourced for San Roman and are trained both en vaso and to wire. The grapes are harvested by hand with a selection of grapes in the vineyard. The wine is fermented in temperature controlled, conical, stainless steel tanks which allow for caps to naturally be broken very softly during pump overs. The wine was aged for 12 months in second and third fill French and American oak barrels, which had previously been used for the maturation of San Roman. Unfiltered.

2006: 90 points International Wine Cellar issue 139 July/Aug ‘08

2007: Top 100 Spanish Wine Values 90 points Wine Advocate issue 181 February ‘09

2008: 91 points Wine Advocate issue 188 April 2010

2009: “Earthy minerals, espresso, truffle, licorice, and blackberry aromas lead to a ripe, dense, sweetly-fruited, layered wine lacking only complexity. Give it 1-2 years to fill out and drink it through 2021.”

90 points *Wine Advocate* issue 195 June 2011

“Deep ruby. Ripe cherry and candied plum on the fragrant nose. Rich, pliant flavors of cherry compote and mocha are firming by gentle tannins and given lift by zesty acidity. Finishes with good intensity and lingering sweet spices. Shows the ripeness of the vintage to good effect.”

90 points *International Wine Cellar* issue 158 Sept/Oct 2011



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San Roman



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Wine: San Roman

Grapes: 100% Tinta de Toro

Harvested at ~30% lower yields than other recent vintages and two weeks earlier than normal due to the drought conditions in central Spain. Older vineyards and those at higher elevations showed more complete and regular ripening. All fruit was hand harvested with varieties and vineyards being vinified separately to respect the characteristics of the different terroirs. The wine was fermented / macerated for 20 days and aged for 23 months in new French oak and semi-new American oak barrels. Bottled without filtration.

2003: 94 points Editor's Choice Wine Enthusiast February '07

2004: 95 points Editor's Choice, Top 100 Wines (#7) 2008 Wine Enthusiast '08

2005: 95 points Editor's Choice, Top 100 Wines (#14) 2009 Wine Enthusiast '09

2006: 94 points Editors' Choice, Top 100 Enthusiast Wines for 2010 Wine Enthusiast November 2010

2007: "A glass-coating opaque purple color, it gives up an already complex bouquet of toasty oak, pencil lead, damp earth, licorice, tapenade, and blackberry. Layered and multi-dimensional on the palate, it lacks the power of a great vintage such as 2009 but the result is a more immediately friendly wine that can be enjoyed from 2015 to 2022 if not longer."

93 points *Wine Advocate* issue 195 June 2011



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El Curato



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Canto Petirrojo

This wine, produced by the Aragon brothers of Cillar de Silos, aims at breaking down the stereotype of Toro wines as rustic. The goal is to make an intensely fruity wine, pleasant and far from the traditional concept of wines from this zone.



Wine: El Curato

Grapes: 100% Tinta de Toro

Produced from 20-40 year old vines, hand harvested with temperature controlled fermentation in stainless steel and aged 6 months in a combination of American and French oak barrels. Bottled unfiltered.

2005: 88 points Wine Advocate issue 169 February '07

2006: 90 points Best Buy Wine Advocate issue 175 February '08

2008: “Inky violet. Complex, scented aromas of cherry, blackcurrant, licorice, herbs and rose petal. Juicy, bright and focused, with a firm spine giving shape to the wine’s sappy flavors. Doesn’t act like a stereotypical Toro wine. Finishes with a restrained sweetness and a slight rigidity. With a little aeration, this tangy wine drinks well now.

88 points *International Wine Cellar* issue 152 Sept/Oct 2010



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Eternum Viti



Eternum Viti Los Colmillos



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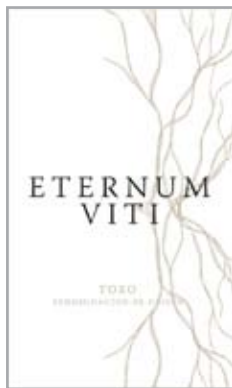
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Bodegas Abanico

The management team is looking to create a wine with expression of variety, essence of place, intensity of aroma, clean fruit, and sweet tannins. The winery has 30 of their 82 hectares planted with tinta de toro vines. Fruit for this new wine comes from 30 year old estate grown vines in the Guareña river valley and from a 40 year old vineyard near the village of El Pego.



