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**WINEPAIRINGS**  
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Your Source of Wine for Every Occasion

**Notes From The Cellar "NFTC" Newsletter**  
*September 10, 2009*



### **A Mature Red from Spain**

Labor day is behind us and I know many of you are looking forward to the upcoming holiday season. Spending time with family & friends takes on a special meaning, especially when times are challenging.

A nice bottle of wine adds to any gathering and I am privileged to be involved in a business that adds a little something extra to such occasions. It's very rewarding to hear how much you enjoy some of the wines from NFTC. I appreciate and thank all of you, and will continue the pursuit of finding the finest wine deals for your table.

We obviously struck a chord last week with our last offering of a German wine with some bottle age on it - a quick sell out, it brought into focus the desire many of you have for wines that are ready to drink. The unfortunate reality is that there are not many such wines -good ones to start off with, that have been properly stored and cared for -available for sale in the market place. When you do find them, they can cost many multiple times the original release price. Anytime we can find something near it's original cost or close to current release price -we give it a special consideration and if it's good we will try and get as much as possible.

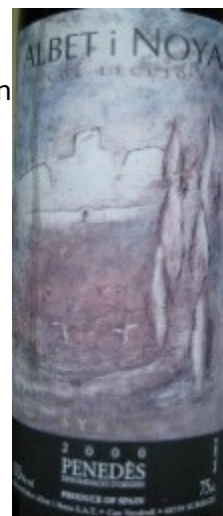
Today we are featuring such a wine and this time it's a red. Quantities are very limited so lets go with **2 bottles per customer max.** to give more of you a shot at this.

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

# Bodegas ALBET I NOYA Syrah Col Leccio 2000

~~\$34~~/bottle, or ~~\$32~~-/bottle- with our cash discount

Albet I Noya is the first Organic winery in Spain. Located in the Northeast region of Penedes, it is fairly close to France and the region benefits from the maritime influence of the Mediterranean. This region is famous for producing Spain's most recognized sparkling wine; Cava, but other grapes are cultivated here as well. Today's featured wine was made from Syrah grapes grown in a very special place; the "El Bosc" vineyard which is located at an attitude of 360 meters with a perfect south west exposure. Care is taken to produce the finest fruit with emphasis on quality not quantity . It is perhaps the closest expression you will find in Spain to the world famous Syrah style of the Northern Rhone. Come to think about it, there is a lot in common here both in conditions as well as the flavor profile of the wine. The only problem is a lack of recognition in the market place, as most of the more famous red wines of Spain rely on more traditional grapes such as the flagship Tempranillio. So, back in the day when the winery introduced a high end Syrah to be released in the US at around \$35 the wine fit into the category of what is called in the wine business as a "Hand sell item" something to be offered in specialty shops or high end restaurants, not something you will normally find on a retailers shelf. Lucky for us a small stash was left at an importer and once I tasted the wine I was very happy to scoop up all they had.



**If you are a fan of Syrah from Cote Rotie or Hermitage** you will enjoy this medium body wine, very much in the same classic expression. Give this 20 minutes to ½ an hr. in a decanter to fully blossom and you will be rewarded with aromas of dark red & black fruit mixed with a little road tar and that nice black pepper spice hint. With 9 years of age from the vintage, and about 5 years of perfect storage from release this is a real treat and to top it off below the suggested original release price. Really not a very hard call.

## **Events:**

**Creative Adoptions Inaugural Fashion Celebration event** at Elway's Cherry Creek, October 3, 2009 at 5:00-8.00 p.m. Creative Adoptions together with Neiman Marcus & Elways present a fashion show, food & a silent auction For more information [creative adoption event](#)

This weekend is a busy one for Denver food & Wine lovers:

**The 5th annual Denver Food & Wine Classic Grand Tasting** is back again this Saturday at Metro State College noon to 4pm. Additional events and dinners on Thursday & Friday as well... -get the full low down [here](#)

**Denver International Wine Competition** Consumers Choice Tasting Saturday September 12, 2009, 4-6pm. The Warwick Denver Hotel, 1776 Grant St, Denver, CO  
[DIWF](#)

**Thanks for all your support and referrals.  
Tell your friends, share the wine, & spread the good vibe. Cheers!**

*Paul David*, Chief Fermented Grape Taster.

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**Please note that you must be at least 21 years old to order or receive alcohol from this newsletter. All orders require the signature of a person at least 21 years of age.**

