



LA PLAZUELA – The Wine Advocate

Review by Neil Martin (May 2013)



La Plazuela 2007 *91 points*

"The 2007 La Plazuela is from a six-hectare parcel in Mesa de Ocana populated by 80-year old bush vines without irrigation. It is raised in 300-liter barrels for 18 months (80% French and 20% American). It has a ripe, refined, focused bouquet of dark cherry, balsamic, mulberry fruit that is in synch with the oak. The palate is medium-bodied with mocha-tinged red fruit, sandalwood and sage that leads to a soft, fleshy, tertiary/chocolate finish that is very appealing. Very fine, if not exactly cheap. Drink now-2015."

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