



FINCA ALLENDE

PRESS BOOK
2012



LA RIOJA • D.O.Ca. Rioja 707

Producción: 3.200 botellas.

Pajizo pálido con irisaciones verdosas. Aromática nariz, apuntes de fruta de hueso y cítrica, gratas notas de su paso por barrica, bollería, mentolados y ciertos toques almibarados. Sabroso, untuoso paso marcado por las notas tostadas de la barrica, sensaciones de melocotón maduro y persistente final amargoso y especiado. (01-08-2011)

2009/06/-•2010/07/6,75•2011/08/-.

Mártires, 10 (12) 8,75/10
Fermentado en barrica. 100% Viura. 8 meses en barrica. 13,5% vol. **90,00 €**
Producción: 1.300 botellas.

Amarillo paja. Intensa y aromática nariz, recuerdos de pera de agua, membrillo, chinimoya, especias dulces, finos tostados, balsámicos, laurel fresco y cítricos sobre un fondo lácteo. Fresco y sávido, muy sabroso y gran equilibrio entre las sensaciones frutales y de su crianza. Reaparecen en su paso untuoso y mentolado las notas de la nariz. Final especiado y primario. (07-09-2011)

2010/08/6•2011/09/-.

Tinto

Allende, 08 (12)
100% Tempranillo. 14 meses en barrica. 13,5% vol. **16,00 €**

Producción: 300.000 botellas.

2008/05/7,75•2010/06/-•2011/07/-.

Avrvs, 08 (12) 9/10
85% Tempranillo, 15% Graciano. 24 meses en barrica. 14% vol. **150,00 €**
Producción: 6.200 botellas.

Picota profundo con ribete violáceo. Potente y compleja nariz en la que destacan notas de arándanos, zarzamora, monte bajo (romero), tabaco, hojarasca, mentoles, regaliz negro, caja de puros, minerales, chocolate, té y un largo etcétera. Muy sabroso y de notable estructura, sensaciones de frutillas del bosque, carbón, hoja de tabaco, lácteos, infusiones, balsámicos, sándalo... Su final es largo y per-

sistente en cuya retrornasal reaparecen los finos aromas de la nariz. De gran viveza y explosión frutal. (13-09-2011)

2008/05/9,50•2010/06/9,50•2011/07/-.

Catvario, 08 (12) 8,50/10
90% Tempranillo, 8% Gamacha, 2% Graciano. 18 meses en barrica. 14% vol. **90,00 €**
Producción: 8.530 botellas.

Picota profundo con ribete granate. Intenso y aromático, recuerdos de fruta negra madura, balsámicos, minerales (betún y carbón), bosque umbrío, sotobosque, hierbas aromáticas (romero), pimienta rosa, crema pastelera y chocolate. Potente y complejo, sensaciones de fruta negra (arándanos), cacao, elegantes terciarios, notas micológicas, café, flores azules, notas terrosas, tomillo, canela, bizcocho, lácteos (natilla)... Persistente final. (13-09-2011)

2008/05/8,50•2010/06/8,50•2011/07/-.

FINCA ALLENDE

Miguel Ángel de Gregorio siempre experimenta y sus ideas las intenta plasmar sin cortapisas. Al principio eran eso sólo ideas y sueños de futuro. Con el tiempo sus sueños se fueron haciendo realidad y pudo construir una bodega en Briones y conseguir los medios técnicos necesarios para hacer grandes vinos. Avrvs expresa ese potencial.

C/ Barria, 1. 26330 Briones (La Rioja). Tel.: 941 322 301. Fax: 941 322 302. Fundada en 1995. C.E. 4-LR.

finca-allende.com•finca-allende.com

Viña de viñedo.

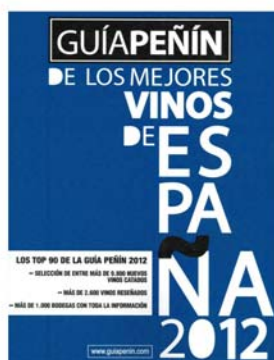
Enólogo: Miguel Ángel de Gregorio.

Destrucción: nacional (25%) e internacional (75%).

Vistas a bodega: concertar con bodega.

Venta directa al público a pie de bodega.

Bianco
Allende, 09 (12) 6,50/10
Fermentado en barrica. 80% Viura, 20% Malva. 14 meses en barrica. 13,5% vol. **16,00 €**



FINCA ALLENDE

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MÁRTIRES 2010 B
100% viura.

95 Color amarillo brillante. Aroma fruta madura, especias dulces, mineral, hierbas de tocador, roble cremoso. Boca buena acidez, potente, sabroso, carnoso, complejo, equilibrado.

ALLENDE 2009 B
viura, malvasia.

92 Color amarillo brillante. Aroma fruta escarchada, floral, especias dulces, mineral, elegante. Boca graso, sabroso, frutoso, carnoso, complejo, buena acidez.

AVRVS 2008 T
85% tempranillo, 15% graciano.

95 Color cereza, borde granate. Aroma con carácter, roble cremoso, especias dulces, mineral. Boca sabroso, frutoso, largo, mineral, taninos maduros, especiado.

CALVARIO 2008 T
90% tempranillo, 2% graciano, 8% garnacha.

93 Color cereza opaco, borde granate. Aroma fruta madura, expresión frutal, cacao fino, chocolate, especias dulces, roble cremoso. Boca sabroso, carnoso, complejo, equilibrado, taninos finos.

ALLENDE 2008 T
100% tempranillo.

91 Color cereza brillante. Aroma fruta madura, especias dulces, roble cremoso, expresivo. Boca sabroso, frutoso, tostado, taninos maduros.

Clasificados 11870.com Vivienda Empleo Coches mujerhoy.com Vino Rioja

larioja.com



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LARIOJA

I Feria Estrellas de la DOC Rioja, a beneficio de la ONG riojana Kaipacha Inti

Las entradas para participar con esta iniciativa solidaria tendrán un precio de 20 euros

17.04.12 - 11:57 - LARIOJA.COM | LOGROÑO



El consejero de Presidencia y Justicia, Emilio del Río, ha participado esta mañana en la presentación de la I Feria Estrellas de la DOC Rioja a beneficio de la ONG riojana Kaipacha Inti, una iniciativa novedosa que une vino y solidaridad por una buena causa: recaudar fondos a beneficio de los proyectos solidarios que Kaipacha Inti desarrolla en Perú y en la República Democrática de El Congo.

