

*Three Regions*  
*Three Names*  
*One Grape*

# The Three Regions



- Rioja
- Ribera del Duero
- Toro



*Rioja*

*Ribera del  
Duero*



*Toro*





# The Three Names?

## More like 30!

*Tempranillo*  
"the Little Early One"

"A grape by any other name"



Albillo Negro, Aldepenas, Aragon, Aragones, Aragonez, Aragonez 51, Aragonez da Ferra, Aragonez de Elvas, Arganda, Arinto Tinto, Cencibel, Cencibera, Chinchillana, Chinchillano, Chinchilyano, Cupani, De Por Aca, Escobera, Garnacho Fono, Grenache de Logrono, Jacibera, Jacibiera, Jacivera, Juan Garcia, Negra de Mesa, Negretto, Ojo de Liebre, Olho de Lebre, Pinuela, Sensibel, Tempranilla, Tempranillo de la Rioja, Tempranillo de Peralta, Tempranillo de Rioja, Tempranillo de Rioza, Tempranillo Rioja, Tinta Aragones, Tinta Corriente, Tinta de Madrid, Tinta de Santiago, **Tinta de Toro**, Tinta do Inacio, Tinta do Pais, Tinta Fina, Tinta Madrid, Tinta Monteiro, Tinta Monteiro, Tinta Roris, Tinta Roriz, Tinta Santiago, Tinto Aragon, Tinto Aragonez, Tinto de la Ribera, Tinto de Madrid, **Tinto de Rioja**, Tinto de Toro, **Tinta del Pais**, Tinto del Toro, **Tinto Fino**, Tinto Madrid, Tinto Pais, Tinto Ribiera, Tinto Riojano, Ull de Liebre, Ull de Llebre, Valdepenas, Verdiell, Vid de Aranda

"...would taste as tantalizing"



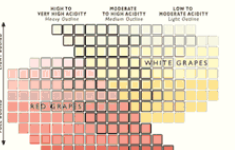
# Tempranillo

## ORGANISATION OF THE TABLE

The table is organized into 10 columns by body and 10 rows by acidity. Each row of grape varieties represents a different weight class, with lighter-bodied varieties in the top row and heavier-bodied varieties in the bottom row. The degree of acidity is indicated by the color of the background: light green for low acidity, green for medium acidity, and dark green for high acidity.

## WEIGHT (BODY) OF WINE

The weight of a wine is the operation of balance between the amount of sugar and the amount of acidity. The degree of acidity is indicated by the color of the background: light green for low acidity, green for medium acidity, and dark green for high acidity.



## EFFECTS OF CLIMATE ON BODY AND ACIDITY

The climate has a great influence on the body and acidity of a grape variety. In warmer climates, grapes tend to be lighter in body and lower in acidity. In cooler climates, grapes tend to be heavier in body and higher in acidity. The degree of acidity is indicated by the color of the background: light green for low acidity, green for medium acidity, and dark green for high acidity.

## DE LONG'S WINE GRAPE VARIETAL TABLE

LOW TO MODERATE ACIDITY										MODERATE TO HIGH ACIDITY										HIGH TO VERY HIGH ACIDITY									
FOLLE BLANCHE										HONDARRABI ZURI										KERNER									
COLOMBARD										PIGATO										SCHEUREBE									
ALBARINO										ALIGOTÉ										ARINTO									
SCHIAVA										BRACHETTO										LAMBRUSCO									
MAVRO-DAPHNE										DE CHAUNAC										FRAPPATO									
PORTUGIESE										RONDINELLA										CORVINA									
CANAILO										MONICA										TINTO NEGRO									
AGIORGITO										TEMPRANILLO										AINTA ARELA									
ALEATICO										BOURBON										DOLCETTO									
ALICANTE BOUSCHET										GRACIANO										NERELLO MASCALESE									
CARMENERÉ										MERLOT										PLAVAC MALI									
GRENACHE/ GARNACHA										LLADONER PELUT										NÉGREIN									
CABERNET SAUVIGNON										LAGREIN										PIGNOLO									
NEGROAMARO										PETITE SIRAH										SYRAH/SHIRAZ									
TOURIGA NACIONAL										ZINFANDEL/ PRIMITIVO										RAGA									
ROBAL										MOURVÈDRE										NERO D'AVOLA									

**TEMPRANILLO**

Great Spanish variety, lush strawberries & spice, aging into tobacco, rich cherry & leather

ESP also 'Cencibel'/'Tinta de Toro', POR 'Tinta Roriz', ARG 'Tempranilla'

Rioja, Ribera del Duero, Toro, Navarra, Valdepeñas, varietals, (Cigales, Dão, Douro, Port)

**SANGIOVESE**

Character & Notes: The grape is native to Italy and is one of the most widely planted in the world. It is known for its deep red color and rich, complex flavors. Sangiovese is often used in blends with other varieties to add structure and acidity.

