



## WYK Winos Report No. 49

Date/Time: 26<sup>th</sup> June 2015, 7 p.m.

Place: Mon Sheong Court, Scarborough

<b>1<sup>st</sup> Bottle</b>	<b>Segura Viudas Brut Reserva Heredad Cava</b>	
<b>Varietal:</b> Blended (Macabeu, Parellada, Xarel·lo)	<b>Winery/Producer:</b> Segura Viudas	
<b>Type:</b> Sparkling White (D)	<b>Year:</b> n/a	
<b>Cost:</b> \$29.95	<b>Region:</b> Penedès, Spain	
<b>Food to pair:</b> Cheese and fruit plate	<b>LCBO #:</b> 558825	
<b>Remarks:</b> It has a very generous, complex nose of toasted nuts, lemon, green olive and an exotic touch of ginger. It's medium-full bodied, elegant yet loose and a bit foamy on the palate, with very focused flavours hitting excellent length.		
<b>2<sup>nd</sup> Bottle</b>	<b>Lustau Solera Reserva Dry Amontillado Los Arcos</b>	
<b>Varietal:</b> Palomino	<b>Winery/Producer:</b> Emilio Lustau Winery	
<b>Type:</b> Amontillado Sherry (D)	<b>Year:</b> n/a	
<b>Cost:</b> \$14.75	<b>Region:</b> Jerez, Spain	
<b>Food to pair:</b> Salmon, mussels & jamon iberico	<b>LCBO #:</b> 375097	
<b>Remarks:</b> The Los Arcos Amontillado is ideal as a warming aperitif, with tapas, especially nuts and meats. It can also be served with a meal or any type of cold meat platter or richly flavored seafood.		
<b>3<sup>rd</sup> Bottle</b>	<b>Sabor Real Viñas Centenarias Tempranillo</b>	
<b>Varietal:</b> Tempranillo	<b>Winery/Producer:</b> Bodegas Campina	
<b>Type:</b> Red (D)	<b>Year:</b> 2009	
<b>Cost:</b> \$15.95	<b>Region:</b> Toro, Spain	
<b>Food to pair:</b> for sangria, condiments and appetizers	<b>LCBO #:</b> 244772	
<b>Remarks:</b> The vines that produced this dense Toro Tempranillo are over a hundred years old, and you can sense that age in its richness and profundity. The wine has bold but still nuanced aromas of violet, blackberry, dark cherry, and raspberry, along with brown spice, black pepper, and creamy vanilla, while on the palate there's an uplifting cherry-currant tartness that nicely complements the bolder elements, and the length is exceptional. It's a bit rough by the end, but it has the structure and acidity for further development, and overall it's simply incredible value for a great wine with room to grow.		



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<b>4<sup>th</sup> Bottle</b>	<b>Bodega Divina Proporción Madremia</b>	
<b>Varietal:</b> Tempranillo	<b>Winery/Producer:</b> Bodegas Y Vinedos Divina Proporción	
<b>Type:</b> Red (XD)	<b>Year:</b> 2011	
<b>Cost:</b> \$29.95	<b>Region:</b> Toro, Spain	
<b>Food to pair:</b> Paella	<b>LCBO #:</b> 393116	
<b>Remarks:</b> The 2011 Madremia comes from a single parcel of 35-year-old, Tinto de Toro bush vines and is aged for nine months in American oak. It offers a ripe, opulent bouquet of honeyed black fruits that is controlled and focused. The palate is well-defined, the oak beautifully integrated with fine tannins and superb focus. Fresh and lively in the mouth, this is a classy Toro red.		

### Pairing Dishes

<p>Cheese and fruit plate</p> 	<p>Salmon, mussels &amp; jamon iberico</p> 	<p>Condiments and appetizers</p> 
<p>Paella</p> 		