

Wine Advocate #188  
April 27, 2010  
Reviews of wines from De Maison Selections, Inc.

## **Spain 2010: Let the Good Times Roll**

### **2006 Hermanos Sastre [Viña Sastre] Pesus Ribera Del Duero, Castilla Leon, Spain \$750**

The flagship 2006 Pesus comes from a small parcel of 82-year-old Tempranillo vines blended with a bit of Cabernet Sauvignon and Petit Verdot. After fermentation in a special stainless steel tank, the wine was transferred into new French oak. It was racked further into new oak three times and aged for a total of 24 months in barrel. Purple/black in color, it emits an aromatic array of sandalwood, pencil lead, Asian spices, incense, truffle, tar, licorice, black cherry, and blackberry. Dense, rich, loaded, and long, it will continue unwinding for a decade and offer a drinking window extending from 2017 to 2036, probably longer.

Vina Sastre is a benchmark estate in Ribera del Duero. It is committed to organic farming and biodynamic principles with the wines naturally made and bottled without fining or filtration. Score 98 -J.M. (WA #188, Apr 2010)

### **2007 Dominio Do Bibei Lacima Ribeira Sacra, Galicia, Spain \$73**

The 2007 Lacima offers a similar aromatic and flavor profile but with a bit more of everything. It is beautifully fragrant, elegant, and concentrated. Hard to resist now, it is sure to evolve and reward those with patience.

Tradition and respect for the past is what Dominio do Bibei, under the leadership of Javier Dominguez, seems to be all about. There is no stainless steel here, with cement and various sizes of wood utilized to contain the wine. There are approximately 100 acres of vines under cultivation, both red and white. Score: 95 -J.M. (WA #188, Apr 2010)

### **2005 Hermanos Sastre [Viña Sastre] Regina Vides Ribera Del Duero, Castilla Leon, Spain \$235**

The 2005 Regina Vides spent 24 months in new French oak. A glass-coating opaque purple color, it reveals a brooding bouquet of mineral, espresso, scorched earth, incense, lavender, Asian spices, and blackberry. Packed, stacked, and buxom, this dense, super-rich, savory offering is still a bit tightly wound and will continue to unfold for another 10 years. It will be at its best from 2015 to 2030.

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### **2005 Hermanos Sastre [Viña Sastre] Pago de Santa Cruz Ribera Del Duero, Castilla Leon, Spain**

**\$80**

The 2005 Pago Santa Cruz is sourced from a single 65-year-old vineyard of the same name and aged in French and American oak for 34 months. A glass-coating opaque purple color, it proffers aromas of pain grille, pencil lead, scorched earth, incense, violets, black cherry, and blackberry. Full-bodied and dense on the palate, it is plush, bordering on Reubenesque, with loads of savory, spicy black fruit, enough structure to continue blossoming for another 5-7 years, and a lengthy, fruit-filled finish. Drink this back-strapping wine from 2015 to 2030.

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**2006 Dominio Do Bibei Lacima  
Ribeira Sacra, Galicia, Spain**

**\$73**

The 2006 Lacima is 100% Mencia fermented in 500-liter barrels and aged on the lees for 20 months. Purple-colored, it proffers a brooding bouquet of cedar, pencil lead, espresso, black cherry, and black raspberry. Dense, structured, and already multifaceted, this powerful Mencia will continue to evolve for several more years and drink well through 2021.

Tradition and respect for the past is what Dominio do Bibei, under the leadership of Javier Dominguez, seems to be all about. There is no stainless steel here, with cement and various sizes of wood utilized to contain the wine. There are approximately 100 acres of vines under cultivation, both red and white. Score: 94 -J.M. (WA #188, Apr 2010)

**2007 Dominio Do Bibei Lalama  
Ribeira Sacra, Galicia, Spain**

**\$38**

The 2007 Lalama offers a similar aromatic profile but on the palate is richer and more layered while cannily combining elegance and power. Its finish is long and velvety.