El planteamiento nació de la inquietud de una voluntaria de la ONG relacionada con el mundo del vino, Natalia Alvero, que observó la oportunidad de aportar su experiencia para apoyar los proyectos de Kaipacha Inti. De esta forma, se recabó la colaboración de bodegas de la DOC Rioja cuya colaboración "ha superado todas las expectativas".

La I Feria Estrellas de la DOC se celebrará este próximo viernes, entre las 17 y las 21 horas, en el Hotel Husa Los Bracos (C/ Bretón de los Herreros, 29), que cede desinteresadamente sus instalaciones para colaborar con este evento. Cada bodega participante tendrá una mesa donde servirá sus vinos para que la gente pueda degustarlos y, de paso, comentar con responsables de la bodega las características de sus vinos.

Las bodegas participantes son las siguientes: Abel Mendoza, Artado, Finca Aliende, Marqués de Murrieta, Marqués de Riscal, Muga, Pujanza, Remírez de Ganuza, Roda, Sierra Cantabria, Telmo Rodríguez, Valdemar, Valenciso y Vallobera.

Las entradas para participar con esta iniciativa solidaria —cuya recaudación íntegra irá a Kaipacha Inti— tendrán un precio de 20 euros y podrán adquirirse en los siguientes puntos de venta:

• Logroño: Hotel Husa Gran Vía (Gran Vía, 71), Hotel Husa Los Bracos (C/ Bretón de los Herreros, 29), Bar Morry (C/ Belchite, 4), De Torre Gourmet (C/ García Morato), Cookinshop (C/ Huesca, 2) y La Vinería (C/ Guardia Civil, 2).

• Lardero: Electricidad Arnelinda (C/ González Gallarza, 33), oficina de La Caixa (C/ Bretón de los Herreros, 9) y Pastelería Casis (C/ Independencia, 1).

La ONG riojana Kaipacha Inti se constituyó en Lardero en 2000 y hoy en día involucra a gran parte de la población local. El nombre de la organización viene de dos palabras quechuas: 'pacha', que significa lugar; e 'inti', sol. En este tiempo, el Gobierno de La Rioja ha colaborado financiando un total de 13 proyectos promovidos por la ONG, que en 2007 recibió el premio La Rioja Solidaria a la 'Entidad Solidaria'.

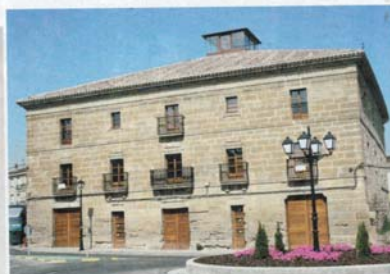
A lo largo de su trayectoria, Kaipacha Inti ha centrado de manera especial su acción en Perú, donde acaba de recibir la 'Marca Perú', un sello que acredita la calidad de su trabajo. Pero, además, en los últimos meses ha emprendido una nueva línea de cooperación al desarrollo en África, concretamente en la República Democrática de El Congo.

Así consta en su último proyecto, financiado por el Gobierno de La Rioja, que consiste en impulsar la escuela 'Liziba, en Kinshasa, carente de los medios adecuados para desarrollar la actividad docente. Por ello, el proyecto plantea la construcción de un nuevo pabellón, con 6 aulas de 30 metros cuadrados y una biblioteca de 80 metros cuadrados. Además, se habilitará una zona para aseos y lavabos y un espacio cubierto para proteger a los alumnos los días de lluvia.

TAGS RELACIONADOS

feria, estrellas, buscara, recaudar, fondos, para, proyectos, kaipacha, inti

Propuestas



FINCA ALLENDE

Calidad desde el 'terroir'

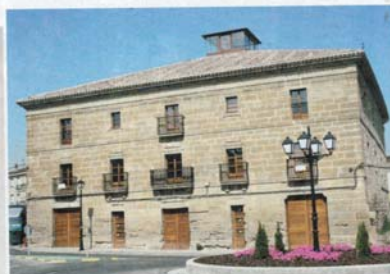
■ ES DIFÍCIL volcar más cariño en 300.000 botellas. Es lo que sucede en la finca Allende, en uno de los extremos de La Rioja. Miguel Ángel de Gregorio llegó por aquellos pagos en 1987 con unos conceptos algo diferentes de cómo hacer vino. Le llevó más de una década —y poner a prueba su fe y vocación de bodeguero— empezar a vinificar aquellas

fincas. Es una obviedad, pero el vino viene de la tierra. De ahí nace el secreto de los vinos de la Finca Allende, del *terroir*, "de la expresividad de cada parcela", según explica su propietario, Miguel Ángel de Gregorio.

Pero todo esto se quedaría en literatura si no diera como resultado buenos vinos. Las 300.000 botellas se encuadran en el

sector *premium* del mercado y se venden en buena parte fuera de España. El carácter a los vinos lo da el predominio de tempranillo, acompañado por garnacha, graciano, viura y, en menor medida, malvasía. El caldo se guarda en barricas bordelesas y da como resultado blancos como el Allende y Mártires, o tintos como Calvario, Allende Tinto o Auro.

Propuestas



FINCA ALLENDE

Calidad desde el 'terroir'

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JULIO AGOSTO SEPTIEMBRE 2012

El Blanco The White

100 % Viura

Finca Allende es la culminación de un sueño que su alma mater, Miguel Ángel De Gregorio, inicia a principios de los años 90 y que arranca en Briones. Con métodos más modernos que utilizan una crianza justa en barricas de roble, y que recompensan el predominio de la fruta sobre el de la madera, son vinos concebidos para ofrecer una gran concentración sin concesiones y con una marcada personalidad que ha llevado a Finca Allende ser un referente actual en la Rioja. Disfrutan de una nueva bodega integrada en un edificio de piedra del siglo XVII y que bien merece el viaje.

