

Week of 03-24-09

Red Bag Clues:

Grape?

Black grape used to make full-bodied tinto.

Sometimes called the “noble grape” of this country.

Most often used in blends.

Oz Clarke notes, “To get elegance and acidity out of (this grape), you need a cool climate. But to get high sugar levels and the thick skins that give deep color you need heat. In (this country) these two opposites are best reconciled in the continental climate...”

Could say this is the “Cencibel” grape to use in this region.

Region?

Grape is native to this country.

One of the prime wine producing areas of this country.

79% of the wines from this region are made from this one grape.

This region has three sub-divisions.

Wines bottled in this region do not focus on a single vineyard but instead they use a collection of the best grapes a wine maker can find.

Situated on a plateau just south of a mountain range this region benefits from a continental climate.

This regions wine production was greatly influenced by Bordeaux.

Sangria was first bottled and marketed from this region in the 1960s. A subsidiary of Pepsi picked it up and distributed it world wide.

Producer?

Top selling brand in its country.

The Box? Doesn't come in one. I figured the name would translate more to match the picture of what appears to be a stag on the label.

First release was in 1975.

Vineyards are located next to the east bank of a [river](#) and the soil is ferric clay based.

Year?

This was an “excellent” year and has been called a historic vintage for this region.

Said to be the best since 1994.

Wines from this year were recently released due to this regions rules.

A 13th Century poet once said, "Ally fallaría ommes las bonas cardeniellas e las otras mejores que son las tempraniellas".

Answer – El Coto Rioja 2004 Tempranillo