

TAGONIUS TINTO ROBLE / VINOS DE MADRID



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VINTAGE: 2011

PRODUCER: Bodegas Tagonius

LOCATION: Tiernes, Provincia de Madrid

APPELLATION: Vinos de Madrid

VARIETALS: 40% Tempranillo, 30% Syrah, 20% Merlot, 10% Cabernet Sauvignon

AGEING: 7 months in oak, plus 12 months in the bottle

ALCOHOL: 14%

TASTING NOTES: Clear and shiny, very high intensity, cherry colour. Stands out specially because its fruity character and complexity. Red fruit jam, black fruits, tropical notes (mango, passion fruit), minerals (graphite), toasted aromas, spicy, torrefacts and balsamics (liquorice). In mouth creamy, sweet mature tannins, elegant and expressive.

ANNUAL PRODUCTION: 100,000 btl.

SRP: \$19.99

BODEGAS TAGONIUS

The Romans called the Tajuña river that runs just south of the Spanish capital the “Tagonius,” and from there the owners have restored 35 hectares of these ancient vineyards to their former glory. Tagonius’ reputation as the best wines Madrid has to offer is well known in the area and much appreciated by critics around the world.

ABOUT VINOS DE MADRID

The winemaking tradition in the Madrid area goes back to the 13th century. The vines are found at between 522 and 800 metres. Around half the vineyards are in Arganda, the largest subzone. Here the land gently rolls south. Clay and marl terraces lie over granite with a good limestone content. The climate is continental, with long sunshine hours and extreme temperatures. The limited rain and long hot summers are ideal for keeping yields low and providing wines of great concentration.

CLOS LA SOLEYA / CAVA BRUT



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VINTAGE: 2011

PRODUCER: El Xamfrá

LOCATION: Sant Sadurní, Penedés

APPELLATION: D.O. Cava

VARIETALS: 40% Xarello, 40%
Macabeo & 20% Parellada

AGEING: 20 months in the bottle

TECHNICAL: 12.5% Alc. / 9 g/l

TASTING NOTES: Intriguing bouquet that opens up to reveal touches of white asparagus and dried herbs. The palate is nicely balanced with subtle citrus notes complemented by dried apricot and a touch of quince. It leads to a precise finish with solid length that completes a very interesting Cava, one that is full of personality.

ANNUAL PRODUCTION: 120,000 btls.

SRP: \$14.99 / 88 Pts. Wine Advocate

EL XAMFRÁ

Founded in 1987 and now managed by oenologist Francisco Domínguez Ruiz, the son of the founders. Located in downtown Sant Sadurní, but in the process of moving to an old paper mill built in 1872 to expand production thanks to worldwide demand.

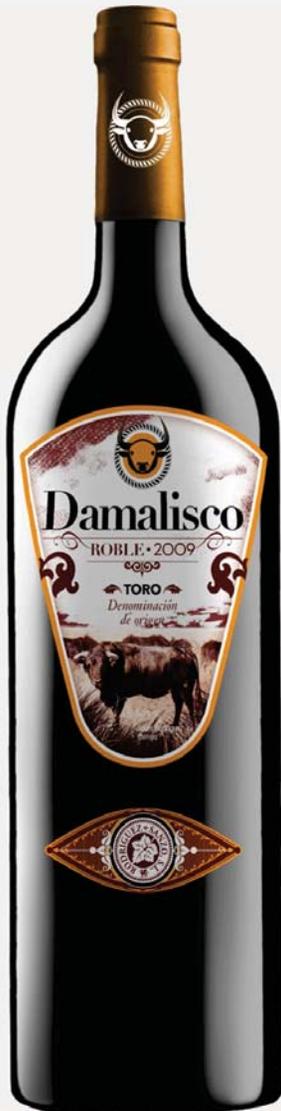
ABOUT CAVA

While Cava can be made in several regions throughout Spain, 95% is made with grapes from the limestone soils of Penedés D.O. (45 minutes southwest of Barcelona) with vines planted as high up as 2,800 feet. Cava grapes at those altitudes can be intensely tart, more akin to the structure of Champagne than the fat-styled sparkling wines California tends to produce. Unlike other sparkling wines like Prosecco, Cava is always produced using the Champagnois Method, where the secondary fermentation takes place in the bottle.

DAMALISCO ROBLE / TORO



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VINTAGE: 2012

PRODUCER: Javier Rodriguez

LOCATION: Valladolid, Castilla y León

APPELLATION: D.O. Toro

VARIETALS: 100% Tinta de Toro (aka Tempranillo)

AGEING: 8 months in custom American oak barrels.

ALCOHOL: 13.5%

TASTING NOTES: Beautiful red cherry color with predominant aromas of red ripe fruit and herbal notes nicely integrated with the vanilla imparted by the oak ageing process. Soft, round and sweet tannins. Perfect pairing for roasted lamb, pork, chicken, creamy pastas and light stews.

PRODUCTION: 50,000 btls.

