

**The Global Plate:  
Vino Under the Rising Sun**  
Close Encounters with Wine:  
Enotourism Takes Off in Spain  
**Postmark: Toro**  
**Spanish Wines in  
the American Heartland**  
El Taburete: José Ramón Andrés  
and Antoni Yelamos



# Cune

Compañía Vinícola del Norte de España



Cune

IMPERIAL

*Viña Real*

CONTINO

*The Prestige of Rioja*



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Summer is gone and we take a walk away from the sundrenched coastline. In the heartland, new architecture coexists with traditional landmarks. Wineries are opening their doors to local and foreign visitors, revealing a refreshing approach to winemaking. Region after region, Janet Mendel witnesses Spain's readiness to receive the world's traveling wine aficionados. In Toro, with a view of the region's Romanesque architecture, Penelope Casas sips wines whose history dates back to the Middle Ages. Back in the U.S., Bruce Schoenfeld explores America's own heartland in search of Spanish wines. Dave McIntyre talks to the Jaleo team that helped bring tapas, the perfect wine companion, to America's restaurant arena. Last but not least, with an eye to the Far East, Steven Olson brings Spanish wines and Japanese food together.

(Cover photo: © Javier Peñas)



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## CLOSE ENCOUNTERS WITH WINE

### ENOTOURISM TAKES OFF IN SPAIN

By Janet Mendel



**Photos:**  
**This page top:** Cycling through vineyards in La Rioja Alta. © Neil Phillips/Cephas; **bottom:** Glasses lined up for a winetasting at a winery in Lanzarote, The Canary Islands. © Ian Shaw/Cephas.  
**Opposite page: top:** Bodegas Ysios in Laguardia with the Sierra de Cantabria beyond, Laguardia, Alava, Spain. © Mick Rock/Cephas. **Bottom:** Model of the new bodega of Marqués de Riscal in Elciego, designed by Frank Gehry. © Marqués de Riscal.

*Enoturismo* is not even an official Spanish word yet. But tourism of wine and vine is unfurling as rapidly as a grape leaf in springtime. Tourist boards in wine-producing regions boost tourism by enticing visitors to combine the pleasures of wine tasting, gastronomy and touristic visits. Some *bodegas* (wineries) embrace tourism and winery visits as a way to promote their wines. Tour operators lure up-market clients, in particular business and incentive travel groups, with wine tours and tasting events. Options combine cycling, cooking classes and culture with winery visits. Hotels linked to wineries or situated in vineyards promote wine getaways.

If you've ever been to Napa Valley (or seen the movie *Sideways*), you may have a very California-centric idea of wine tourism, as being, basically, winery-hopping. But in Spain wine tourism is developing as a more in-depth sampling of wine culture. Rather than simply a tasting of a raft of wines, bodega visits might include vineyard visits, talks about how wine is made, background information about varietals, as well as guided tastings.

It's a question of cultural differences, said Virginia Borges, director of tourism in La Rioja. In the Rioja region, tapas bars offer a great selection of different wines, she said, so you don't have to go to a winery for tastings, as in California. "You visit a bodega to learn more about an aspect of Spanish culture, a way of life." In many bodegas, a family member, the owner,

a son or daughter, conducts your tour.

The La Rioja tourism board sponsored *Salón Destino Vino* last April, the first ever wine tourism congress in Spain, attended by tour companies and wineries from all over Spain and beyond.

Name recognition is what it's about, said Ms. Borges, and La Rioja is best known for wine. She said a market study made last year showed La Rioja has a potential for up to 4 million visitors, if wine tourism were emphasized and promoted (compared to 550,000 tourists who visited the region last year). La Rioja has completely revamped its tourism this year, making wine the point of departure for all tourism.

"Tourism needed a new direction and wine is it," said Ms. Borges. "It's a challenging new direction. We have more than 500 bodegas in La Rioja. Some are small, family operations. Some are set in old *palacios*. Some are in charming rural settings."

Not all *bodegueros*—wine makers—want to know about tourism. "They say, 'we're concentrating on making great wine'. But others are pleased to open their doors to visitors. They can see the marketing advantages. We now have agreements with 50 bodegas that are actively participating in the wine tourism campaign." Her organization helps to train visitor guides in this relatively new field.

Ms. Borges said that enotourists are mainly in the 35- to 65-year age bracket; more groups than individuals. They are interested in gastronomy and enjoying life. Wine tourism, a natural complement to cultural tour-

### Wine Hotels

Hotels and resorts situated in wine country often provide much more than just lodging. They may set up winery visits, tasting classes, and other wine-related activities, as well as horseback riding, ballooning, golf, hiking and cycling. Some have their own bodegas. A selection: **Hotel Bodega Arzuaga Navarro**; Quintanilla de Onésimo (Valladolid). 983 681 146. Five-star hotel and winery.

**Hacienda Zorita**; Valverdón (Salamanca). 923 129 400. Columbus stayed here when it was a Dominican monastery. Wine cellars for Durius wines (upper Duero).

**Hotel Fuente de la Aceña**; Quintanilla de Onésimo (Valladolid). 983 681 182. Situated in an old flourmill on a channel of the Duero River.

**Hotel - Bodega Torremilanos**; Aranda de Duero (Burgos). 947 512 852 . [www.torremilanos.com](http://www.torremilanos.com). Part of a country estate that includes Bodegas Peñalba López.

**Hotel Tudanca**; Aranda del Duero (Burgos). 947 512 852. Center for wine tourism.

**Hotel Villa de Ábalos**; Ábalos (Álava). 941 334 302. [www.hotelvilladeabalos.com](http://www.hotelvilladeabalos.com). Remodeled 17th century house surrounded by Rioja vineyards.

**Antigua Bodega de Don Cosme Palacio**; Laguardia (Álava). 945 621 195. Former bodega where all the rooms are named for grape varietals and the restaurant is in the former cellar. Modern bodega is next door.

**Hotel Casa Luzón**; Jumilla (Murcia). 968 435 489. [www.fincaluzon.com](http://www.fincaluzon.com). Hotel situated in vineyards belonging to Bodegas Finca Luzón of DO Jumilla.

ism—visiting historic sites and landmarks—combines well with leisure activities such as golf, spas and shopping, but is not linked to adventure travel.

María Delgado, manager of *Caminos del Vino* (wine trails) based in La Mancha-Valdepeñas, said that the strategy of establishing wine routes promotes tourism in communities traditionally dedicated to wine and little else. "Wine tourism is an initiative for development by the public and private sectors," she said. "It's a way to diversify the economy."

Caminos del Vino is one of 11 wine routes that have been certified by ACEVIN (Asociación Española de Ciudades del Vino, or Spanish Association of Wine Cities). ACEVIN was formed in 1994 to promote economic diversification and business initiatives in wine regions by creating a product offering visitors the possibility of immersing themselves in the culture, tradition and customs. This may include opportunities to stroll through vineyards, visit a bodega to learn how wine is created, stay in rural lodgings, sample good wine in local taverns and buy wine and other gastronomic products in specialized stores.

