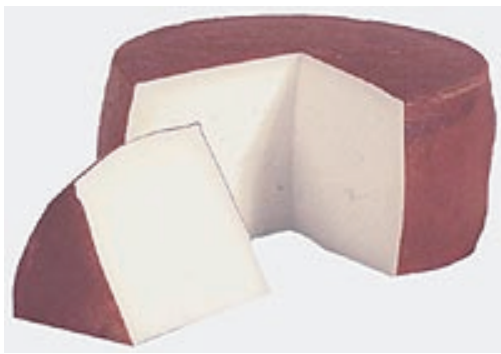


2002 Pago Malarina "Vallobera," Grenache-Tempranillo Blend, Rioja 15.75

Bright kirsch aromas, young fruit with flavours of red berries, mineral notes, fine vanilla nuances with tender toasting, strong, supple tannins, sumptuous body with good balance. Will age nicely through 2008

Granacha wines are sweet, fruity, and very low in tannins. They're usually lacking in color, except in growing areas where yields are low. The vine originated in Spain where it's called Garnacha; Garnacha Tinta (or Garnacho Tinto) and is the most widely cultivated red-wine grape in Spain. It's widely planted in navarra and in many of the hotter areas of Spain including carifena, la mancha, penedès, rioja, and utiel-requena.



Drunken Goat aka "Queso de Murcia"

The region of Murcia, in southeastern Spain, is the birthplace of the Murciano-Granadina, the best milk producing goat breed in the country. It is a rustic animal, well acclimatized to the heat and aridness of the Mediterranean region, but with centuries of genetic selection for milk production.

Production process.

The " Queso de Murcia curado" (Aged Murcian cheese) is one of pressed paste, washed and not cooked, of intense white color, creamy and elastic texture, that is sold 45 days from the day of manufacturing in big pieces (1 and 2 Kg.) and 30 days from manufacturing in small pieces (400gr.)

During ripening, by immersion a variable amount of time, the cheeses are bathed in red wine twice, giving the rind its characteristic color and imparts a strong floral bouquet, providing the characteristic aroma.