

# IWFS OAKVILLE

March 21st, 2013

Jim and Dale's



## Tonight's Wines reviews and information

### CORDON NEGRO NV, FREIXENET



LCBO 180588 | 1500 mL bottle

Price \$ 24.95

Made in: Region Not Specified, Spain  
By: Freixenet S.A.

Style: Medium-bodied & Flavourful  
Wine, Sparkling Wine, White  
12.0% Alcohol/Vol.

Varietal: Sparkling White  
All other wines that match this varietal »

Sugar Content: 10 g/L

Tasting Note  
Pale straw colour; citrus fruit nose with light yeasty and mineral notes; creamy mouthfeel with citrus fruit flavours and a crisp grapefruit finish

David Lawrason

This is a very good buy in methode champenoise sparkling wine (second fermentation in the bottle creates the effervescence and creates more complexity of flavour). It has a fairly generous, lightly toasty, nutty, lemony nose and palate, with a touch of green olive fruitiness I often find in Spanish cava. It's mid-weight, very crisp, quite dry and almost mineral on the finish. The length is good to very good. Nice oyster wine. Last tasted December 2012.

Jennifer Hart

This is a simple pleasing wine because it is great quality for the price. It also comes in numerous sizes so it is handy for many occasions. It has lemon and biscuit on both the nose and palate, but the clean acidity makes it more like lemon zest. Pairs well with seafood, or nothing on a hot summer day!

**SAUVIGNON BLANE/VERDEJO 2011  
"BASA", TELMO RODRIGUEZ**



Vintage: 2011  
 Area: Rueda  
 Town: Rueda/ La Seca  
 Place: Different areas from the D.O. Rueda  
 Grape variety: 85% Verdejo, 3% Sauvignon Blanc and 12% Viura  
 Pruning: Bush vine and cordon  
 Soil: Loose soil, gravel and limestone  
 Harvest: Machine and hand picking  
 Fermentation:Stainless steel

**Tasting Notes**

The Verdejo, Viura and Sauvignon Blanc blend has year after year been named one of Spain's and the world's great white wine values. The

intense floral aromatics, freshness and wonderful texture are the result of the high elevation plantings in lime and gravel soils, with good drainage, that give rise to some of the best quality white wine grapes in Spain

**Critical acclaim:**

Wine of the Day - Feb 21, 2013 Wine Spectator "Pear, dried apple, ginger and light herbal flavors mingle in this white. Smoke and citrus keep the finish focused. Drink now. " February 2013

90 Points Wine Diva/Wine Scores (Daenna Van Mulligen)

"This charming white is a blend of sustainably grown Verdejo (85%), Sauvignon Blanc (3%) and Viura (12%). It's a wonderfully fragrant wine, which doles out honeysuckle, peach stone, lemon balm and sweet grassy notes. It's also a pristine wine with impressive vibrancy. There's an appealing concentration of flavours here – floral, citrus and herbs with a good dose of mineral and zesty, grapefruit peel trails across the finish. A wine for fresh seafood salads, oysters, tangy goat's cheese or lemon and herb pasta. " November 2012

"An exceptional wine: fresh, full bodied, and crisp, with excellent balance and length. It tastes of pear, peach, lemon grass, grapefruit, and honeysuckle. Unusually refreshing and complex for a wine at this price! 85% Verdejo, 10% Viura, 5% Sauvignon Blanc."

5 Stars Restaurant Wine Magazine



## TELMO RODRIGUEZ LZ 2011 RIOJA (TEMPRANILLO)



Vintage 2011  
 Area Rioja Alavesa  
 Town Lanciego de Álava  
 Place Campoluengo, Las Rozas, Castillejo, El Romeral, Agozaderas, El Plano.  
 Grape variety Tempranillo, Graciano and Garnacha  
 Pruning 100% bush vine  
 Soil Clay – calcareous slopes  
 Viticulture Supplier's vineyards with traditional viticulture only bush vine  
 Harvest Selection in vineyard. 100% hand picking in cases  
 Fermentation Native yeast  
 Fermentation tank Cement tank

The Rioja vineyards for Telmo Rodriguez' wines are in the cool Lanciego zone within Rioja Alavesa. It is here, on the clay and calcerous slopes, that some of the most interesting vineyards of Rioja coexist with hundred year old olive groves. Descendents of the same families that pruned these vines over two centuries still work in the bush vine vineyards, using the same methods of cultivation. Telmo's wines come from a combination of estate vineyards (and in the case of Altos de Lanzaga, exclusively estate vineyards), and those of growers in the area who cultivate under Telmo's supervision. With LZ, the quality of the Telmo Rodriguez Rioja vineyards shines through the wine's fresh fruit expression.