Wines: Sangiovese wines are typically medium-bodied with a high level of acidity. They often have a characteristic 'sour cherry' or 'leather' flavor. Sangiovese is a key component of many Italian wine blends, including Chianti and Brunello di Montalcino.

**VARIETAL CHARACTER**

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# *Appearance*

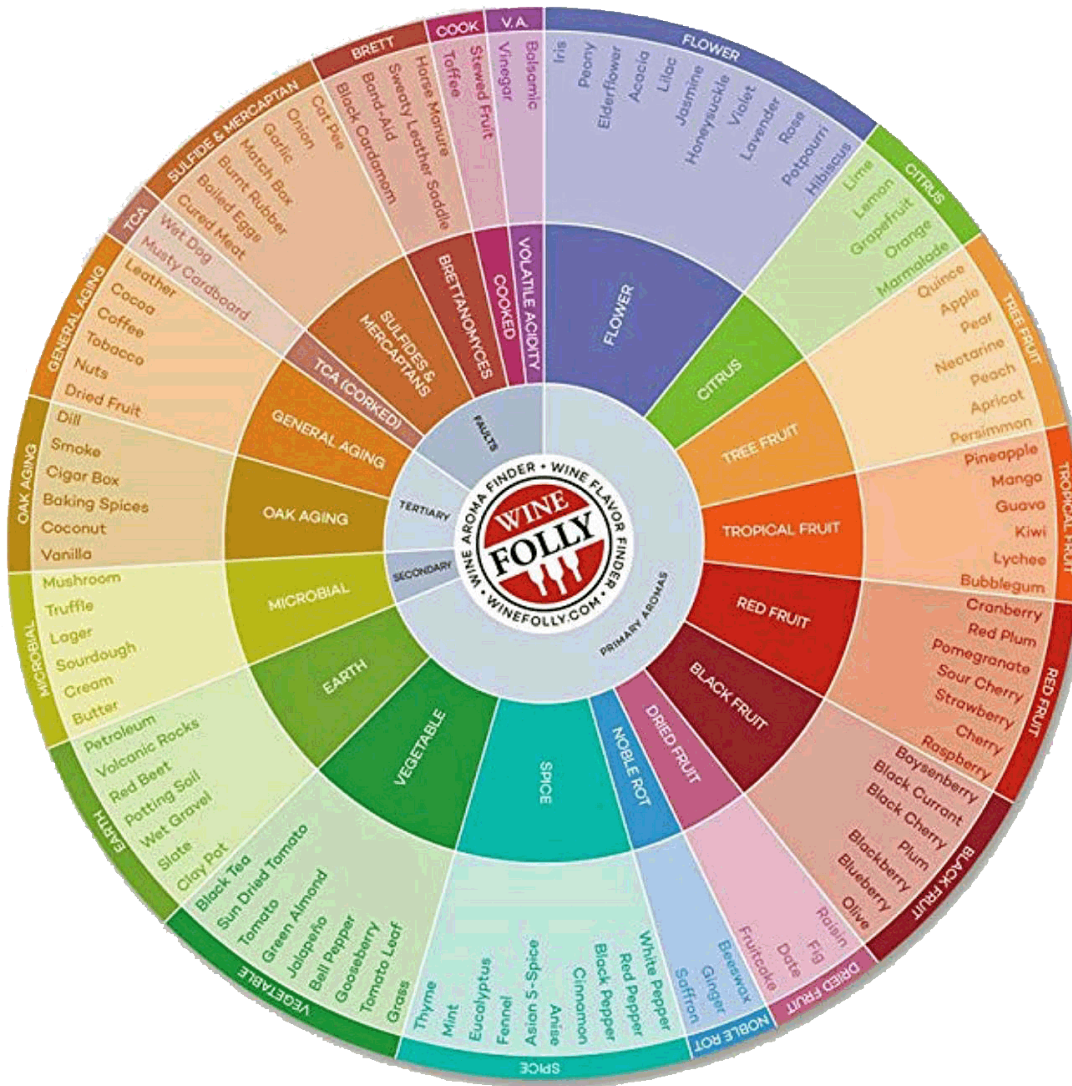


Medium Ruby



Medium Garnet

# Aroma/Bouquet



## Tinto de Rioja

- Strawberries
- Raspberries
- Plums
- Leather

## Tinta del País

- Blackberry
- Cassis
- Black cherry
- Licorice
- Forest earthy notes

## Tinta de Toro

- Dark concentrated fruit
- Slash of smoke
- Mushroom
- Black pepper



# Taste “Generally” Speaking

Great structure – Noticeable Tannins  
Retains a fruity characteristic

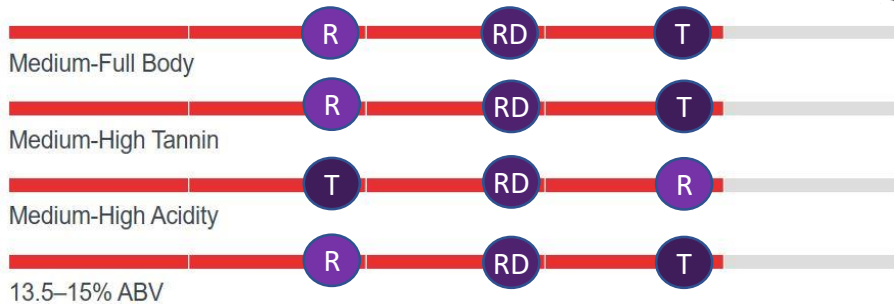
**Rioja** often has dominant cherry flavors,  
with a smooth that can be almost creamy



**Ribera del Duero** more robust with  
black fruit and hints of red fruit



**Toro** Bold & Big with Tannins and Black  
Fruit





# Spanish Wine Glossary

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## Joven

Wines in their first or second year, which keep their primary freshness and fruitiness.