Wine: Eternum Viti

Grapes: 100% Tinta de Toro

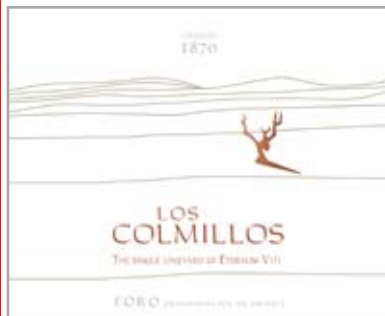
Grapes were cold macerated for 10 days at 42° F prior to fermentation to maximize aroma and color. Fermentation lasted 10 days at temperatures between 68-77° F, followed by an addition 12 days of post-fermentation maceration of skins. After pressing the wine underwent malolactic fermentation in 225 liter barriques, followed by 10 months aging in barrel. All barrels were made of French oak with 50% new and 50% one year old from the following coopers; Nadalie, D'Argaud, Sylvain, Demptos. 70% of the barrels were toasted medium plus and the other 30% medium.

2007: 90 points Wine Advocate issue 181 February '09

2008: 90 points Wine Advocate issue 188 April 2010

2009: "With a glass-coating opaque purple color, it sports an inviting nose of smoke, Asian spices, espresso, licorice, violets, and blackberry. Sweet, layered, and voluptuous (in the style of the great 2009 vintage in Toro), this dense, savory, powerful offering will benefit for several years of additional cellaring and drink well through 2024. It is an outstanding value."

91 points *Wine Advocate* issue 195 June 2011



Wine: Eternum Viti Los Colmillos

Grapes: 100% Tinta de Toro

According to records, the "Los Colmillos" (The Tusks) vineyard was planted in 1950. The owner, Manuel Martin Amores, however, swears it was planted way back in the 1870s. His grandfather, when required to document his estate, chose to register the later date as back in the early 1990s old vines were considered less productive and, consequently, less valuable. Today, of course, we know that really old vines are the determining factor in producing world class wines of great concentration and finesse.

Produced from 130+ year old vines. Fruit was hand harvested and saw fermentation in stainless steel tanks. The wine was racked to new French oak barrel for malolactic fermentation which was followed by 16 months of aging in barrel. The was bottled without filtration.

2008: "it delivers a compelling aromatic array of sandalwood, incense, truffle, licorice, and lightly roasted black fruits. Full-bodied and powerful on the palate, the wine is layered, dense, and filled with black fruit flavors, spice notes, and licorice. It will evolve for 5-7 years and offer a drinking window extending from 2015 to 2028. In the scheme of things it is a great value in serious red wine."

92 points *Wine Advocate* issue 188 April 2010

"Fine-grained and sweet, offering an array of red and dark berry flavors and slow-building smokiness. Tannins come on late, adding grip to the long, sweet finish."

91 points *International Wine Cellar* issue 152 Sept/Oct 2010



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Valdeorras D.O.



D.O. The name Valdeorras, literally translates as valley of gold, likely named for the fact that Romans found and mined gold here. As usual, the Romans also planted vines. Recently, a focus on the native grapes, Mencia and Godello has gained significant momentum. The D.O. was established in 1977.

Climate: The valley is far enough eastward so that there is a balanced of Atlantic and Continental influences. The summers are hot and sunny. There is the possibility of strong storms as cool, wet Atlantic air meets the hot air from the mesa.

Soil: Nearly all of the vineyards are based on the valley floor of the River Sil. As such the majority of the soils are alluvial and water-retentive, there are some outcrops of limestone in some areas.

Grape Varieties: The traditional grapes, Mencia, red and Godello, white are the focus of plantings. Most vines are trained low to the ground and unstructured although some are espalier trained. There are some allowed, experimental varieties being planted including Cabernet Sauvignon, Riesling, Tempranillo. Established plantings include Palomino and Tintorera among others that are not being renewed.



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Valdeorras



Bodegas Abanico Vineyards



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Bodegas Abanico

The winery was founded in 1964 and has vineyards in 4 different villages of Valdeorras. All of their vines are planted between 300 and 750 meters in elevation with the best wines coming from sites higher than 450 meters. Grapes for this wine come from three different soil types; Slate based soils - giving aromatic, mineral-inflected and powerful wine, Granite based soils - giving balanced acids and floral notes, Alluvial soils - giving weight to the wine.



