

# **Spain: The Last of the Old World Bargains**

**By Moe**

Everyone knows that you can easily spend \$500 or more for a first growth Bordeaux or \$300 or more for a great Barolo from Piedmont. However, if you love old world wine and you don't have a Rockefeller bank account, Spain is the country for you.

Spain not only offers high quality wines at a bargain, it also offers a variety of grapes all its own. A lot of Spanish wines have grapes that you are already familiar with like Syrah, Grenache, Mouvedre (Rhone blends), Chardonnay (Chablis white burgundy), Cabernet and Merlot (Bordeaux). A lot of other Spanish wines have grapes that you may have never heard of like Monastrell, Tempranillo, Mazuelo, Graciano, Verdejo, Cariñena and Mencia.

Just because you may not be familiar with some of these grapes there is no reason to be scared of them. Life is about exploring new possibilities. While traveling through Spain I discovered the depth and breadth of not only the Spanish culture, but the phenomenal variety of wine and food that I never knew existed. Now, I won't sit here and tell you that I loved every Spanish wine or every tapas dish (not a big fan of the fried squid with anchovy paste), but it's time to expand your horizons.

As Spain moves to the forefront of the wine world it may get difficult to find as many bargains as there are today. Already some of the most sought-after Spanish wines are fetching upwards of \$200 and a premier wine publication is rating them at or above the score of some of those \$500 Bordeaux's. So, before it's too late, take the opportunity to explore these old world wines that are being made by some of the best "NEW" winemakers in the world.

## **Moe's Fine Wines' Pick of the Month** **2004 Descendientes de J. Palacios Petalos Bierzo, Spain**

Are you tired of the same old type of wines all the time? Are you ready for something completely different? Well then, have I got a wine for you! The

grape is “Mencia,” a cousin of Cabernet Franc and let me be frank, it’s delicious. Although the taste is soft and supple, the blackberry flavors will amaze you. It would be the perfect accompaniment for light tapas. When all of your friends fall in love with your new wine and ask you what it is, just wow them with your wine expertise and say “its Mencia”.

Remember to share.



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