

Spanish Reds: Ready to Drink and Available to Buy

Something different from Winetasters: a "Try and Buy" tasting event. And the theme is premium Spanish red wines that are currently available (through consignment) and ready to drink, but also with excellent aging potential.

Why Spanish reds? Unlike so many areas in the wine world, Spain has a long tradition of aging its best wines, both in the barrel and in the bottle, before they are sent out to the marketplace. Witness the many "reservas" and "gran reservas", where specified aging periods are required by Spanish wine law. And who benefits from this? We do, of course. Maybe that helps explain why the best Spanish wines seem to fly off the shelves so quickly.

But there are also so many more good examples than just those at Vintages. For this event, we are pleased to partner with Azureau Wine Agency who specializes in top quality Spanish wines and who will be bringing several of their better ones for us to sample. And if we like them, we will be able to place orders directly with Azureau. These will be in case lots (6 bottles per case in many instances, especially the top end wines, others in cases of 12), so tasters will be encouraged to share orders with friends, if they don't want full cases for themselves.

Most of the wines to be tasted will be tempranillo-based Reservas and Gran Reservas (or equivalent) from the famous Rioja district and the equally good Ribera del Duero and Toro regions, along with a few non-tempranillo treasures from the south-east of Spain where monastrell (mourvedre) shines. The wines are all from top estates and regularly get high marks from the well-known wine critics – they are:

- Rioja Vega 2009 Gran Reserva – Rioja
- Roda 2012 Reserva – Rioja
- Corimbo 2012 – Ribera del Duero
- Corimbo I 2010 – Ribera del Duero
- Teso la Monja 2013 Almirez – Toro
- Teso la Monja 2013 Romanico – Toro
- Castano 2012 Casa Cisca – Yecla
- Castano 2012 Casa de la Sera – Yecla
- Celler del Roure 2009 Maduresa – Valencia

Please join us for what should be a tasty event and a great opportunity to add some Spanish gems to your cellar.

As always with our tastings, this event will be strictly non-smoking, and we request your cooperation in not wearing any scented after-shave or perfume. Using public transit is strongly encouraged.

Date: Wednesday, January 11, 2017
Time: 6:45 p.m.
Limit: 88 people

North York Memorial Community Hall
5110 Yonge St. (under library)
North York Centre Subway

Cancellations accepted up to Monday, January 9, 2017 — Jennifer Curran (905-829-4675 **evenings**). **No reservations by phone, please.** No confirmations will be issued — you will be contacted only if we are sold out. First come basis. Non-members may attend at guest rates, but preference will be given to members.

You can register online using a credit card at www.winetasters.ca, or send in this form with a cheque.

GST/HST account: 844742619RT0001

Business Name: Winetasters Society of Toronto

Tear and Enclose

Cheque payable to:
Winetasters Society of Toronto
c/o Jennifer Curran
1534 Prince John Circle
Oakville, Ontario
L6J 6T3

Names: _____

Phone: H (_____) _____
W (_____) _____

Cheque Enclosed for: Spanish Reds: Try and Buy

Yes, I wish to sit at a New Members Table with an expert to answer my questions.

_____ Members @ 49.00 each (incl. HST) _____
_____ Guests @ 55.00 each (incl. HST) _____

Total _____