Wine: RUA

Grapes: 34% Palomino, 33% Doña Blanco and 33% Godello

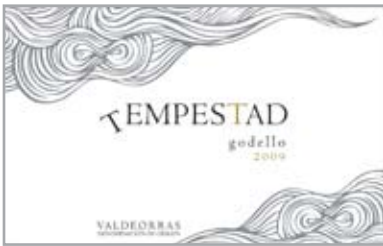
A blend of indigenous grapes, predominantly Dona Blanca and Godello. These varietals are grown on three different soil types, each giving a unique character. Shallow slate-based soils tend to give more aromatic grapes. Sandy granitic soils maintain bright acidity. Alluvial soils clay, lime and loamy at the lowest elevations give wines with rich textures.

Each varietal is harvested and fermented separately. Grapes are de-stemmed and immediately pressed prior to fermentation in temperature controlled stainless steel tanks.

The wines are aged with fine lees for 3 months prior to bottling.

2010: “Fragrant minerals, white orchard fruits, and spring flowers inform the nose of this savory, flavorful, pleasure-bent white. Dry on the palate, it is reminiscent of village Chablis but with a slightly different flavor profile. Drink this terrific value over the next 1-2 years.”

90 points *Wine Advocate* issue 195 June 2011



Wine: Tempestad

Grapes: 100% Godello

Grapes are hand-sorted at the winery prior to destemming and crushing. Fermentation proceeds with native yeasts in stainless steel tanks at 60° F. When there are about 2 degrees of sugar remaining the wine is raked into French Limousin oak barrels to ferment to dryness, lending complexity and a well integrated touch of oak. Once dry the wine is raked back to stainless tank to age on lees for 3 months prior to bottling.

2009: Bodegas Abanico’s 2009 Tempestad Godello reflects the outstanding character of the 2009 vintage in Valdeorras. Medium straw-colored, a super-expressive perfume of baking spices, peach, and fruit cocktail leaps from the glass of this intense effort. Rich, concentrated, and with serious depth, this dry, creamy, savory offering has exceptional length and should drink well for another 3-4 years.

91 points *Wine Advocate* issue 188 April 2010

This is a very good rendition of Galicia’s little known but highly promising Godello grape.

91 points *Wine Review Online* July 20, 2010 - Michael Franz

2010: “It offers up an inviting bouquet of quince, melon, mineral, and floral notes. Rich, concentrated, and mouth-filling, it is likely to evolve for 1-2 years and provide enjoyment through 2016. It is an outrageously good value.”

92 points *Wine Advocate* issue 195 June 2011



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Valencia D.O.



D.O. One of the most export focused D.O.s in Spain due to the proximity to the port in Valencia. Wine from the region was mentioned by Juvenal in the 2nd century BC. The region produces red, white, rose and sweet wines from 4 distinct subregions.

Climate: The coastal vineyards have a usual Mediterranean climate. The inland growing regions have a more continental climate with temperature swings of 70° Fahrenheit a day possible during the growing season.

Soil: The soils vary considerably by subregion but generally include brown or red, limestone derived soils along with some clay or sand depending on the region.

Grape Varieties: In warmer sub-regions that vines are untrained and widely spaced, approximately 8 feet apart. In the cooler sub-regions, the vines are planted in rows with espalier training. Drought resistance is a major factor in the area and specialized root stocks are used to cope with the lack of water. Drip irrigation is now allowed, but is obviously dependent on having water for the system.



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Valencia



Flare



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Anecoop

This winery sources fruit from over most of Valencia. Moscatel is a key grape, especially in the eastern portions of the D.O. and is a great base for wines that focus on bright and fruity flavors.



Wine: Flare

Grapes: 100% Muscat of Alexandria

This wine is produced from Valencia's viticultural star, Moscatel. However, unlike more traditional, fortified styles, this wine's residual sugar is not due to fortification but to arrested fermentation. Tank fermented until reaching 7.5% alcohol and then chilled and sterile filtered to remove the yeast. Carbonation is created through the Charmat method.

N/V: "Pale straw. Fresh pear, melon and lichee aromas are brightened by white flowers and nutmeg. Frothy and deep in sweet tropical fruit flavors but nicely energized by mineral and spice qualities that carry into the finish. A touch short but plenty fresh and vibrant. Serve this with fresh fruit as a mid-course or simple dessert."

