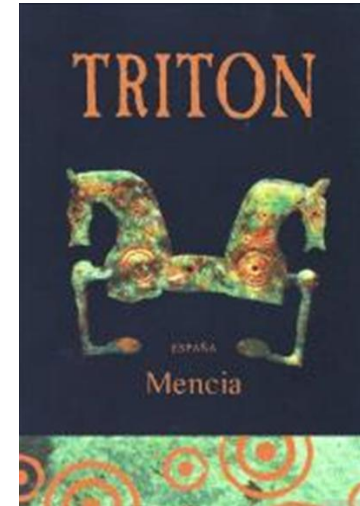


Vino de la Tierra de Castilla y Leon

TRITON 2011

Region: Castilla y León ALC: 13.5%

100% Mencía



VINO DE LA TIERRA DE CASTILLA Y LEÓN

Wine of the Land of Castilla y Leon

Strange Name for a Winery... The plot thickens...

The wine is a project of Jorge Ordoñez who has been very instrumental in getting wines of Spain out to commercial world – Especially the US.

- Born in Malaga moved to the US in mid-80s where he has become a (if not the) major importer of wines from Spain
- You would recognize many of his wines on local shelves
- Rumor has it that he is not a very nice man... shhhhhhhhhhhh Very Driven
- Jorge is has made some very key relationships in Spain by financing talented winemakers and producers

- Alistair Gardner a very well known winemaker in N.W. Spain (originally from New Zealand) is who created this wine
- The Gil Brothers (Juan Gil, Cilo, Nido, Laya) wine notoriety

The Grapes

This wine begins in a vineyard planted in Villafranca del Bierzo

The vineyard is approx 42 acres and at elevation of 1,660 Feet

The vines are planted in on mountainside plots predominately of slate soils

Planted “En Vaso” (Goblet Shape) Short trunk vines self supporting pruned upwards

The climate is Atlantic with high precipitation, in winter, spring, and fall.

During the summer it is dry and warm.

The wine is fermented in stainless steel tanks.

Moved to 3-4 years old barrels 100% French oak (70% Burgundy and 30% Bordeaux)

Where it goes through Malolactic Fermentation

Then aged for 9 months before bottling in July.

Production: 2,500 cases

Tasting notes:

"bright violet Color. Spicy black Berry and mineral aromas give a living character. Firm, juicy, offers great concentration of blackcurrant and spicy cherry flavors. It ends with a spicy note, with firm tannins and a lingering aftertaste.

The rest of the story....

Bodegas Triton is a winery that was part of a relationship between Jorge Ordoñez and the Gil Brothers in Bierzo

The flagship wine of Bodegas Triton is Tridente or Spanish for Triton

Jorge and the Gil Brothers went separate ways with the brothers retaining the winery, but Jorge getting the lion share of the grapes.

Transported to another winery further south (Toro Region) the wine was made and Labeled:

VINO DE LA TIERRA DE CASTILLA Y LEÓN

All 2500 cases were exported to the US.

LOSADA – Vinos de Finca

EL PAJARO ROJO

Region: Bierzo

2011

ALC: 13.5%



Wine: El Pájaro (Pa Haw Ro) Rojo “The Red Bird”

Be care full if you “google” I think it is also a Spanish Separatist group linked to Communist ties... NSA is watching

Our second offering the evening is lighter in style "a country wine".

The spice of the grape can be tasted, it pairs well with the Torta Casar cheese
Mencía is great with meats that have been grilled

The wine comes from the Bierzo region of Castilla y León. Really it is as far as you can go in León before Galicia. There is an autonomous region Castilla y León, but if one was visiting this region they are likely to hear Spanish, Spanish with a Leon dialect, or Galician – Most likely a combination of all three.

Climate and Soil:

Special Microclimate

- Much like Galicia with Rain and Humidity in some seasons
- more like Castilla with Hot and Dry Climate in the other
- Bierzo averages 2200 hours of sunshine per year

Soil

- The soils in the mountains consist of a mixture quartz and slate.
- The vineyards are planted mainly on humid, dark soil

The Vineyard and Grape (Old Style vice new style in last wine)

- 100% Mencía
- All grapes come from 30 to 40 year old vines
- Manual Harvest and grapes separated on a table
- The grapes are Desteemed with a very light pressing
- Placed in stainless steel tanks

- Only natural yeast is used for fermentation and pump over is used
- Aging of 4 months on the lees is done in stainless steel vats after a 7 day maceration
 - The process much like the process done in Beaujolais
- Clarification with natural gelatin
- Bottled March 2011

Wine and Sprit Magazine rated it in Top 100 best values on the market.

Adega Pena das Donas

Verdes Matas

2010

Region: **Ribeira Sacra** **ALC: 12.5%**

Bodega = adega in Portuguese

Adega is also cellar in Galician/Spanish

Dark berry and spicy red aromas with notes of mountain berries, wild strawberries, mountain flowers, acacia, honeycomb, fennel seed, and freshly turned earth.

