Leva Daniel 2005



Winery: Joaquin Galvez Bauza

Region: Alicante D.O.

Grapes: 45% Cabernet Sauvignon, 25% Tempranillo, 15%

Syrah and 15% Merlot

Winery: Initially produced to commemorate the birth of Aurelio's first child, Daniel. The project continues to be a cooperation between educator and winemaker, Joaquin Galvez and Aurelio.

Winemaker Joaquin Galvez, one of the most respected Spanish professors in wine tasting, is the first Spaniard to take the prestigious Institute of Masters of Wine courses. In 1996 he released his first wine, made in Jumilla. In 2003 he obtained not only a Gold medal at the prestigious International Wine Challenge in London, but also the Red Wine Trophy for the best Spanish Red Wine in the UK, for the Altos de Luzon 2002.

Wine: This wine is of the greatest concentration and it is delivered after one year of ageing in 50% new and 50% one year barrels. It is sold shortly after bottling, resulting in a muscular, rich and fleshy wine.

Reviews:

"Dark purple. Smoky dark berry and cherry preserve aromas are deepened by dark chocolate and espresso; a floral element emerges with air, adding an exotic quality. Brighter redcurrant and cherry flavors are focused and deep. This impressively concentrated and complex blend boasts plenty of immediate appeal but also has the stuffing to repay a few years in the cellar."

90 points International Wine Cellar issue 133 July/Aug '07

It is inky purple with a very spicy bouquet of pain grille, pencil lead, black fruits, and blueberry. Medium to full-bodied, the wine is still tightly wound but well-balanced. There is ample spicy fruit and good integration of the component parts but it will need 3-5 years of cellaring to reveal its full potential.

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