

Navarro Lopez, D.O. Valdapeñas

'Don Aurelio' Crianza and 'Tierracalar' Joven Tempranillos

D.O. Valdapeñas

Located in Spain's central plateau, to the south east of Madrid, Valdepeñas (contraction meaning 'Valley of Stones') is arguably Spain's oldest wine region. The region is centred around the eponymous city of Valdepeñas and is watered by the river Jabalón, a tributary of the Guadiana. The landscape is made of gently undulating poor soils, where clay sands dominate, varying in colour from brilliant off-white to deep, ochre red (due to the presence of copper and iron compounds).

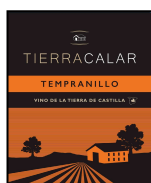
Tempranillo

Spain's primary indigenous variety, which proliferates in the high altitude regions of Central-Northern Spain. Known by a different name in virtually every region – Tempranillo in Rioja, Tinto Fino in Ribera del Duero, Tinta de Toro in Toro ... and Cencibel, Ulle de Llebre and many others elsewhere. Produces, when well grown, delicious pithy cherry fruit, with ripe but usually gentle earthy tannins – has a meaty-earthy aspect, and usually some ripe dark spices.

Navarro Lopez

This winery started as a simple family affair, founded in 1904 by Don Juan Megía Sánchez, and passed through the generations. In 1989 Doroteo Navarro Donado acquired the business and began transforming it into the modern, entity that it is today. Navarro Lopez sources fruit from its own 173 hectares of vineyards, of which 150 hectares are planted to Tempranillo.

Tierracalar Joven Tempranillo (screwcap)



Simple, cheap, correct. In light of some of the horrid cheap stuff around, it's good to see that the bottom end can provide the odd wine worth the time and the dime (cheap is often really bad value!). Light cola, cherry, animal hide and red fruits - surprisingly well balanced with nice palate spread. A mid-weight crowd pleaser, this has reasonably concentrated fruit, and lovely blood-adobe-iron hybrid earthiness. Good mouthfeel and very elegant.

Don Aurelio 'la Elegancia' Crianza Tempranillo (screwcap)



Nicely developed current drinker with billy tea, cola, meaty varietal characters. Balanced oak and some age add in bloody iron filings earthiness and some savoury stuffing on the palate. "Trad" in style, if you mean oak-elaborated and oxidatively developed but with all that, the reason we like this wine is that it has fresh, clean and correct varietal fruit character, and no daggy-oxidised oakiness ... sorta old-fashioned BUT fresh and correct.