



2005 Bodegas Valduero Reserva

WHO: Bodegas Valduero
WHAT: Tempranillo
WHERE: Ribera de Duero, Spain
WHEN: 2005

That lovely cigar box and cedar nose so typical of many Spanish reds is immediately forthcoming on the nose, along with some herbal elements. Black cherry fruit is forward, and the wine is a bit clumsy in that regard. Tannins are still sharp, giving a somewhat dusty finish, but still quite pleasant overall. At least one hour of aeration is recommended. Still could use some additional age. Good with just about any grilled meat on the barbecue, especially if using wood to smoke. Recommended. GT

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