87 points *International Wine Cellar* issue 133 July/Aug '07



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El Molinet vines



Aging El Molinet



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D'Este Vino

This project started as a tribute to Tempranillo by winemaker Joaquin Galvez and Aurelio. With Tempranillo forming the backbone of Spain's most famous wines, the La Viña Cooperative in Valencia planted Tempranillo widely with the goal of reproducing some of the qualities of those famous wines. This project would not be possible without the wealth of vineyards and range of altitudes the coop has planted. Contrary to popular opinion that Valencia is too warm for Tempranillo, the cooperative has planted the varietal at a range of altitudes from 300 to nearly 900 meters above sea level, at these high altitudes, the Tempranillo ripens slowly developing a tremendous aromatic potential. The lower altitude vines take advantage of cooling sea breezes and the higher altitude vines cooler night to maintain and develop those aromatic qualities. The reason Cabernet Sauvignon is blended into the wine is to allow for a stylistic continuity vintage to vintage.



Wine: El Molet (Formally El Molinet)

Grapes: 85% Tempranillo, 15% Cabernet Sauvignon

The varietals are co-fermented in stainless steel tanks and aged 6 months in oak barrels prior to being bottled unfiltered.

2006: 88 points International Wine Cellar issue 133 July/Aug '07

2007: "Purple-colored, the wine has an expressive perfume of cedar, tobacco, mineral, and blackberry. Smooth-textured and layered, this ripe, spicy wine has a forward personality and a lengthy finish. Drink it over the next five years."

90 points *Wine Advocate* issue 178 August '08

2009: "Inky ruby. Floral aromas of blackberry, tobacco, licorice and dark chocolate. Suave on entry, then firmer in the middle, with an edge of acidity to the dark berry, bitter cherry and mocha flavors. Slightly dry tannins add grip to the spicy, focused finish. This needs some air or bottle age."

88(+?) points *International Wine Cellar* issue 152 Sept/Oct 2010

"Sweet blackberry aromas come with floral edgings, and the whole is impressive. Full-bodied and balanced, with healthy, ripe black cherry and dark plum flavors. Finishes spicy, with a note of bitter espresso. 90% Tempranillo with 10% Cabernet Sauvignon. One of the best wines from Valencia." **Best Buy**

90 points *Wine Enthusiast* December 15, 2011



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Casa L'Angel



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Anecoop - La Vina



Wine: Casa L'Angel Cabernet Sauvignon
Grapes: 90% Cabernet Sauvignon, 10% Tempranillo

The vineyards for the creation of Casa L'Angel Cabernet Sauvignon are located in the municipality of Fontanars dels Alforins (Valencia), grapes are sourced from the single vineyards of "Finca Traver" for the Tempranillo and "Finca El Poblet" for the Cabernet Sauvignon. Both vineyards were replanted in the mid to late 1990s. They are at a altitude of 600 m above sea level. The climate is dry with sandy-loam soils.

The varieties were fermented separately, after a gentle destemming and light crushing. The fermentation-maceration took place in stainless steel tanks of 20,000 kilos of capacity. Fermentations start cool and finish warm, this combined with a program of pumping over, extracts color and appropriate structure in the end yielding a clean fermentation and high quality wine.

Following alcoholic fermentation, the various lots of Cabernet Sauvignon and Tempranillo were aged for about 6 months in French oak barrels, where malo-lactic fermentation took place.

2009: "This fresh red shows flavors of crème de cassis, blackberry, spice and candied orange peel, wrapped around light tannins and juicy acidity. This is tightly coiled right now, yet still balanced. A pretty hint of violet runs through the wine, lingering on the lightly chewy finish. Drink now through 2014."

88 points *Wine Spectator August 2011*



Wine: Casa L'Angel Ecologic
Grapes: 60% Syrah, 40% Tempranillo

Both grape varieties come from a certified organic vineyard "Casa Colomer." This vineyard is planted in sandy loam soils situated at 600 m above sea level.

The varieties were fermented separately, after a gentle destemming and light crushing. The fermentation-maceration took place in stainless steel tanks of 20,000 kilos of capacity. Fermentations start cool and finish warm, this combined with a program of pumping over, extracts color and appropriate structure in the end yielding a clean fermentation and high quality wine.