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**2006 Dominio Do Bibei Brancellao  
Ribeira Sacra, Galicia, Spain**

**\$73**

The 2006 Brancellao, indigenous to Galicia and the first I have tasted, is medium crimson-colored with a slightly brooding bouquet of mineral, rose petals, incense, black cherry, and black raspberry. This is followed by a medium-bodied, plush, ripe yet elegant offering that has an extra dimension of flavor. This unique effort is pleasing to both the intellect and the senses. Master Sommeliers, take note!

Tradition and respect for the past is what Dominio do Bibei, under the leadership of Javier Dominguez, seems to be all about. There is no stainless steel here, with cement and various sizes of wood utilized to contain the wine. There are approximately 100 acres of vines under cultivation, both red and white. Score: 94 -J.M. (WA #188, Apr 2010)

**2005 Luberri Finca Los Merinos**

**Rioja, Spain**

**\$74**

The 2005 Finca los Merinos comes from an old-vine parcel of Tempranillo aged in French oak for 16 months. A glass-coating opaque purple color, it displays a brooding bouquet of cigar box, tobacco, violets, black cherry, and blackberry. This is followed by a layered, spicy, dense, savory wine that is impeccably balanced. It has the stuffing to evolve for 5-7 years and will offer a drinking window extending from 2016 to 2030. Score: 94 -J.M. (WA #188, Apr 2010)

**2006 Dominio Do Bibei Lapena**

**Ribeira Sacra, Galicia, Spain**

**\$73**

The 2006 Lapena is 100% Godello fermented in seasoned 600-liter oak with extended lees contact both in wood and cement vats. Light gold-colored, it displays aromas of mineral, lemon, tropical fruits, and spring flowers. On the palate it has a creamy texture, laser-like focus, superb concentration, and impeccable balance leading to a lengthy, refreshing finish.

Tradition and respect for the past is what Dominio do Bibei, under the leadership of Javier Dominguez, seems to be all about. There is no stainless steel here, with cement and various sizes of wood utilized to contain the wine. There are approximately 100 acres of vines under cultivation, both red and white. Score 93 -J.M. (WA #188, Apr 2010)

**2006 Dominio Do Bibei Lalama**

**Ribeira Sacra, Galicia, Spain**

**\$38**

The 2006 Lalama, the product of an unusually hot and dry year, is 85% Mencia, 7% Garnacha, and the balance Brancellao and Mouraton fermented in 500-liter barrels and aged on the lees for 21 months. It offers up smoke, lavender, mineral, black cherry, and black raspberry aromas leading to a round, complex, smooth, and elegant wine with splendid balance and a lengthy, pure finish.

Tradition and respect for the past is what Dominio do Bibei, under the leadership of Javier Dominguez, seems to be all about. There is no stainless steel here, with cement and various sizes of wood utilized to contain the wine. There are approximately 100 acres of vines under cultivation, both red and white. Score: 93 -J.M. (WA #188, Apr 2010)

**2007 Dominio Do Bibei Lapola**

**Ribeira Sacra, Galicia, Spain**

**\$37**

The 2007 Lapola exhibits a bit more austerity and higher acidity. It, too, has superb concentration, intense flavors, a vibrant personality, and a lengthy finish. Both wines should drink well for another 4-5 years, perhaps longer.

Tradition and respect for the past is what Dominio do Bibei, under the leadership of Javier Dominguez, seems to be all about. There is no stainless steel here, with cement and various sizes of wood utilized to contain the wine. There are approximately 100 acres of vines under cultivation, both red and white. Score: 93 -J.M. (WA #188, Apr 2010)

**2007 Dominio Do Bibei Lapena**  
**Ribeira Sacra, Galicia, Spain**  
**\$73**

The 2007 Lapena is also light gold colored but much more mineral dominated. Aromas of citrus, tropical fruits, and floral aromas lead to a ripe, concentrated, intense offering with a lengthy, pristine finish. For those seeking alternatives to Chardonnay that will work well at the dinner table, this is the place to look.