The Grapes & Vineyard

- Made with 100% Mencía.
 - Vineyards: Slopes on the Sil river
 - Soils: Slate & stones
 - Age of Vines: 30-40 year old vineyards
 - Altitude: 450-600 meters



From the top of the hills looking down to the river one sees rocky landscape with narrow rows of grapes appearing almost a blanket or mat – Hence the name “Verdes Matas” Green Bushes

The name Verdes Matas is given to the wine for a tradition where the local people, when drinking a glass of wine, used to say:

"wine of Green Bushes / you raise me / you kill me / you bend me towards the women / do with me what you will..."

** Made in the traditional way of the region this wine is placed in Barrels for aging
Aging: 2-4 months in French & American oak

- What makes this wine unique is that the vineyard practices a radically reduced the yield in production.
 - The intensity comes from the quality of fruit not so much from the extraction.
 - The ALC rate comes in at only a 12.5%

Tasting Notes

Dark berry and spicy red aromas with notes of mountain berrifes, wild strawberries, mountain flowers, acacia, honeycomb, fennel seed, and freshly turned earth.

Adega Cachín, S.C.

Peza do Rei

2011

Region: Ribeira Sacra

ALC: 13.5%

Peza do Rei is a medieval walled vineyard and woodlands estate taking its name from the Kings of León, for whom it served as an income source and private hunting retreat. Within the crumbling medieval walls are eight acres of single-row slate terraces forming a perfect south-facing amphitheater on the Edo River tributary of the Sil.



The Grapes & Vineyard

- Grapes: 100% Mencía
 - Vineyards: Slate, schist & granite stones
 - terraced rows descend from hilltop behind the winery down to the Edo river
 - Edo is a Tributary to the Sil River

Peza do Rei Mencía use grapes from the oldest vines

Grapes are harvested during early-morning hours to ensure that the grapes arrive at a moderate temperature

12 days fermentation at 25-28°C.

Between 20-30% of the production is aged in new French oak for 3 months

Then blended back in

Tasting Notes

“Bright purple.

Spicy, mineral-accented aromas of cherry pit and cassis, with anise and cracked pepper nuances with a hint of cola.

Juicy, penetrating dark berry flavors show a refreshingly bitter edge and gain sweetness with air.

Finishes with firm tannic grip and very good clarity, leaving spice and licorice notes behind.

Descendientes de José Palacios

Villa de Corullón

2010

Region: Bierzo

ALC: 14.5%



Proprietors & Winemakers: Alvaro Palacios and Ricardo Perez

(Alvaro Nephew) have a long history in Spanish wine history. José

the father of Alvaro is credited to bringing Rioja to a major wine category following

WW2

- German family bought and remodeling family home/bodega around 2000 in the wall they found 3 bottles wrapped in parchment dtd 1651 with medals on them. Palacios indeed have been around.

Looking to make their own mark they head to Bierzo in search of ancient vines of Mencía. What they found was that some the best vineyards, located around the town of Corullon,

— steep hillside vineyards, old vines, and distinctive terroirs.

In 1998 launched this estate - Descendientes de José Palacios

The Grapes & Vineyard

Vines: 100% Mencia, generally 60 to 100 years old.

Harvest: by hand

Avg. Yields: Less than 25 hL/hA - 300 gallons per acre

Climate: Intermediary between coastal Galicia and continental Castilla y León

Soils: Friable Schist on steep slopes (30°-50°) How hard schist is determined by the amount of heat the rock was exposed to during formation. Friable Schist is soft and splinters or dust. This is very desirable in vineyard

Elevation: 250 to 900 meters above sea level

- Some clay at the lower levels which has been penetrated with schist from the top

The wine “Corullon” came from multiple vineyards from 400-900M elevation. But all plants were on schist

- They do have wines that have some clay/schist combination

***** All work done in the Vineyards by hand and mule

Winemaking Notes

Oak Aging: A mix of barrique (Oak Cast of 60 Gallons), demi-muid (Oak Cast of 160 Gallons), and large cask is employed.

- New wood usage varies by year, with more in warm vintages and less in classic years.
- No filtration or fining
- Maceration: 25 days (Lots of extraction)
- Fermentation in open top fermenters

Production: 1,500 cases

LOSADA - Vinos de Finca

ALTOS DE LOSADA

2008

Region: Bierzo

ALC: 13.5%

VINOS DE FINCA



ALTOS DE LOSADA

Altos de Losada tiene su origen en 21 pequeñas piezas de viñedo viejo de Mencía. Recuperadas por Losada Vinos de Finca, han sido cultivadas y elaboradas por separado. El encuentro entre las arcillas de su origen y sus 15 meses de crianza en barrica de roble francés, configuran un vino terroso, vivaz, carnal y profundamente cautivador.

BIERZO
DENOMINACIÓN DE ORIGEN

2008

This is our second wine from Losada – Vinos de Finca.

It is also our most mature wine – 2008

This Mencía could be cellared for 6 to 10 years no problem

This is driven by the style in which the wine is made

This wine is unfiltered and should be decanted It may... no have sediment!

The Grapes & Vineyard

Grapes: 100% Old Vine Mencía

The Vineyards are located in the municipality of Villafranca in the hills

The grapes are collected from 21 small estate vineyards

The soil is predominantly clay

Winemaking Notes

The wine is made in the classic way as I described before,

However the wine is left to age for 12 to 15 months in French oak

- 2008 it was 12 months on oak

This was done to extract the highest level of consecration and minerality of the grapes