

THE 90+ SOCIETY



BY COLLIN WILLIAMS

SPANISH WINES FOR THANKSGIVING!

For this week's edition of the 90+ Society I thought I would include those wines that should go great with your Thanksgiving Holiday meal, and I have some "doozies" for you this time. While Spain continues on its endless task of producing some of the best, most value-oriented wines in the world, the country also contributes much to the high society of wine quality. I couldn't pass up the opportunity to use this article to promote some of those fantastic Spanish wines!

In fact, in the spirit of the fall festivities I've gone so far as to recommend the appropriate dish that would be the perfect accompaniment for the wines. These next selections have impressed the national critics and are ones that play an integral role to our Spanish wine category at Spec's. All of the wines are under \$20 and all are sure to be enjoyed at your next Holiday party. Try these recommendations to add a little Spanish flare to your all American Holiday!

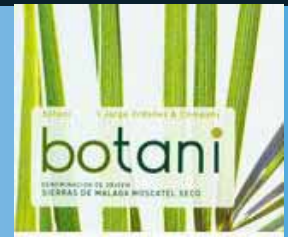
We hope that this series will help you make your selections within our stores in an effortless and exciting fashion. As most experts will tell you, use these rating systems as a nudge in the right the direction and not an absolute. After all, our palates are very different from one another as well as our likes/dislikes in flavors. very different from one another as well as our likes/dislikes in flavors.

Bodegas Botani Botani 2008 (Malaga, Spain) \$16.55 cash

90pts – Wine Advocate

The 2007 Mestizaje is a blend of 70% Bobal, with the balance Tempranillo, Garnacha, and Cabernet Sauvignon. It was barrel-fermented and raised in oak for 6 months prior to bottling without fining or filtration. Opaque purple-colored, it offers up an alluring perfume of cedar, tobacco, black raspberry, black cherry, and violets. This is followed by a smooth-textured, layered, savory wine with lots of spice, chocolate-covered cherry and black fruit flavors. It will develop for another 2-3 years but can be enjoyed now.

**Pair with your appetizers as a walk-around aperitif. This will blow away your guests with the aroma and surprise them with the wonderful flavors on the palate.*



Emilio Moro Tinto (Ribera del Duero, Spain) \$19.89 cash

92pts – Wine Advocate

100% garnacha; all stainless steel) Sexy, aromas of strawberry preserves, black raspberry, minerals and pungent flowers. Concentrated but not at all heavy; sweet raspberry and blackberry flavors are lifted by a hint of violet. Very suave, especially at this price; finishes with silky tannins and excellent clarity. No jamminess here, which is pretty rare for inexpensive garnacha. These vines are reportedly planted at 850 to 1,100 meters altitude on slate and are more than 100 years old.

**A smooth, refined wine like this is made for your more delicate, yet full flavored meat dishes. In fact, a hearty stew or filet mignon would be perfect with this wine.*



Paso a Paso Volver Tempranillo 2008

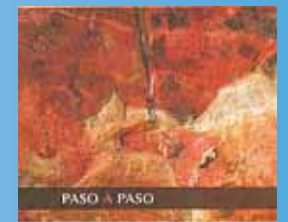
(La Mancha, Spain)

\$11.24 cash

90pts – Wine Advocate

The 2008 Volver is also 100% Tempranillo sourced from 50+-year-old vines and aged for 14 months in new French oak. A glass-coating opaque purple color, it showcases aromas of pain grille, earth notes, spice box, and fragrant blue and black fruits. Supple-textured, super-ripe and concentrated, on the palate it is mouth-filling, savory, and structured enough to evolve for 2-3 years. It can be enjoyed now and over the next 8-10 years. It is a great value that over-delivers in a big way.

**Big, bold, and full of ripe silky tannins, this wine screams for a thick roast, meat loaf, or sirloin steak. While abundant with lots of wonderful flavors, the pairing of big meats will definitely help to cut some of the tannins and merry the nuances very nicely.*



Mustiguillo Mestizaje 2007

(Vinos de la Tierra El Terrerazo, Spain)

\$13.99 cash

90pts – Wine Advocate

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**Think of Bobal as a richer, much riper and jammy cousin of Shiraz. This style of wine goes great with those dishes that have a glaze or compote that accompanies the meat. For instance, seared pork tenderloin with pepper compote (look it up on foodnetwork.com).*