Tradition and respect for the past is what Dominio do Bibei, under the leadership of Javier Dominguez, seems to be all about. There is no stainless steel here, with cement and various sizes of wood utilized to contain the wine. There are approximately 100 acres of vines under cultivation, both red and white. Score: 93 -J.M. (WA #188, Apr 2010)

**2007 Bodegas Ostatu Lacheras del Portillo (sic)**  
**Rioja, Spain**  
**\$73**

The 2007 Lacheras del Portillo (sic) is a collaboration with Hubert de Bouard of Ch. L'Angelus in Saint-Emilion. A glass-coating opaque purple color, it emits an aromatic array of mineral, earth notes, violets, incense, plum, blackberry, and black cherry. Round and sexy on the palate, it has loads of succulent fruit, superb balance, and a lengthy, pure finish. It will be in its prime from 2013 to 2027. Score: 93 -J.M. (WA #188, Apr 2010)

1999 Hermanos Sastre [Viña Sastre] Pago de Santa Cruz Gran Reserva  
Ribera Del Duero, Castilla Leon, Spain  
\$119

Made only in top vintages, the 1999 Pago Santa Cruz Gran Reserva was aged in seasoned oak for 34 months. It sports aromas of tar, licorice, lavender, Asian spices, and blackberry that lead to a structured, full-bodied, layered wine. With savory flavors, excellent volume and grip, and a lengthy, pure finish, it merits another 5-7 years of cellaring to optimally express itself.

Vina Sastre is a benchmark estate in Ribera del Duero. It is committed to organic farming and biodynamic principles with the wines naturally made and bottled without fining or filtration. Score 93 -J.M. (WA #188, Apr 2010)

**2006 Dominio Do Bibei Lapola**  
**Ribeira Sacra, Galicia, Spain**  
**\$37**

The 2006 Lapola is made from 60% Godello and 40% a combination of Treixadura, Torrontes, and Dona Blanca. There is no malolactic fermentation; the wine has extended lees contact, and is bottled without fining or filtration. Light gold-colored, the nose reveals exotic tropical aromas along with mineral and floral notes. Round, creamy-textured, and rich in the mouth, it has loads of flavor and a long, fruit-filled finish.

Tradition and respect for the past is what Dominio do Bibei, under the leadership of Javier Dominguez, seems to be all about. There is no stainless steel here, with cement and various sizes of wood utilized to contain the wine. There are approximately 100 acres of vines under cultivation, both red and white. Score: 92 -J.M. (WA #188, Apr 2010)

**2008 D Ventura Vina Caneiro**

**Ribeira Sacra, Galicia, Spain****\$30**

The 2008 Vina Caneiro is made from the estate's steepest vineyard. Dark ruby-colored (the deepest of the 3 cuvees) it displays a similar aromatic profile of earth, herbs, and minerals but here the fruit is on the darker side of the spectrum and is layered on the mid-palate with lots of complexity already in evidence. It could well evolve for several years and should offer much pleasure, both for the intellect and the senses, over the next 6-8 years.

D. Ventura is a new project run by Ramon Losada and his family utilizing old family holdings in Ribeira Sacra, a region known for its stunning landscapes and incredibly steep vineyards. The vineyards are organically farmed, the wines are fermented with native yeasts, and all the wines are bottled without filtration. These 3 offerings are produced from Mencia from different vineyard sites and fermented and aged in stainless steel. Score: 92 -J.M. (WA #188, Apr 2010)

**2008 Emilio Rojo****Ribeiro, Spain****\$65**

The unoaked 2008 Emilio Rojo is made from 55% Treixadura, 15% Loureiro, 10% Lado, 10% Albarino, and 10% Torrontes fermented in stainless steel and bottled without filtration. Light gold-colored, it gives up an attractive perfume of mineral, lemon curd, and spring flowers. On the palate it displays terrific minerality, elegance, and savory flavors. This lengthy offering should evolve for 1-2 years and drink well for another 5. Score: 92 -J.M. (WA #188, Apr 2010)

**2006 Joan d'Anguera Bugader****Monsant, Spain****\$74**

The 2006 Bugaderis is 95% Syrah and 5% Garnacha aged in French oak for 14 months. It displays a bouquet of sandalwood, smoke, blackberry, and blueberry. This is followed by a forward, sweetly-fruited wine with enough underlying structure to evolve for 4-6 years. Rich, concentrated, and impeccably balanced, it will be at its best from 2014 to 2021 if not longer. Score: 92 -J.M. (WA #188, Apr 2010)