The whole process was conducted according to the most stringent guidelines established by the Committee of European farming, being certified by the IMO, which is accredited by the USDA for the marketing of "wine made from organic grapes"

2009: "Glass-staining ruby. Intense, spicy aromas of red- and blackcurrant, cracked pepper and violet; showing the syrah today. Dense and chewy in the mouth, offering zesty dark berry flavors and picking up a firm edge with air. Lingers nicely on the finish, leaving behind a slightly bitter berry skin quality."

88 points *International Wine Cellar issue 152 Sept/Oct 2010*

"A creamy red, laced with sweet spice, blackberry coulis and kirsch flavors. There are light tannins for structure, with a juicy, syrupy acidity, and a modest, smoky finish. Syrah and Tempranillo. Drink now through 2013."

87 points *Wine Spectator August 2011*

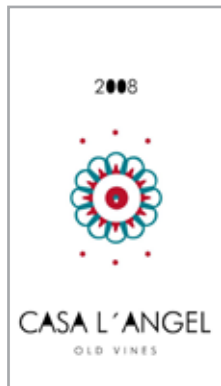


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Wine: Casa L'Angel Cepas Viejas (Old Vines)

Grapes: 65% Cabernet Sauvignon and 35% Tempranillo

There are two vineyards used for the production of Casa l'Angel Old Vines; "Casa Tortosa" and "Finca San Vicente." Both vineyards were planted in the mid- to late-1980s and produce small quantities of intense grapes. They both have typically sandy clay loam soils and are at a height of 600 m above sea level.

The varieties were fermented separately, after a gentle destemming and light crushing. The fermentation-maceration took place in stainless steel tanks of 5,000 kilos of capacity. Fermentations start cool and finish warm, this combined with a program of pumping over, extracts color and appropriate structure in the end yielding a clean

fermentation and high quality wine.

Following alcoholic fermentation the Cabernet and Tempranillo were aged separately for 8 months in new and one year old French oak barrels. They completed their malolactic fermentations in barrel yielding a more complex and well-integrated wine.

2008: "La Vinia's 2008 Casa L'Angel Old Vines is a blend of 85% Tempranillo and 15% Cabernet Sauvignon aged for 12 months in a mix of new and used French oak. Deep crimson-colored, it exhibits an expressive nose of cedar, spice box, and assorted black fruits. This leads to a mouth-filling, forward, savory wine that can be enjoyed over the next 4 years."

88 points *Wine Advocate* issue 188 April 2010



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Pago El Almendro



Vivencias Vineyard



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D.O.P Vino de Calidad de Valtiendas

This wine comes from the recently (2007) created Quality Wine Region of Valtiendas. The region is in the Northeast of the province of Segovia abutting its more famous neighbor, Ribera del Duero. A key difference versus Ribera del Duero is the altitude of the vineyards, 900 meters and higher. Currently there are 5 recognized Bodegas in the region, with 100 hectares under cultivation.

Pago El Almendro



Wine: Vivencias
Grapes: 100% Tempranillo

Vivencias is produced from a 1.4 hectare vineyard planted with 20 year old Tinto Fino vines. The soils are calcereous clay with big stones. In 2008 the harvest was very late, starting on November 4 and ending with the first snowfall of the winter. Grapes saw a total of 25 days maceration with the must/wine during fermentation in stainless steel tanks. The wine was aged for 10 and half months in second-year, fine-grained French oak barrels.

2008: "Pago El Almendro's 2008 Vivencias comes from the newly created region of Valtiendas which is surrounded on two sides by Ribera del Duero at a higher elevation. The principal grape variety is Tempranillo. The wine was the product of a very late harvest starting on November 4 and ending with the first snowfall of the winter. It was fermented in stainless steel and aged for 10+ months in seasoned French oak. Deep purple in color, it displays a super-fragrant bouquet of earthy minerals, garrigue, lavender, balsamic, black cherry, and blackberry. In the glass it exhibits a racy personality with loads of bright fruit, succulent flavors, and impeccable balance. It should evolve gracefully for 3-4 years and deliver prime drinking from 2014 to 2023."