"Tourism of sunshine and beach is being transformed," said the president of ACEVIN. "The development of new destinations and touristic products, increased environmental awareness, expanded interest in wine culture, and demands for quality travel all point to a change in travel and leisure tendencies."

So far this initiative is underway in the wine districts of Penedés, Jumilla, La Mancha-Valdepeñas, Montilla-Moriles, Rías Baixas, Utiel-Requena, Icod de los Vinos, Jerez, Ribera del Duero, Rioja Alavesa and Somontano. As Spain has important wine regions in every corner of the country, the offer is incredibly varied. Here is a mere sampling.

### Wine Getaways in the Ribera del Duero

The Ribera del Duero, less than two hours northwest of Madrid, includes some of Spain's most hallowed wine country. Cristina Alonso, director of *Vintage Spain* ([www.vintagespain.com](http://www.vintagespain.com)) offers tours through the Ribera as well as other wine regions.

Cristina, one of the first to promote wine tours in Spain, started her business four years ago. She

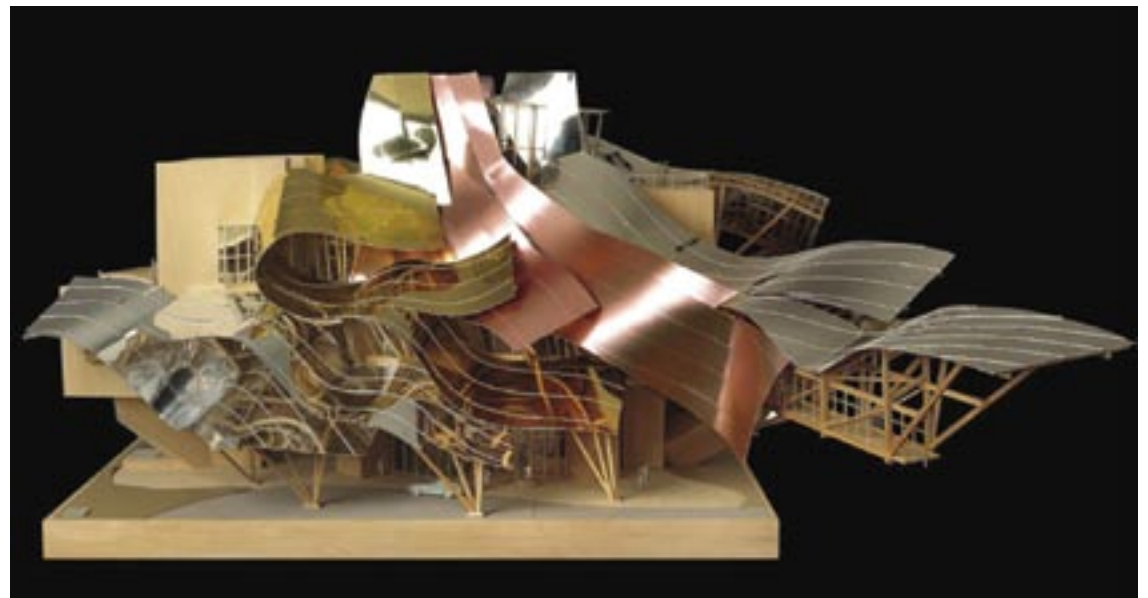


sees wine tourism in Spain as developing along the model of Italy or France, and less like Napa Valley or Australia. "In California, when you visit a winery, you pay some money, enter a tasting room, and sample some wines. In Tuscany or France, winery visits are usually by appointment only and are more personal."

Cristina arranges both guided and self-driving tours. She notes that, after a long afternoon of wine tasting, a driver/guide can be a lifesaver. Her tours include traditional and modern wineries, some large and other small family businesses. She prefers lodging in charming country hotels in small bodega towns. The tours also feature visits to historical and artistic sites and samplings of the region's outstanding cuisine.

### A Taste of La Rioja—Tradition and Innovation

La Rioja is both an autonomous political region and a designated wine region, DOC Rioja. The wine region takes in parts of the provinces of La Rioja, Álava, Navarra, and Burgos along the valley of the River Ebro. Rolling hills are backed by escarpments of the Cantabrian range, which protect vineyards from cold north winds.



La Rioja Alavesa, situated on the north bank of the Ebro River, in the Basque province of Álava, represents both the bastion of winemaking tradition and the scintillating cutting-edge of the 21<sup>st</sup> century.

Two wineries using vanguard architecture to attract attention to their wines are Ysios, a new winery in Laguardia, with a stunning bodega designed by Santiago Calatrava, and Marqués de Riscal in Elciego, a winery founded in 1860, that has added a five-star hotel (opens summer 2006), designed by Frank Gehry, the creator of Bilbao's Guggenheim museum.

Aintzane Prieto and a partner run **Thabuca Tour Agency** ([www.thabuca.com](http://www.thabuca.com)) in Labastida in La Rioja Alavesa. Named for an inn on the ancient Roman road that passed nearby, Thabuca organizes wine tours, tastings and business meetings. "Although the region has many touristic resources, it's difficult for a visitor to put it all together," said Aintzane. She arranges meetings, winery visits and tastings for business and incentive group travel. An integrated touristic product, she calls it. Every itinerary is designed to order, combining the world of wine with culture and art.

### Vanguardia in Laguardia

Bodegas Ysios, owned by Allied Domecq, built a winery for the 21<sup>st</sup> century. Set at the foot of the Sierra Cantabria, the bodega was designed by foremost architect Santiago Calatrava. The wood-clad facade resembles rolling hills or a row of wine barrels. The visitor center is an integral part of the winery and the "designer" wines are highly regarded.

On the La Rioja side of the Ebro, this is just one suggestion for a wine getaway weekend from the La Rioja tourist board ([www.lariojatourismo.com](http://www.lariojatourismo.com)):

Check in to Hospedería Señorío de Casalarreina, near Haro, a charming hotel in what was once a 16<sup>th</sup> century monastery. Visit the Paternina winery, with tasting. Next day visit the Martínez Lacuesta winery and enjoy lunch served at the bodega. Visit the Rioja wine capital, Haro, and stroll through the town. Stop at Bodegas López de Heredia. On the third day, step into the wine museum of Dinastía Vivanco; have lunch at the stylish Restaurante Toñi, check out another bodega in the afternoon, and dine in the evening at La Cueva de Doña Isabel.

### Other Wine Tour Specialists

Mar Mirón Sánchez operates **ViaVinum** ([www.viavinum.com](http://www.viavinum.com)) with tours to every wine region. American tourists, said Mar, prefer tailor-made tours in small, congenial groups. "They're both men and women, from 30 to 60. All love wine and good food, though the interest in culture varies with the group. So does the knowledge about wine. Some have taken many courses and are very serious, others just want the fun of tastings and travel," she said.

