

**PLUS!***Diamond Series Selection*

## Garcia Figuero Winery

### 2003 Figuero Noble Tempranillo

Ribera del Duero Region - Spain

**Only 75 cases imported into the United States**

The Garcia Figuero Winery is a labor of love for Jose Maria Garcia and Milagros Figuero, a wine-growing couple who focuses on Tempranillo grapes in the Ribera del Duero wine growing region in Spain. They are proud heirs to a culture that has been handed down through several generations. Their days are filled by caring for 45 hectares of vineyard, over half of which was carefully and meticulously farmed by their ancestors, some of the vines still producing grapes today date back to the 1930s. After many years of concentrating exclusively on cultivating their vines and producing world class fruit for Spain's top winemakers, the couple decided to make their own wines. In 2001, with the aid of their three children Carlos, Henar and Antonio the winery became a reality. Situated on the banks of the Duero River in the small town of La Horra, the Garcia Figuero Winery and vineyard reflects the family's experience, hard work, and perseverance. Today, as Jose and Milagros' children become more and more involved in the family business, it is assured that all the expertise, all the knowledge and all the pride that has led Garcia Figuero to become one of the top wine names in the Spain will continue into the ensuing Figuero generations.

### ACCOLADES - TASTING NOTES

**94 Points**, *The Wine Advocate*, Robert Parker, Jr. – (upon reviewing several of their wines) "This is an impressive lineup from Garcia Figuero. Each of the wines is 100% Tempranillo from estate vineyards but differ in terms of oak treatment and vineyard selection. The grand finale is the 2003 Figuero Noble. The grapes for this superb effort are from estate vineyards over 70 years of age. The wine was aged in new barrels for 21 months, the first 15 in American oak, and the last 6 months in French Allier and Tronçais oak. The wine is purple in color with a nose of toasty oak and candied black fruits with a touch of minerality. On the palate, it is layered and rich with chocolate added to the mix of still primary sweet blue and black berries. The ripe tannins are well covered but the structure is there for another 6-8 years of evolution."

The 2003 Figuero Noble is a deep red, with brick red edges. A candied nose reminiscent of fruit preserves, with mineral notes giving rise to a complex wine that gradually reveals novel English chocolate nuances and milky notes. The palate mirrors the aromas – a harmonious blending of fruits and wood. As its name suggests, the nobility of this wine is reflected from the very first sip to the long, lingering finish. Pair with Chipotle Chile and Bleu Cheese sauce drizzled over a charbroiled thick cut Kobe Filet Mignon or your everyday gourmet hamburger. Enjoy now and until 2015.

### REORDERS

#### 2003 Figuero Noble Tempranillo

Winery Direct: \$160.00/bottle

**Gold Medal Wine Club's PLUS! price:****3 bottles - \$94.00 /bottle****6 bottles - \$89.00 /bottle**

(plus shipping)

Due to extremely limited availability we must cap reorder amounts to a maximum of 6-Bottles per *Diamond Series* membership.

