



Bodegas Faustino I Gran Reserva - 45 Yr. Vertical

Tuesday, October 22, 2019

Reception Wine: 6:00 PM, Formal Tasting: 6:20 PM

Faculty Club, Univ. of Toronto, 41 Willcocks Street, Toronto

Members' Fee: \$99; Guests'/Non-Members' Fee: \$129

You Say Rioja, I Say Faustino! Our October event features a rare vertical tasting of Bodegas Faustino I Gran Reserva, which is the premium wine from an iconic Rioja producer. This is a UNIQUE opportunity to sample eight wines spanning 45 years from 1964 to 2009. The oldest wine we will taste is now 55 years old. How has it stood up? How will it compare to a 25 or 10-year-old? This is your chance to learn so do not miss out!

Faustino is the largest landowner in Rioja, Spain and has a long commitment to the traditional style of the region's wines. Starting with the purchase of a manor house and vineyards in the Rioja municipality of Oyón in 1861, the company now produces around 1.6 million cases of wine. Over half of Faustino's production is exported to more than 100 countries.

The wines of Bodegas Faustino are recognizable for their Burgundy-shaped frosted-glass bottles each labeled with a baroque portrait specific to the wine. The bottles are also wrapped in gold netting, a system developed by Marques de Riscal to stop counterfeiters of his highly prized wines and utilized by Faustino for its I Gran Reserva wines. Each wine is labelled Faustino followed by a Roman numeral indicating the level, the top level having the number I, the middle V and the entry level VII. The flagship wine, Faustino I, is known as Primero – a premium wine only bottled in good vintages and is a rough blend of 80% Tempranillo with Graciano and Mazuelo. It is released for sale after a minimum of 25 months in French and American oak barrels plus at least three years in the bottle. Faustino I Gran Reserva carries Rembrandt's 1641 portrait of Nicolaes van Bambeeck.

The styles of red wines from Rioja range from fresh, supple good values to elegant, age-worthy beauties. Faustino's Grand Reserva is the latter category. It is made from a blend of Tempranillo, Graciano, and Mazuelo grapes and is aged for several years in American oak barrels. Rioja Reserva wines often have a taste profile that combines dried red fruit, leather earth and pronounced American oak flavors. Gran Reserva wines - which we will be tasting typically show additional oxidative and aged characteristics.

The event price includes a reception wine, bread, appetizers and of course, our incredible main wines! Please refrain from wearing scented products. Dress is business casual. Our guest speaker will be **Paul Sturgess**, IWEG associate and founder of Tinto Fino.

NOTE: this event takes place on the 4th Tuesday in October rather than the 3rd because of the Thanksgiving holiday. Seating is limited and we expect this rare event to sell out – quickly – so get yours tix early!

[REGISTER/ BUY TICKETS](#)

Register/buy tickets online at https://form.jotform.com/tvc_wine/faustino. You must register online and then can pay by credit card or by cheque. **ALL ticket sales/reservations are final.** Cheques must be received by **Friday, October 18th**. You will be sent an email confirmation after completing your registration. If you tried to register but did not receive your confirmation, please contact winetastings@torontovintners.org before trying to register again.



Tasting Notes and Information – Faustino I Gran Reserva

(Prices are as of date of purchase)

1964 Faustino I Gran Reserva \$244

“The vintage of the 20th century!” “With its dried-cherry and rose-petal aromas and flavors, this beautiful, mature red is every bit the equivalent of a fine, older Bordeaux or Burgundy. Cumin and cinnamon show on the palate and the refined finish is lovely, with anise and white pepper accents.” 94 points. *Wine Enthusiast*.

1970 Faustino I Gran Reserva \$159

“The revolution year. An outstanding and large vintage.” “Beautifully balanced, this shows all the positive attributes of mature Rioja. Though 30 years old, it is still very alive, with deep sweet fruit that wears tobacco and meat accents. Anise accents the ultrasmooth palate. Full of complex flavors, with a lingering finish.” 92 points. *Wine Enthusiast*.

1987 Faustino I Gran Reserva \$80

Notes from the Winemaker: “1987 was a sleeper year, cool and quiet, leading to wines of great respectable quality. This still youthful Gran Reserva shows the tradition and depth of the Faustino label: intense earthy wood, toasty leather, and exotic spices, on a fragile palate of dried cherry blossom.”

1994 Faustino I Gran Reserva \$72

“Deep, sweet dark-cherry fruit forms a solid foundation for this impressive wine. There's a touch of menthol oak on the nose; plenty of leather and earth accents in the mouth, coupled with good acidity, keep the palate complex and lively. Finishes long, with full—but not harsh—tannins.” Editors' Choice. 92 points. *Wine Enthusiast*

2001 Faustino I Gran Reserva \$55

“A Master Vintage. Awarded as the Best Wine in the World in 2013 by *Decanter Magazine*.”

The 2001 Faustino I Gran Reserva is a modern rendition of the old-time classical Riojas, with black rather than red fruit notes and developed aromas of leather and game, black licorice and Chinese ink. It's medium-bodied, with good acidity and it has a slightly dry finish. I'd have expected a bit more meat and concentration from this vintage. Drink 2014-2019. 88 points Luis Gutiérrez www.robertparker.com.

2005 Faustino I Gran Reserva \$36

“Excellent Rioja and Vintage of the 21st Century so far.” “The 2005 Faustino I Gran Reserva has a classical, oaky profile, with developed aromas but still keeping some fruit. The palate is medium-bodied and polished, but I expected a little more weight and depth. This brand represents around 40% of the total Gran Reserva Rioja sold in the world with 520,000 bottles produced.” 89 points Luis Gutiérrez, www.robertparker.com.

2006 Faustino I Gran Reserva \$28

Decanter World Wine Awards 2018, recognized the 2006 vintage of the iconic Faustino I with a gold medal. “Smooth, welcoming aromas of cola, black fruits and integrated oak are soft and indicate that this is ready to drink. A plump, sappy palate delivers ripe berry and chocolate flavors, while this is fleshy on a finish weighted down by berry pulp.” Drink through 2021. 91 points. *Wine Enthusiast*.

2009 Faustino I Gran Reserva \$35

“Still showing quite youthful with red fruit sitting up next to spicy cedar-sandalwood notes that will need some time to fold in. The palate is silky-smooth, with gentle tannins, balanced acids and very good to excellent length. It's a classic in the making, likely best after 2025, considering the long track record of Faustino I.” 90 points. John Szabo, Winealign.com