

UNWINED Wine Club January 2008 Release A Taste of Spain

Spain accounts for one-third of the total wine grape acreage in Europe and for 15% of the entire planet's area under vine. Spain's wine producing tradition extends back to the time of the Phoenicians, over 3000 years ago. It continued to expand and develop under the Romans and even prospered under Moslem rule from the 8th to 15th centuries. Recent years have witnessed the emergence of a new generation of master winemakers who have learned to blend tradition with innovation to produce wines of high quality.

Most of Spain's vineyards are characterized by their extreme climatic conditions, ranging from the desert conditions in central Spain to the extremely damp areas of northwestern Spain. Spanish bndegas (winery or wine cellar) are traditionally places where wine is aged, often for much longer than is customary.

The key wine regions of Spain include:

Rias Baixas – Located in northwest Spain on the Atlantic coast, Rias Baixas is famous for its delicate, lively, aromatic whites, such as Albarino, that go perfectly with the shellfish found in the coastal waters.

Ribera del Duero – An easy drive north of Madrid, Ribera del Duero is situated along the broad valley of the river Duero. The climate is this region



enables the production of concentrated red wines with intense color and fruit.

Rioja and Navarra – These famous wine-growing areas in northern Spain are famous the Tempranillo, Garnacha and Graciano grapes.

Catalunya – Located near the major city of Barcelona, Catalunya is known for Cava, the

sparkling wine of Spain made in the traditional method.

Priorat – A relatively new fine wine production area located in northeastern Spain, this region has won international fame for its Garnacha-based reds.

Language of the Label

- **Ano** = year
- **Bianco** = white
- **Bodega** = winery
- **Cava** = sparkling wine in traditional method
- **Crianza** = wine aged for a minimum of 2 years after harvest
- **Reserva** = wine matured for at least three years of which at least one is in oak
- **Gran reserva** = selected wine aged for at least five years of which at least two are in oak
- **Rosado** = rose
- **Seco** = dry
- **Tinto** = red
- **Vendimia** = vintage

Wine Selections (the numbers indicate suggested tasting order)

Flight Club

Alternating

1. 2004 D'Abbatis Brut Cava, Catalunya
2. 2006 Rocaberdi Blanc, Catalunya
3. 2005 Lantaño Albarino, Rias Baixas
4. 2005 Naia "Naiades" Rueda

Reds Only

1. 2003 Guzman Tempranillo, Ribera Del Duero
2. 2005 Barahonda Monastrell, Yecla
3. 2000 Clos Floresta, Emporda Costa Brava

Select Club

Red/White

1. 2005 Naia "Naiades" Rueda
2. 2005 Barahonda Monastrell, Yecla

Red Only

1. 2003 Guzman Tempranillo, Ribera Del Duero
2. 2000 Clos Floresta, Emporda Costa Brava

Camp de Taragona D'Abbatis 2004 Brut Gran Cava, Catalunya, Spain



This wonderful Brut Cava is a straw yellow color with fine delicate bubbles and a clean, refreshing, complex palate that delivers great taste for a great value.

Cavas are made using the same traditional methods used to make fine Champagnes, with a second fermentation taking place in the bottle under special conditions of temperature and humidity. D'Abbatis Brut Gran Cava is made from Parallada grapes from 30 year-old vines.

Varietal: Parellada

Appellation: Catalunya, Spain

Winemaker: Marta Ferre, Emmanuel Kemiji, Isaac Rabada

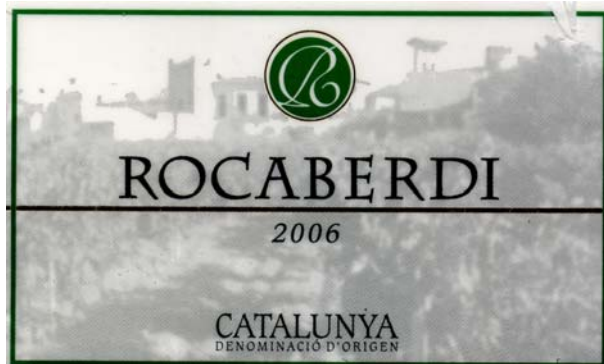
Maturity: Ready to drink now or in the next 1-2 years

Food Pairing: Pad Thai Sauce, Asian dishes

List Price: \$21.95

Club Price: \$19.76

Rocaberdi 2006 Vino Blanco, Catalunya, Spain



A very slight "spritzzy" quality reinforces the pleasant minerality of this wine. Both the Macabeo and the Xarel-lo are grapes used in the production of Cava. The Macabeo provides the "body" for the wine and brings in bright floral notes and depth. The palate delivers notes of white flowers, minerals, lemon, lime and apple.

Catalunya is located near the French border, not far from Barcelona. In this region, vines are cooled by the by Mediterranean breezes, preserving the acidity of the grapes.

Varietal: 80% Macabeo, 20% Xarel-lo

Winemaker: Pere Guardiola

Appellation: Catalunya, Spain

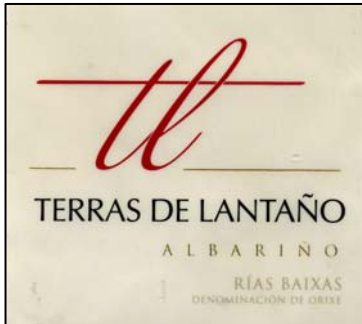
Maturity: Ready to drink now or over the next year

Food Pairing: Seafood, Shrimp

List Price: \$9.95

Club Price: \$8.96

Terras de Lantaño 2005 Albarino, Rias Baixas, Spain



This wine has a pale yellow color and a bright and fresh fruit aroma. The ripe citrus fruit and balanced acidity results in a harmonious experience for the palate.

