



Viva Espana! Ole, ole, ole, ole!

by Collin Williams

At long last Spain has a World Cup Victory! As you can imagine, this is personally thrilling for me as a passionate Spain aficionado. All week I have been talking to our business partners and friends associated with our Spanish wines who are all as excited as I am that Spain has risen to the top of the Futbol hierarchy. This got me thinking, what better time than now to run a sale on a couple of my favorite Spanish wines at Spec's! For the next couple of weeks, I will be showcasing those Spanish wines that are available for a limited time at amazing prices. You'll have to tune in to see which ones are available as the sale will go quick.



Bodegas Muga Reserva 2005 (DOC Rioja)

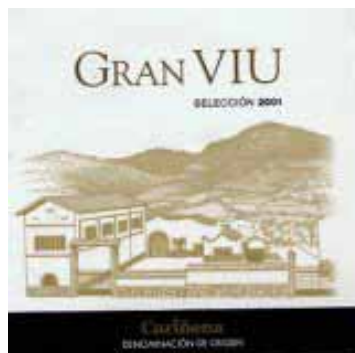
Normally priced - \$20.43

Sale price through (7/24) - \$17.99

(Savings of \$2.44 per bottle)

90pts - Wine Advocate

The purple-colored 2005 Muga Reserva, a blend of 70% Tempranillo, 20% Garnacha, and the balance Mazuelo and Graciano. It was aged for six months in wood vats followed by two years in new French and American oak. It delivers an alluring nose of cedar, tobacco, earth notes, mineral, and black cherry. This is followed by an elegant wine with good depth and enough ripe tannin to evolve for several years. Nicely balanced and long in the finish, it will be at its best from 2012 to 2020 if not longer.



Gran Viu Seleccion 2001 (DO Carinena)

Normally Priced - \$27.75

Sale Price through (7/24) - \$19.99

(Savings of \$7.76 per bottle)

92pts - Wine Advocate

A large step up is the 2001 Gran Viu Seleccion, a blend of Garnacha, Cabernet Sauvignon, Tempranillo, and Syrah. It spent 12 months in used French and American oak and was bottled unfiltered. Purple in color and already emitting complex aromatics after 5 years in bottle, there are expressive scents of spice box, forest floor, earth, meat, and blue fruits. Medium to full-bodied, the wine has layers of ripe, concentrated fruit, supple tannins, and superb balance straight through to the 45-second finish. Drink this superb effort over the next decade. It is also an excellent value. Kudos to the Pablo family!



Pardevalles Prieto Picudo Gamonal 2006 (Vinos de la Tierra Leon)

Normally priced - \$19.10

Sale Price through (7/24) - \$14.99

(Savings of \$4.11 per bottle)

90pts - Wine Advocate

The 2006 Gamonal is 100% Prieto Picudo aged for 9 months in new French and American oak. Dark ruby-colored, it reveals an expressive bouquet of cedar, spice box, cherry, and black raspberry. This leads to an elegant, smooth-textured wine with excellent depth and concentration. The flavors dance gently across the palate into a pure, lengthy finish. Drink this stylish effort over the next 6-8 years.



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with feedback.