



TORONTO VINTNERS CLUB Inc.

www.torontovintners.org



CLASSICAL AND AVANTE GARDE WINES OF IBERIA

Tuesday, OCTOBER 18, 2005 6:15 P.M.

The Ontario Club, 5th Floor, Commerce Court South
(Northeast Corner of Bay & Wellington Streets)
Toronto, Ontario Tel: (416) 862-1270

The original plan for this tasting was solely Spanish red wines. However, it was decided that Portugal's dry red wines are now of sufficiently good quality to merit including them in a tasting. We decided to combine the two regions together due to common geography (Duero/Douro), rivers, and grapes (Tempranillo/Tinta Roriz). What is more significant is the revolution that is going on in both countries. The best way to capture this excitement is to present classic wines that represent the quality revolution of the 50's and 60's with the avante garde producers of the 90's and 21st century. But don't take it just from us. Here are the thoughts of a certain wine critic, famous for his vinous predictions. After considerable thought, by 2015 "Spain will be the star. Today it is emerging as a leader in wine quality and creativity, combining the finest characteristics of tradition with a modern and progressive winemaking philosophy. It possesses many old-vine vineyards with almost unlimited potential. Spanish wineries recognize that they are trapped neither by history nor by the need to maintain the status quo that currently frustrates and inhibits so many French producers. By 2015, those areas that have traditionally produced Spain's finest wines (Ribera del Duero and Rioja) will have assumed second place behind such up-and-coming regions as Toro, Jumilla and Priorat." ----Robert M. Parker, Jr., Food & Wine Magazine, October 2004.

Almost exactly the same thing can be said of Portugal with regions such as Alentejo, Dão and Douro - debunking the myth that Portugal is simply oceans of Mateus and Vinho Verde or 'just Port.' Made only in exceptional years, there have only been 13 vintages of Barca Velha since the first one in 1952. At Quinta do Carmo, we have the debut vintage of the wine from the Rothschilds of Château Lafite. The cepage is largely Aragonez, with Cabernet Sauvignon, Syrah and native varietals as the remainder. Quinta de Roriz, managed by the Van Zellers (formerly of Quinta do Noval) is one of the most famous Quintas. It was mentioned by name in a Christie's catalogue as early as 1828. The Reserva is a blend of Tinta Roriz, Touriga Nacional and Touriga Francesa. Quinta do Portal is a new estate, owned by Eugenio Branco. Their Grande Reserva 2000, only the second vintage produced, consists of Touriga Nacional (50%), Tinta Roriz (30%) and Touriga Franca (20%), aged in one-year. French oak.

Miguel Torre's 'Black Label' is one Spain's most famous wines. A bottle of the 1978 tasted a couple years ago was magnificent. After something of a rough patch in the 1980's the wine is back in form. It is now made from 100% Cabernet Sauvignon. Muga is a high-quality producer of the traditional style of Riojas. One of Robert Parker's favourite Spanish producers, the Muga's Selección Especial, is mostly Tempranillo with Grenache. Grown on clay-calcareous and alluvial soil, the wine is aged for 6 months in wooden vats, 30 months in oak barrels and at least 12 months in bottle. The Clos Mogador, the only wine produced at the estate, varies in grapes from year-to-year but consists mainly of proportions of Garnacha (Grenache), Cabernet Sauvignon, Merlot and Mataro (Mourvedre). Marques de Riscal Gran Reserva comes from 30+ year-old vines. Mostly Tempranillo, the wine spends about 2 years in American oak.

NOTE: Only paid-up members in good standing can attend at members' rates. First come basis; no telephone or e-mail reservations. Deadline for reservations/cancellations without penalty is Oct. 14. To cancel, call 416-209-1442 or email events@torontovintners.org. If you wish confirmation your cheque has been rec'd, please send an email; otherwise you will be contacted only if we're sold out. Cheques payable to Toronto Vintners Club. (Tip: cut out the address box below & paste it onto your envelope.)

Names:		
Address (only for unaccompanied guests or for membership info change).		
Bus Tel:	Home Tel:	
Email:		
_____ Member's assessment -	\$49.00 pp	\$
_____ Guest / non-member assessment -	\$56.00 pp	\$
TOTAL		\$
____ I'd like to sit at the Newcomers' table with an experienced taster or to meet members.		

**Wines of Iberia
Oct. 2005**

Mail to:
Toronto Vintners Club
c/o S. Dorosh
PO Box 1023
TDC Postal Station
77 King St. West,
Toronto, ON
M5K 1P2

I understand and accept my personal safety responsibilities when attending a Toronto Vintners Club event.