92 points *Wine Advocate* issue 195 June 2011



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Sapera Vineyard



Sauvignon Blanc with Noble Rot



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Catalonia

DG Viticultors

DG Viticultors is based in Catalonia, halfway between Barcelona and Priorat, about 40 Km from the Mediterranean Sea. While vines were first planted in 1991, the serious production of wine started in 2006. They focus on the production of dessert wines made from botrytised grapes. Since their wines are so far out of the norms for the DO, they choose to label their production as table wine and are limited to the use of the term “wine” on their bottles.



Wine: Petit Caligo L/09-08

Grapes: 70% Sauvignon Blanc, 30% Chardonnay

Hand harvested with tiny productions of 2 hl/ha for Sauvignon Blanc and only 0.8 hl/ha for the Chardonnay. The grapes are whole-bunch pressed in a basket press. The Sauvignon Blanc aged for eight months in inox tank and the Chardonnay aged for 1 year in new 400 liter french oak barrels. Residual sugar in the finished wine is 125 g/l; 10.5% alc.

L/09-08: “Pale gold. Lemon pith, ripe pit fruits and spices on the nose, brightened by a suave floral note. Sweet, expansive and spicy, with energetic floral lift giving the candied peach, citrus fruit and honey flavors a light touch.

Repeats the floral note on the long, sappy finish, which shows very good persistence and tangy bite for a late-harvest wine.”

91 points *International Wine Cellar* issue 158 Sept/Oct 2011



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Albarino Grapes in late November



Mas Fonoll Vineyard



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Wine: Caligo L/06-07

Grapes: 65% Chardonnay, 25% Sauvignon Blanc, 10% Albariño

Produced from hand harvested vines with tiny yields of only 800 liters per hectare. The grapes are whole-bunch pressed in a basket press. The temperature controlled (between 13° C and 17° C) fermentation lasts for over two and a half months. The wine is then aged for 18 months in new 400 liter french oak barrels. Residual sugar in the finished wine is 180 g/l; 11.5% alc.

L/06-07: “Vivid gold. Intense aromas of apricot nectar, orange marmalade, mango and gingerbread. Lush and creamy in texture, offering broad pit and tropical fruit flavors and notes of smoke and dried flowers. Densely packed

but also energetic, with excellent clarity and spicy lift. The finish clings with excellent tenacity and leaves spice and smoke notes behind.”

93 points *International Wine Cellar* issue 158 Sept/Oct 2011



Wine: Caligo Essencia L/06-08

Grapes: 100% Chardonnay

Produced from hand harvested vines with very low yields of only 350 liters per hectare. The grapes are whole-bunch pressed in a basket press. Fermentation lasts for over six months under controlled temperature conditions (between 13° C and 18° C). Aged for two years in new 400 liter french oak barrels. Residual sugar in the finished wine is 300 g/l; 8% alc.

L/06-08: “Bright gold. Candied fig, ripe peach, orange pith and spices on the hugely aromatic nose. Deep, juicy and extremely sweet but lively, offering an array of dense, honeyed orchard and pit fruit flavors lifted by juicy citrusy

quality. Finishes with serious cling and length, echoing the candied pit fruit flavors. All of these wines come from Pontons, a very cool area in Catalunya’s Alt Penedes region.”

93 points *International Wine Cellar* issue 158 Sept/Oct 2011



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Vino de la Tierra de Castilla

This regional wine designation encompasses the southern third of Spain, roughly south of a line running through Madrid from east to west. The regional designation encompasses vineyards that lie outside of D.O.s and offer more winemaking freedom in terms of allowed varieties and methods. Castilla is a vast, high altitude plateau, much of which is under vine. The climate is continental with very cold winters and hot, arid summers. Rainfall is low and controlled irrigation is necessary to keep the vines alive.

Bodegas Abanico

This winery is a new project for Rafael de Haan in Vino de la Tierra de Castilla.



Wine: Sinfonia

Grapes: 100% Tempranillo

Made from 70 year old bush vines planted in sandy and limey-clay soils. They yield only 3,000 kilos per hectare due to the harsh, hot and dry conditions on the meseta. Grapes are hand harvested during the last week of August and the first week of September into 20 kilo boxes to avoid crushing the grapes during transport to the winery. Maceration and fermentation lasted 15 days with both pump-overs and rack-and-return used to extract gentle tannins. Following fermentation the wine was aged for 2 months in French and American oak barrels to soften the tannin structure and add a bit of spicy complexity.

