



## Cyan Prestigio Toro, old vines, 2006

Bodega Matarromera SL, Valladolid, Spain

**LCBO # 11133 | 15.0% alc./vol. | \$24.95 | Release: 09-Nov-2019**

*"The 2006 Prestigio comes from vines planted in 1958 on sand and clayey soils located at 600 meters and sees 18 months in new French oak. It offers a fragrant bouquet of black cherries, cassis, intense and bay leaf that is well-defined and more harmonious than other Cyan wines tasted here. The palate is sweet and rounded on the entry, its plush raspberry and wild strawberry fruit laced with balsamic and a touch of sage. This is well-balanced and provides fine volume and substance towards the rounded finish of raspberry, wild strawberry and thyme. This if drinking well now, but should age nicely for another 3 to 4 years..."* **Score – 90p (Neal Martin, Robert Parker, 2013)**

*"Youthful very deep intense purple colour. Intense, quite cedary, complex, ripe, plum-cassis nose with bright, faintly smoky, mocha-chocolate notes. Dry, medium-full bodied, well-structured, ripe, maturing, plum-cassis flavours with a lingering, cedary, rather complex, vibrant finish... Cedary, spicy, black fruits, vanilla and tobacco nose with a smoky note; full-bodied, dry, rich and full on the palate with savoury plum, dark chocolate and licorice flavours, ending on grainy but ripe tannins. Beautifully balanced wine. Don't miss this Spanish Best Buy!"*

**Score – 91p & Best Buy (Vintage Assessments, 2019)**

### Terroir:

Bodega Matarromera is family owned wine company founded in 1988, it has 7 wineries in 5 Spanish DOs. In 1999, The Cyan Winery was founded in Valdeinjas, nestled in the far western end of the Toro Denominación de Origen, a mere 12km from the Zamora province in Toro. The landscape adopts the wavy forms of these lands with slight slopes and rolling hills. The farm where Cyan is located is comprised of 100 acres of vineyards, olives and pines.

2 acres **Tinta de Toro bush vines are > 80 y.o.** Soils are sandy on the surface but are of limestone and clay at the subsoil. The soils that surround the winery are of calcareous character adding touches of minerality and fine.



### Vinification:

Aged 18m in French & American oak then over 12 years in the bottle.

**Variety:** Tinta de Toro 100%

**Residual sugar:** 2 g/L

**Serving suggestion and food pairing:** Serve at 17°C with dry aged beef, leg or lamb, or smoky chesses.

**Robert Parker'13**

**90p**

**Michael Vaughan & Tony Aspler,**

**91p & Best Buy**

**Vintage Assessments'19**

**Spanish Red of the Year**





## Spanish Red of the Year by Vintage Assessments 2019

FLAGSHIP EXCLUSIVES - VINTAGES DECEMBER 7, 2019 RELEASE

**(CAVE DI PRUN)** (49 Cases) (155%) [VIN LUN] **0**  
 This is one of 66 items (out of 177 releases) not presented for evaluation under new LCBO policies. Any item not tasted is assigned an interim ZERO-STAR (-) rating and an interim 0-POINT proxy score until properly assessed. Has not appeared in Vintages before. **Does not appear in the Vintages Catalogue.**

**ISD 10604 LA NIT DE LES GARNATXES 2016** \$24.95

**DO MONTSANT** **NOT PERMITTED TO TASTE BY VINTAGES**  
**(CELLER CAPÇANES)** (50 Cases) (145%) [Tri ALT] **0**  
 This is one of 66 items (out of 177 releases) not presented for evaluation under new LCBO policies. Any item not tasted is assigned an interim ZERO-STAR (-) rating and an interim 0-POINT proxy score until properly assessed. Has not appeared in Vintages before.

**ISD 161893 VIÑA ALBERDI RESERVA 2013** \$33.95

**DOCA RIOJA** **NOT PERMITTED TO TASTE BY VINTAGES**  
**(LA RIOJA ALTA)** (48 Cases) (13%) [JOH HAN] **0**  
 This is one of 66 items (out of 177 releases) not presented for evaluation under new LCBO policies. Any item not tasted is assigned an interim ZERO-STAR (-) rating and an interim 0-POINT proxy score until properly assessed. The 2010 (\*\*\*) was released on October 14, 2017 at only \$24.95. Has not appeared in Vintages before.

### ISD — SPARKLING WINE

**ISD 337436 BRUT NATURE FRANCIACORTA 2014** \$53.95

**DOCG** **NOT PERMITTED TO TASTE BY VINTAGES**  
**(BARONE PIZZINI)** (49 Cases of 6) (12%) [BON TRA] **0**  
 This is one of 66 items (out of 177 releases) not presented for evaluation under new LCBO policies. Any item not tasted is assigned an interim ZERO-STAR (-) rating and an interim 0-POINT proxy score until properly assessed. Does not appear in the Vintages Catalogue. The 2010 (\*\*\*) was released on May 30, 2015 at \$39.95. Here is my previous note: Bright light yellow colour. Somewhat spicy, faintly honeyed, apple-lemon-melon nose with some slight marzipan notes. Very dry, medium-light bodied, fairly well structured, slightly spicy, bright, lightish, lemon-apple-melon flavours with a lingering, crisp, faintly doughy, effervescent finish. Disgorged on 03/2014. Has 12% alcohol and only 5 g/L residual sugar.