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## Roble

Literally “oak,” this term appears on a label to inform the buyer that the wine has spent at least a little time in barrel (3 to 6 months)

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## Crianza

A minimum of one year in casks and a few months in the bottle.

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## Reserva

Selected wines of the best vintages with an excellent potential that have been aged for a minimum of 3 years, with at least 1 year in casks.

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## Gran Reserva

Selected wines from exceptional vintages which have spent at least 2 years in oak casks and 3 years in the bottle.



# Food Pairings

## Tinto de Rioja

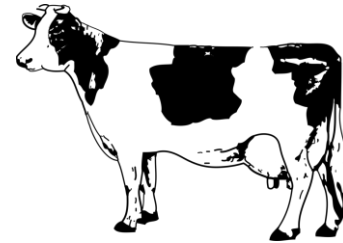
**Wine #1:** White meats such as chicken and turkey, stews



**Wine #2:** Roast leg of lamb, stews, charcuterie, and cured cheeses

## Tinta del País

**Wine #3:** Grilled meat and grilled vegetables



**Wine #4:** Meat (grilled, fried, roasted) Game, Cold meats, Pulses (Beans)

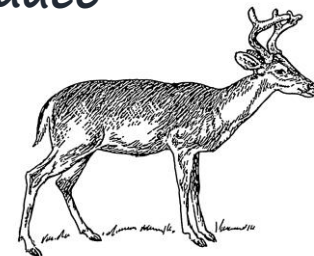
## Tinta de Toro



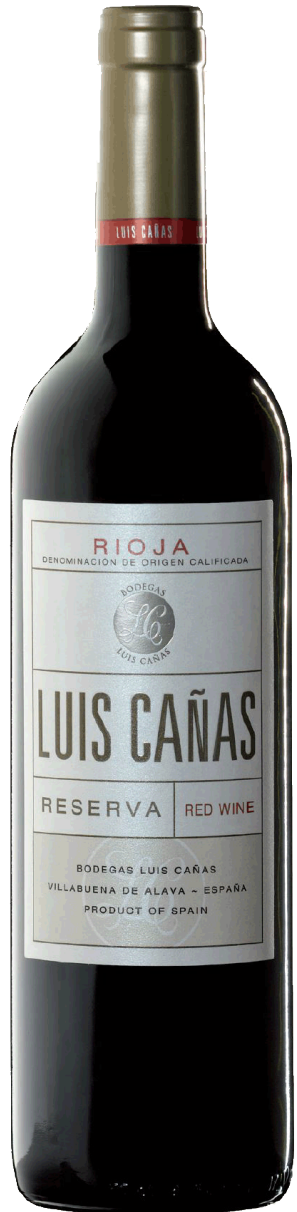
**Wine #5:** Venison or Wild Boar with a fruit-based sauce

