

# VINO FINO

Explore a World of Wine

## EL DOMADOR del VALLE RESERVA RIOJA 2016



**\$19.99**

Old School Classic

MEGA  
DEAL



Product Code:	7583	Closure:	Cork
Country:	Spain	Unit:	Each
Region:	Rioja	Volume:	750ml
Style:	Red	Alcohol:	13.5%
Variety:	Tempranillo	Grape:	100% Tempranillo



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### TASTING NOTES

El Domador del Valle – The Valley Tamer – is named for the master winemaker harnessing the terrain, climate and feral wildness of Rioja's ancient landscape. Produced by famous family-owned Rioja producer Bodega Muriel, founded in 1926 by José Murúa Villaverde and today run by Julián Murúa and his son, Javier.

Tempranillo grapes were carefully picked at optimum ripeness, from vines aged up to 50 years old. The resulting wine has layers of complex aromas and flavours. Plum, raspberry and mature red fruits blend harmoniously with vanilla and spice characteristics resulting from three years of oak ageing in American and French barrels. The palate is smooth, well-balanced and full of elegant flavours.

#### **5 Stars & 95/100 Sam Kim, Wine Orbit, May 2023** (2016 Vintage)

"Immensely complex and engaging, the wine shows dark berry, fine leather, cedar, dried herb and potpourri aromas, leading to a concentrated palate offering refined texture and grainy tannins. Wonderfully maturing, it's delectable and satisfying with a rich savoury nuances. At its best: now to 2027."

#### **Rated Excellent & 93/100 Cameron Douglas MS** (2016 Vintage)

"Some lovely classic aromas of baked red berry fruits and fragrant spices, dark plums and cherries, some leather and five

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spice, wisps of dried herb and a clay or baked clay earthy quality. Equally classic on the palate with flavours that mirror the bouquet along with a dried spice phenolic quality, an abundance of chalky tannins and medium acid level. A great drink for after dinner or with simple fare such as beef short-rib and vegetables. Best drinking from day of purchase through 2026+."

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**92/100 Wine Enthusiast, July 2022** (2016 Vintage)

"Medium garnet in colour, this wine offers a nose of black currant, raspberry and thyme. It is soft on the palate, with velvet tannins and flavours of black cherry, strawberry, cocoa powder and caramel. There is an undertone of bright fruit that lasts from first sip through the satisfying finish."

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch