



## Ribera del Duero

### Extreme Conditions – Outstanding Wines

Tuesday, February 13, 2024

Registration: 6:00 PM, Tasting: 6:30 PM

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

Members' Fee: \$110; Guests'/Non-Members' Fee: \$135

TVC's February tasting will explore wines from Ribera del Duero, the region that produces Spain's most famous (and expensive) wines. Much like a First Growth sets a high benchmark for Bordeaux, the prestige wines of Ribera del Duero (Vega Sicilia, Pingus) set a high bar for quality for all producers in this region. Our speaker will be Jason Axmith, winemaker, wine enthusiast, and founder and principal of Cosecha Imports, a boutique Ontario wine agency that represents artisanal wines from Italy, Portugal, and an extensive lineup from Spain.

Wine has been part of Spain's storied history for well over 2,000 years, but it was the Denomination of Origin (D.O.), established in 1982, that put Ribera del Duero on the global wine map. Ribera del Duero has 27,000 hectares under vine, spans extremely varied soil types and much variation in the size of the producers. What has followed is a reputation as one of the great wine regions of the world.

The Ribera del Duero stretches 80 miles along the Duero River, between El Burgo de Osma to the east and Quintanilla de Onésimo to the west, crossing three provinces: Soria, Burgos and Valladolid. This part of Spain is one of the highest wine-producing regions in the country, with some vineyards reaching 3,200 feet above sea level. That is the climatic limit for a variety such as Tempranillo, (aka Tinta del país or Tinta fina). At 41° of Latitude North, a variety with a mid to long growth cycle won't get ripe any higher. Most of the vineyards in Ribera del Duero are planted between 2,400 and 2,800 feet above sea level. This means that they fall within the same temperature range. However, the soil types generally land in one of two entirely different categories: the reddish, ferrous clay of Roa or La Horra, and the whiter calcareous soils that abound up on the paramo moors.

Ribera's varietal is usually referred to as Tinto Fino or Tinta del Pais to distinguish it from other nearby Tempranillos as well as to highlight the uniqueness of the Ribera del Duero's influence on the grape's characteristics. The thick-skinned grape is grown in a place of extremes – extreme temperatures, rocky terrain, and high altitudes. Despite these inherent challenges, the breathtaking results explains why winemakers have chosen to practice their craft here.

Unlike other Tempranillos, Tinto Fino is a darker, more tannic version of its counterparts. Also, because many of the Ribera del Duero vines have been around for decades, they have managed to adapt to the short growing season and develop their fruit relatively quickly. The result is complex wines with balanced acidity, a backbone of tannins, dark fruit, and sturdy structure. The dedication and intensity of the winemakers in Ribera del Duero translates to wines that offer finesse, elegance, and luxury. All of this comes at a fraction of the price compared to other super-premium wines from world-renowned regions.

The event price includes reception wine, bread, appetizers and, of course, our main wines! Newcomers and those who would like more tutoring are encouraged to sign up for our Newcomers' Table on our registration page. We look forward to seeing you!

**REGISTER/ BUY TICKETS** online at [Ribera del Duero Feb 13, 2024](#) and then pay by e-transfer, credit card (via PayPal) or by cheque. E-transfer & credit card payments must be received within 48 hours of signing up to secure your reservation. Cheques must be received by Tuesday, February 6. You will be sent an automated email confirmation from our online reservation system, Jotform, after submitting your registration. All ticket sales/reservations are final. If you tried to register but did not receive your confirmation, please contact [winetastings@torontovintners.org](mailto:winetastings@torontovintners.org) before trying to register again.



## Tasting Notes and Information – Ribera del Duero

(Prices are as of date of purchase)

### **2010 Perez Pascuas Vina Pedrosa Gran Reserva \$100**

"The 2010 Viña Pedrosa Gran Reserva contains 10% Cabernet Sauvignon which aged in barrels for two years, with a very classical profile of spices, toast, ripe fruit (red and black), some earthy hints of minerality and a nice, austere profile. This is a serious wine; the Pedrosas are never voluptuous but show restraint, balance and harmony, and the palate is always silky with very fine tannins, good acidity and never showing any overripeness. This is a textbook Gran Reserva to age for years. 5,895 bottles were produced. 94 points" Luis Gutiérrez, Wine Advocate, tasted October 2015.

### **2006 Balbas Gran Reserva \$61**

"Tar and sanguine notes frame the plum, licorice and mineral flavors in this savory red, which has good density, with firm tannins and balsamic acidity providing solid structure. Spice and smoke details linger on the finish. Drink now through 2024. 420 cases made. 92 Points" Wine Spectator.

### **2011 Paul De Albas Ribera Del Duero \$38**

"Heady, rich, balsamic aromas fold in attractive notes of cedar, tobacco and black cherry in front of a fully ripe, superbly balanced palate that nails it in terms of structure. Mocha, espresso, fudge and blackberry flavors finish with spicy, mossy, dry notes and a final wave of blackened toast and tannins. Best from 2017–2022. 94 points" Michael Schachner Wine Enthusiast, tasted April 2015.

### **2012 Villacreces Ribera Del Duero \$46**

"The 2012 Finca Villacreces is fresher and more balanced than the 2011, a little closed and serious at first. It took time to unfurl aromas of red and black cherries, subtle spices, and hints of elegance and complexity. The palate is medium-bodied with very fine tannins and good acidity, making it quite enjoyable and accessible. 40,000 bottles. 92 points" Luis Gutiérrez, Wine Advocate, tasted October 2015.

### **2012 Val Sotillo Reserva \$59**

"This leads with oak-derived smoky, chocolaty aromas, but blackberry, maple and molasses notes fill out the nose. The muscular palate boasts blackberry and black currant flavors, while chocolaty richness is the prime driver of the powerful finish. Drink this brick of a Tempranillo through 2030. Cellar Selection. 93 points" Michael Schachner, Wine Enthusiast, tasted August 2018.

### **2011 Convento San Francisco Selección Especial \$38**

"The 2011 Selección Especial from Convento San Francisco might be referred to as Selección Especial or Reserva Especial even if those words do not show on the label. It's produced with a selection of old vines. It has a Reserva profile of a longer élevage produced before in 1999, 2004 and 2005. It fermented with indigenous yeasts in 5,000-liter stainless steel tanks and matured in French barriques for 20 months. It has very good freshness for the vintage and the tannins are polished, lending it a soft texture, with moderate to good acidity. Very good for the year and category. 2,327 bottles produced. 92 points" Luis Gutiérrez, Wine Advocate, tasted February 2017.

### **2012 Alejandro Fernandez Tinto Pesquera \$46**

"Initial cola and root-beer aromas precede floral berry scents. A strict palate is firm but avoids crushing weight. Narrow plum, currant and berry flavors are focused and framed by roaring tannins. This is still young and tough, but with great potential; drink from 2019–2035. 93 points" Michael Schachner Wine Enthusiast, tasted April 2018.

### **2015 Emilio Moro Malleolus \$49**

"This generous red delivers rich flavors of blackberry, currant, toast and mineral, which are harmonious over the well-integrated tannins, showing firm acidity for balance and a long finish of spice and smoke. Not showy, but deep and alluring. Drink now through 2030. 93 points" Wine Spectator.