One of the most deluxe tours scheduled by Via Vinum is to the wine region of Jerez-Xérèx-Sherry in southern Spain. This begins with a wine-tasting class and dinner in Madrid, before departing the following day by high-speed train to Sevilla. Lodging for three nights is at the exquisite Hacienda Benazuza, an estate outside the Andalusian capital. After a tapas lunch at the hotel, enjoy sightseeing in Sevilla. The following day, proceed to Jerez de la Frontera, an hour away.

Visit González Byass, one of the most emblematic bodegas in Jerez, and creator of the esteemed fino Tío Pepe, for a tour and wine tasting. After a tapas lunch, spend the afternoon sightseeing in Jerez. Dinner is at La Alquería, the two-star restaurant at Hacienda Benazuza created by famed chef Ferran Adrià. Taste some of his creations from the past 20 years, interpreted by chef Rafa Morales. Consider what wine to pair with the asparagus and black truffle lollipops.

The next day is spent in el Puerto de Santa María, another Sherry town, for an equestrian show and to sample the finos at the legendary Terry bodega. Lunch is at a superb seafood restaurant. Transfer to nearby Sanlúcar de Barrameda for a visit to the Barbadillo bodega to learn about manzanilla, a type of fino made only in this locale, and to taste several of its sweet wines. Before a gala dinner, a blind tasting of Sherry wines will be led by the sommelier of the Hacienda. Return to Madrid by train the following day.

**Wine Pleasures Tasting Tours** ([www.winepleasures.com](http://www.winepleasures.com)) offers walking and cycling tours. An eight-day cycling holiday through Penedés and Conca de Barberà wine country includes use of mountain bike, guide, seven winery visits, cooking class, and wine tasting course.

**Cellar Tours** ([www.cellartours.com](http://www.cellartours.com)). Learn which grape varieties go into making cava (sparkling wine) in the cellars in Penedés; take a tapas tour in Barcelona's old town; enjoy a seven-course gourmet tasting menu paired with five wines.

**Catacurian Culinary Vacations** ([www.catacurian.com](http://www.catacurian.com)). An introduction to Catalan cuisine and the wines of Priorat with visits to wine producers and vineyards, olive oil tastings and cooking classes, with lodging in a private boutique hotel.

### Some Bodegas Promoting Visits (bodega visits must be reserved in advance)

*Because Spain is such a diverse country, and has so many wine destinations, we are only able to list here a sampling of what is available.*

**Marqués de Riscal City of Wine**, Elciego (Álava). [www.marquesderiscal.com](http://www.marquesderiscal.com). A hotel designed by Frank Gehry and managed by Starwood Hotels (opens June 2006), a vinotherapy spa (benefits of those polyphenols), meeting and conference center, a restaurant directed by Francisco Paniego, with Chef José Ramón Piñeiro, of one-star Restaurante Echaurren in Ezcaray (La Rioja), vineyards, gourmet shop, and, oh yes, centenary bodega making highly-regarded wines.

**Osborne Selección**, Malpica del Tajo (Toledo). [www.osbornesolaz.com](http://www.osbornesolaz.com). Guided tour, tasting classes, art shows, sporting and adventure events.

**Grupo Matarromera**, Valbuena del Duero (Valladolid). [www.matarromera.es](http://www.matarromera.es). This group provides travelers the opportunity to visit six wineries from D.O. Ribera del Duero and D.O. Cigales.

**Can Bonastre**. [www.canbonastre.com](http://www.canbonastre.com). Located in Masquefa, in the Penedés area, a masía (typical farmers house in Catalonia) from the XVII century is home to a modern winery and wine resort.

**Janet Mendel** is the author of *My Kitchen in Spain* (HarperCollins 2002). Her forthcoming book about the food and wine of La Mancha, *Cooking From the Heart of Spain*, will be published in 2006 by William Morrow.



Peñaflor castle. © Mick Rock/Cephas.

### Wine Museums

**Museo de Vino de Valladolid**, Peñafiel (Valladolid). [www.museodelvinodevalladolid.es](http://www.museodelvinodevalladolid.es). Museum situated in the castle of Peñafiel.

**Museo del Vino Valdepeñas**, Valdepeñas (Ciudad Real). Modern addition to an old bodega. Wine-related artifacts date back to pre-Roman times. The museum shop is a great place to purchase wine and other gastronomic items.

**Museo Casa de la Vid y del Vino**, Cariñena (Zaragoza). Situated in an old bodega, along with the headquarters of DO Cariñena.

**Museo del Vino de La Rioja**, Haro (La Rioja). Associated with the Estación Enológica, the Rioja wine research station.

**Museo de la Cultura del Vino Dinastía Vivanco**, Briones (La Rioja). With more than 6000 objects, this is one of the world's largest wine museums.

[www.dinastiavivanco.com](http://www.dinastiavivanco.com)  
**El Grifo Museo del Vino** ([www.elgrifo.com](http://www.elgrifo.com))

Volcanic activity in the 18th century set the conditions for wine making in Lanzarote, Canary Islands.





# POSTMARK: TORO

By Penelope Casas

Many years ago, when I first visited the town of Toro with my husband, we stopped at a bar on the long narrow Plaza Mayor to sample the local wines. We asked for two glasses of wine and my husband was given a deep purple-tinged tinto, while my glass was filled with white wine. "Why?" I asked. "I too would like to taste a Toro red wine." The barman looked surprised. "You see," he explained, "Toro reds are *vinos de hombre*. For the ladies we always serve white." How the wines of Toro have changed! Today they have lost their rugged, unrefined image and have achieved their potential for smooth elegance.

Toro, in the southeastern sector of the province of Zamora, has been a wine producing region since the Middle Ages ~ indeed, it is said that Columbus carried Toro wines to America because they held up well for long periods of time. The town extends along the banks of the Duero River, where ideal conditions exist for growing grapes that produce so many of Spain's celebrated table wines and Portugal's finest port wines. The river, in fact, divides the province of Zamora into two distinct areas: the "Land of Bread" to the north ~ a monochromatic ochre-brown landscape typical of the plains of Castile ~ and the rolling hills of the "Land of Wine" to the south.

Certainly any visit to Toro and its wineries should also include other sights in this exceptional province, especially the dazzling array of Romanesque art and architecture: a style that flourished here early in the Reconquest of Spain from the Moors. It's a period that fascinates me, and over the years my passion has been to travel the province from top to bottom, seeking out all its artistic treasures. I marvel at Toro's Collegiate Church begun in the 12th century, and the grandeur of the majestic ruins of the Santa María monastery in La Granja de Moreruela. The primitive beauty and extraordinary elegance of San Pedro de la Nave in Campillo leaves me

awestruck. In the capital city of Zamora, Romanesque churches appear at every turn ~ the largest concentration in all of Spain. When I walk the city streets, I take an engaging stroll back in time. I can imagine Zamora's hero, Viriato ~ father of guerrilla warfare ~ holding fast against the overwhelming forces of the Roman legions, and Don Sancho, aided by legendary El Cid but foiled by a traitor at the walls of Zamora, attempting to depose his sister Doña Urraca from power.

