

# October Wine Tasting

## Doug Sligh – Wines from Spain

### Saturday, October 19, 2019

#### **Pazo Barrantes, ALBARINO, Galicia, SPAIN, 2018**

**\$20.95**

100% Albarino

Pazo de Barrantes, rated 91 points by Wine Advocate, is a wine that captures the subtle flavor and freshness of Albarino, and comes from the largest single estate in Salnes Valley, Rias Baixas, D.O. The logo reveals the wine's floral characteristics: fresh fragrances of white flowers, camellias, hydrangeas and leafy white petals. A palate that is fresh, savory and full-bodied with a very pleasant finish. Pair with grilled scallops, sautéed shrimp or steamed mussels.

### *The Riojas*

#### **Bodegas Muriel, CRIANZA, Elciego, SPAIN, 2015**

**\$14.95**

100% Tempranillo

The name "Muriel" comes from the combination of the family name Murua and the name of the town itself (Elciego), which is renowned for being surrounded by some of the best "terrior" in Rioja. Rioja wines are typically a blend of fruit from 3 sub-regions: Rioja Alta, Rioja Alavesa and Rioja ORIENTAL. Wine Enthusiast gives Muriel 89 points. Earthy aromas of berry fruits blend well with spicy oak and vanilla for a lively palate of bright acidity. Pair with gourmet hamburgers and all the trimmings.

#### **Bodegas Bilbainas, CRIANZA, Haro, SPAIN, 2016**

**\$16.95**

100% Tempranillo

Vina Pomal Crianza is the flagship wine of Bodegas Bilbainas, one of Rioja's oldest estates, and has been producing wine for over 100 years. The winery had a bottling plant near London's Charing Cross in the 1940's, and Vina Pomal was reputed to be a favorite of Winston Churchill. A medium-bodied, dry wine with an intense nose of floral and black fruit aromas with a touch of licorice lead to a balanced palate that shows good structure and soft tannins. Pair with grilled red meats or rice dishes.

#### ***Nautical Wheelers Upcoming Oriental "Uncorked" Events***

Saturday, **November 16th** 3 & 4 pm, - Angela Widerman – Coastal Beverage

Saturday, **December 21st** 3 & 4 pm –

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## *The Riojas*

### **Marques de Riscal, TEMPRANILLO, Reserva, Rioja, SPAIN, 2013**

**\$22.95**

90% Tempranillo, 7% Graciano & 3% Mazuelo

Wines of Marques de Riscal have always been a leading and pioneering company in the wine producing sector. In 1958, it became the first winery in the Rioja to produce wines following the Bordeaux method, and in 1972 it was the first winery to promote the Rueda Designation of Origin, where today it still produces its famous wines. Very expressive aromas on the nose with notes of licorice, cinnamon and pepper. Lovely polished tannins and a long, persistent finish. Pair with fish, shellfish, ham or pasta.

### **Bodegas Ysios, TEMPRANILLO, Riserva, Rioja, SPAIN, 2011**

**\$29.95**

100% Tempranillo

Hailed as the Red Star variety in Spain's most celebrated wine region, Tempranillo from Rioja are elegant, complex wines with notes of red and black fruit. Rioja wines are typically a blend from its three sub-regions: Rioja Alta, Rioja Alavesa and Rioja Oriental. The first two sub-regions, at the highest elevations, are considered the source of the brightest, most elegant fruit while Oriental Rioja produces wines with deep color, great body and richness. This offering has an elegant nose, aromatic herbs, licorice, spice and a fair amount of oak, while the palate is fresh and fragrant with fine tannins and a long, intense finish. Pair with fatty fish or roasted game meats.

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