Varietal: 100% Albarino

Appellation: Rias Baixas, Spain

Maturity: Ready to drink now or over the next 2 years

Food Pairing: Seafood, especially shellfish, and white meats

List Price: \$21.95

Club Price: \$19.76

The Albarino grape's thick skin helps it withstand particularly damp climates and can result in white wines notably high in alcohol, acidity and flavor. Albarino is also known as Alvarinho across the border in Portugal.

Naia "Naiades" 2005 Verdejo, Rueda, Spain



Light golden in color, Naiades provides a mixture of pear, honey, and crisp acidity along with white peach and honeysuckle aromas that soar from the glass of this surprisingly Burgundian style wine. This wine is barrel fermented and sourced from grapes found in a single parcel of 80 to 100 year old vines.

Rueda is located on the high central plateau of Spain and is the only white wine appellation in Castile-Leon. The rare ancient vines of Naia have survived generations of harsh climate and meager sandy soils to produce extraordinary

grapes from which they produce this wine known as "Naiades" (Naia's "big brother").

Varietal: 100% Verdejo

Appellation: Rueda, Spain

Cases imported: 300

Maturity: Ready to drink now or over the next 18-24 months

Food Pairing: Seafood and shellfish

List Price: \$29.95

Club Price: \$26.96

Paramo de Guzman
2003 Tempranillo Crianza, Ribera Del Duero, Spain



This excellent Tempranillo has a cherry red color with a light purple rim. The aromas include ripe red cherry, red currants and raspberries with hints of spices, black pepper and roasted coffee beans. The palate provides pleasant tannins for structure with notes of toffee and toast. This wine has a long, fresh, and sweet ripe fruit finish.

The grapes for this wine come from vines that are an average of 40 years old. It was fermented in stainless steel and aged for 14 months in 20% American oak and 80% French oak.

Varietal: 100% Tempranillo

Appellation: Ribera Del Duero, Spain

Website: www.paramodeguzman.es

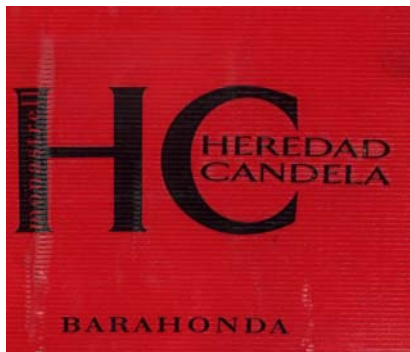
Maturity: Ready to drink now or over the next 4-6 years

Food Pairing: Pasta, Pizza, salami, barbecued meat and soft un-ripened cheeses

List Price: \$23.95

Club Price: \$21.56

Senorio de Barahonda “Heredad Candela”
2005 Monastrell, Yecla, Spain



This Monastrell wine has a ruby red color and presents a mature fruit aroma on the nose. On the palate it is well-balanced and full-bodied with a long finish. The fruity,

fresh and lively taste is due to its good acidity level and pleasant and powerful tannins.

The grapes for this wine are grown in Yecla, a small town in eastern Spain. This extraordinary wine was aged for nine months in new French oak barrels. Of the 1,500 cases produced, 750 were imported into the U.S.

Varietal: 100% Monastrell

Appellation: Yecla, Spain

Website: www.barahonda.com

Winemaker: Araceli Martinez

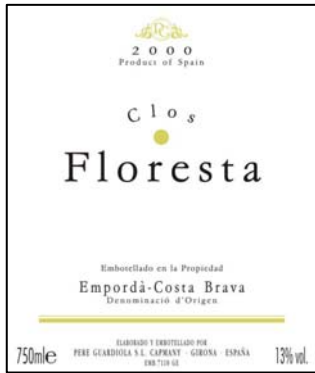
Maturity: Ready to drink now although the intense berry and fruit indicates this wine will serve well for the next two years

Food Pairing: Barbequed meats, cheeses and papas

List Price: \$24.95

Club Price: \$21.56

**Pere Guardiola “Clos Floresta”
2000 Red Wine, Emporda-Costa Brava, Spain**



This red blend is the “flagship” wine for this northeastern Spain producer. The bright red color leads you to aromas of rich black-red fruit. On the palate, the wine delivers rich and intense black fruit flavors seasoned with mellowed vanilla oak. It has a pleasant, long,

and smooth finish.

Clos Floresta is produced from Merlot, Cabernet Sauvignon, Garnache and Carihena grapes. It was aged for 2 years in French Oak barrels and one year in the bottle before release. The Emporda-Costa Brava region is located in the northeastern-most tip of Spain.

Varietal: 40% Merlot, 40% Cabernet Sauvignon, 10% Garnache, 10% Carihena

Appellation: Emporda-Costa Brava, Spain

Winemaker: Pere Guardiola

Maturity: Ready to drink now and over the next 2 – 3 years.

Food Pairing: Steaks, BBQ, cheeses and papas

List Price: \$32.95

Club Price: \$29.66