Holy Week is also a thing of beauty in Zamora, far removed from the devout yet somehow festive, party-like atmosphere of the event in Andalucía. I was thoroughly impressed by the solemnity, dignity, stateliness and especially the utter silence of the religious processions in Zamora ~ so in keeping with the Castilian character of its people and the harshness of its climate and terrain.

I have a special affection for the down-to-earth Castilian cooking of Zamora and the dishes designated "a la zamorana," like garbanzos a la zamorana made with exceptional chickpeas from Fuentesauco, flecked with pork and fragrant with Spanish smoked paprika. Nevertheless, a lunch at Bodegas Fariña near Toro with a group of Americans I was escorting through northern Spain proved just how delightful such earthy fare could be and produced another lasting memory. After touring the winery we sat down to a lunch prepared by the bodega's cook, Antonia Rollón: sensational potatoes with paprika and pork ribs followed by a savory beef stew with mushrooms and piquillo peppers, all accompanied, naturally, by the outstanding wines of Fariña: reds from the indigenous tinta de Toro grape as well as a stunning muscatel that came with dessert. Despite its simplicity, all agreed this meal was the show stopper on a trip that had included some of Spain's most highly touted restaurants and was indeed a perfect union of the foods and wines of Spain.

## NOT TO MISS IN THE TORO REGION

**TORO:** This town, designated a historic-artistic monument, was once the frontier between Moorish and Christian Spain. Its Colegiata church is grand, and the entrance called La Portada de La Majestad, modeled on the exquisite Pórtico de la Gloria of Santiago de Compostela's cathedral, is simply extraordinary. The tapas scene is lively around the porticoed Plaza Mayor.

**ZAMORA:** A wealth of pure Romanesque churches and a Byzantine-style cathedral covered by a 12th century dome with overlapping stones that resemble fish scales, are among the city's magnificent monuments. For tapas visit Zamora's Plaza Mayor and Los Herreros street.

### Where to Stay

Make the splendid **Parador Condes de Alba y Aliste**, a Renaissance palace in the Old Quarter, your base when visiting this region, and sample the beautifully prepared regional dishes in its restaurant.

**San Pedro de la Nave:** A precious jewel from the 7th century, unlike any other church in Spain. Harmoniously designed on a scale uncommon in Visigothic times. It is in pristine condition and a feast for the eye and the mind. See picture below.

**Lago de Sanabria:** A bucolic glacial lake in setting of untouched mountain greenery. Relaxing on its banks over a picnic lunch, including sheep's milk zamorano cheese and Toro wine was heaven on earth.

**Penelope Casas** is the author of many books on Spanish wine, food and travel.





# THE GLOBAL PLATE : VINO UNDER THE RISING SUN

## AN APPROACH TO JAPANESE CUISINE VIA SPANISH WINES

By Steven Olson

The country of Spain is a study in diversity: a colorful tapestry of cultures, peoples, and cuisines. Just as diverse are the wines made there, whose great range derives not only from the geography, topography, microclimates, and soils from which the vines spring, and from the people that craft them. The words “Spanish wine” seem almost inadequate to describe the vast array of tastes and textures and styles. It would be comparable to saying American wine. Would you compare a wine from the North Fork of Long Island with those from Napa Valley, Oregon, or Washington, except perhaps that they are made from the same grapes? So it is with Priorat, Rioja, Toro, or Bierzo, their unique qualities compounded by the use of indigenous varietals. Instead we must ask which Spanish wine, just as we might ask which type of Spanish cuisine. What all of the wines do have in common is a natural symbiosis with food, a synchronicity that is rarely witnessed in the old or new world. The wines are usually balanced and food-friendly, and therefore superb accompaniments for the meal. They serve as the perfect companions

for the food, enhancing the flavors, without overpowering.

When we discuss Japanese cuisine, we must first realize that we are embarking down a similar path. Which Japanese cuisine type, and which specific plates? Japan, too, is a diverse country, with literally dozens of cuisines and hundreds of food options. When asked to pair wines from Spain with the foods of Japan, it appears then to be a daunting task. Or is it...?

Spanish wines tend to be balanced and food-friendly. Japanese food generally leans toward subtlety and delicacy, even in the most robust of dishes, mirroring the demeanor of the majority of the populace. Obvious matches could be expounded upon, such as a dry and elegant Fino Sherry with sashimi, particularly hamachi (yellowtail), or kanpachi (younger more sought after yellowtail), or aji (horse mackerel); or a refreshing, delightful Manzanilla Sherry with uni (sea urchin). These are all amazing, if obvious, combinations. A crisp bright Albariño from Rías Baixas would seem to be a no brainer with tako (octopus),

or ika (squid) whether sushi style or grilled. An unoaked Verdejo from Rueda would match particularly well with sake kama (salmon collar).

But thus far this is merely a discussion of the Japanese food that we Americans have embraced, available at any decent Sushi joint. Just as we asked which Spanish wine, we must ask, which Japanese food are we discussing? The foods of Japan are indeed as diverse as the wines from Spain.

Imagine departing upon an exploration of Kaiseki, a series of many very small and delicate plates, one more exotic than the next, which could perhaps be likened to the Spanish concept of Tapas. Each course will be paired with an array of lovely wine options. Perhaps a glass of Fino, followed by an Albariño, followed by a red of good balance of fruit and acid, such as a Bierzo (from the Mencia grape), followed by a big red from Toro (Tempranillo), or even a wine from Montsant (Garnacha, Cariñena). This will provide many options for the many flavors and textures one might experience in such an



Photos pages 8 and 9 © Javier Peñas

amazing array of food. But it doesn't have to be that complicated...

Yakitori, the grilled, skewered food that is basically Japanese street food, and represents a staple to most from that country, can be robust and exciting, if simple and straightforward. The great country wines of Spain, from the grapes Garnacha, Monastrell, or Tempranillo (certainly one of the most food-friendly of all grapes), would be perfect with such favorites as the duck, the tsukune (chicken meat balls), or the gizzards, all of which are usually dipped in the soy-based tare prior to grilling, making them even friendlier for consumption with bolder reds. These restaurants, or street stands, are also usually quite adept at other great dishes such as octopus salad, which would be amazing with a white wine from Alella, or kushiage, which can be fried anything on a skewer (like Tempura but with bread crumbs) and would taste great with a Txakoli.

How do you find a wine to match with nabemono, the regional, hearty winter stew in which you basically boil your own meat, fish, and vegetables (a Japanese tradition not unlike fondue)? If it is dote nabe, or oyster stew, a balanced, easy drinking Navarra Rosado would be perfect of course, but if you prefer Sukiyaki or Shabu Shabu, you will undoubtedly prefer a red from Jumilla. Then again, if you add scallions, grated radish, and red pepper to your own private dish of ponzu-tare (a citrus-flavored soy-based dip) the match will require lower alcohol, aromatics, and maybe even a touch of residual sugar, so you may need to seek out a white from Ribeira Sacra.