Vista: Color amarillo pálido pajizo con destellos dorados. Limpio y brillante

Nariz: Muy abierta, algo marcada de madera al inicio. Notas dulces y maduras conjugadas con cítricos, miel de flores, polen y flor blanca.

Boca: Elegante, sabroso, voluminoso y fresco. Muy persistente y expresivo, con un final largo que recuerda otra vez las notas cítricas, dulces y maduras.

Comentario: Martires 2010 es la tercera añada de un vino que nace de viñas cien por cien Viura plantada en 1970. Ha sido fermentado y criado en barrica de roble francés durante ocho meses. La apuesta es contundente y es un vino que engrandece la capacidad de la uva Viura para someterse, de manera excelente, a una crianza en madera, dando como resultado un vino que aun hoy es muy pronto para decir hasta dónde puede llegar. Es un vino que necesitará aun un tiempo prudente para pulirse y desarrollarse de manera optima en botella. Ha de ir acompañado, indiscutiblemente, de elaboraciones con cierta técnica y sapiidez y aunque con cierta juventud aunada en esta temprana añada, este vino blanco de guarda, es ahora también una opción a tener en cuenta si la paciencia se nos resiste. Un lenguaje a la meuniere es una propuesta interesante y siempre podemos optar por otros pescados de carne blanca y fina como el gallo del norte. No recomendamos decantar ahora.

Temperatura de servicio: de 10 a 12° C

Copa recomendada: Riedel, colección Vitis, copa Montrachet

Finca Allende is the culmination of a dream that its alma mater, Miguel Ángel De Gregorio, started for real at the beginning of the 1990s and set up in Briones. Undergoing more modern methods which employ a shorter than usual ageing in oak barrels, and which reward the predominance of fruit over that of the wood, they are wines designed to show great concentration uncompromisingly and a well-defined personality that has led Finca Allende to be a present-day benchmark in La Rioja. It has benefited from a new bodega, incorporated into a 17th Century stone building, which is well worth the visit.

Appearance: Pale straw-yellow colour with golden glints. Clean and bright.

Nose: Very open, initially some hints of wood. Sweet and mature notes combined with citrus, flower honey, pollen and white blossom.

Palate: Elegant, flavoursome, voluminous and fresh. Very persistent and expressive, with a long finish that recalls once again the citrus, sweet and mature notes.

Remarks: Martires 2010 is the third vintage of a wine that originates from a hundred percent Viura vines planted in 1970. It has been fermented and aged in French oak barrels for eight months. The gamble has paid off convincingly and this is a wine that gives a positive boost to the Viura grape's ability to undergo oak-ageing excellently, which has resulted in a wine about which at the moment it is too soon to say how it might turn out. It is a wine that will still need a reasonable length of time for rounding off and developing to perfection in bottle. It should undoubtedly be accompanied by dishes demanding some skill and flavour, and despite this early vintage combining some obvious youth, this white wine for cellaring is now an option to bear in mind if our patience runs out. Sole meuniere is an interesting suggestion and we could always opt for other fish with fine white meat, such as John Dory. We do not recommend decanting at the moment.

Serving temperature: from 10 to 12° C

Recommended glass: Riedel, Vitis Collection, Montrachet Glass.

Martires 2010

FINCA ALLENDE





SEPTIEMBRE - OCTUBE 2012

Blancos



CATA

Martires 2010

Finca Allende - D.O.Ca. Rioja - 100% Viura

● Aprox.: 75,00

96
puntos

Este riojano de pro es uno de los enólogos que mas ha hecho por los blancos de guarda en España. Miguel Angel de Gregorio apuesta por la variedad blanca autoctona de la zona, Viura. Destaca por su fruta blanca madura, notas tostadas, levaduras, canela en rama y nuez moscada sobre un fondo mineral. En boca es amplio, carnoso, vuelve la fruta blanca junto a alguna nota cítrica como la lima, exquisita acidez, final interminable. Un vino de obligada oxigenación, para que exprese toda su potencial.

Armonías

Tartar de salmón con salsa de piñón ahumado

Taberna Entrevinos (Madrid)

Texto: Ana Lorente y Cristina Alcalá

Han pasado más de tres lustros, pero **Luis, José Luis y David** mantienen el espíritu que los llevó a asociarse y crear un local donde desarrollar su afición al vino. **Entrevinos** cuenta con unas 300 referencias de vino, de los más reconocidos nacional e internacionalmente, humildes vinos a las mejores novedades del mercado. A diario tienen 15 vinos por copas. Buena y variada cocina, buen servicio y calidad. Y mucha profesionalidad.

Ingredientes (4 personas): 600 g salmón limpio, 1 pimiento rojo asado, 1 tomate asado (sin piel ni pepitas), 1 pimiento verde italiano pequeño, 1/4 de cebolla, 1/2 diente de ajo rallado, 1 cucharadita vinagre de manzana, 1 cucharadita salsa de soja, 2 cucharadas aceite virgen de girasol, pimienta molida.

Para la salsa de piñón: 50 g piñones, 10 cl té ahumado, 1 cucharadita aceite oliva virgen extra.

Elaboración: Picamos finamente todos los ingredientes (el salmón, algo más grueso), mezclamos y maceramos unos minutos. Para la salsa emulsionamos todos los ingredientes con la batidora. **Y**



Nuestra selección

- *** Excelente combinación
- ** Muy buena combinación
- * Buena combinación

Allende 2009 ***

Finca Allende. D.O.Ca. Rioja
Armonía con carácter. Por el vino tan poderoso y por las sensaciones tan diversas del plato. Llena y potencia el paladar alargando el posgusto de la receta.



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MÁRTIRES 2011 B

100% viura. 105€

94 Color amarillo brillante. Aroma potente, fruta madura, especias dulces, roble cremoso. Boca graso, retronasal ahumado, sabroso, fresco, buena acidez.

MÁRTIRES 2010 B

100% viura. 105€

97 Color amarillo brillante. Aroma complejo, franco, expresivo, fruta madura, cítricos, flores blancas, especias dulces. Boca graso, sabroso, estructurado, fruta madura, buena acidez.