**Wine #6:** Ideal for red meats, lamb, roasted meat

**Cheese:** Hard sheep cheeses such as Manchego



*Reserva*

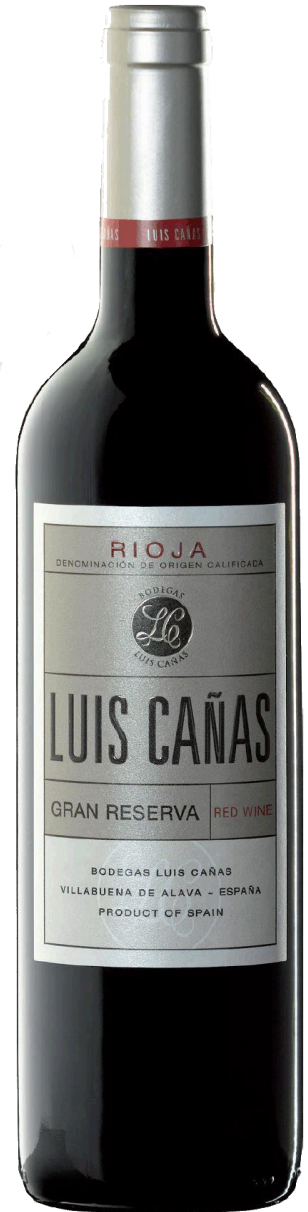


*Pour the first two wines  
Please!*

*Rioja*

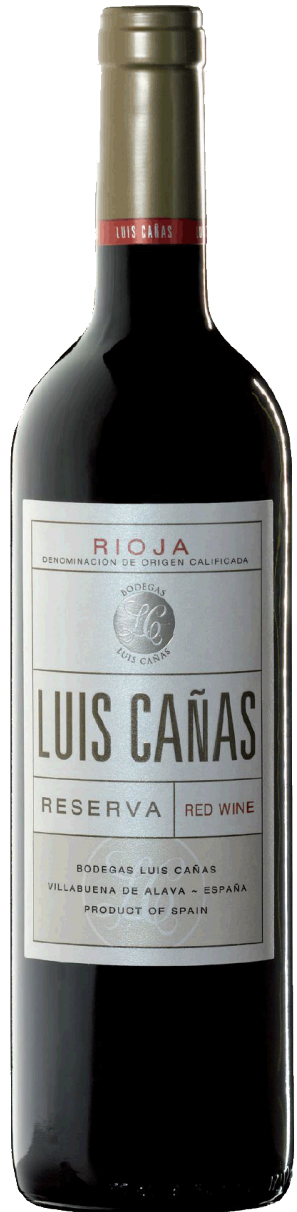
*Bodegas Luis Cañas*

*Gran  
Reserva*

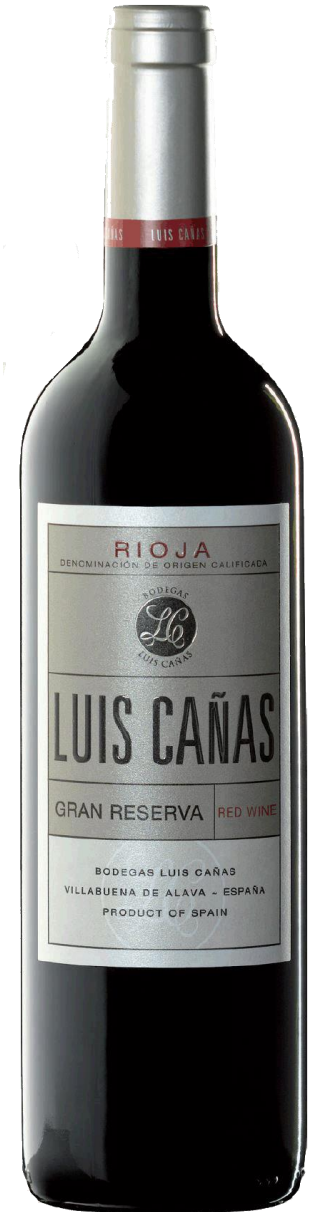




Reserva



Gran  
Reserva



The Cañas family has been involved in winemaking for over 100 years

Their long history began in bulk wines and vineyards

1970 the family bottled their first bulk wines for retail

1989 Juan Luis Cañas at age 33 changed the direction of the winery from bulk to fine wine



- ✓ The Luis Cañas vineyards, mainly small plots and advanced in years
  - Reserva is made from vines with an average age of 40 years
  - Gran Reserva is made from vines that over 50 years in age
- ✓ Vineyards are planted on chalky-clay soils with low fertility, mainly on slopes and terraces, with an ideal microclimate and exposure to the sun which makes them unique