2009: 88 points International Wine Cellar issue 152 Sept/Oct 2010

2010: "Aromas of cinnamon, clove, violets, and blackberry lead to a ripe, forward, spicy, uncomplicated wine ideal for pairing with pizza and burgers. Drink this very good value over the next 2-3 years."

87 points *Wine Advocate* issue 195 June 2011

"Bright purple. Sexy, fruit-dominated bouquet of raspberry preserves, rose and Asian spices. Sappy, vaguely jammy red berry flavors show good depth and a seamless texture, with a hint of spiciness on the back half. Open-knit and ridiculously easy to drink, finishing with suave sweetness and very good persistence, especially for the price."

89 points *International Wine Cellar* issue 158 Sept/Oct 2011



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Vino de la Tierra de Castilla y Leon

This regional wine designation encompasses the northern third of Spain, roughly north of a line running through Madrid from east to west. The regional designation encompasses vineyards that lie outside of D.O.s and offer more winemaking freedom in terms of allowed varieties and methods. Grape varieties are predominately Mencia and Tempranillo, along with international varieties that are not permitted in wines created within the D.O.s.

Ramiro's Wine Cellar

The project "Ramiro's Wine Cellar" originated in the 2001 vintage with the desire of Jesús Ramiro and Eduardo García to create wines without the limitations imposed by the Regulatory Council of a D.O., giving them the ability to experiment with the different varieties of the Duero Valley. Today the winery has agreements with vine-growers in both Toro and Ribera de Duero.

In Toro, the vineyards are located in the municipality of Villafranca de Duero and Morales de Toro, within very tiny plots of land which produce low yields. The vineyards are over 60 years old. The soils are sandy in the surface and have a subsoil rich in clay and iron. The soil's pH is acid which brings the wines the minerals and complexity of the old vineyards from Toro.

In Ribera de Duero we searched for the coldest places located in the north areas like Tubilla, Aguilera and Baños, to provide the wines a fresher and elegant personality which combines with the strength from the Toro vineyards. The lands are also tiny plots with old vineyards whose output is lower than 3000 Kilograms per hectare. The soils are clayey and chalky with a higher pH, deeper and fresher, bringing the Wine a fruity expression and more refined tannin.



Wine: Condita

Grapes: 100% Tempranillo del Valle del Duero

Condita, with a softer personality than Ramiro's, was first produced in the 2003 vintage. Produced from grapes harvested from 30-60 year old vineyards between September 25 and October 15, yields 20-25 hl/ha. 10 days maceration with daily punch downs and pump overs. Aged 16 months in French and American oak barriques, 1 and 2 years old. Fined with natural egg white and bottled in August 2009.

2007: "Dark ruby-colored, it sports an expressive perfume of cedar, graphite, espresso, violets, and blackberry. Medium to full-bodied and ripe, this suave effort has plenty of forward fruit and immediate appeal. Drink this tasty effort over the next 7-8 years."

90 points *Wine Advocate* issue 188 April 2010

"Highly perfumed bouquet of spicy red berries, rose and exotic spices. Silky in texture and alluringly sweet, with lively red fruit flavors gaining depth with air. This sexy, open-knit wine finishes with strong cut and excellent length."

91 points *International Wine Cellar* issue 152 Sept/Oct 2010

"A little raisiny, but it's also very nice for a sun-drenched Tempranillo that's deep, lush, extracted and ready to drink. Flavors of brown sugar, spice and sweet blackberry are ready, while the finish offers fudge and more brown sugar. Doesn't have a long follow through but it's still a dandy modern wine for the near term."

90 points *Wine Enthusiast* July 2011



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ramiro's
2006

100% TEMPRANILLO PROCEDENTE DE PAGOS VIEJOS. ENVEJECIDO 30 MESES EN BARRICAS NUEVAS DE ROBLE FRANCÉS Y AMERICANO. UVA PROCEDENTE DE UNA VITICULTURA TRADICIONAL EN VASO, CON RENDIMIENTOS DE ENTRE 2.500 Y 3.500 KILOS POR HECTÁREA. VENDIMIA Y SELECCIÓN MANUAL, CON ENTRADA DE UVA POR GRAVEDAD, DESPALILLADO Y UN LEVE ESTRUJADO. FERMENTACIÓN ESPONTÁNEA CON LEVADURA AUTOCTONA DEL VIÑEDO. REALIZANDO REMONTADOS Y BAZUQUEOS DIARIOS EN PEQUEÑOS DEPÓSITOS DAN VIDA A ESTE VINO DE LA TIERRA DE CASTILLA Y LEÓN.