ALLENDE 2010 B

90% viura, 10% malvasía. ★★★16€

93 Color pajizo. Aroma flores marchitas, hierbas silvestres, potente, expresivo, complejo, fresco. Boca sabroso, potente, graso, frutoso, complejo, retronasal ahumado, dulcedumbre, espirituoso.

ALLENDE 2009 B

90% viura, 10% malvasía. ★★★16€

92 Color amarillo brillante. Aroma fruta fresca, hierbas de tocador, piedra seca, ahumado. Boca buena acidez, fresco, frutoso, dulcedumbre, retronasal ahumado.

ALLENDE 2010 T

100% tempranillo. ★★★16€

92 Color cereza, borde granate. Aroma fruta madura, especiada, roble cremoso, tostado, varietal. Boca potente, sabroso, tostado, taninos maduros.

AVRVS 2009 T

85% tempranillo, 15% graciano. 175€

96 Color cereza intenso. Aroma tierra húmeda, mineral, expresivo, complejo, cerrado, roble cremoso, tostado. Boca redondo, elegante, cálido, espirituoso, fruta madura, taninos maduros.

CALVARIO 2009 T

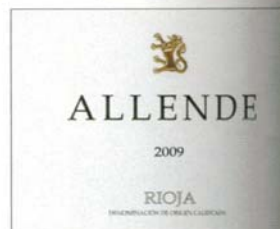
90% tempranillo, 8% garnacha, 2% graciano. 105€

94 Color cereza, borde granate. Aroma fruta madura, mineral, especiada, roble cremoso, balsámico, expresivo. Boca sabroso, largo, redondo, especiada, equilibrado.

ALLENDE 2009 T

100% tempranillo. ★★★

91 Color cereza oscuro. Aroma tierra húmeda, complejo, elegante, especiada, cacao fino. Boca cremoso, potente, sabroso, frutoso, elegante.



ALLENDE 2008 T

100% tempranillo. ★★★

92 Color cereza oscuro. Aroma cacao fino, roble cremoso, tostado, fruta madura. Boca redondo, elegante, lleno, sabroso, taninos finos.

CALVARIO 2008 T

90% tempranillo, 8% garnacha, 2% graciano. 10€

92 Color cereza, borde granate. Aroma especiada, roble cremoso, tostado, fruta madura, terroso. Boca potente, sabroso, tostado, taninos maduros.

AVRVS 2008

85% tempranillo, 15% graciano. 10€

94 Color cereza oscuro. Aroma fruta confitada, espumoso, potente, complejo, especiada, especias dulces, roble cremoso. Boca espirituoso, potente, sabroso, taninos maduros.

GUÍAPEÑÍN

DE LOS MEJORES
VINOS
DE
ESPAÑA

2013

FINCA ALLENDE

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ALLENDE 2009 B

90% viura, 10% malvasía

92 Color amarillo brillante. Aroma fruta fresca, hierbas de tocador, piedra seca, ahumado. Boca buena acidez, fresco, frutoso, dulcedumbre, retronasal ahumado.

ALLENDE 2009 T

100% tempranillo

91 Color cereza oscuro. Aroma tierra húmeda, complejo, elegante, especiado, cacao fino. Boca cremoso, potente, sabroso, frutoso, elegante.

AVRVS 2009 T

85% tempranillo, 15% graciano

96 Color cereza intenso. Aroma tierra húmeda, mineral, expresivo, complejo, cerrado, roble cremoso, tostado. Boca redondo, elegante, cálido, espirituoso, fruta madura, taninos maduros.

CALVARIO 2009 T

90% tempranillo, 8% garnacha, 2% graciano

94 Color cereza, borde granate. Aroma fruta madura, mineral, especiado, roble cremoso, balsámico, expresivo. Boca sabroso, largo, redondo, especiado, equilibrado.

ALLENDE 2008 T

100% tempranillo

92 Color cereza oscuro. Aroma cacao fino, roble cremoso, tostado, fruta madura. Boca redondo, elegante, lleno, sabroso, taninos finos.

CALVARIO 2008 T

90% tempranillo, 8% garnacha, 2% graciano

92 Color cereza, borde granate. Aroma especiado, roble cremoso, tostado, fruta madura, terroso. Boca potente, sabroso, tostado, taninos maduros.

ALLENDE 2010 T

100% tempranillo

92 Color cereza, borde granate. Aroma fruta madura, especiado, roble cremoso, tostado, varietal. Boca potente, sabroso, tostado, taninos maduros.

MÁRTIRES 2011 B

100% viura

94 Color amarillo brillante. Aroma potente, fruta madura, especias dulces, roble cremoso. Boca graso, retronasal ahumado, sabroso, fresco, buena acidez.

AVRVS 2008

85% tempranillo, 15% graciano

94 Color cereza oscuro. Aroma fruta confitada, espirituoso, potente, complejo, especiado, especias dulces, roble cremoso. Boca espirituoso, potente, sabroso, taninos maduros.

MÁRTIRES 2010 B

100% viura

97 Color amarillo brillante. Aroma complejo, franco, expresivo, fruta madura, cítricos, flores blancas, especias dulces. Boca graso, sabroso, estructurado, fruta madura, buena acidez.

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90% viura, 10% malvasía

93 Color pajizo. Aroma flores marchitas, hierbas silvestres, potente, expresivo, complejo, fresco. Boca sabroso, potente, graso, frutoso, complejo, retronasal ahumado, dulcedumbre, espirituoso.



FINCA ALLENDE

**PRESS BOOK
INTERNACIONAL
2012**

92 **Finca Allende 2008 Aurus (Rioja).** Despite not very good harvest conditions, Aurus is still generous in 2008. Smells lush and dense, with boysenberry, creamy oak, rubber and charred aromas. Layered and tannic feeling, with blackberry, chocolate and dark spice flavors. Toasty and like digging into a fudge cake on the finish, with a deep feel and clarity. Drink now through 2018. Fine Estates From Spain. —M.S.
abv: 14% **Price:** \$204

90 **Finca Allende 2008 Calvario (Rioja).** Dense black plum and berry aromas are earthy, flat and jammy by Calvario standards. Feels chewy and hefty, with grabby, driving tannins and roasted flavors of blackberry, espresso and herbs. Not as complex and interesting compared to great vintages, but still an impressive Rioja cut from a modern cloth. Drink now through 2016. Fine Estates From Spain. —M.S.
abv: 14% **Price:** \$124

Wine Spectator

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A Taste of Spain That Blends Old and New

Finca Allende Rioja 2005

Thomas Matthews

Posted: April 18, 2012

Me gusta

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On the eve of a weeklong trip to Rioja, in Spain, I decided to get in the mood with lunch at Casa Mono, Mario Batali's Spanish restaurant in New York's Gramercy Park neighborhood. The casual dining room and short menu of small plates belies the seriousness of the place, which has a burning passion for Spanish flavors and arguably the best list of Spanish wines in the city.

