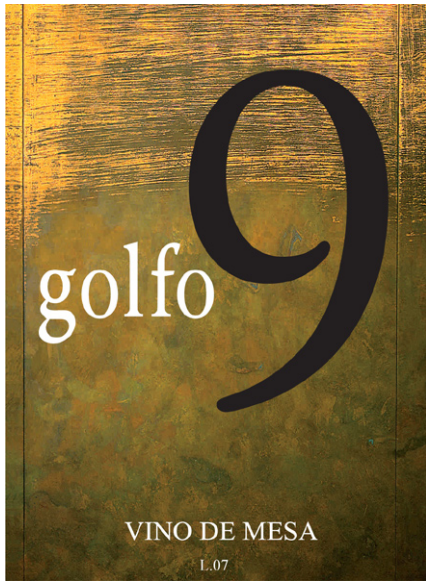


Golfo 9 L.2007



Winery: Golfo

Region: Vino de Mesa

Grapes: 31% Tempranillo, 26% Garnacha, 8% Merlot, 8% Bobal and 5.4% each of Petit Verdot, Cabernet Sauvignon, Graciano, Cabernet Franc and Tinta de Toro

Winery: A joint venture between 9 winemakers, showcasing 9 regions and 9 varieties. This third bottling of Golfo incorporates wine from the following wineries: Cillar de Silos (Tempranillo, Ribera del Duero), Bodegas Ada (Garnacha, Navarra), Chateau Tours du Pas Saint-George (Merlot, St. Emilion), Bodegas Mustiguillo (Bobal, Utiel-Requena), Abadía Retuerta (Petit Verdot, Sardon del Duero), Viña Izadi (Graciano, Rioja), Bodegas Marqués de Griñón (Cabernet Sauvignon, Dominio de Valdepusa), Bodegas Bernabé Navarro (Cabernet Franc, Alicante), and Bodegas Frontaura (Tinta de Toro, Toro).

Wine: A joint venture between 9 winemakers, showcasing 9 regions and 9 varieties. 50% of the wine is a blend in equal proportion of each of the wines while the other 50% of the wine is composed of a blend that is assembled and voted upon by all of the contributing winemakers. The voting occurs ~1 year after the vintage with the young wines already having seen ~12 months in oak barrels. Barrels were donated by Demptos, Radoux, Quercus and Cadus. Proceeds of the sale of the wine will be contributed to the construction of a sub-terranean winery and support for a small community in Northern Kenya. The community has 300 fruit trees and 3600 grape vines planted of Syrah, Garnacha, Alicante and Moscatel. The wine is made all from fruit from the 2007 vintage but is not allowed to be labeled as a vintage wine given its Vino de Mesa designation.

Reviews:

“The blend for the 2007 Golfo 9 is 31% Tempranillo, 26% Garnacha, and the balance Merlot, Bobal, Petit Verdot, Cabernet Sauvignon, Graciano, Cabernet Franc, and Tinta de Toro. Dark ruby-colored, it offers up an attractive nose of cedar, spice box, black currant, and blackberry. Supple and flavorful on the palate, it has plenty of ripe fruit, good structure, and a pure finish. It may well evolve for several years but can be enjoyed now and over the next eight years.”

90 points *Wine Advocate* issue 183 June '09



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