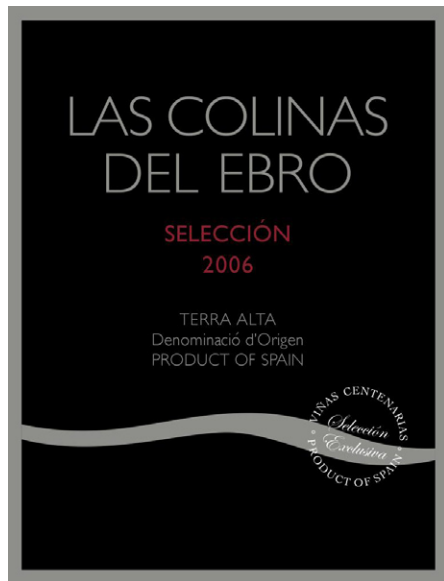


Las Colinas del Ebro 2006

Tinto Selección



Winery: Bodegas Abanico

Region: Terra Alta D.O.

Grapes: 60% Merlot, 25% Syrah, 15% Garnacha

Winery: Las Colinas del Ebro are a new line of wines inspired by the high altitude vines near the river Ebro, one of the great rivers of Europe and a profound influence on the landscape and history of northern Spain. Because of its strategic importance, the towns and hills of the Ebro staged the bloodiest battles of the Spanish civil war in the summer of 1938 and any visit to this region in southern Catalonia leaves one with an indelible sense of those tragic events. More cheerfully, this area is now a hot-spot for quality wine production and gastronomic creativity.

The team responsible for these new wines are managing director of Bodegas Abanico, Rafael de Haan and technical director of Celler Batea, Luis Martin. They believe that the D.O. Terra Alta has a bright future as a region for quality wines and that the 2006 vintage was the right moment to start this new project.

Wine: Grapes were sourced from low-yielding vines, from the oldest planting of each varietal the winery owns. 50 year old Garnacha, 20 year old Syrah and 15 year old Merlot vines were harvested for this wine, all with yields limited to 2 kilos per plant. After harvest each varietal underwent fermentation separately in temperature controlled tanks with skins for 24 days. The wine was racked without pressing to tank to undergo malolactic fermentation. The wines were then aged for 14 months in 100% new French oak barrels followed by 10 months in stainless tank for homogenization of the blend.

Reviews:

“The 2006 Las Colinas del Ebro Tinto Selección is a blend of 60% Merlot, 25% Syrah, and 15% Garnacha aged for 14 months in new French oak. Opaque purple in color, it has a complex aromatic array of cedar, pencil lead, mineral, black currant, black cherry, and incense. With some elegance on the palate, it shows off spicy blue fruits, a good integration of oak and fruit, and a lengthy finish. Give it 2-3 years in bottle to round out and drink it from 2011 to 2020.”

90 points *Wine Advocate* issue 183, June '09



Selected by Aurelio Cabestrero®

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