Since I was headed to Rioja, I focused on that section of the wine list, which admirably covers the entire country's production (including an astonishing vertical of Pingus from 2009 back to 2001). The Rioja section offers more than 100 wines, including 88 reds divided into traditional and modern styles. The former boasts Lopez de Heredia back to the Vina Tondonia Gran Reserva 1947 (\$1,658); the latter embraces Torre Muga, Roda Cirsion and Benjamin Romeo's Contador.

I asked assistant wine director Juan Holgado which section sold more. "I'd say we sell more traditional than modern Rioja," he responded. "It's such a unique style. When people are looking for more modern approaches to Tempranillo, I tend to steer them to other regions, like Ribera del Duero or Toro."

I chose a wine from the modern side of the list, the Finca Allende 2005 (\$60). Ironically, it has many traditional virtues, including its pedigree (owner Miguel Angel Allende's father was longtime vineyard manager at Marques de Murrieta when it was a traditional stalwart) and its emphasis on sourcing grapes from estate-owned vineyards (still a rarity in Rioja). The wine was youthful yet graceful, harmonious yet energetic, with crisp black cherry, licorice and characteristically leafy flavors. I rated it 91 points, non-blind (better than my official review from 2009). I would say it represented a happy medium between the extremes of the two styles.

The wine was delicious with moist, gamy confit of goat, served with vivid spring vegetables (\$19). Lunch definitely served its purpose, of getting me excited about my trip.

WineSpectator.com members: Read the original blind-tasting review for Finca Allende Rioja 2005 (85 points, \$24).

Plus, get scores and tasting notes for more recently rated wines from Rioja.

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Executive editor Thomas Matthews joined Wine Spectator in 1988. His tasting beats are Spain and New York.

Thomas Matthews

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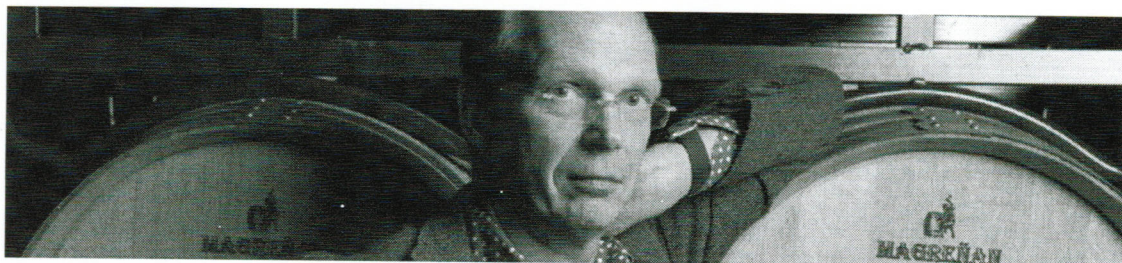
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Apr
24

A Taste of Wine That Blends Old and New

— APRIL 24, 2012

A Taste of Wine That Blends Old and New, this is the title of an article written by Thomas Matthews in winespectator.com and posted April 18. Thomas is the Executive Editor of The Wine Spectator and also responsible for the Spanish wines published in its wine buying guide.

I recommend you read the [article](#) before or after reading this.

After drinking the Finca Allende 2005 of Miguel Angel de Gregorio in Casa Mono in NYC he speaks highly about the wine. Despite linking tradition with the more modern styled Rioja's, he sees the wine youthful yet graceful.

What is more than interesting is he gives the wine 91 points. This is indeed a great Wine Spectator score, to be proud of. It also significantly higher compared to the 85 points given to the same wine, tasted blind, some 2 and a half years ago.

Now this is quite something. An important difference in perception and rating of the same wine by the same person! What impresses

me most is that he admits this and writes about these ratings in the same article.

Observation 1. It is very difficult to see a wine on "a" moment, taste it blind and make a correct judgement. Or maybe he was right at both moments, the environment was just completely different. A clean and aseptic tasting room or a restaurant with all kind of distractions, smells, whatever... And then there is the aspect of time. Wine is in the end of the day 4, probably 5 dimensional.

Observation 2. Thomas Matthews shows he is an independent and honest writer admitting his judgements are not always the correct ones. They are subjective, and can change because of whatever reason. There are not many (are there?) influential wine writers doing this.

I congratulate Thomas with this great sign of self criticism. I wish there were more people in the press and trade like him.

Link to Thomas' article: <http://www.winespectator.com/wwdn/show/id/46669>

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John's Picks

**90 Allende 2006, Doca Rioja
Rioja, Spain**

Ripe, fragrant, floral, very attractively-scented Rioja in the modern style here, with little coconut-dill detectable and plenty of ripe blueberry, pomegranate, strawberry and strawberry leaf aromas. The palate is balanced, bright, fresh, recognizably Spanish in flavour profile, with tart acids and light, dusty tannins. Quite delicious. Tasted March 2012. Value Rating: **1/2 (954560)



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April 28 Vintages Release

Spain: Red Wine



Allende 2006

DOCa Rioja \$24.95 ([954560](#)) 13.5% alcohol

Spice-laden and ready to drink, the bouquet offers mixed spice, strawberry and leather aromas. It's medium bodied, with a gorgeous mouth feel—mellow and smooth—that's brimming with tangy, juicy red fruit—cranberry, currant and cherry. The lengthy finish replays flavours from the palate layering on a stripe of toasted oak and mocha. (Vic Harradine)

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Uncorked

The reds of Rioja

Old custom of aging wines still produces value today

May 09, 2012 | By Bill St. John, Special to Tribune Newspapers

Much that's nice occurs to red wine as it ages, but not its escalating price (unless you're selling). That's why the red wines of Rioja, Spain, are the world's best value in aged wine.