ASÍ ES RAMIRO'S 2006

Wine: Ramiro's

Grapes: 100% Tempranillo del Valle del Duero

Produced from grapes harvested from 60-90 year old vineyards between September 14 and October 10, yields 20-25 hl/ha. Maceration lasted for 15 days with daily punch downs and pump overs. Aged 28 months in new American and French oak barrels. Bottled in April 2009 without clarification or filtration.

2006: "Aromas of pain grille, mineral, Asian spices, espresso, and blackberry lead to a plush, layered, sweetly-fruited wine with well-integrated oak and a pure, lengthy finish. This friendly, buxom effort is easy to like. It will be at its best from 2012 to 2121."

92 points *Wine Advocate* issue 188 April 2010

"Opaque ruby. Utterly captivating nose mixes black and blue fruits, smoky minerals, mocha and potpourri. Lush and sweet and surprisingly vivacious, with seriously opulent blackberry and boysenberry flavors complicated by vanilla and spicecake. Broad, concentrated, palate-staining wine with a refreshing light touch to its spicy, very long finish."

93 points *International Wine Cellar* issue 152 Sept/Oct 2010



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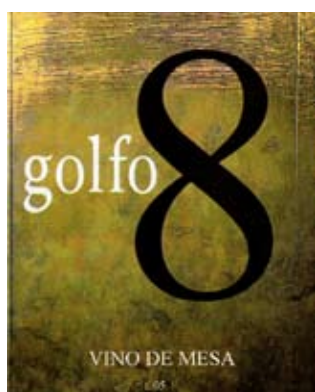
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Vino de Mesa

A designation for wines that have been produced from geographically diverse vineyards, i.e. blended from different regions.

Golfo

A joint venture between a group winemakers, showcasing different regions and varieties. 50% of the wine is a blend in equal proportion of each of the wines while the other 50% of the wine is composed of a blend that is assembled and voted upon by all of the contributing winemakers. The voting occurs ~1 year after the vintage with the young wines already having seen 10-12 months in oak barrels. The wine is made all from fruit from the same vintage but is not allowed to be labeled as a vintage wine given its Vino de Mesa designation.



Wine: Golfo 8

Grapes: 24% Cabernet Franc, 20% Tempranillo, 20% Merlot, 10% Garnacha and 6.5% each of Petit Verdot, Cabernet Sauvignon, Graciano and Mencia

A joint venture between 8 winemakers, showcasing 8 regions and 8 varieties. After the assemblage, the wine was aged in 400 liter oak barrel for a further 6 months, fined with egg whites and bottled unfiltered. Barrels were donated by Demptos, Radoux and Quercus. Proceeds of the sale of the wine will be contributed to the construction of a winery and school for winemaking for native people in Mozambique. This second bottling of Golfo incorporates wine from the following wineries: Chateau Tours du Pas Saint-George (Merlot, St. Emilion), Abadía Retuerta (Petit Verdot, Sardon del Duero), Bodegas Ada (Garnacha, Navarra), Viña Izadi (Graciano, Rioja), Bodegas - Bernabé Navarro (Cabernet Franc, Alicante), Cillar de Silos (Tempranillo, Ribera del Duero), Bodegas Marqués de Griñón (Cabernet Sauvignon, Dominio de Valdepusa) and Bodegas y Viñedos Paixar (Mencia, Bierzo)

L.2004: 95 points Wine Advocate issue 169 February '07

L.2005: "Drop-dead gorgeous aromas of cassis, kirsch, blueberry, tobacco, graphite and lavender are expansive and strikingly precise. Dark berry flavors verge on jammy but maintain freshness thanks to bright minerality and acid lift. Really stains the palate, finishing with sweet boysenberry and blueberry notes and outstanding length."

92 points *International Wine Cellar* issue 133 July/Aug '07

"The contributors are all first-class and the resulting wine is outstanding... Dark purple-hued, it offers up a complex array of wood smoke, toast, Asian spices, blueberry, black currant, and mineral. Supple, layered, and elegantly styled, it has enough structure to evolve for 2-3 years. Drink this lengthy Bordeaux-like wine through 2020."

91 points *Wine Advocate* issue 175 February '08



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