Signed: _____ Date: _____

THE BACK PAGE

CLASSICAL AND AVANT GARDE WINES OF IBERIA

PORTUGAL

1. **Barca Velha, Douro, AA Ferreira, 1995** \$99
A blend of Tinta Roriz (predominant), Touriga Nacional, Touriga Francesa and Tinta Barroca. Michael Broadbent in 'Vintage Wine' said of the 1995: Magnificent. Monumental. June 2002 (*****)
2. **Reserva, Alentejo, Quinta do Carmo, 2000** \$29
On the nose, beautiful, fine and involving aromatics, with suggestions of black plum. In the mouth, refined, with mature tannins, chocolate notes, and a silky and persistent finish. Score - 17.5 (out of 20). (Dom Martinho, www.revistadevinhos.iol.pt, March 2003, translated from the Portuguese)
3. **Reserva, Douro, Quinta de Roriz, 2000** \$35
Rich and deeply flavored, with brooding dark plum, dark chocolate and heady spicy flavors. Plenty of tannins, with good grip on the powerfully smoky and decadent finish. Needs time in the cellar. Best from 2003 through 2006. 1,300 cases made. Score - 92. (Kim Marcus, www.winespectator.com, May 31, 2003)
4. **Grande Reserva, Douro, Quinta do Portal, 2000** \$50
Voluptuous, with silky tannins and decadent flavors of dark plum, bacon fat, cardamom and a touch of cedar. Full-bodied and distinctive, with a finish that goes on and on. Touriga Nacional, Tinta Roriz and Touriga Franca. Drink now through 2006. Score - 91. (Kim Marcus, www.winespectator.com, April 30, 2004)

SPAIN

5. **Reserva Seleccion Especial, Rioja, Muga, 1996** \$39
(A selection of the estate's best south-facing hillside parcels.) Good deep red. Highly aromatic nose of roasted currant, game, pepper and sexy oak. Dense, creamy and highly concentrated but with superb acidity giving the wine vinosity and snap, not to mention compelling inner-mouth aromatic character. At once chewy and seamless. Finishes very long, firm and perfumed. Score - 92. (Stephen Tanzer, International Wine Cellar, July/Aug. 2003)
6. **Gran Reserva Marques, Rioja, Marques de Riscal, 1996** \$44
The nose is full of cherry, yeasty bread and earth, while the palate is

healthy and alive with plum fruit and chocolate fudge. Some oak lives on the finish, which is otherwise chocolaty and creamy. Score - 92. (Michael Schachner, Wine Enthusiast, Oct. 2003)

7. **Mas La Plana 'Black Label', Penedes, Miguel Torres, 1997** \$32
Dense yet expressive, this rich red from Spain's northeast offers complex flavors of ripe plums, tobacco, minerals, coffee and exotic spices. It's structured and well-balanced, with an extra dimension that brings you back for another sip. Drink now through 2008. Cellar Selection. Score - 91. (Thomas Matthews, www.winespectator.com, May 31, 2002)
8. **Clos Mogador, Priorat, Rene Barbier, 1997** \$69
It is a pleasure to see how much better the 1997 Priorato wines are performing than the lean, emaciated 1996s. Clos Mogador's 1997 boasts a saturated ruby/purple color, a fat, dense, concentrated, black currant, mineral-infused character, full body, layers of concentration, sweet tannin, and a 35-second finish. Impressive and pure, with nicely integrated toasty oak, it will drink well for 10-15 years. Score - 91. (Robert Parker Jr., www.erobertparker.com, Feb. 2000)

Upcoming Events

Toronto Vintners Club:

November: Antinori Chianti Riserva vertical 2006 – check the website at www.torontovintners.org

Other Events:

Sept. 16 – 25: 54th Niagara Wine Festival
www.grapeandwine.com/guide/index.cfm
Sept. 27: Wine Australia! www.australianwineexperience.com
Oct 24: The Port and Douro Wines Institute's 5th Annual Tasting Series. ivdp@webershandwick.com
Nov. 17 – 20 The Gourmet Food & Wine Expo - Metro Toronto Convention Centre. suzanne@foodandwineshow.ca
Jan 13 – 22/06: Niagara Icewine Festival. www.grapeandwine.com

Did you know? There are 40 wine growing regions in Spain and 5 basic quality levels of wine according to their quality or aging:

1. Vino de mesa, or table wine.
2. Vino joven, or young wine, usually from a qualified DO region, often with a bit of aging, but not enough to be a "crianza".
3. Crianza is a wine that has aged 2 years with at least 6 months of aging in oak
4. Reserva quality wine, normally has aged at least 3 years with at least 1 year in oak cask, 2 years in the bottle, and are made from top vintages
5. Gran Reserva quality wine has aged at least 2 years in oak and 3 years in the bottle; this wine is made from exceptional vintages.

Source: www.cyberspain.com/life/vinos.htm