No day in Japan could pass without a stop at a noodle stand, but which type of oden would you be enjoying? Perhaps you prefer soba or udon noodles? Sprinkle in shichimi, spicy red pepper and a half dozen other spices, popular also at the yakitori-ya, or add some of the traditional hot mustard, and you will have to have a lower alcohol alternative, such as a nice Godello. A trip to Kyoto would offer the visitor the ultimate tofu experience, but would we find a wine in Spain delicate enough not to overpower, yet rich enough to match the texture of the finest tofu you will ever taste? Cava is the answer, but one that is pink and Pinot Noir based.

The most amazing street food, prepared as you watch, and craved by one and all in Japan, is takoyaki, delicious octopus puffs, with dried bonito flakes waving from atop their mayo-like perch, crying out for a crisp, clean Fino Sherry.

Sure, there are ribs and barbeques and steaks, and you will need them when you are thirsting for one of the great wines of the Priorat, or a wine from the nearby Conca de Barberá, or even one of the new blockbusters from just up the Mediterranean coast in the Empordá-Costa Brava.

What about Ribera del Duero? It would be ideal with any of the meats, including the great Kobe beef, a very popular delicacy, but why not take advantage of the balance of fruit and acidity of these high altitude Tempranillos and match it with a classic Japanese dish, grilled unagi (eel)? A great red wine from

Rioja might be the perfect match for the extremely popular pork dish tonkatsu, especially if served as katsudon, over rice with egg. A rich yet balanced Bierzo could be the ideal condiment for miso black cod.

Japanese cuisine is indeed diverse, from the delicious custard-like chawan mushi to the Osaka favorite "anything you want to cook" pancakes, okonomiyaki (heard of tepanyaki?) to yuba (a 2000 year old health food). The sauces and marinades and numerous preparations only broaden the horizon. Pickling [everything] is a staple (oshinka), and bean pastes, miso, seaweed, soy, shoyu, tea, yuzu, ponzu, wasabi, shichimi, sesame, gari, and daikon adorn and thus alter the tastes of the staple proteins. A multitude of types of fish [much of which most of us can barely imagine] add to the delicious complexity of the cuisine.

There are now 64 Denominaciones de Origen in Spain, and over 600 different indigenous varieties (of which 20 make up 80% of the production.) With the extensive variety of wines, and their natural symbiosis to food, Spain may indeed be the only wine producing country boasting enough different styles of wine to actually match up to the delicacy, elegance, and diversity of Japanese cuisine.

**Steven Olson**, aka wine geek, is a New York-based wine and spirits educator and consultant. He teaches, lectures and writes about virtually every beverage under the sun, discussing their integral cause-and-effect relationship with food.

# SPANISH WINES STAR

By Bruce Schoenfeld

There's a glass of 2001 Emilio Moro Reserva on the bar in front of me, Vall Llach on the wine list, and – rumor has it – some Vega Sicilia Unico and Dominio de Pingus lingering in the cellar. And I'm not in some temple of gastronomy in Madrid or Barcelona, or even a reasonable facsimile of the same in San Francisco or New York. The restaurant isn't even Spanish.

Instead, I'm sitting in the eclectic – and only vaguely Mediterranean – Mateo in my hometown of Boulder, Colorado, eating pappardelle pasta with lamb ragu, field-testing my theory that Spanish wine has penetrated deep into America's heartland. From a specialized product only a few years ago, it has moved squarely into the mainstream of the marketplace across all price points, sharing space on enlightened wine lists alongside Italy's Barolo, Washington State's Syrahs and France's Cote Roties.

Mateo is a case in point. Matthew Jansen, the chef and proprietor, grew up in Boulder, emigrated to Valentino in Santa Monica and Aqua in San Francisco, then returned home to open a restaurant with childhood friend Brett Zimmerman, who'd trained under sommelier Joseph Spellman at Chicago's Charlie Trotter's. These culinary wayfarers were young and innovative, and they'd experienced – and helped produce – some of America's finest dining. They would no more fill their wine list with standard-issue California bottles than serve spaghetti and meatballs or egg foo yung. They wanted wines that were fun, different and exciting, and the Spanish bottlings they'd opened in the bigger cities fit the model perfectly. As it turned out, their clientele was seeking the same. "We get a lot of people who've had wines like these in other markets and come looking for them here," Jansen says.

My meal at Mateo is merely the culmination of a lunchtime stroll in search of Spanish wine down Boulder's Pearl Street, a single thoroughfare in a university town of 100,000 that's nearly as far from San Francisco as it is from New York. I started at The Kitchen, where Hugo Matheson – who formerly worked at London's River Café – cooks upscale versions of American comfort dishes, and found the Capçanes Mas Donis from Montsant, five different wines from the Priorat, and a \$389 bottle of the seldom-seen Termanthia from Toro.

I passed the newly-opened Aji, which special-

izes in ceviches and pressed sandwiches, and considered a Conde de Valdemar Rioja (available by both the bottle and the glass) and a \$42 bottle of Segura Viudas Heredad Collection Cava. I moved on to an extraordinary list at the French-tinged L'Atelier, including three Spanish whites and 27 Spanish reds ranging from a 1999 Finca Los Trenzones Condesa de Leganza (\$29) to a 1998 TorreMuga (\$125). And across the street at Frasca, a Friulian restaurant run by former French Laundry sommelier Bobby Stuckey, the selection included an entire section of Priorat wines (priced from \$32 to \$175), as well as bottles from Rueda, Navarra, Rioja, Ribera del Duero and Jerez.

Nate Ready, Frasca's sommelier, isn't surprised when I tell him what I've discovered in an hour of detective work on Pearl Street alone. "The clientele out here is actually more interested in trying wines from all over the world than what we experienced in the Napa Valley," he says.

It isn't that Boulder is so different from other towns and cities, from Burlington, Vt., to Santa Fe. What's fascinating is that it *isn't*. Across America, in urbane cities but also smaller towns, Spanish wine is showing up in the unlikelyst of places. Not merely at Spanish or Spanish-influenced restaurants, where you'd expect them, but amidst eclectic cuisine that ranges from steaks to spring rolls to veal scallopini.

These aren't all mass-market Riojas, though there are plenty of those, too. Eating around the country over the past year or so, I found a Tilenus Pagos de Posada single-vineyard Mencia from Bierzo at Bonterra in Charlotte, N.C.; a Pazo de Señoráns from Rías Baixas at the Metro in Roanoke, Va.; a white Rioja from Bodegas Muga at Bijan's in Springfield, Mo.; and Bierzo's Dominio de Tares at Log Haven in Salt Lake City, Utah.