Rioja's wineries bear upon themselves the time and cost of cellaring their reds (even some whites) for years before sending them on their way.

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For instance, the winery Sierra Cantabria's youngest wine currently on store shelves is its crianza, from the 2007 vintage. The current release of Bodegas Beronia's reserva is the 2006; of its gran reserva, the 2004, a wine with eight years of age. It sells for \$24; that's \$3 a year. This wine's equal, say a solid 2004 Napa cabernet sauvignon, would cost twice as much. If you could still find it at retail.

Aging wines before release in Rioja dates to the late 1800s. Rioja's winemakers used to leech what they could from the region's native grape — the tempranillo — and, desiring to tame that extraction, softened the wine for years in both barrels and bottles.

That method morphed into fashioning wines that were statements of style. Rioja houses blended into their tempranillo this or that ancillary grape variety, or aged the newly fermented wine in American or French oak barrels (or a mix of the two, which were various ages themselves), with curlicues of different bottle aging regimes. Some wineries used grapes only they had grown; others used others' grapes.

It appears confusing but isn't. Just think of the mix of variables — grape varieties, woods, vineyard sites, winemaking techniques, aging times — as ingredients in a kitchen cabinet, with how a Rioja arrives at the table to be a recipe about style.

Today, the gross distinction of style is between "layered" Rioja (with its panoplies of aromas, flavors and textures), a function of a restrained, steady-as-she-goes hand in both the winery and cellar, and Rioja, either young or aged, that is more monolithic, even monotonic. The former are prized for elegance or finesse. Plenty of the latter, for all their power, are nonetheless delicious, in a slap-on-the-back way.

Rules in effect assign names to various permutations of both barrel and bottle age. "Crianza," for example, signifies at least 12 months in wood, with several months in the bottle before release. But the names don't indicate style much at all.

For example, the current release of R. Lopez de Heredia's Vina Tondonia Vina Cubillo Crianza is its 2005, aged for three years in wood and three-plus in bottle. It could classify as a reserva (36 months aging between barrel and bottle, including at least 12 months in wood), but Lopez de Heredia chooses to use the "lesser" name — as if to signal that, for this house at least, "crianza" as style trumps "crianza" as rule.

All of which means that Rioja, for its singularity of mission to be the most becoming pre-aged wine on the market, is also very miscellaneous of flavor and approach. But isn't that great? Sometimes you'd rather wear silk; another, denim. One night, it's salmon; the next, grilled lamb. Today, it's Rioja with food; tomorrow, by itself.

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Layers of flavor

2008 CVNE "Cune" Rioja Crianza: Pretty chestnut red; red berry overlaid with balsamic; frisky, yet fine and elegant. \$15

2007 Sierra Cantabria Rioja Crianza: Lifted perfume of red-black fruit with full-on wafts of cocoa and brown spice; sweet, refined tannin; gorgeous. \$17

2007 Marques de Vargas Rioja Reserva: Great example of fruit and wood integration; dark, brooding but crisp, fresh, lively on the tongue; deliciously juicy. \$35

2006 Beronia Rioja Reserva: Generous, persistent intensity of red fruit, with pings of brown spice, chocolate and earth; mellow, smooth, richly textured. \$18

2005 R. Lopez de Heredia Vina Tondonia Vina Cubillo Rioja Crianza: Like layers of mille-feuille in scents, unfolding flavors, length of taste; super-refined, but lustily heady of perfume; wonderful. \$23

2005 Faustino V Rioja Reserva: A cool combo of lively still-youthful fruit with the tertiary aromas and textures that come only from aging. \$19

2004 Beronia Rioja Gran Reserva: Its abundant fruit has been buffed by two years in wood; powerful and concentrated but glides prettily over the tongue; haunts with come-hither aroma; splendid red. \$24

2004 Bodegas Muga Seleccion Rioja Reserva Especial: A glorious snort, with ripe red fruit hinting at vanilla, spice, leather and cocoa, with both caressing tannins and a snappy close. \$42

Slaps on the back

2005 Finca Allende Rioja Cosecha: Like sucking on a big cherry candy on a Popsicle stick — fruit and wood at once — with juicy tannins and a long finish. \$23

2006 Finca Valpiedra Rioja Reserva: Intense, big-shouldered and hearty; gobs of fruit, with a straightforward address but a lengthy aftertaste. \$20

2006 Bodegas Palacio Glorioso Rioja Reserva Especial: Engaging in the way Sybil was, with a few in-your-face statements about fruit, wood, tannin; great price. \$18

If your wine store does not carry these wines, ask for one similar in style and price.

Bill St. John has been writing and teaching about wine for more than 30 years.

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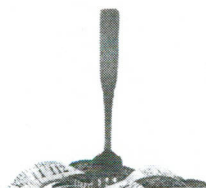
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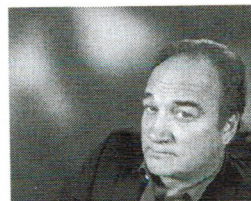
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#202
Aug 2012



90
points
Drink: 2012-2024


2007 Finca Allende Allende

The 2007 Allende is sourced from Tempranillo vines around Briones that are more than 35 years old. The whole bunches are destalked and aged in Allier French oak for 14 months. It has a light, feminine bouquet of dark cherries, cassis and blackberry leaf that is well-defined and focused. The palate has a little brusqueness on the entry, with terse tannins lending it a sense of conservatism. But the fruit is pure, with a pleasing herbaceous thread that renders the finish edgy and crisp, with hints of black olives lingering on the aftertaste. Drink now-2024.

I am heading towards Miguel Angel de Gregorio's winery in the village of Briones and conversing in English since my Spanish is not exactly "fluent." We are discussing this morning's forthcoming tasting and Miguel enquires how many wines I would like to taste? "Well. How many wines d...