SRP: \$14.99

ABOUT JAVIER RODRIGUEZ

Independent “flying winemaker” currently producing wine in 7 different appellations in partnership with leading producers in Spain and Portugal. Javier Rodriguez is revolutionizing the Spanish wine industry by combining the latest technology an innovative winemaking style. His wines are sophisticated, modern-style wines of great “drinkability” without losing their sense of origin.

ABOUT TORO

Located in northwestern Spain on the riverbanks of the Duero river, just about 60 miles west of D.O. Ribera del Duero. Toro’s continental climate (very hot summers and freezing winters) is even more extreme than in Ribera, producing hearty reds of great complexity and balance. D.O. Toro has received international attention by producing 100-point wines and attracting major investments from well known houses like LVMH and Vega Sicilia.

ENCANTO ROBLE / BIERZO



VINTAGE: 2011

PRODUCER: Vinos de Arganza

LOCATION: Villafranca del Bierzo

APPELLATION: D.O. Bierzo

VARIETALS: 100% Mencía

AGEING: 4 months in oak barrels

ALCOHOL: 13%

TASTING NOTES: This fresh, pure value red cranks out raspberry and boysenberry aromas in front of a crisp, tight palate. Ripe, quick-hitting flavors of red-berry fruits and toasty smoke finish zesty, with a lasting note of pie cherry. Ideal to pair with chicken, pastas and anything you would enjoy with a Pinot Noir or a Cabernet Franc.

SRP: \$14.99 / 90 Pts. Wine Enthusiast

VINOS DE ARGANZA

Vinos de Arganza is a family business bought in 1997 by wine industry veteran Víctor Robla and his wife Ángeles Varela, whose grandmother Sara Álvarez de Toledo was part of an important noble family and vineyard owners in Bierzo since the XV century.

ABOUT MENCIA & BIERZO

Mencia is a grape variety native of Spain and rarely found outside of El Bierzo in Northwestern Spain. Mencia is sometimes compared to Cabernet Franc even though they are not genetically related. Bierzo's soil includes a mixture of fine elements, quartz and slate. The vineyards are planted mainly on humid, dark soil that is slightly acidic and low in carbonates. Continental microclimate, with influences from Galicia and the plateau of Castilla y León. Average rainfall of ~700 l/yr, 59°F and 2000 hours of sun per year.

SIGLO CRIANZA / TEMPRANILLO (RIOJA)



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VINTAGE: 2009

PRODUCER: Bodegas AGE

LOCATION: Fuenmayor, La Rioja

APPELLATION: D.O.C. Rioja

VARIETALS: Tempranillo, Mazuelo & Graciano

AGEING: 12 months in American & French oak barrels + 1 year in bottle

ALCOHOL: 13.5%

TASTING NOTES: Bright, garnet red with purple and gold glints. Aromas of cedar, smoke, spice box, tobacco, and blackberry. Fruity with a toasted wood and vanilla aroma. In the mouth it is full, elegant and velvety smooth with good body.

PRODUCTION: 1,000,000 btls.

SRP: \$14.99 / 89 Pts Wine Spectator

BODEGAS AGE

In 1881, Félix Azpilicueta founded Bodegas Azpilicueta, nowadays known as Bodegas AGE. Over a century later, it reflects the efforts of the various generations that have devoted their lives to making and ageing prestigious Rioja wines. The wines of this bodega possess all the traditional characteristics of the typical Rioja wines, whose flavour has triumphed all over the world

ABOUT RIOJA

Spain's best known wine producing region. The Oja river (Rio Oja) is believed to have given the region its name. Rioja was the first region in Spain to be awarded the highest DOCa (Denominación de Origen Calificada) category, due to its proven record in consistently producing top-quality wines.

GORREBUSTO / RIOJA ALAVESA



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VINTAGE: 2012

PRODUCER: Torre San Millán

APPELLATION: D.O.C. Rioja

VARIETALS: Tempranillo 90%,
Mazuelo 5%, Viura 5%

AGEING: Unoaked

ALCOHOL: 13.5%

TASTING NOTES:

Red color with medium intensity, floral aromas with fresh red fruit (strawberry, raspberry). Clean and full bodied wine, well balanced and persistent. This is a fruit-packed offering ideal to pair with nearly anything or enjoyed by itself.

PRODUCTION: 150,000 bottles.

Rating: 88 points “Best Buy/Top 100 Best Buys of 2014” Wine Enthusiast

BODEGA TORRE SAN MILLÁN

The Martínez family has been working its over 80 hectares of vineyards for generations. Located in different plots in between the Ebro River and Sierra Cantabria in Rioja Alavesa, the vines are personally managed and harvested by the Martinez family. The winery, equipped with the latest technology, is located right outside of the town of Barriobusto, Gorrebus to in the local Basque language (Euskera).

ABOUT RIOJA ALVALESA

The smallest of the sub-regions in Rioja, north of the River Ebro, the ash-colored Cantabrian mountains dominate the landscape. It is the closest to the Atlantic Ocean and the most influenced by its cooling effects. The soil on the slopes and terraces where the vines are grown is rich in chalky clay and limestone, resulting in wines that are characterful and rich in extract. Annual rainfall is 20” on average, which forces the roots to burrow deep into the soil in search of water.