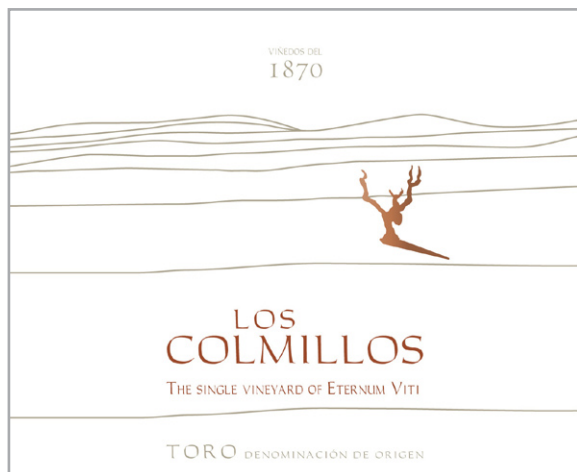


Eternum Viti Los Colmillos 2009



Winery: Bodegas Abanico

Region: Toro D.O.

Grapes: 100% Tinta de Toro

Winery: The management team is looking to create a wine with expression of variety, essence of place, intensity of aroma, clean fruit, and sweet tannins. The winery has 30 of their 82 hectares planted with tinta de toro vines. Fruit for this new wine comes from vines aged 30 year old estate grown vines in the Guareña river valley along with fruit from a 40 year old vineyard near the village of El Pego.

Wine: According to records, the “Los Colmillos” (The Tusks) vineyard was planted in 1950. The owner, Manuel Martin Amores, however, swears it was planted way back in the 1870s. His grandfather, when required to document his

estate, chose to register the later date as back in the early 1990s, old vines were considered less productive and, consequently, less valuable. Today, of course, we know that really old vines are the determining factor in producing world-class wines of great concentration and finesse.

Produced from 130+ year old vines. Fruit was hand harvested and saw fermentation in stainless steel tanks. The wine was raked to new French oak barrel for malolactic fermentation which was followed by 13 months of aging in barrel. The was bottled without filtration.

Reviews:

“Purple/black in color, it proffers a liqueur-like bouquet of spicy black fruits, incense, violets, tapenade, and truffle. Dense, powerful, rich, and loaded, it will benefit from 5-6 years of cellaring and drink well through 2029. Fans of low alcohol, elegance, and subtlety, look elsewhere. Those looking for a big wet kiss, this is the one for you.”

92+ points *Wine Advocate* issue 195 June 2011

“Deep ruby. Intensely fragrant raspberry and candied cherry on the nose, with exotic gingerbread and apricot accents. Very fresh in the mouth, with energetic red and dark fruit flavors supported by bright acidity and supple tannins. Tannins build with air but fade into the lush, pliant fruit on the finish. There’s a slightly primary quality here that suggests some cellaring would be a good idea.”

91(+?) points *International Wine Cellar* issue 158 Sept/Oct 2011



Selected by Aurelio Cabestrero®

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