- Neal Martin (August, 2012)

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89
points
Drink: 2015-2025


2008 Finca Allende Allende

The excellent 2008 Allende has a tight, oyster shell scented bouquet with touches of black olive and blackberry. The palate is medium-bodied with rounded, supple, quite fine tannins and well-judged acidity towards the mineral-rich finish. This is a very refined Allende that needs three or four years bottle age. Drink 2015-2025+

I am heading towards Miguel Angel de Gregorio's winery in the village of Briones and conversing in English since my Spanish is not exactly "fluent." We are discussing this morning's forthcoming tasting and Miguel enquires how many wines I would like to taste? "Well. How many wines do you have?" I reply, "Sixteen," he answers and given that, for once, I am not as pressed for time, I nonchalantly promise to taste them all. Miguel practically jumps out of his seat with excitement. He cannot believe it. It is only...

- Neal Martin (August, 2012)

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92
points


2009 Finca Allende Allende

The 2009 Allende is more expressive on the nose at this stage, with pure blackberry, briary, mineral and citrus notes. The palate is very well-balanced with fine, supple tannins and wonderful cohesion. To be frank, the 2009 puts recent vintages in the shade in terms of its elegance and poise. Outstanding!

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91
points
Drink: 2012-2018

2009 Finca Allende Blanco


The 2009 Allende Blanco is a blend of 90% Viura and 10% Malvasia from very old vines that were fermented in new Allier barrels with regular lees stirring, spending a total of 14 months in oak. It has a light nose with hints of pear and lychee, with lanolin notes emerging with aeration. The palate is medium-bodied with a rounded, slightly honeyed entry that is immediately captivating. It is very well-balanced and generous in the mouth with a gradual build towards its honeyed, apricot finish, and a tang of ginger on the aftertaste. Excellent. Drink now-2018.

I am heading towards Miguel Angel de Gregorio's winery in the village of Briones and conversing in English since my Spanish is not exactly "fluent." We are discussing this morning's forthcoming tasting and Miguel enquires how many wines I would like to taste? "Well. How many wines ...

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#202
Aug 2012



91
points
Drink: 2016-2026


2007 Finca Allende Calvario

The 2007 Calvario displays a Northern Rhone-like nose with white pepper lacing the fresh black fruit, which shows more femininity than the 2006. The palate is medium-bodied with supple, lithe tannins and great purity, while the creamy finish is gentle and caressing. This is very seductive, but has yet to show any secondary characteristics. Hold this back for couple of years and you will be repaid. Drink 2016-2026+

I am heading towards Miguel Angel de Gregorio's winery in the village of Briones and conversing in English since my Spanish is not exactly "fluent." We are discussing this morning's forthcoming tasting and Miguel enquires how many wines I would like to taste? "Well. How many wines do you have?" I reply. "Sixteen," he answers and given that, for once, I am not as pressed for time, I nonchalantly promise to taste them all. Mi...

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90
points
Drink: 2014-2022


2008 Finca Allende Calvario

The 2008 Calvario is a blend of 90% Tempranillo, 9% Garnacha and 2% Graciano aged for 18 months in new French Allier oak. The nose offers broody blackberry and briary at first, leisurely unwinding to reveal black olive and violet aromas, with the oak well-knitted into the fruit profile. The palate is medium-bodied with fine, sturdy tannins complemented by the fleshy black fruit laced with just a pinch of white pepper towards the much more elegant finish. It deserves a couple of years in bottle. Drink 2014-2022.

I am heading towards Miguel Angel de Gregorio's winery in the village of Briones and conversing in English since my Spanish is not exactly "fluent." We are discussing this morning's forthcoming tasting and Miguel enquires how many wines I would like to taste? "Well. How many wines do you have?" I reply. "Sixteen," he answers a...

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90
points
Drink: 2017-2030


2009 Finca Allende Calvario

The 2009 Calvario has a decadent bouquet of macerated dark cherries, marmalade, exotic tropical fruit and a touch of white pepper that is all beautifully defined and not over-powering. The palate is full-bodied with fleshy sweet tannins and layers of toasty, dark plum and cherry fruit. The finish is very well-composed with espresso and dark chocolate lingering on the aftertaste. Drink 2017-2030.

I am heading towards Miguel Angel de Gregorio's winery in the village of Briones and conversing in English since my Spanish is not exactly "fluent." We are discussing this morning's forthcoming tasting and Miguel enquires how many wines I would like to taste? "Well. How many wines do you have?" I reply. "Sixteen," he answers and given that, for once, I am not as pressed for time, I nonchalantly promise to taste them all. Miguel practically ju...

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93
points
Drink: 2015-2025

2008 Finca Allende Aurus

The 2008 Aurus is a blend of 85% Tempranillo and 15% Graciano from 60-year-old vines around Briones that are aged for 24 months in Troncais new oak barrels. It has a supremely refined, feminine bouquet that unfurls nicely in the glass: creme de cassis, blueberry, crushed stone and a faint tang of marmalade. The palate is medium-bodied with fine, powdery tannins over-layering dense blackberry and raspberry fruit that gently builds to a spicy, well-defined finish with cocoa lingering on the grippy aftertaste. Drink 2015-2025.

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#202
Aug 2012



93
points
Drink: 2018-2030


2009 Finca Allende Auras

The 2009 Auras has a backward but well-defined bouquet with cassis, blueberry jam and violet, the creamy new oak slightly better integrated than say, the 2007 Auras. The palate is full-bodied with rounded tannins that belie the backbone. It has great weight and density, yet it remains refined and composed towards the finish, with notes of baked cherry, cassis and vanilla. Lovely! Drink 2018-2030.

I am heading towards Miguel Angel de Gregorio's winery in the village of Briones and conversing in English since my Spanish is not exactly "fluent." We are discussing this morning's forthcoming tasting and Miguel enquires how many wines I would like to taste? "Well. How many wines do you have?" I reply. "Sixteen," he answers and given that, for once, I am not as pressed for time, I nonchalantly promise to taste them all. Miguel practically ju...

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92
points
Drink: 2012-2025

2010 Finca Allende Martires

The 2010 Martires is picked by hand and raised in new Allier French oak for nine months. It has a subtle, indeed quite Burgundy-like bouquet, with scents of passion fruit, beeswax, honeysuckle and pressed flowers. The palate is medium-bodied with a honeyed, marmalade-tinged entry that gently coats the mouth. There is a slight viscosity that is very attractive: a generous wine with tangy Clementine and mandarin towards the long finish. This is another lovely Martires. Drink now-2025.

