



UNCORKED BY THE SEA

Cellar Club August 2024



2015 Torre de Ona by La Rioja Alta Reserva Finca Martelo- Rioja, Spain

Hailed as the star red variety in Spain's most celebrated wine region, Tempranillo from Rioja, or "Rioja," produces elegant wines with complex notes. Torre de Ona was forged in 1995, when La Rioja Alta, S.A. led this exciting project with the aim of making an excellent quality wine incorporating all the personality of the best vine plots in the prestigious Rioja Alavesa area. The release of this wine was an important milestone for Torre de Oña, where they look for the typicity of Rioja Alavesa through a blend of old-vine Tempranillo with 6% other varieties- Mazuelo, Garnacha and even white Viura. 2015 was a healthy harvest, and the wine shows a nice combination of power and elegance. It's clean and modern but with a traditional twist, some developed aromas and very fine chalky tannins from the limestone-rich soils. This wine is supple, polished and harmonious, and shows cherry, tea, vanilla, leafy and spicy notes, with modest and balanced tannins and acidity with focus and length. 94 PTS RP, 92 PTS WS

Pairings: The structure and elegance of the Finca Martelo 2015 makes it a perfect food companion. The long finish makes it perfect with braised and roasted meats, as well as game and cured sausages.

2019 Vinos Del Panorámico Rioja Blanco- Rioja Alta, Spain

Panorámico was born from a vision to discover extraordinary 'Majuelos' (tiny old vineyards) and craft distinctive wines from old vines. 'Wine as a Landscape' encapsulates the essence of this remarkable project. Brand new to the US, but very prominent on Michelin-starred tables across Europe and the UK are the brilliant wines of Panorámico. Daniel Rodriguez began Panorámico with his cousin, Alejandro, to begin this project focused on reclaiming tiny parcels of old vines in La Rioja Alta. Panorámico Blanco is a modern expression on white Rioja and is sourced from 50 year old vines. The grapes were hand harvested from multiple vineyards of different altitudes starting from 750 meters. A reductive, fresh style of wine that highlights this unique limestone terroir. This wine is made of 80% Viura and 20% Malvasia. At 750+ meters elevation, these are old goblet-trained vines with an average age of 40+ years. A wine that highlights this unique limestone terroir, with bright fruit and a hint of nuttiness.

Pairings: Spicy fish tacos, swordfish on the grill, any seafood, poultry, pizza, pasta, cheese, and cured meats