

2009 Bodegas Abanico Eternum Viti Los Colmillos

The 2009 Eternum Viti Los Colmillos was sourced from a vineyard estimated to contain ungrafted vines as old as 135 years. Malolactic occurred in new French oak followed by 13 months of aging prior to bottling without filtration. Purple/black in color, it proffers a liqueur-like bouquet of spicy black fruits, incense, violets, tapenade, and truffle. Dense, powerful, rich, and loaded, it will benefit from 5-6 years of cellaring and drink well through 2029. Fans of low alcohol, elegance, and subtlety, look elsewhere. Those looking for a big wet kiss, this is the one for you.

Importer: Aurelio Cabestrero, Grapes of Spain, Lorton, VA; tel. (571) 642-0343

- Jay Miller (June, 2011)

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2010 Bodegas Abanico Tempestad Godello

The 2010 Tempestad Godello (100%) was fermented with native yeasts in stainless steel and aged sur lie for 3 months prior to bottling. It offers up an inviting bouquet of quince, melon, mineral, and floral notes. Rich, concentrated, and mouth-filling, it is likely to evolve for 1-2 years and provide enjoyment through 2016. It is an outrageously good value.

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2010 Bodegas Abanico Colinas del Ebro Garnacha Blanca

Las Colinas del Ebro's 2010 Garnacha Blanca was sourced from 100-year-old vines in the up-and-coming DO of Terre Alta. Fermented and raised in stainless steel, it displays an enticing nose of fragrant minerals, bee's wax, melon, and white flowers. Medium-bodied, on the palate it has excellent grip, proportion, and length. Drink this tasty effort over the next 4 years.

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2010 Bodegas Abanico Colinas del Ebro Tinto

The 2010 Tinto is composed of 60% Syrah and 40% Garnacha with brief exposure to French oak. Deep purple in color, blue fruits, mineral, and a hint of game inform the nose of this medium-bodied, up-front offering. Ripe, complex, and well-balanced, this tasty effort will drink well over the next 4 years.

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2010 Bodegas Abanico Rua

Bodegas Abanico's 2010 RUA is a blend of three indigenous varieties, equal parts of Palomino, Dona Blanca, and Godello. It was fermented and raised in stainless steel with 3 months of aging sur lie prior to bottling. Fragrant minerals, white orchard fruits, and spring flowers inform the nose of this savory, flavorful, pleasure-bent white. Dry on the palate, it is reminiscent of village Chablis but with a slightly different flavor profile. Drink this terrific value over the next 1-2 years.

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2010 Bodegas Abanico Sinfonia Tempranillo

Bodegas Abanico's red offerings begin with the 2010 Sinfonia Tempranillo from Tierra de Castilla in La Mancha. Made from 70-year-old vines, it was aged for 2 months in French and American oak for added complexity. Aromas of cinnamon, clove, violets, and blackberry lead to a ripe, forward, spicy, uncomplicated wine ideal for pairing with pizza and burgers. Drink this very good value over the next 2-3 years.

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2009 Bodegas Abanico Eternum Viti

The 2009 Eternum Viti is 100% Tinta de Toro aged for 10 months in 50% new French oak. With a glass-coating opaque purple color, it sports an inviting nose of smoke, Asian spices, espresso, licorice, violets, and blackberry. Sweet, layered, and voluptuous (in the style of the great 2009 vintage in Toro), this dense, savory, powerful offering will benefit for several years of additional cellaring and drink well through 2024. It is an outstanding value.

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