

2001 Zumaya, Tempranillo, Ribera del Duero -- \$14.50

Opaque purple color and classic aromas of flowers, black currants, leather, smoke and vanilla make this blend of 65% Tempranillo, 25% Cabernet & 10% Merlot a powerful and full-bodied yet harmoniously integrated and silky-textured blockbuster of a wine.

Tempranillo

[tem-prah-NEE-yoh; tem-prah-NEE-lyoh]

An important red wine grape native to northern Spain and widely cultivated in the northern and central parts of that country. Tempranillo produces its best results in the cooler growing regions of Rioja Alavesa, Rioja Alta, ribera del duero, and parts of penèdes. In these areas, Tempranillo can generate deep-colored wines with characteristics of strawberry, spice, and fresh tobacco. Because of its lower acid and alcohol levels, Tempranillo is usually blended with other grape varieties. It's a principal component in the famous rioja wines, which are usually blended with Garnacha (grenache), Mazuelo, and graciano. It's also the dominant red variety of valdepeñas and la mancha; both areas call the grape Cencibel. In different regions of Spain, Tempranillo goes by various names



Torta del Casar

Aged cheese, from soft to semi-cured, made with unpasteurized raw milk.

Torta del Casar is mostly made in and around the small town of Casar de Cáceres. While La Serena is produced in the south-east. Both are small, disc-shaped cheeses. The difference lies in that the torta ferments intensely turning the paste into a liquid mass that can be eaten with a spoon. The Serena is more compact and tight.

Here two artisanal cheeses are produced, strongly rooted in their environment and associated with one particular breed of sheep- the Merino. These are the Torta del Casar and La Serena. These cheeses are still hand made with raw milk from Merino sheep. The sheep graze on fresh grass and acorns. They produce very small quantities of milk, containing a large proportion of dry extracts and fats.

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