

Weekend Wine Tasting: July 23-25: FRI 4-7, SAT 12-7, SUN 12-4

A Summer Taste of Spain

***Presentation by Tim Brennan, A&B Imports
Saturday, 3p-6p***

1. Montsarra CAVA, Penedes, Spain - \$14.00

This sprightly Cava is made with a blend of three grape varieties: Macabeo, Xarel.lo, and Parellada – all carefully selected from the Montasarra vineyard in the Penedes region of Spain, where 95% of Cava originates. This is definitely the “sparkling capital of Spain”. Using the traditional “Méthode Champénoise”, these three varieties are melded into a pale, sparkling wine with lasting bubbles and a crisp finish. The bouquet is fruity and vigorous. With Fuji apple scents, and flavors of clotted cream implying richness, but the wine cuts that with excellent Spanish acidity, finishing on the flavor of Marcona almonds, briny and clean. Extremely refreshing: an ideal aperitif! Wine and Spirits magazine rated this Cava at **90 points**.

2. Viña Sardasol Blanco, Navarra - \$10.00

A great Summer-sipping blend of 70% Chardonnay and 30% Viura. Yellow with green hues, clean & transparent. Fragrant and fruity with hints of lemon and herb. Go's great with salads, vegetables and even chilled salmon “Niçoise” very summer in the NW pairing.

3. Burgans Albariño – Rias Biaxas - \$14.00

This varietal has become so sought-after that the prices have gone crazy. I am delighted to find one that encompasses all the characteristics of this grape, and at a price under \$20.00. The grape is noted for its distinctive aroma, very similar to that of Viognier and Gewurztraminer, and Petit Manseng, suggesting apricot & peach. The wine produced is unusually light, and generally high in acidity. It grows in California, Oregon, and Washington, but I think this beats most New World versions hands-down – certainly at this price.

4. Bodegas Castano, Monastrell - \$9.00

light milk chocolate and red fruit. On the swirl there is a little spice and some herbal hints and then an earthy, “barnyardy” aroma that reminds you of a good French Pinot Noir. However, if you want the most out of this wine, give it at least an hour in a decantor. It is a little tight, but with some time it will truly reward you with a quality far beyond its price.

5. Tomas Cusine, “El Vilosell” - \$17.00

El Vilosell is composed of 50% Tempranillo, 26% Cabernet Sauvignon, 10% Merlot, 9% Garnacha, and 5% Syrah aged for 9 months in new French oak. Purple-colored, it reveals a fragrant array of scents including pepper, spice box, smoke, blackberry, black currant, and blueberry pie. Plush in texture, the wine is full-bodied, with layers of spicy fruit, intense flavors, and well-concealed tannins. Drink this superb value now and over the next 6-8 years.

TASTING WINES DISCOUNT: 4 BTLS @ 10%; 6 BTLS @ 15%