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“you can only make the best wines from the best grapes”

# LUIS CAÑAS

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R E S E R V A

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2013

**VARIETIES:**

95% Tempranillo  
5% Graciano

**ALCOHOL:** 14.5%

**AGEING:**

18 months in 60% French - 40%  
American; Barrel Age 2 years

**TASTING NOTES:**

Rich color. Very pleasant on the nose,  
subtle and elegant, very complex, with  
aromas of fine wood, ripe fruit, coffee..  
Oily, round and unctuous palate with  
great structure and juicy tannins.  
The second nose shows spicy nuances  
and black ripe fruit aromas.

# LUIS CAÑAS

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GRAN RESERVA

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2013

**VARIETIES:**

95% Tempranillo  
5% Graciano

**ALCOHOL:** 14.5%

**AGEING:**

24 months in new French/American oak  
barrels. 70% French - 30% American

**TASTING NOTES:**

Rich ruby red color. Intense and  
concentrated on the nose, warm and  
ripe, with notes of chocolate and cocoa.  
The barrel is present with notes  
of toasted wood, peat and coal with  
spicy and black fruit touches.  
It is potent on the palate and shows  
nerve and good structure, an expression  
of wines from great vintages.



*Roble*

*Crianza*

*Time for the next pour*  
*Please!*

*Ribera del*  
*Duero*  
*Convento de Oreja*



# *Roble*



# *Crianza*



Antonio Vaquero owner and a group of friends wanted to drink their own wines so they decided to build their own winery

*Growing up in Peñafiel managing family vineyards Antonio picked a location on a bend in the Duero near where the Convento de Santa María de Oreja once stood*

This exaggerated bend in the river is referred to as an Oreja (Ear or ear shaped)

*Convento Oreja is a project of friends being done at a leisurely pace with no goal of quick returns. Just wines to be enjoyed!*

# Ribera del Duero



- ✓ The vineyards of Convento de Oreja are all 100% Tinta del País.
- ✓ The vines are 10-15 years old except for a small plot of 40 year old vines.
- ✓ Convento de Oreja owns about 15 acres and manages 30 Acres.
- ✓ The vineyard soil types are nutrient poor alluvial soils with a mix of sand and gravel. Deeper down the soil is clay and limestone, good for water retention.



**Factoid:** Ribera del Duero became its own D.O. in 1982



**VARIETIES:**

100% Tinta del País

**ALCOHOL:** 14%

**AGEING:**

Aged 4 months in French oak barrels

**TASTING NOTES:**

Deep black plum color with violet tones. Ripe fruit on the nose, mostly blackberries and raspberries, intermingled with hints of spice and leather. On the palate, it is warm, fresh and pleasant with a long finish.

**VARIETIES:**

100% Tinta del País

**ALCOHOL:** 14%

**AGEING:**

12 months in French Oak barrels

**TASTING NOTES:**

Bright cherry color. On the nose you will find plenty of fruit aromas, well balanced as well as some reminiscences of spices that are appreciable. The oak presence gives elegant hints of black chocolate and vanilla. On the palate, the wine is very smooth and well balanced with the right amount of acidity. Fresh, long lasting and elegant.

*Reserva*



*Idlefonso*

*una vez más  
por favor*

**Toro**

*Finca Sobreño*



# Reserva



*The Owners*

*Roberto San Ildefonso and daughter Paloma*

*Robert and his brother Javier, winemakers from the Rioja, wanted to create a family owned winery with the aim of producing fine wines for the international market*

