

# The North Hampshire Wine Society Blog



## 'Wines from Spain'

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Importer of Spanish wines brought a selection of wines from smaller 'local' producers

### The wines

#### Whites

**Treixadura Terra Minei 2010, Bodegas Francisco Fernandez Sousa, Ribeiro** 12.5% £11.00

Wine 2 on the list, shown as wine 1. Almost luminous yellow, very vibrant. Slightly spritzy palate, pleasant, unusual finish. Some minerality. Short-ish finish, very dry, possibly better with food. Not a fruity style but with some substance and a better mid-palate than the next wine.

**Albarino Nora 2010, Bodegas Vina Nora, Rias Bixas** 13% £12.00

Wine 1 on the list, shown as wine 2. Restrained Albarino nose, hint of grapefruit. Greener colour than wine 1 but a rounder palate, quite a silky finish, no great length though.

**Cullerot 2010, Bodegas Celler del Roure, Valencia** 13% £10.00

12-15,000 bottles annual production. Blend of 6 including Chardonnay and Macabeo plus local grapes. (Tadpole on label.) Quite a typical Spanish character – hard to pinpoint precisely but slightly 'dark'.

**Fire Macabeo 2009, Bodegas Pegalaz, Ribera del Gallego** 14.5% £16.00

Just 2-3000 bottles annual production. Aged on lees for 6 months. A darker yellow-gold. Label suggests they mean business – very modern. Yeasty mineral nose (lees ageing apparent). Honeyed palate, alcohol quite evident, perhaps a bit over the top? Didn't really improve in glass. Overheard: 'a bit Werther's Original' and 'antiseptic'. I thought a bit lacking in structure, but undoubtedly needed tapas!

#### Reds

**Maduresa 2007, Bodegas Celler del Roure, Valencia** 14.5% £17.50

Local grape varieties. Narrow rim, not showing much age yet. Attractive rather 'Merlot' nose, plummy and round. Carries its alcohol well so pretty well-balanced. Soft. Overheard: 'a bit mocha'.

**Juan Rojo 2006, Bodegas Matarredonda, Toro** 14% £16.00

Very black, very little rim, a slightly 'burnt rubber' Syrah character but again very soft. 6 years old surprisingly – not much obvious development on nose or palate. Promised more than it delivered on the night perhaps. Overheard: 'liquorice'.

**Viyuela Seleccion 2005, Bodegas Viyuela, Ribera del Duero** 14% £16.00

12,000 bottle annual production. Sharp-shouldered bottle. This one showing more age – rim browner. A slight menthol nose (in a good way!). Much more integrated. Prominent legs on the glass. Overheard: 'shake'n'vac' (!)

**Fire de Pegalaz 2007, Bodegas Pegalaz, Ribera del Gallego** £17.00

20,000 bottles annual production. 10 months in oak – 30% French, 70% American. Cabernet Sauvignon/Merlot/Tempranillo blend, so back in 'traditional' modern Spanish territory. Good restrained nose, the blend shows its class. Better wine altogether, more integrated, smoother and more complex than the previous reds. (This is the modern label again.)

A lively discussion at the end about 'value' given the perceived price-to-quality ratio of most of these wines. Was the 'specialist' aspect to these wines justification for relatively high pricing? The group was split – some thought £16-£17 for the reds difficult to justify, some felt that you should expect to pay for 'difference' and 'character'.

**The North Hampshire Wine Society Blog** is by **Julia Shaw**