

Spanish Wines

January 18, 2019

C & R

- 1) L'effet papillon 2017, Cotes Catalanes (far north east, north of Barcelona) Grape varieties: 90% Grenache blanc & 10% Macabeu. \$12

- 2) Argami 2016, Reuda (north central), Grape variety: Verdejo, old vines. \$11

- 3) Terra d'Uro La Enfermera 2015, Toro (north west near Valladolid) Grape variety: 100% Tempranillo. Brief 3 month barrel aging. \$8.50

- 4) San Gregorio Single Vineyard Loma Gorda 2015, Calatayud (north east, btwn Madrid and Zaragoza) Grape varieties: 50% Garnacha & 50% Tempranillo, old vines. \$10.25

- 5) Marques de Caceres Rioja Crianza 2014, Rioja (far north central) Grape varieties: Tempranillo, Garnacha, & Graciano. Aged for 1 year in American and French oak casks and at least a year in bottle. \$12

- 6) Uro Finca la Rana 2012, Toro (north west near Valladolid) Grape variety: 100% Tinta de Toro aka Tempranillo. Aged minimum 10 months in French oak. \$17

- 7) Latitud 42 Rioja Reserva 2010, Rioja (far north central) Grape varieties: 95% Tempranillo & 5% Graciano, old vines. Aged 24 months in oak barrels and several years in bottle. \$17.50

- 8) Valserrano Rioja Reserva 2014, Rioja (far north central) Grape varieties: 90% Tempranillo & 10% Graciano. Aged minimum of 2 years 50% French and 50% American casks and 1 year in bottle. \$21.25