



CAMERON
HUGHES

LOT

263

2002 Gran Reserva Tempranillo

RIBERA DEL DUERO

VINTAGE: 2002

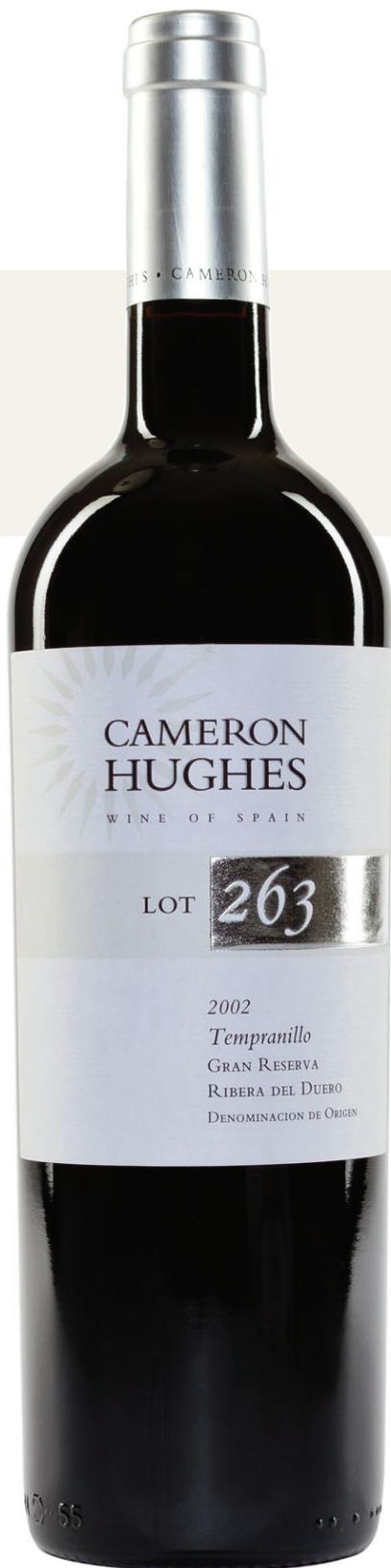
APPELLATION: RIBERA DEL DUERO

GRAPE: TEMPRANILLO

ALCOHOL BY VOLUME: 13.5%

PRODUCTION: 1260 CASES

UPC: 845517002631



Taste: Time has served our Lot 263 2002 Ribera Del Duero Gran Reserva well, revealing an incredible nose of cedar, graphite, licorice, black pepper and sweet cigar smoke. It has incredibly pure plum fruit and a silken opulent texture paired with a powerful structure built for aging – this wine will go another 20 years easily. Fruit and earth meld seamlessly here and you can actually smell the minerality that runs the length of this beautiful wine.

Cameron Confidential: Sam and I have often wondered about the Spanish propensity to bottle wine and sit on it for years on end. In fact, many of the photos we took while there a few years back were of acres and acres of bottled wine with no labels. It struck us cash flow types as unbelievable. That said, the historical reasons for the Spaniards cave ageing their wines for so long really have to do with their tannin structures – the wines were typically hard edged and needed time in the cellar to soften.

Sourced from 40 to 80 year old vines, the wine undergoes 40 days of maceration before a hot, fast fermentation to maximize aromatics before going down to barrel for 36 months of ageing in oak. Now, to answer your question – how the heck did I get my hands on this wine? Well, it's not terribly interesting to be honest, but there's not a lot I can say about it either. This is one of Spain's larger wine companies and this is their best wine. Trust me – I tasted through the entire portfolio. The wine would retail here for \$65+ a bottle and probably more now with the weak dollar. At this price it's an incredible deal.

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