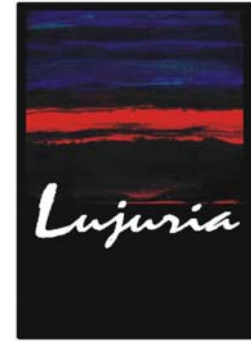


LUJURIA MONASTRELL MERLOT

AREA OF PRODUCTION: YECLA, SPAIN
SUPPLIER: BODEGAS Y VINEDOS DEL MEDITERRANEO
GRAPES: 70% MONASTRELL & 30% MERLOT
ALCOHOL: 14%
CSPC: +77149
VINTAGE: 2003
LISTING: SPECIALTY
PRICE: \$8.95



SPAIN

IT IS A WINE REGION ON THE EAST MEDITERRANEAN COAST OF SPAIN, WHICH IS GAINING A REPUTATION AS A SOURCE OF SOME GOOD VALUE, CLEAN, FRUITY AND TECHNICALLY CORRECT WINES. THIS IS A CHANGE FROM THE REGION'S OUTPUT IN THE PAST, WHICH WAS TYPIFIED BY RUSTIC, HIGH ALCOHOL REDS, FREQUENTLY WITH MORE THAN A TOUCH OF OXIDATION, EVIDENCE OF POOR WINEMAKING. YECLA IS SITUATED IN THE NORTHERN PART OF THE PROVINCE OF MURCIA AT AN ALTITUDE OF 700 METERS ABOVE SEA LEVEL. IT HAS A MICROCLIMATE THAT DISTINGUISHES IT FROM THE REST OF THE PROVINCE, CLEARLY CONTINENTAL, WITH TEMPERATURES OF A MINIMUM -6°C AND MAXIMUM OF 42°C . THE AVERAGE RAINFALL IS AROUND 250/300 L. PER YEAR AND IS SCARCE BUT TORRENTIAL IN CHARACTER.

THE VANCOUVER SUN – SEPTEMBER 2004

"LUJURIA IS ONE OF THOSE SAVVY VANCOUVER WINE STORIES. LOCAL NORTH SHORE ARTIST MELANIE ST. GEORGE HAD HER ART SPOTTED AT AN ESPLANADE STARBUCKS AND THE NEXT THING YOU KNOW IT'S ON THE LABEL OF LUJURIA, AN INEXPENSIVE SPANISH RED IMPORTED BY NEXT BEVERAGE. AT \$8.95 ANYTHING THAT'S WET IS GOOD BUT THIS 70/30 BLEND OF MONASTRELL (MOURVÈDRE) / MERLOT IS BETTER THAN THAT. LOOK FOR AN EARTHY DARK CHOCOLATE-SCENTED RED WITH PLUM FRUIT UNDERTONES. IT'S SPANISH DRY BUT ROUND AND SOFT WITH PEPPERY, EARTHY, SMOKY BLACK CHERRY. TAPAS ANYONE. CERTAINLY GOOD VALUE."

ANTHONY GISMONDI

UNCORKED – GEORGIA STRAIGHT – FEBRUARY 2005

"...A CHARMER CALLED LUJURIA VIÑO TINTO 2002, A BLEND OF MERLOT AND MONASTRELL. DARK AND HEADY, IT'S DRY BUT MELLOW AND CARRIES JUST A TOUCH OF SMOKE. EVEN THE HIT FROM THE 14-PERCENT ALCOHOL IS TEMPERED BY THE SOFT TANNINS. FOR \$8.95, IT'S AMONG THE BEST BUYS OF THE YEAR SO FAR; LIKE ALL OF THEM, IT ISN'T GOING TO GET ANY CHEAPER. "

JURGEN GOTHE

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