I am heading towards Miguel Angel de Gregorio's winery in the village of Briones and conversing in English since my Spanish is not exactly "fluent." We are discussing this morning's forthcoming tasting and Miguel enquires how many wines I would like to taste? "Well. How many wines do you have?" I reply. "Sixteen," he answers and given that, for once, I am...

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Inside Rioja

Life in the Rioja wine district of Spain

Miguel Angel de Gregorio – a Rioja iconoclast but one heck of a winemaker

September 26, 2012



Miguel Angel de Gregorio

Whenever I see Miguel Angel de Gregorio's mischievous smile he reminds me of the perennial bad boy in an elementary school class, ready to throw a spitball or yank on some girl's pigtails. Looks are deceiving, however. Behind the smile is the brain of one of Rioja's most accomplished winemakers and a staunch defender of Rioja's diverse terroirs.

Miguel Angel invented the expression '*Rioja, la tierra de los mil vinos*' (Rioja, land of a thousand wines) that the Regulatory Council more or less copied in its tagline 'Rioja, land of 1001 wines'. Even though Miguel Angel doesn't produce anywhere near one thousand wines, he has been a pioneer in the expression, through his wines, of the immense variety of soils and microclimates in our region. He has also had a running battle with the Regulatory Council to be able to define these terroir-based wines on his labels.

De Gregorio comes from a family steeped in grapegrowing and winemaking. His family comes from Argamasilla de Calatrava in La Mancha. He grew up climbing over the barrels in the Marqués de Murrieta winery where his father was cellar master, learning about wine from the great Jesús Marrodán, the winemaker there.

He studied Agronomical Engineering in Madrid and was responsible for one of Rioja's first 'modern' wines, Loriaón, at Bodegas Bretón. Here he discovered the grapes and vines of the village of Briones in Rioja Alta and when he decided to start his own winery he chose Briones as his home base, patiently restoring the Palace of Ibarra as his office, home and tasting room, building a modern winery and accumulating small plots of singular vineyards around the village.

Finca Allende has 56 hectares (138 acres) of vineyards divided into 92 plots. The grapes farmed are mainly tempranillo, with some garnacha, graciano, malvasía and viura.



The Allende brand is a blend of grapes from several vineyards while his brands Calvario and Mártires come from specific plots. His battle with the Council began when he tried to label his wines as coming from old vines from a specific vineyard. There wasn't (and still isn't) a rule in Rioja allowing real single vineyard designations to appear on the label, although the word 'Viña' (vineyard) is on hundreds of labels here. Some brands, especially from the hundred-year old wineries around Haro, really express the origin of the grapes, while others registered 'Viña X' etc. at the trademark office, and for whom 'Viña...' is just a brand name. Single vineyard wines is a concept the Council will eventually have to deal with, as expression of terroir is a hot topic here. For the Council, it's both a political and a logistical problem.

It's political because the big wineries, who wield the power in the Council, don't want the small boutique wineries to have an edge –which they already have because wine writers naturally gravitate to the smaller wineries where they're told about terroir even though it can't go on the label. It's a logistical problem because the Council has always said that they don't have the staff to verify that the wineries are actually separating the grapes in the winery. I agree. They don't. But they should.

And 'old' vines? How do you define old? So far, with Calvario, de Gregorio has neatly sidestepped the problem by stating on the label that the vineyard was planted in 1945, something that can be proven with official documents. But the battle lines have been drawn.



De Gregorio has also proved to be an astute marketer. When he launched Allende, he positioned it as a boutique wine with a fairly high price. When he successively launched Aurus, Calvario and Mártires, they were positioned even higher than Allende.

De Gregorio likes to say that he is rediscovering the Rioja of the old days. One example is the use of vertical wooden presses that slowly extract the juice from the pomace, in contrast to pneumatic presses that in his opinion overpress. He says he has a letter from Bill Harlan of Harlan Estate in the Napa Valley thanking him for showing the virtues of these vertical presses, after which Harlan got rid of his pneumatic presses.

where M.A. wants to prove that really fine wines can be made in this area. In fact, he boasted to me several years ago that he wanted to make 'the first 100-point Parker wine from La Mancha'.

These wines were a different kettle of fish from de Gregorio's Riojas – to me more of a New World style – wines with a 400 horsepower, 8-cylinder engine.

Finca Coronado 2005. 30% tempranillo, 30% cabernet sauvignon, 20% syrah, 10% petit verdot, 5% graciano and 5% merlot. Intense black cherry with brick. Very spicy. A real mouthful.

Finca Coronado graciano 2005. Intense ruby. To me, floral notes predominate, but with a sensation of overripe grapes. Another blockbuster in the mouth.

Finca Coronado petit verdot 2005. High intensity cherry. Menthol, mint, dried leaves. Same sensation in the mouth, along with round, firm tannins.

My final impression was that Miguel Angel has dialed back on the intensity of the Allende, Aurus and Calvario in comparison to his first vintages in the 90s and early 2000s. His Riojas show more elegance and less raw power – maybe the earlier style meant to make an impression as one of the first 'modern' Riojas.

On the other hand, Finca Coronado still shows a definite New World character with power and intensity. For me definitely too powerful to enjoy with food.

Whether you like the Rioja style or the high-powered Finca Coronado, Miguel Angel's immense talent will keep surprising us in the years to come.

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The website is currently under construction.

Stephen Tanzer's



International Wine Cellar

the consumer's passport to fine wine

September 2012

By Josh Raynolds

2010 Finca Allende Rioja Blanco

(\$25) (90% viura and 10% malvasia, barrel-fermented and aged in new French *barriques* for 14 months): Pale gold. Deep poached pear and peach aromas are brightened by ginger and white flowers. Powerful candied lemon and orchard fruit flavors stain the palate and gain spiciness with air, picking up honeysuckle and anise qualities. Shows a suave blend of richness and vivacity on the long, chewy finish.

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(Fine Estates from Spain, Dedham, MA)