*Finca Sobreño was founded in 1998*

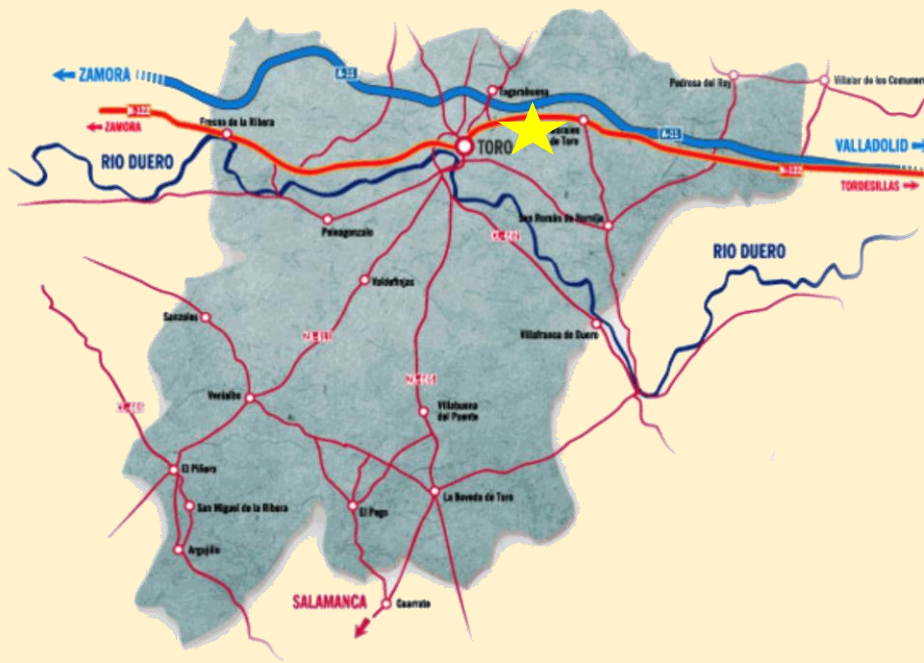
*When Finca Sobreño began operations there were only 10 registered wineries in Toro*

# Idlefonso





# TORO



- ✓ The winery's vineyards are planted with 100 % Tinta de Toro
  - *Tinta de Toro clone produces smaller grapes and with thicker skins than Tempranillo*
- ✓ The winery owns 200 Acres and controls another 250 Acres owned by local farmers
- ✓ More than half the vineyards are 30 year +
  - *Some plots are 80 year +*
- ✓ Many vines are ungrafted, or planted directly on un-grafted root-stock





# Reserva

*Selección Especial*

## 2014

### VARIETIES:

100% Tinta de Toro

ALCOHOL: 14.5%

### AGEING:

Aged in new American Oak for 14 months, 12 months in the bottle

### TASTING NOTES:

Color: Deep dark cherry red color with dark purple tones.

Nose: Powerful yet elegant nose, refined and stylish with ripe berry fruit, spicy complexity (clove, sandalwood, vanilla, chocolate).

Taste: Muscular, elegant yet silky smooth taste shows fruit preserves/jam [blackberry, loganberry], chocolate truffle. Concentrated and rich but not sweet with superb length.



# Idlefonso

## 2014

### VARIETIES:

100% Tinta de Toro

ALCOHOL: 14.5%

### AGEING:

Aged in new French Oak for 18 months, 12 months in the bottle

### TASTING NOTES:

Color: Deep cherry color

Nose: Very expressive, elegant and complex with ripe fruit, mineral notes, sweet spices, chocolate aromas and intense toasts.

Taste: Powerful, tasty, round and very smooth. Black berries, mineral notes, chocolates with roasted aromas with a very long after finish.





Chicken Wrapped in Bacon



Pork Loin covered in Herb  
Crust w/ pork on the side

A  
BIG  
Thank You  
to



Steak (cooked Medium)



Leg of Goat



Ribs and Sea Salt

*Jerry & Denise*



# *Time to Vote... Frequent an Often Acceptable*

Wine #	Description	Yr	Total Votes
1	Luis Canas Rioja Reserva	2013	3
2	Luis Canas Rioja Gran Reserva	2013	11
3	Convento Oreja Ribera del Duero Roble	2017	11
4	Convento Oreja Ribera del Duero Crianza	2014	22
5	Finca Sobreno Selección Especial Toro	2014	15
6	Finca Sobreno Ildefonso Toro	2014	20



# Show Me the Money!

Wine #	Description	Yr	Shelf Cost
1	Luis Canas Rioja Reserva	2013	\$26.99
2	Luis Canas Rioja Gran Reserva	2013	\$36.99
3	Convento Oreja Ribera del Duero Roble	2017	\$16.99
4	Convento Oreja Ribera del Duero Crianza	2014	\$26.99
5	Finca Sobreno Selección Especial Toro	2014	\$30.99
6	Finca Sobreno Ildefonso Toro	2014	\$42.99

A single flight of all 6 Wines: **\$181.94**

