

MONEMVASIA: GREECE'S BYZANTINE WINE • NERELLO MASCALESE: VOLCANIC REDS OF MT. ETNA

Wine & Spirits

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AUGUST 2010

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over the next year in bottle. Decant it for crudo in peppery olive oil or mussels steamed in garlic and wine. *Kobrand, Purchase, NY*

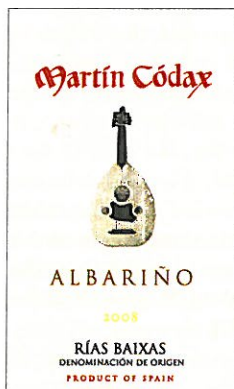
91 | Pazos de Lusco \$18
2007 Rías Baixas Zios Albariño (Best Buy) Produced in a rich, luscious style that will please chardonnay drinkers as well as albariño freaks, this is concentrated with pale nectarine and peach-like fruit. Hints of vanilla, butter and lees add to the wine's plump profile. For lobster or langoustines. *Opici Import Co., Glen Rock, NJ*

90 | Terras Gauda \$20
2009 Rías Baixas Abadía de San Campio Albariño This wine's concentrated fruit has the cool fatness of Rías Baixas. The texture is juicy and firm, the flavors tied to hazelnut and smoky minerality. Its richness will match *percebes* or other flavorful shellfish. *Avenú Brands, Baltimore, MD*

90 | Zarate \$59
2007 Rías Baixas El Palomar Albariño Zarate claims El Palomar is the oldest documented vineyard in Rías Baixas. The granitic soils of the Val do Salnés build this wine's mineral power. Its pale cream and white stoney flavors have the same structural austerity as a fine Chablis. The long, saline finish will match any fresh shellfish. *Domaine Select Wine Estates, NY*



89 | Fillaboa \$19
2008 Rías Baixas Albariño (Best Buy) Juicy and broad, this wine has enough fatness to match grilled albacore tuna. There's a seagrass tartness and heat to the acidity that needs time to integrate. With air, those aspects seem to mellow, as they may with six months in bottle. *Folio Fine Wine Partners, Napa, CA*



89 | Martín Códax \$15
2008 Rías Baixas Albariño (Best Buy) The middle of this wine is pale and dry, with a cool mineral rush that seems to soak up the soil into the glass. Those mineral flavors last, while the fruit itself has more of a candied tone, like marzipan and strawberries. It's quirky and distinctly albariño. For *gambas al ajillo*. *Martín Códax USA, Hayward, CA*

88 | Adegas Gran Vinum \$17
2009 Rías Baixas Mar de Viñas Albariño (Best Buy) Initially green and sharp, this mellows to green apple and spritz orange acidity. It's a high-toned, high-acid white for grilled langoustines. *Grapes of Spain, Lorton, VA*

88 | Coto Redondo \$17
2008 Rías Baixas Señorío de Rubiós Albariño (Best Buy) Soft and ripe, this has a baked-fruit character to its tart apple and grapefruit flavors. It's gentle and pleasantly oxidative. For roast seabass. *Spanish Vines Imports, Columbia, SC*

87 | Robaliño \$17
2009 Rías Baixas Albariño (Best Buy) A supertripe style, with melon, orange and fruit cocktail flavors, this finishes clean. The scents of dried flowers and orange zest will meld well with sushi. *Classic Wines, Stamford, CT*

Ribeiro *Wine & Spirits*

93 | Producciones Amodiño \$20
2008 Ribeiro Sanclodio San Clodio is the name of the Cistercian monastery that farmed vines in Gomariz, the Ribeiro del Avia hamlet where filmmaker José Luis Cuerda established Amodiño. It took him a number of years to acquire 14.8 acres of terraced vineyards planted to the region's traditional varieties—mainly treixadura, along with godello, albariño, torrontés and loureiro. This blend has the complexity, depth and minerality of an old-vine wine (Cuerda's vines average 80 years old). The nectarine-like fruit flavor is refreshing and tight—like the peppery spark of fresh-pressed olive oil or the crisp green bite of parsley. The wine is authentically *Gallego*, summer in a bottle to serve with seared sea scallops. *Eric Solomon Selections/European Cellars, Charlotte, NC*

90 | Docampo \$19
2009 Ribeiro Señorío da Vila Señorío This wine's fruit depth has exceptional clarity of flavor, from green lime to Asian pear and kumquat. It's fat without feeling warm, the frisky acidity suited to *pulpo a la Gallega*. *South River Imports, Edgewater, MD*

Valdeorras *Wine & Spirits*

90 | Valdesil \$20
2008 Valdeorras Val de Sil Sobre Lias Godello Perfumed scents of poached pear, vanilla and lemon cream show the wine's richness, initially ripped by sharp green pyrazines and notes of orange pith. With air, the sharp edges recede and the meatiness of the wine becomes more pronounced. It's built for roast veal or pheasant, a firm and potent white that could take some bottle age. *Eric Solomon Selections/European Cellars, Charlotte, NC*

85 | Ladera Sagrada \$14
2009 Valdeorras Castelo do Papa Godello (Best Buy) Initially closed off by sulfur, this requires air time to find its bearings. It broadens from rustic, orange-citrus notes to rich and smoky flavors. The melon-rind astringency in the finish will match seafood sausages. *Olé Imports, New Rochelle, NY* ■

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