**2005 Bodegas Ostatu Reserva****Rioja, Spain****\$33**

The 2005 Ostatu Reserva was sourced from older vines and aged in French oak for 14 months. Deep purple-colored, it proffers a slightly brooding bouquet of spice box, incense, tobacco, and blackberry. Structured and dense on the palate, it is packed with spicy fruit. Give it 4-6 years of additional cellaring, and drink it from 2014 to 2025. Score: 91+ -J.M. (WA #188, Apr 2010)

**2009 Bodega Gurrutxaga Txakoli Gurrutxaga****Bizkaiko Txakolina, Spain****\$19**

Bodega Gurrutxaga's 2009 Txakoli is made from 60% Hondarribi Zuri, 20% Mune Mahatsa, and 20% Txori Mahatsa fermented in stainless steel. Light straw-colored, it offers up an enticing nose of mineral, sea salt, baking spices, citrus, and floral notes. Crisp, concentrated, and vibrant, it will pair beautifully with raw bar over the next 12-18 months. Score: 91 -J.M. (WA #188, Apr 2010)

**2005 Luberri M A**

**Rioja, Spain****\$31**

Luberring's 2005 M.A. is 100% Tempranillo aged in French and American oak for 16 months before bottling without filtration. Deep purple-colored, it shows off an impressive nose of cedar, tobacco, spice box, violets, and blackberry. On the palate it is concentrated, structured, and savory with 4-5 years of aging potential. It will be at its best from 2014 to 2025. Score: 91 -J.M. (WA #188, Apr 2010)

**2009 Uriondo****Bizkaiko Txakolina, Spain****\$17**

The 2009 Uriondo Txakolina was made from 70% Mune Mahatsa and 30% Txori Mahatsa fermented in stainless steel. Light straw colored, it displays an enticing nose of mineral, sea salt, green apple, and pear. Dense and mouth-filling despite being light in body, this crisp, intense, vibrant, lengthy white is totally refreshing. Score: 91 -J.M. (WA #188, Apr 2010)

**2008 A Coroa A Coroa****Valdeorras, Spain****\$20**

A Coroa's 2008 A Coroa is 100% Godello fermented in stainless steel followed by 6 months of lees aging. Light gold-colored, it exhibits an enticing nose of mineral, lemon curd, baking spices, and spring flowers. Creamy-textured, focused, and concentrated, this spicy, lengthy offering should drink well for another 3 years. It is an outstanding value. Score: 90 -J.M. (WA #188, Apr 2010)

**2009 Ameztoi Txakolina****Getariako Txakolina, Pais Vasco, Spain****\$19**

Ameztoi's 2009 Txakolina is light straw-colored with a come hither nose of mineral, green apple, citrus, and sea salt. Crisp and vibrant on the palate with residual CO2 livening things up, this dry, intense offering will drink well for another 12-18 months. Score: 90 -J.M. (WA #188, Apr 2010)

**2008 Do Ferreiro Albarino****Rias Baixas, Galicia, Spain****\$27**

Do Ferreiro's 2008 Albarino was fermented with native yeasts in stainless steel. Medium straw-colored, it displays an enticing perfume of mineral, lemon, spring flowers, and baking spices. On the palate, this terroir-driven Albarino has plenty of spicy fruit, excellent intensity and balance, vibrancy, and a refreshing finish. Drink it over the next 3 years. Score 90 -J.M. (WA #188, Apr 2010)

**2008 D Ventura Pena Do Lobo****Ribeira Sacra, Galicia, Spain****\$23**

The 2008 Pena do Lobo is a bit more terroir driven. Mineral, herb notes, and damp earth aromas along with cherry blossom and black raspberry lead to a wine with bracing acidity balanced by racy red fruits. This lengthy effort should drink well for another 5-6 years.

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**2008 D Ventura Vina Do Burato**

**Ribeira Sacra, Galicia, Spain**

**\$20**

The 2008 Vina do Burato is crimson-colored with a nose of mineral, damp earth, cranberry, and black cherry. Medium-bodied and firm on the palate, it has a good core of fruit, plenty of flavor, and a medium-long, fruit-filled finish.

