

IWFS OAKVILLE

April 15, 2010

tapas at p a r a d i s o



Tonight's Wines adhoc reviews and information

LCBO INFO:

**CODORNÍU PINOT NOIR
ROSÉ BRUT CAVA**
Spain | Codorniu S.A.
VINTAGES 665372 | 750
mL | \$ 16.95

From Gismondi on
wine:

87/100 Codorniu Pinot Noir Brut
N/V
Sant Sadurní d'Anoia, Penedès,
Catalunya, Spain
Very good continuous mousse
with a very pale ruby colour.

Toasty mineral, raspberry, red
currant, earthy aromas with a
floral edge. Round, fairly dry
entry with very toasty, earthy,
mineral, citrus, raspberry
flavours. Soft, creamy and round
with a slightly sweet finish with
good intensity. A good wine for
turkey this Christmas (or
anytime).

Tasted: 2007-11-04 by AG-ST
Prices: BC \$20.00 (750 ml)
specialty listing; MB \$20.00 (750
ml); NF \$21.00 (750 ml); ON
\$17.00 (750 ml) Vintages
CSPC: 104034; UPC:
08410013993626

Producer: Codorniu
Distributor: Grady Wine
Marketing



LCBO INFO:

AGNUSDEI ALBARIÑO 2008
Spain | Sogevinus Fine Wine
VINTAGES 146241 | 750 mL
WAS: \$ 17.95 | NOW: \$ 16.95

From winealign.com:

Albariño (Alvarinho, in Portugal) probably finds its finest expression in the Rías Baixas region of northwest Spain. The Atlantic Ocean influence here is quite pronounced, contributing to the wine's racy freshness. Located right beside the ocean, it is unsurprising that this citrus-, melon-, and mineral-

scented wine is an excellent match for shellfish dishes, especially steamed mussels or clams.



LCBO INFO:

LATRIA VINO
TINTO 2006
Spain | Joan Carles Estivill Abelló
VINTAGES 155424
| 750 mL | \$
18.95

From Robert Parker:

The 2006 Latria spent eight months in seasoned oak. It exhibits an expressive nose of mineral and black cherry. Ripe, full-flavored, and seamless on the palate, it was designed for pleasure. Drink it over the next four years. Score - 90. (Jay Miller, www.robertparker.com, Feb. 2009)

From Toronto Star:

Not as value-priced as the La Cova red but still gulpably good. Minty vanilla, black cherry and cedar aromas and flavours, nice body, good legs and food-friendly veins of acidity throughout. A very decent effort.

Food suggestion: Pork kebabs with red peppers.

Rating: 89+



LCBO INFO:

TORRES FLORALIS MOSCATEL ORO

Spain | Miguel Torres S.A.,
VINTAGES 642173 | 500 mL | \$ 16.95

Made with two respected Muscat grapes, Moscatel de Alejandría and Moscatel de Grano Menudo (a.k.a. Muscat de Frontignan). Grapes are allowed to almost raisinate before pressing. To retain the sweetness, fermenting is arrested with neutral grape spirit at the desired moment.

From tonyaspler:



Deeply coloured; sweet orange and honey and carnation notes; rich, full-bodied but well balanced; full and sweet on the palate with good length. Score - 4 Stars (out of 5). (Tony Aspler, www.tonyaspler.com, A Wine Lover's Diary, Nov. 10, 2008)

From winealign:

An intriguing, above average complexity golden-coloured muscat with high intensity, very floral, orange blossom, candied citrus, peach and apricot and dried papaya aromas. Sweet, full, soft textured; rich and flavourful. This is like dessert in a glass. Score - 90. (John Szabo, M.S., Wine Access 'First In Line E-Report', Aug. 30, 2008)

LCBO INFO:

LOS 800 2005

Spain | Los 800
VINTAGES 75150 | 750 mL | \$ 19.95

From Robert Parker:

The 2005 Los 800 is a rarity, a value-priced Priorat. It is a blend of 50% Garnacha, 30% Carinena, 10% Syrah, and 10% Cabernet Sauvignon aged in French and American oak for six months. Purple-colored, it offers up a roasted bouquet of cedar, pencil lead, earth notes, cherry, and blueberry. Elegant on the palate, it conceals a bit of structure under the fruit and should evolve for 2-3 years. This lengthy effort will be at its best from 2011 to 2020. It is a very good introduction to the wines of Priorat. Score - 90. (Jay Miller, www.robertparker.com, Feb. 2009)

From nola to napa:

Nose: dried, sliding cherry fruit, mountain stream. Earth, tar, sage. This nose spins with slate like stoniness.

The Palate volcano's lush dried cherry, fig, plum, cayenne, while smacking you on the finish with French+american oak, grain like your pantry's upper 2nd and 3rd shelves.

You'd drink this wine watching "Man of la Mancha" or "the Dirty Dozen"

why the "Dirty Dozen?" Well, #1) because I say so, and #2) the warlike battle between terror, the region, and It's rep. Garnacha 50%, Carignan 30%, Cab. 10%, Syrah 10%.....