I ask Ian Campbell, the sommelier and general manager at Log Haven, how long customers have been able to pair his ricotta gnocchí or venison loin with varietal Mencia, a grape seldom seen outside north-central Spain. "I've been drinking Spanish wines for decades, but I didn't put them on the list until two years ago," he said. "During the slump in the economy, we started seeing these wines that scored 90, 91 points with a wholesale cost of \$12. It was a logical step to put them on the list and start to convert some people." For years, sommeliers in New York, San Francisco, Chicago and resort areas such as Aspen and Miami Beach have been convert-

# DEEP IN AMERICAN HEARTLAND

ing Chardonnay and Cabernet Sauvignon drinkers to lesser-known grapes from emerging appellations. For many, it's about the most enjoyable aspect of their jobs. Spain's new, bold wines have been favored by the cognoscenti for more than a decade. "I tell my customers, 'If you like high-end Italian and American wines, you'll love Spanish wines,'" says Brian Duncan, sommelier and proprietor of Chicago's Bin 36.

But in Boulder and the vast majority of the country, being ahead of the curve is an indulgence few sommeliers can afford. Storage space is too expensive to stack up cases of personal favorites that nobody wants to buy. The wines that sell at Aqua and Charlie Trotter's aren't necessarily the wines that middle America wants to drink. That's one reason wine lists in states such as Colorado remained so homogeneous for so long.

Fortunately for lovers of Spanish wine, several things started happening all at once. Just as importers began sending a wide range of previously unseen bottlings from unfamiliar appellations to destinations across America, consumers were noticing the same wines in magazines and newspaper columns, and on televised wine and food shows. They heard about them in marketing campaigns and in conversations with proprietors of local shops, or tasted them while visiting restaurants in New York or California. "In my hometown of Durham, N.C., there was a big restaurateur who'd never carried my wines," says Andre Tamers, whose De Maison Selections imports dozens of Spanish wines to 26 states. "Then he visited New York, ate at Casa Mono, came home and said, 'Why don't I have your wines?'"

At the same time, the emergence of a new wave of creative Spanish chefs meant that Spanish cuisine was no longer associated with the same tired recipes that had been served for decades in the one or two similarly decorated Spanish restaurants in most American cities.

All of a sudden, Spanish food was showing up on the covers of *Gourmet*, *Food & Wine*, *Wine Spectator*, even *The New York Times Magazine*. It was hot, and it cast its glow on Spanish wine. "It's the buzz," Tamers says. "People are going to Spain for food experiences. What they encounter there – including the Spanish wine – is very different from what their perception had been, and they come home and talk about it and word spreads." Between it all, a critical mass was reached.

It no longer seemed incomprehensible for a steak house in Seattle to tuck in a new wine from Toro called Numanthia beside the Silver Oak Cabernets, Duckhorn Merlots and Chateau Ste. Michelles. "We started to take a close look about three years ago because the wines were beginning to show up more and more in periodicals, and customers came in asking for them," says Dave Coyle, a tuxedo-clad sommelier at Seattle's mahogany-and-brass Metropolitan Grill, which now has 15 Spanish wines on its current list including two Vega Sicilia Unicos and a \$425 Prior Terrae 1998 from the Priorat. "These days, I sell 20 bottles of Spanish wine a week, at least. A lot of them are what I call the 13-bottle sale. I sell them the first one, and the next thing you know, they go out and buy themselves a case."

It hasn't hurt that Spanish producers have made their wines easier to sell. Gone is the wire mesh that covered bottles of old Rioja, and the typography reminiscent of a 19th century bookplate. In their place are memorable proprietary names such as Las Brisas, El Vínculo, Naia and even Wrongo Dongo, and bold, bright graphics. "They've improved the packaging, no question about that," says Jason Driver, a sommelier at the Denver location of the Capital Grille steak house chain, moments after decanting a \$90 bottle of 2001 Viña San Román from Toro for a customer. "I think they learned a lot watching Chile, especially how producers there have made both beginner wines and higher-end wines and been able to sell them both. They learned that the two aren't mutually exclusive. You start with an inexpensive wine from a country and move up from there."

From two entries, the Capital Grille's selection of Spanish wine has grown to 10, including bottles from lesser-known appellations such as Penedés and Yecla. Sure, Driver and the rest of the Capital Grille's sommelier staff still sell plenty of domestic Cabernet Sauvignon – it's a Denver steak house, after all – but lately customers have shown up feeling a bit more daring. On a recent Tuesday night, I saw two open bottles of 1996 Montecillo Gran Reserva, as well as a 1998 Marqués de Murrieta Gran Reserva, an Albet i Noya, and a cluster of San Romans. And all it takes is a themed dinner or a nightly special to raise the total even higher.

"This is nothing," Driver told me. "Let me look in the computer and tell you what Gloria Estefan's table drank the night she came through." Of course, none of it would have happened

without changes in the wines. Riper fruit and a stricter selection in the vineyards, longer maceration times, and increased use of French oak in the cellars helped make wines that today's casual consumers are pleased to drink. "Many of today's Spanish wines bridge an interesting gap between Australia and Europe," Tamers says. "They deliver wines that have a sense of place without being obnoxious, yet they're full of fruit." "People can get dark wines that are saturated and fruit-forward, like wines from Australia and California, but produced from varietals, soil types and microclimates that give them a different twist," adds Frasca's Ready. "They can have a texture and mouthfeel that they're comfortable with, but try a different range of flavors."

Ready believes that such wines are the ideal accompaniment to the food that Americans are eating now at restaurants such as Frasca. It isn't so much the Mediterranean flavors, which come and go according to fashion around the country, but the fresh produce – including fish overnights anywhere in the country and, in most areas, local vegetables – served unadorned by heavy sauces.

In that sense, FedEx and UPS have changed the way Americans away from the coasts are able to eat – and, by extension, drink. "With fresh, vibrant food, you want wines that are fresh and vibrant," Ready says. "With Spanish wines, you get a new-world freshness and an old-world flavor profile. Previously if you had a restaurant in Boulder, Colorado, you wouldn't have had fresh fish, and you wouldn't have needed fresh-tasting wines like Albariños to accompany it. Now, you do."

Taken together, these factors give all of us out here between the coasts access to a range of Spanish wines like we've never had before. Out for a casual dinner in Boulder on a Saturday evening, I'll occasionally pull on my F.C. Barcelona jersey and pretend I'm on the Eixample or the Castellana, ready for some verbal jousting with a Real Madrid supporter. I can't convince bartenders to flip the channel from the Denver Broncos game to La Liga matches, but I can live without that, and even without Joselito's Gran Reserva ham. With my glass of Vall Llach in front of me, it easy to close my eyes and pretend.

Journalist **Bruce Schoenfeld**, who writes frequently about Spain and Spanish wine, is a regular contributor to *Travel & Leisure*, *Cigar Aficionado*, *Sports Illustrated*, and many other national and international publications.