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**2007 Joan d'Anguera Finca l'Argata**

**Tarragona, Spain [Montsant, Spain]**

**\$30**

The 2007 Finca l'Argata is made up of 40% Syrah, 40% Garnacha, and 20% Cabernet Sauvignon aged in French oak for 12 months. Aromas of earth, mineral, spice box, violets, black cherry, and blueberry lead to a layered ripe, succulent offering that will benefit from another 2 years of cellaring. It should be at its best from 2012 to 2019. Score: 90 -J.M. (WA #188, Apr 2010)

**2008 Joan d'Anguera La Planella**

**Tarragona, Spain [Montsant, Spain]**

**\$22**

Joan d'Anguera's 2008 Planella is a blend of Mazuelo, Syrah, Garnacha, and Cabernet Sauvignon aged in French and American oak for 11 months. Purple-colored with legs that coat the glass, it gives up a nose of spicy black fruits leading a friendly, forward, succulent wine that offers great value. Drink it over the next 6 years. Score: 90 -J.M. (WA #188, Apr 2010)

**2009 Biurko Gorri Arbanta**

**Rioja, Spain**

**\$14**

The 2009 Arbanta is 100% organically grown Tempranillo fermented and aged in stainless steel. Dark ruby-colored, it gives up aromas of spice box, violets, and black cherry. Vibrant on the palate with plenty of natural acidity balanced by loads of fruit, this superb value will provide pleasure over the next 3 years. Score: 89 -J.M. (WA #188, Apr 2010)

**NV Avinyo Rosado**

**Penedes, Spain**

**\$25**

The N.V. Cava Rosado is medium pink colored with aromas of cherry blossom and strawberry. Ripe and flavorful on the palate, this dry sparkling wine will match well with jamon Iberico over the next 2 years. Score: 89 -J.M. (WA #188, Apr 2010)

**2009 Doniense Gorrondona Gorrondona Tinto Txakolina  
Bizkaiko Txakolina, Spain**

**\$28**

A rare red Txakoli, the 2009 Gorrondona Tinto is made from 150-year-old pre-phylloxera Hondarribi Beltza vines. It was fermented with native yeasts in stainless steel. Cherry red in color, it offers up a carbonic-like, red fruit nose of red currants, cranberry, and raspberry. Light-bodied, crisp, and refreshing, it will drink well over the next 2-3 years. Score: 89 -J.M. (WA #188, Apr 2010)

**2006 Hermanos Sastre [Viña Sastre] Crianza  
Ribera Del Duero, Castilla Leon, Spain**

**\$27**

The 2006 Crianza was aged in new French oak for 18 months. It displays a bouquet of smoke, cigar box, espresso, lavender, and blackberry. Structured on the palate with good depth of flavor and excellent volume, it will evolve for 2-3 years and deliver prime drinking from 2012 to 2019.

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**2009 Arabako Txakolina Xarmant  
Arabako Txakolina, Spain**

**\$17**

Xarmant's 2009 Txakolina is made from 80% Hondarribi Zuri and 20% Hondarribi Zuri Zerratia fermented in stainless steel. From a vintage described by the importer as "nervy, minerally", this light straw-colored wine gives up aromas of green apple, mineral, and citrus. Crisp on the palate with a good core of fruit, this balanced, lengthy effort will pair beautifully with raw bar over the next 12-18 months. Score: 89 -J.M. (WA #188, Apr 2010)

**NV Avinyo Brut Reserva  
Penedes, Spain**

**\$15-\$16**

Avinyo's N.V. Cava Brut Reserva offers up a nose of biscuit, baking spices, apple, and pear. This is followed by a crisp, dry, tasty effort meant for drinking over the next 2 years. Score: 88 -J.M. (WA #188, Apr 2010)

**2009 Avinyo Vi d'Aguila  
Penedes, Spain**

**\$15**

The 2009 Vi d'Aguila is made from Petit Gran Muscat using the Charmat method with secondary fermentation occurring in tank. It offers up aromas of spring flowers, honey, and tropical scents leading to a just off-dry frothy wine that is the perfect brunch beverage. All three of these sparkling wines are excellent values. Score: 88 -J.M. (WA #188, Apr 2010)

