

Dear Wine Enthusiast:

My apologies for getting the list of wines for our next society tasting out at such a late date and though the line up is exceptional, the guest speaker is now unable to attend. At this late a date and having my back up (who has done two tours of Spain) also unavailable means you are stuck with yours truly to lead the tasting...hope to see you there. GB

Recap: Even with the difficulties putting this tasting together, 40 people showed up and it was a great one for those who love big rich red wines. Society member Sharon McLean assisted me with the tasting having visited Spain on many occasion and gave insight on each region, though she was quick to point out isn't just about massive red wines. Thanks again Sharon!

1) Rioja- Alavesa Crianza 2001 \$24.77

- Stinky, smoky, coconut and raspberry aromas with light body, juicy acidity and a spicy finish. Didn't garner any votes but I could certainly see enjoying this wine with an array of tapas.

2) Bierzo- Mencia Crianza, Bodegas Estefania, Tilenus 2001 \$30.99

- Lot's going on in the nose with big roasted coffee, smoke, leather, tobacco & fruit jam but light juicy and balanced on the palate. It would be great with food but getting up there in price for a food quaffer.

3) Emporda Costa Brava- Marti Fabra Masia Carreras 2001 \$39.56

- Lot's of coconut, ripe red plum and cherry aromas that were round, supple and lush with loads of flavour.

4) Priorat- Mas Martinet Bru 2003 \$37.99

- Spicy plum jam that was peppery and fresh with a beautiful beam of fruit flavours that were supple and rich. Voted second overall favourite in the room

5) Jumilla- Altos de Luzon 2003 \$29.99 (organic)

- Big and rich with a spicy fruitcake nose and gobs of fruit on the palate that were long with good acidity. Good value!

6) Toro- Pintia 2002 \$74.33

- This was the show stopper and the overall favourite wine of the night. It was dense and concentrated with just a ton of ripe fruit and spice, a huge rich texture and ripe spicy tannins.

7) Rioja- Roda I, Reserva 2001 \$69.38

- Pretty tight in the nose with sweet new oak quite dominant, medium weight and supple tannins. It garnered enough votes for a third place tie but I felt it could have showed better.

8) Toro- Numanthia 2002 \$78.31

- Very aromatic with Indian spices and floral notes to the ripe berry, cherry and licorice, medium weight, juicy fruit flavours and a firm tannic grip on the long finish. Also tied for third place and I think in time it would probably be outstanding but it just wasn't as hedonistic as wine number 6.