



# TASTING PACK WINE #159

## **TASTING NOTES BY: MASTER SOMMELIER CHRISTOPHER BATES**

Ruby core, see through and noticeably browning rim. Ripe tart dried fruits, cherries, cranberries, red plums. Dried desiccated flowers, clay, dried earth, soy, decaying leaves, black tea. Coconut, cinnamon and dill indicate some American oak usage, even more prominent on the palate. Wine shows significant development and oxidation in the fruit and earth notes

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## **TASTING NOTES BY: F.L.X. TABLE'S DANIEL PENDLETON**

This is a clear red wine with moderate minus concentration of ruby and secondary colors of red and ruby with some rim variation. No signs of gas or sediment and moderate plus tears. On the nose there is oxidation and volatile acidity that add to the complexity of the wine. Fruits are red and dried and ripe: raspberry, pomegranate, strawberry, cherry. Dried red flowers, dried resinous herbs of rosemary, bay, paprika. Leather, fallen leaves. Dusty dry earth, dried mushroom, forest floor. Dill, vanilla, toasted nuts and decaying coconut indicate American oak aging. On the palate fruits are tart and ripe with more savory, herbal notes and more dry earth on the palate.

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**Sweetness:** Dry  
**Tannin:** Moderate  
**Alcohol:** Moderate plus  
**Acid:** Moderate plus  
**Oak:** Evidence of American oak

So...  
WHAT  
IS IT?

old world  
or new?

climate?

grape?

country?

place



## WINE DETAILS:

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**Winery:** Lopez de Heredia

**Grape:** Tempranillo

**Country:** Spain

**Regions:** Rioja

**Vintage:** 2011

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**Alcohol:** 12.5 %

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Retail Price: \$ 30.00

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*In Our Element*