

SIERRA CANTABRIA 2018 RESERVA UNICA RIOJA, SPAIN

TASTING NOTES:

Bright ruby. Expressive aromas of redcurrant, cherry, licorice. Juicy in the mouth, with red fruit flavors mixed with toasty vanilla and underlying mineral notes. Penetrating acidity extends the long, spicy, floral-dominated finish.

WINERY INFO:

Bodegas Sierra Cantabria was founded by Guillermo Eguren, a self-made bodeguero, who was, in the family tradition, a viticulturist.

His family, native to San Vicente de La Sonsierra, one of the most sought-after terroirs in Rioja, had grown grapes in Rioja Alta and Alavesa since the 1870's. For decades the family sold their grapes to local producers, but Guillermo recognized the potential that his family's vineyards had to create great wine and founded Bodegas Sierra Cantabria in 1957. Today, the fourth generation of the Eguren family directs all aspects of the winemaking process. The family still prides themselves as viticulturists first, and as a result, all the grapes are estate grown. As viticulturists in Rioja Alavesa, they grow a vast majority of Tempranillo, with only a small percentage of Garnacha and Graciano, as they recognize that Garnacha and Graciano do not ripen reliably in northern Rioja. Although the family's business has evolved over the years through the foundation of other projects, Bodegas Sierra Cantabria comprises their most traditional, classic styled wines. The wines are made from a blend of selected vineyards, as opposed to Viñedos Sierra Cantabria, which is the family's collection of single vineyard wines.

Composition: 97% Tempranillo, 3% Graciano

Aging: 24 months oak barrels

Alcohol: 14%



Regular Price. . . \$37.99 CLUB CRUSH PRICE. . . \$34.19

VINA COBOS 2021 BRAMARE MALBECC LUJAN DE CUYO, ARGENTINA

TASTING NOTES:

Deep purple color. Aromas of ripe red and black fruit mixed with spicy notes of vanilla, clove, cinnamon and cigar box. Hints of confectionery. Concentrated palate with sweet tannins and a velvety texture.

WINERY INFO:

Viña Cobos makes wines that are authentic expressions of the terroir from which they come. Paul Hobbs, founding partner and winemaker at Viña Cobos, has worked since 1988 in the exploration of the different terroirs of Mendoza, looking for the most distinguished regions in Luján de Cuyo and the Valle de Uco, to produce wines that uniquely express their origins.



Sustainable farming methods in the vineyard contribute to consistent yields of healthy fruit. In the winery, careful treatment of the grapes and meticulous winemaking techniques result in complex and elegant wines of subtlety and balance. With the inaugural vintage of Cobos Malbec in 1999, Viña Cobos marked a milestone in viticulture, defying existing standards and firmly positioned Malbec and Argentina on the international wine scene. Since then, our prestigious wines have been recognized around the globe by critics and consumers alike.

Composition: 100% Malbec

Ageing: 15 Months in 40% New Hungarian Oak Barrels

Alcohol: 14.8%

Regular Price. . . . \$46.99 CLUB CRUSH PRICE. . . . \$42.29