### Critical Praise

LZ is a pure expression of the special area of Lanciego. The vineyards in Lanciego have old Tempranillo Graciano and Granacha, and grapes are harvested earlier for LZ than for Lanzaga or Altos de lanzaga. Vinifcation takes place in cement tanks, with natural yeasts carrying out alcoholic fermentation.

"The 2011 LZ is fermented and aged in cement and includes seasonings of Garnacha and white varieties such as Viura and Malvasia. It offers red currant and pomegranate mixed with clay-like

aromas that unfurl teasingly with aeration. The palate is well-balanced with crisp, taut tannins. There is a core of raspberry leaf, citrus peel, chalk and dried orange peel that lead to an electrifying, tense finish. This is a fine entry-level wine. Drink now-2016+." 90 Points Wine Advocate

"Youthful purple color. Blackberry and cherry-cola on the highly perfumed nose and in the mouth. Sappy and expansive but lively as well, with very good finishing energy and sweet, seamless persistence." 90 Points International Wine Cellar

"Telmo Rodriguez is one of Spain's most dynamic vintners, producing dozens of wines from multiple regions and varieties annually - all farmed biodynamically. These Tempranillos are excellent, and offer great value. The Rioja is a delicious young Rioja. It is very fruity in character (plum, red currant) with peppery, floral (rose petal) overtones. It has full body, good balance, and a long, lightly tannic finish. Excellent." 4+ Stars Restaurant Wine Magazine

## RIVOLA 2009, ABADIA



Grapes: Corvina, Rondinella, Molinara  
 Color: Luminous, light Ruby  
 Red Bouquet: Deeply floral and fruity, very complex with aromas of fresh wild berries and cherry.  
 Taste: Fresh, with flavors of cherries and berries.  
 Balanced acidity, inviting.

A Spanish winery founded in 1996 which has won many awards for fine winemaking in their relatively short time as a winemaking establishment. The estate is situated just outside the border of the Ribera del Duero region in

Spain's north central province of Castilla y León, near the village of Sardón del Duero. Twenty miles east of the city of Valladolid, it lies in the heart of an expanse of wine estates stretching from Tudela de Duero to Peñafiel known as "the golden mile". Notably, it is just a few miles from

Vega Sicilia, producer of Unico, one of the rarest and most expensive wines of Spain.

Abadía Retuerta estate wines offer some very unique characteristics. They are full-coloured wines, intense and aromatically clean, clearly structured, smooth to the palate and delicate in the development of their strength.

Each year's vintage is different, but our high-tech climate management systems, constant improvement of the work in our vineyards and our enological team's experience make it possible for us to obtain vintages that are consistent in quality and quantity.

Well-known by the world's critics and regular award recipients in competitions of international prestige, Abadía Retuerta's wines continue to improve, as the exceptional vintages in recent years prove.

Abadía Retuerta's objective is to continue producing all its wines, the quality of the grape harvest permitting.

Abadía Retuerta's unstoppable trajectory comes to a climax with its international recognition as Best Red Wine and Best Spanish Wine in the Special Selection of the International Wine Challenge 2005 held in London.

Since then, the winery's prestige and its positioning as one of the leading Spanish wines in the world have made it essential to create a waiting list sales system in order to satisfy the growing worldwide demand of its wines.

**Tasting Notes:**

Deep ruby red in colour with purple tints. On the nose this wine displays bright aromas of cherries and red berries with touches of vanilla from the new oak. The palate is silky-textured, medium to full bodied, with intense raspberry fruit of Tempranillo and firm but ripe tannins of Cabernet Sauvignon. The finish is mellow and long with good acidity and lovely balance.

**Producer**

The Abadia Retuerta winery is located in the heart of the 'golden mile' of Ribera del Duero, with neighbours that include Pingus, Vega Sicilia and Finca Villacreces. First planted in 1991, primarily on the northern, stonier and less fertile side of the Duero valley, the estate covers 700 hectares, of which 204 are planted to vine. The vines are planted along a range of slopes running down to the southern bank of the River Duero

from a maximum altitude of 850m. The estate comprises 54 crus that are identified by their soil composition, orientation, grape variety and microclimate. Fruit from each cru is vinified separately, giving winemaker Angé Anocibar a broad range of blending wines from which to sculpt the Abadia Retuerta wines.

**Vineyards**

Rivola is made from 60% Tempranillo and 40% Cabernet Sauvignon, grown on predominantly calcareous soils, with patches of sand and pebbles.

**Vinification**

The different varieties were vinified and macerated for different lengths of time depending on their vineyard locations. Some underwent a cold pre-fermentation maceration before blending. The wine aged 6 months in new mixed French and American oak barrels before the final blend was put together and then bottled.