Photos top to bottom: José Ramón Andrés (by Teresa Peyri) and Antoni Yelamos (by Daniel Troconis). Opposite page: José Ramón Andrés (by Teresa Peyri).

**About the author:** Dave McIntyre publishes Dave McIntyre's WineLine on the Internet at [dmwineline.com](http://dmwineline.com). He has written extensively about Washington-area restaurants for Wine Enthusiast magazine and DC magazine. Other articles have appeared in The Washington Post, the San Francisco Chronicle, The New York Times Online (WineToday.com), Foodservice Monthly, and Capital Style. He lives in Silver Spring, Maryland.



## José Ramón Andrés and Antoni Yelamos — We Have No Reservations

By Dave McIntyre

By 6 pm on any weeknight evening, the noise level at Jaleo, a popular tapas restaurant in Washington D.C.'s Penn Quarter neighborhood, is beginning to rise. Tables are filling rapidly, and late-comers are consigned to squeeze into the narrow doorway or elbow through the crowded bar area, eager to snack on the traditional tapas menu created by executive chef José Ramón Andrés or sip a Spanish wine selected by Antoni Yelamos. Around the corner at the Latin influenced American Café Atlántico, lawyers, lobbyists and congressional notables are sipping mojitos while servers mash avocados for guacamole in traditional stone molcajete. Upstairs, a team of three chefs prepares a futuristic Spanish feast for diners lucky enough to snag a reservation at minibar, a six-seat restaurant-within-a-restaurant. Two blocks away, the scene is repeated at Zaytinya, where Spanish tapas are exchanged for the Greek and Turkish mezze of the eastern Mediterranean in a lofty space that evokes the Greek islands.

These popular establishments within a stone's throw of each other form the core of the Proximo Restaurants empire that has extended its presence to the D.C. suburbs with branches of Jaleo in Bethesda, Maryland, and Crystal City, Virginia, and the Mexican-themed Oyamel in Crystal City. But the group's influence stretches nationwide through the reputation and evangelistic zeal of the 36-year-old Andrés, one of America's star chefs. Andrés' accolades include the 2003 James Beard Award as Best Chef in the Mid-Atlantic, as well as a slew of "best chef" plaudits by the nation's food and wine magazines. He regularly commutes to his native Spain to film a cooking show for the home-country crowd. A disciple of Ferran Adrià, Spain's most famous and inventive chef, Andrés gives vent to his modernist creativity at minibar while remaining true to his heritage with Jaleo. And he has taken his crusade for Spanish cuisine to the American home with the publication in late 2005 of his first book, *Tapas: A Taste of Spain in America*, with co-author Richard Wolfe.

Aside from helping to ignite the small-plate craze in American restaurants, Jaleo has played a role in popularizing Spanish wine. Antoni Yelamos created the all-Spanish wine list, and now oversees operations at all of Proximo's restaurants. I spoke with the two of them at their flagship Jaleo.

**Dave:** Jaleo helped ignite the tapas craze in the United States. Did you foresee this happening when you opened here?

**José:** When Rob Wilder and Roberto Álvarez – the principal partners in Proximo – came to me 13 years ago and said they wanted to open a tapas place in Washington D.C., I thought they were crazy. At the time, I thought many people would have difficulty distinguishing Spanish food from Mexican food. How were we going to see this concept? The way to go was to give diners the most authentic experience possible, no adjustments for American tastes.

**Dave:** How have American perceptions of Spanish cuisine and wine changed?

**Antoni:** The opportunities to purchase and enjoy Spanish wines and food have expanded immensely. A decade ago, most of the high-end restaurants were French. Then there were ethnic restaurants that were somewhat marginal, with low budgets and low expectations. The change has been that Americans have traveled a lot, and they respond to the authenticity that José mentioned. Many people who come to Jaleo today say they have been to Barcelona or Madrid and that this reminds them of their experiences in Spain.

**José:** We had a lot of lonely days at first. Now, the landscape is very different. Jaleo is packed all week and the wait for a table on a Friday night can be over an hour.

**Dave:** When you started out, did you find any resistance or skepticism to a list entirely of Spanish wines? Did you find yourself educating the American consumer?

**Antoni:** People who are interested in wine will experiment if given the chance, or if they have no other choice. The main problem we had at first was availability. When we started, I was having trouble getting the wines I wanted for the restaurant. In fact, we helped get many wines into this country simply by telling importers, "I want this wine. Here's the winemaker's phone number. Call him, and I promise I will buy the wine." Nowadays, there are more wines from Spain available here than we can fit on a wine list.

**Dave:** Describe the present atmosphere for Spanish cuisine and wine here in the States. One reads of Ferran Adrià all the time, and José is nationally recognized. What has that done for Spanish cuisine in this market?

**José:** You see a bit of Spain everywhere. Tapas-style small plates restaurants sprout up on every corner. Americans have really taken to the idea of tapas.



I think it is because it's a relaxed way of eating and it allows them to try a little bit of everything. Some American chefs have begun exploring Spanish products like jamón serrano, pimentón and more. And Americans can find many Spanish products in most good supermarkets, so they can reproduce some of those flavors at home.

**Antoni:** Spanish cuisine is hot in the United States today, but I don't think there are enough Spanish restaurants to meet the demand. There hasn't been a tradition before – there aren't that many well-trained chefs who can execute Spanish cuisine here in the States, although there are obviously a number of talented chefs who are turning their attention to Spain.

**Dave:** Are there more Spanish chefs coming from Spain to the United States?

**Antoni:** Not many, no.

**José:** I am working on it, Dave – give me some time! Spain is seen as a place of innovation right now. People like Ferran

Adrià and Juan Mari Arzak are stirring the pot, so to speak –

**Dave:** That's not exactly a culinary metaphor!

**José:** My point is, they are pushing things forward, with new ways of thinking about food. These innovations are shared among cooks, and their disciples will be carrying the innovations forward, including to the States. And you have American chefs traveling to Spain to work with these innovators and bring back their ideas as well.

**Dave:** What are we drinking?

**Antoni:** We're actually drinking wine made from juice grown in my backyard, where I grew up in Spain. Though it's not my property. This is Abadel Reserva 39, the 1999 vintage, from the Plá de Bagés, a new region in terms of popularity, though people in the area have been making wine for hundreds of years. In fact, Bagés comes from Bacchus, the god of wine. So the name of the region itself translates loosely as the "plains of Bacchus." I don't know why

it's called that, for it isn't particularly flat. It's rather hilly, actually.

**Dave:** And what grapes are these? Garnacha? Tempranillo? Monastrell?

**Antoni:** No, it's Cabernet Sauvignon and Syrah.

**Dave:** Not what we consider traditional Spanish varieties. Yet this is a delicious wine. Here's to hometowns!

**Tell us about your book.**

**José:** This book is a celebration of tapas, and of the countries that are closest to my heart: Spain and the U.S. I've tried to combine the best that Spain has given me, in my heritage and culture, with the best America offers in its generosity and love of good food. This is a book for the home cook, not the professional. I hope that Americans will learn about the culture and cuisine of Spain as they explore my recipes in their own kitchens. (*Tapas: A Taste of Spain in America*, to be published in Nov. 2005 by Clarkson Potter. It will include Antoni's wine suggestions.)



