

WINE CLUB CHRONICLE

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THIS JUST IN

Welcome to summer everyone! Finally, the season of late night grilling parties, beach picnics, and intrepid lake swimming...and all the better that these amazing wines are in! Ribeiro and Monterrei are two regions in Galicia that sometimes are overshadowed by the better-known Rias Baixas region with its zesty Albariños. But Coto de Gomariz (the winery behind both the Gomariz and the La Flor y La Abeja labels) is the perfect re-introduction - with Benito Santos giving us a wee glimpse of neighboring Monterrei. Inside scoop: we actually have tried to get these wines before, but logistics issues and lack of enough cases actually being stateside prevented it from happening. Meanwhile, the wines have been getting better and better every year; so maybe it worked out perfectly that we're bringing them to you now!



COLLECTOR CLUB

2012 ABADIA DE GORMIZ
Souson (50%) Brancellao (30%)
Menica (10%) Ferrol (10%)

From old vineyards farmed organically, and with only a little bit of sulfur added, this is absolutely gorgeous! While it may age well, there is such a lovely transparency to its flavor that we see no reason to wait. Cedary aromatics, wild berries plus a touch of creamy glycerin on the palate, and just the right amount of lingering oak spice on the finish all make for a wine that just wants to please. **Drink now - 2020 with blue cheese stuffed burgers**

GALICIA, SPAIN



2016 LA FLOR Y LA ABEJA TREIXADURA

100% Treixadura

If Riesling could speak Gallego (the dialect of Spanish spoken in Galicia), it might sound like this wine! Lemon-lime, yellow plums, chalky and floral, with a marvelous delicacy but persistent finish. Actually the best vintage of this wine we've tasted to date! Fermented in stainless with native yeasts, and bottled unfiltered; seafood is the classic pairing there in Ribeiro, but this is a wine for all starters as well as on its own. **Drink now with trout and an anchovy-laden caesar salad**

2015 LA FLOR Y LA ABEJA SOUSON

100% Souson

Haven't had Sousón before? Actually, if you drink your share of Port, you've probably had it as a component in the blend, as they grow it in Portugal's Douro Valley as well. How to describe it, hmmm....something like a mash-up of Cru Beaujolais, Chilean País, and the lighter northern Italian reds. All of which is to say, incredibly versatile, with a nose like dark cherry juice and a palate flecked with pepper and masala spices, but drinks cleaner and fresher than you might expect from that deep purple color. **Drink now with pork tacos and garlicky black beans**



CLUB RED

2015 BENITO SANTOS MENCIA

100% Mencía

When we took a sample bottle of this to a recent potluck, we did a little experiment: everyone tasted it both at room temperature, and lightly chilled (twenty minutes in the fridge). Chilled was the clear winner on that hot day, but the good news is that pretty much everyone liked both versions - so if drinking your red wine chilled sounds too wacky, don't worry! This still shows all sorts of cool fruit, flower, and earthy notes with a just a teensy touch of funk that quickly dissipates with a few swirls of the glass. **Drink now with ribs! Texas-style mop sauce, please :-)**





This is one example of the rugged vineyards found in Galicia. These are Mencia vineyards located in the emerging region of Monterrei, on Galicia's southern border with Portugal.



WHAT IS THIS MAGICAL PLACE?

Although officially part of mainland Spain, Galicia sits in an isolated corner of the country. With its northern and western borders open to the ocean, and Portugal to the south, it's no wonder the culture here has developed apart from the rest of Spain. Galicia is an autonomous region of Spain, recognized through international treaty to be part of Spain, while retaining some... wait for it... autonomy from the Spanish government. Hong Kong, Macau, and Alto Adige are other examples. Because of this isolation, the culture of Galicia has held on to its Celtic roots more than most places south of the British Islands. At traditional festivals, for instance, Bagpipes are the musical instrument of choice. The culture borrows from its southern neighbors, when it comes to language. While most of the region is bilingual in Spanish, the official language of Galicia is Gallego, a dialect closely related to Portuguese. The Region of Ribeiro takes its name from the Gallego word for riverbank. Galicia's main economy has always been rooted in agriculture and forestry, so it's no surprise that there is a thriving wine scene here as well. This too differs significantly from mainland Spain due to the significant maritime influence. This is a cool, harsh region that bears little resemblance to the hot, continental climates of Spain's more famous wine regions such as Rioja or Ribera del Duero. As such, the wines tend to be a bit more rugged... a bit wilder... and a lot more exotic, but all that really matters is that they're delicious!



The Biodynamically farmed vineyards of Gomariz, who makes three of this month's club wines. All of their wines are unoaked, fermented naturally, and bottled without filtration.