**2008 Garciarevalo Tres Olmos**  
**Rueda, Castilla Leon, Spain**  
**\$17**

The 2008 Tres Olmos is made from pre-phyloxera Verdejo vines with the wine aged sur lie for 6 months. Mineral, floral, and spiced apple aromas are followed by an elegant rendition of Verdejo with a creamy texture, concentrated flavors, and a lengthy finish. Drink it over the next 2-3 years. It, too, is an excellent value. Score 88 -J.M. (WA #188, Apr 2010)

**2009 Garciarevalo Casamaro Blanco**  
**Rueda, Castilla Leon, Spain**  
**\$13**

Gaciarevalo's 2009 Casamaro Blanco is 90% Verdejo and 10% Viura fermented in tank. Medium straw-colored, it displays a nose of baking spices, mineral, citrus, and pit fruits. Crisp, balanced, and intense in the mouth, this spicy offering will provide pleasure over the next 12-18 months. It is an excellent value. Score 88 -J.M. (WA #188, Apr 2010)

**2007 Bodegas Ostatu Ostatu**  
**Rioja, Spain**  
**\$23**

The 2007 Ostatu is 90% Tempranillo and 10% Graciano aged in French and American oak for 12 months. Purple-colored, it sports a nose of cedar, tobacco, and black cherry. Ripe and fruity on the mid-palate, it is a forward effort that can be enjoyed over the next 6 years. Score: 88 - J.M. (WA #188, Apr 2010)

**2008 Hermanos Sastre [Viña Sastre] Tinto**  
**Ribera Del Duero, Castilla Leon, Spain**  
**\$20**

The 2008 Tinto is 100% Tempranillo (as are all but one of these wines) aged for 7 months in American oak. It offers up aromas of cedar, spice box, pencil lead, violets, and blackberry leading to a ripe, sweetly-fruited, savory offering meant for drinking over the next 5 years. It is an excellent value.

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**2009 Bodegas Ostatu Blanco**  
**Rioja, Spain**  
**\$15**

The 2009 Ostatu Blanco is 90% Viura and 10% Malvasia fermented and raised in stainless steel. Light straw-colored, it delivers aromas of spring flowers, lemon, and baking spices. Smooth-textured, ripe, and spicy, it is meant for drinking over the next 2-3 years. Score: 87 -J.M. (WA #188, Apr 2010)

**2009 Yunquera Albillo**  
**Castilla Leon, Spain**  
**\$17**

The 2009 Yunquera is made from 100% Albillo fermented and aged in stainless steel. Medium straw-colored, it displays a nose of mineral, lemon, and lime. Crisp, dry, and fresh, it has a lively

acid backbone, good balance, and a clean finish. Drink this very good value over the next 3 years.

Bodegas y Vinedos Valduero is a medium-size winery in Ribera del Duero that has expanded operations and is producing wine from several DOs. There is one white wine among the new releases Score: 87 -J.M. (WA #188, Apr 2010)

**2009 Ameztoi Rubentis Txakolina**  
**Getariako Txakolina, Pais Vasco, Spain**  
**\$19**

The 2009 Rubentis Txakolina is made from 50% Hondarribi Beltzai and 50% Hondarribi Zuri fermented in stainless steel. Light pink in color, it displays a reticent perfume of cherry blossom and strawberry. On the palate it is light and crisp with a bit of residual CO<sub>2</sub> giving it lift. However, if the truth be told, there are far better places to look for Spanish Rose in the 2009 vintage. That said, there is no substitute for Txakoli and in 2009 conditions were close to ideal. Score: 86 -J.M. (WA #188, Apr 2010)

**2009 Bodega Gurrutxaga Txakoli Gurrutxaga Rosado**  
**Bizkaiko Txakolina, Spain**  
**\$19**

The 2009 Rosado was fermented in stainless steel. Light pink-colored, it offers up aromas of rhubarb, earth notes, moss, and cherry blossom. Crisp, savory, and quite unique in its flavor profile, it should drink well for the next 12-18 months. Score 86 -J.M. (WA #188, Apr 2010)