### Rioja Launches Vibrant Rioja Campaign



The wines of Rioja will gain visibility with a brand new multi-year marketing plan. New York-based **Patrice Tanaka & Company, Inc. (PT&Co.)** has been awarded the assignment for Rioja wines. PT&Co.'s integrated brand marketing campaign for wines from Rioja will be interdisciplinary and include: traditional public relations; viral marketing; "product seeding" among key influencers; on- and off-premise promotions; internet marketing and advertising pegged to the theme of "Vibrant Rioja" with an accompanying logo of a Rioja bottle featuring various striations of the color red. The campaign is being funded by the Consejo Regulador de la Denominación de Origen Calificada Rioja in conjunction with Wines from Spain, under the auspices of the Spanish Institute for Foreign Trade (ICEX). PT&Co. was chosen for their creative and strategic approach to branding. For more information, contact [ptanaka@ptanaka.com](mailto:ptanaka@ptanaka.com). Please visit [www.vibrantrioja.com](http://www.vibrantrioja.com).



### New US Agency for Rias Baixas Wines

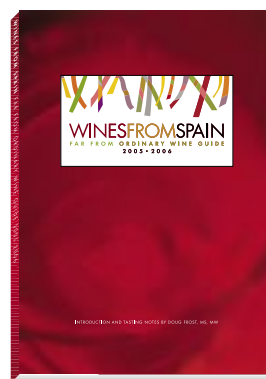
Wines from Spain and the Consejo Regulador of Rias Baixas announces that it has retained **Cornerstone Communications** to mount its marketing campaign in the US. Its objective is to create greater awareness of this DO, established in 1988, which owes much of its acclaim to the white Albariño grape, that has been elevated by many in Spain to cult status. The campaign will showcase the year-round drinkability and food-friendly nature of Albariño wines from Green Spain. For more information contact [mpalanci@cornerstonepr.com](mailto:mpalanci@cornerstonepr.com). Please visit [www.riasbaixaswines.com](http://www.riasbaixaswines.com).

### Wines from Spain Launches Celebrate Spanish Wine Retail and Restaurant Promotions in Chicago

Wines from Spain launches Celebrate Spanish Wine in select wine retailers and restaurants in Chicago September 22 through November 14. Wine and food aficionados will have the opportunity to sample a wide range of Spanish wines, including complimentary in-store tastings, special discounts on Spanish wines at select retailers and Spanish wine and food pairing menus at participating Chicago restaurants. Celebrate Spanish Wine activities will vary by location, including a tapas and wine pairing menu at Webster's Wine Bar; Spanish wines featured at Marshall Fields "Culinary Week," complimentary wine tastings at retail shops including House of Glunz, and Binny's Beverage Depot and Spanish wine tastings at the Chicago Wine & Food Festival. Wines from Spain will also partner with Time Out Chicago to host a "wine after work" party at Bin 36 on November 3.

### Complimentary Wines from Spain Far from Ordinary Wine Guide

Wines from Spain is pleased to announce the publication of its 2005/2006 "Far from Ordinary Wine Guide." Created by Wines from Spain and Doug Frost, MS, MW, this beautiful 120 page book is packed with insightful, current and useful information on Spanish wines, along with maps and eye-catching photographs. To obtain your free copy, visit [www.winesfromspainusa.com](http://www.winesfromspainusa.com).



### Robert Parker's Recent Ratings of Top Spanish Wines

The Wine Advocate, No. 159, June 30, 2005

Rating	Wine & vintage	Bodega	D.O.
90+	Mibal Selección 2003	Bodegas Hornillos Ballesteros	Ribera del Duero
90+	Eliás Mora Crianza 2001	Bodegas y Viñedos Dos Victorias	Toro
90+	Cepas Viejas 2003	Do Ferriero	Rias Baixas
90+	Abadal Seleccio 2001	Masies D'Avinyo	Plá de Bagés
90+	Absis 2001	Parés Baltá	Penedés
90+	D'Anguix 2001	Torres D'Anguix	Ribera del Duero
90-92	Cuvée d'Exception 2004	Paciencia	Toro
90-93	Pétalos del Bierzo 2004	Descendientes de Jose Palacios	Bierzo
91+	Juan Gil 2003	Bodegas Hijos de Juan Gil	Jumilla
91+	Mather Teresina	Vinos Pol	Terra Alta
91+	Pago de Santa Cruz 2001	Viña Sastre	Ribera del Duero
91-93	Amadis 2002	Roñllan Torrá	Priorat
91-94	Tirant 2002	Roñllan Torrá	Priorat
92+	Gran Selección Gran Reserva 1999	Hermanos Pérez Pascuas	Ribera del Duero
92+	Muestra 2001	Quinta de la Quietad	Toro
92-94	Finca Dofi 2003	Álvaro Palacios	Priorat
93+	Clio 2002	Bodegas El Nido	Jumilla
93+	Corullón 2003	Descendientes de J. Palacios	Bierzo
93+	Regina Vides 2001	Bodegas Hermanos Sastre	Ribera del Duero
93-95	Flor de Pingus 2003	Domínio de Pingus	Ribera del Duero
94+	Remírez de Ganuza 2001	Bodegas F. Remírez de Ganuza	Rioja
94-97	L'Ermita 2003	Álvaro Palacios	Priorat
98+	Costers de Viñas Viejas 2003	Celler Mas Doix	Priorat
98+	Único Reserva 1994	Vega Sicilia	Ribera del Duero
96-100	Pingus 2003	Domínio de Pingus	Ribera del Duero

S Rated:

### Web site Resources

Wines from Spain related web sites:

- [www.winesfromspainusa.com](http://www.winesfromspainusa.com)
- [www.spanishwinecellar.com](http://www.spanishwinecellar.com)
- [www.enjoysherry.com](http://www.enjoysherry.com)
- [www.greatmatch.org](http://www.greatmatch.org)
- [www.winesfromspain.com](http://www.winesfromspain.com)
- [www.winesfromspainnews.com](http://www.winesfromspainnews.com)

### General Information:

[www.spainbusiness.com](http://www.spainbusiness.com)

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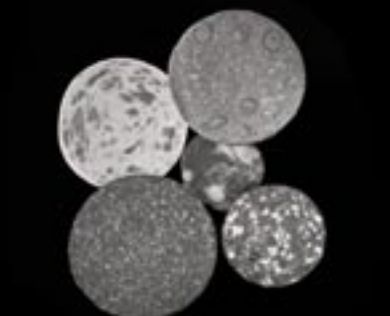
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