

## **Toro -a fine red wine find from Spain**

Well "tax day" is not a date which most of us celebrate, yet it is always nice to have it behind us. Regardless if you filed an extension, or got your forms out of the way, it is time to devote some attention to a much more rewarding topic: Wine.

Spring is here and summer around the corner. When I discovered today's wine at the end of January, for some reason, I kept thinking about what a great summer drink this will make. I am not sure if it was that special taste you find in full Spanish red, or the diversity of food this could match....It's one of those things I sometimes find hard to articulate -you will just have to get a little adventurous and i am sure that you will be amply rewarded.

Toro -the region, is not yet a household name, though it is gaining ground fast as a great source of value wines. Located west of the region of Castilla y León. In the province of Zamora not far from the upper regions of the famous port producing area of Portugal. The awakening started in the late 80's and early 90's. The Ribera del Duero appellation was gaining momentum with a new wave of tasty and internationally popular wines. With world famous wines often costing hundreds of dollars, the best established vineyard land was getting expensive.

Pioneers such as Alvario Placio, and wineries such as Vega Sicillia were looking for additional projects, and the region down river to the West presented the perfect opportunity. It was already cultivated back in Roman times. Altitudes of 620-750m with climatic conditions featuring hot and & sunny days yet still benefiting from a cooling Atlantic proximity and cold winters. All make for great grape growing conditions.

With good drainage features in the soil, hearty un-grafted root stocks of Spain's most famous red grape, the Tempranillo managed to survive the phylloxera epidemic which destroyed many vineyards in the 1870's. The region's isolation contributed to the genetic development of a unique clone: the "Tinto de Toro" grape which in 1990 was recognized and registered as a unique wine of the region. (think of Sangiovese Grosso in Brunello for an interesting comparison).

It is the Tinto de Toro grape which produces the finest wines from this region and the source for today's featured wine.

### **\$\$\$ Today's Wine Deal \$\$\$**

#### **CARO DORUM ISSOS Toro 2005 \$28/bot.**

Over the past 10-15 years wines such as Pintia and Numanthia have paved the way for Toro. Offering great value for their quality. They still represent great value, yet - they sell for more than twice the price of the Issos. The wine is Made by Bodega Carmen Rodriguez, which also makes a high end "Selection Especial " from very old vines to compete in the \$70+ market. Yet, it is the Issos that really stood out for me at an industry tasting- featuring many small hand crafted wines from Spain. It was hands down the "find of the tasting", and I have had several chances to confirm my positive impressions since. (Yes- Just the kind of work that makes this gig worth while....)

What you get is a classic Tinto the Toro - the wine walks that nice line which will appeal to those who like the Smokey, extraction of traditional Spanish red wines, yet it has a rich



aromatic profile and great fruit extraction making it very enjoyable young. Not too much oak just enough to balance the rich fruit: It never gets overdone or syrupy. There is a nice layer of moderate tannins here which should contribute to additional nice aging for several additional years should you choose to lay down a few bottles. The color is purple ruby dark, The aromatics come on strong with sweet seductive scents: Black Cherry, currant and plum, blackberries creme de cassis. The flavor is plush but not over extracted. There are some smokey chocolaty flavors which will work great with grilled meats, yet this will also work well with rice or pasta based dishes and flavorful salt water fish. It is a wine worth sipping over several hours: Follow it as it sits in the decanter, you get more substances as it is exposed to air. With time, a nice mineral component attributed to the 25 year old vines makes it appearance. It is a unique and tasty wine, and a lot of fun to surprise your wine loving guests with, at a BBQ party when matched against the standard selections in such events.

I know there will be several of these consumed on the patio at my house this summer. A solid performer and very well priced. Enjoy.

**Special Notice:**

I will be away on a working vacation next week. So no wine featured on NFTC. If you have wines you ordered and would like to pick up, please do so over the next few days. I will return to the regular format of featured wines the following week.

**Thanks for all your support and referrals.**

**Tell your friends, share the wine, & spread the good vibe. Cheers!**

*Paul David*, Chief Fermented Grape Taster.

**WINEPAIRINGS**

- Your wine concierge service. Contact us for all your Wine needs. [Our full range of Services](#)

**To Purchase, or Contact Us: Send us a reply**

**Email : [paul@winepairings.biz](mailto:paul@winepairings.biz) or Tel: 303-331-8008**