## FOUR 2019 HIGHLIGHTS

### SPAIN (FORTIFIED)

**Recommended** **BEST BUY**

**342931 EAST INDIA SOLERA SHERRY 500** \$25.95  
**DO** **RICK, SWEET, COMPLEX** \*\*\*  
**(LUSTAU)** (139 Cases) (20%) [JOH HAN] **93**  
 Medium deep amber colour with a yellow edge. Intense, complex, sweet, nutty caramelized, plum-Seville orange marmalade nose. Very sweet but balanced, medium-full bodied, rich, viscous, fairly spicy, caramel-driven, Sultana raisin flavours with a lingering, slightly nutty, vanilla-tinged, Seville orange marmalade finish. with melted butter and hazelnut-caramel notes. **DRINKABILITY:** { N S SM M ML L XL }

### FRANCE — RHONE (RED)

**Recommended** **BEST BUY**

**711317 CHÂTEAUNEUF-DU-PAPE 2017** \$93.95  
**AC** **RIPE, INTENSE, COMPLEX, SOLID** \*\*\*/\*\*+  
**(CHÂTEAU DE BEAUCASTEL)** (349 Cases) (145%) [CHA HOB] **95**  
 Very deep purple colour. Very attractive, intense, complex, bright, spicy, ripe plum-cherry-cassis puree nose with some cedary notes. Dry, medium-full bodied, harmonious, gently juicy, intense, ripe plum-cherry-cassis puree flavours with a lingering, faintly leather, complex, sandalwood-tinged, fairly high acid finish. Wonderful harmony and structure. This blend of 30% Mourvèdre, 30% Grenache, 15% Syrah, 10% Cinsault, 5% Cinsault and 10% other varieties. Each variety is harvested separately and manually with vinification takes place in oak fermenters for the reductive varieties (Mourvèdre and Syrah) and in traditional enameled concrete tanks for the oxidative grapes (all the others). It has 14.5% alcohol and 5 g/L residual sugar. **DRINKABILITY:** { N S SM M ML L XL }

### ITALY — TUSCANY (RED)

**Recommended** **BEST BUY**

**727636 TENUTA DELL'ORNELLAIA TENUTA SETTE PONTI CROGNOLA 2016** \$34.95  
**IGT TOSCANA** **RIPE, WELL STRUCTURED, HARMONIOUS** \*\*\*  
**(ORNELLAIA)** (702 Cases) (135%) [Tri ALT] **91**  
 Bright very deep intense purple colour. Youthful, slightly spicy, intense, ripe, plummy, cassis-driven nose with some mineral-tinged, sandalwood notes. Dry, medium to medium-full bodied, well structured, harmonious, slightly spicy, youthful, intense, ripe plum-cherry flavours with a lingering, bright, gently cedary, sandalwood-tinged, cassis-driven finish. This new blend of 50% Merlot, 30% Cabernet Sauvignon and 20% Sangiovese has 13.5% alcohol and 4 g/L residual sugar with lot number L19085 on the lower part of the glass bottle. **DRINKABILITY:** { N S SM M ML L XL }

### SPAIN (RED)

**Recommended** **BEST BUY**

**11133 PRESTIGIO 2006** \$24.95  
**DO TORO** **COMPLEX, INTENSE, RIPE, CASSIS** \*\*\*  
**(CYAN)** (300 Cases) (15%) [NEW GEN] **91**  
**The LCBO has sabotaged sales as the WEBSITE still states now for well over a month \*\*\* LATE ARRIVAL PRODUCT NOT CURRENTLY AVAILABLE \*\*\* And yet it has been in stores since its November 11th release & is NOW IN OVER 100 STORES.** Youthful very deep intense purple colour. Intense, quite cedary, complex, ripe, plum-cassis nose with bright, faintly smoky, mocha-chocolate notes. Dry, medium-full bodied, well-structured, ripe, maturing, plum-cassis flavours with a lingering, cedary, rather complex, vibrant finish. This remarkable 100% Tinta de Toro (aka Tempranillo) has 15% alcohol and 2 g/L residual sugar with lot number L1185 on the back label. Aged for 18 months in new French oak and then another 20-22 months in bottle. **TONY ASPLER / BEST BUY / 91-points** - cedary, spicy, black fruits, vanilla and tobacco nose with a smoky note; full-bodied, dry, rich and full on the palate with savoury plum, dark chocolate and licorice flavours, ending on grainy but ripe tannins. Beautifully balanced wine. **DRINKABILITY:** { N S SM M ML L XL }

RATINGS: \*\*\*+ Classic • \*\*\* Outstanding • \*\*\* Excellent • \*\* Very Good • \*+ Good • \*/+ OK • \* Basic  
 Vintage Assessments ~ Professional Buying Guide / December 7, 2019

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