

TABERNA DEL ALABARDEIRO

*And Sommelier Gustavo Iniesta Are Offering this Month two Specials Deals
with two Amazing Wines:*



D.O. Rueda

Jose Pariente 2008.

Grapes: 100% Verdejo.

The grapes come from a 40 year old, 6 hectare estate vineyard and from purchased grapes grown nearby. Although the climate is continental, with hot summers, the grapes are grown at an altitude of 500m above sea level, ensuring cool nights that protect the aromatic intensity of the grapes. Jose Pariente uses inert gas (nitrogen) in all the must handling, from the moment the juice is liberated until the wine is safely in the bottle to minimize oxidation. The grapes are gently crushed in pneumatic presses, cool maceration for 48 hours. The juice is then fermented under temperature-controlled conditions (55°-60° F), and takes as long as 31 days. The wine is in contact with its lees for 20 days. Stabilization and light filtration occur before bottling.

Regular Price: ~~\$ 55.00~~

By the Glass: \$8.00

Special: \$ 35.00 !!

AND



D.O. Ribera del Duero

Erial TF 2006

Grapes: 100 % Tempranillo

Erial Tradicion Familia Rivera-Aparicio (Erial TF) is aged for 16 months in oak barrels consisting of French oak (85%) and American oak (15%) and is designed with a different selection of grapes than Erial. The source of the grapes are 80 years old vines located in Pesquera de Duero area. It is 100% tempranillo grape variety. The color is deep purple, bright and clean. The nose is very intense with lots of ripe fruits such as plums and figs, balsamic and spice aromas such as eucalyptus, clove, white pepper, and black ink. Very complex and well integrated with the oak. On the palate is concentrated and long. Great balance between fruit, acidity and silky tannins.

Regular Price: ~~\$ 90.00~~

By the Glass: \$ 13.00 !!

Special: \$ 60.00 !!

