



CASAR DE BURBIA

BIERZO • CASTILE Y LEÓN



The small Casar de Burbia family estate is a viticultural jewel with 68 acres of Mencía vines: most are over 60 years old with a strong showing of vines that exceed a staggering 100 years of age! In the late 1980s, the Fernández Bello family began acquiring and restoring dozens of small, neglected parcels to create a remarkable contiguous estate on the south-facing slopes of Valtuille de Arriba in the heart of Bierzo Alto.

These vineyards enjoy high altitudes (over 2300 feet above sea level), perfect exposure and excellent drainage from molybdenum (slate origin) and ferrous clay soils. Low-yielding vines in these soils yield vibrant wines with concentrated, fresh fruit character and pronounced minerality. The estate classifies the 42 micro-parcels into three groups according to altitude, slope, exposure and soil type. Grapes are selected, fermented and oak-aged in small lots for 6-16 months; malolactic fermentation takes place in barrique. The estate uses primarily American oak for initial élevage, increasing the percentage of French oak after six months; barrels are medium toast and oak is not allowed to dominate. In excellent vintages a rigorous selection from the steepest slopes and oldest vines is used to produce Tebaida, aged a minimum of 16 months.

CASAR DE BURBIA

Parker's Wine Advocate on the 2006: **90 points** "The 2006 Casar de Burbia is 100% Mencía sourced from 30+ year-old vines. The wine went through malolactic fermentation in barrel followed by six months in American, French, and Hungarian oak. Deep crimson-colored, it reveals a touch of cedar, spice box, violets, black cherry, and blueberry in its enticing bouquet. This leads to a layered, elegant wine with plenty of succulent fruit, good balance, and a fruit-filled finish. It can be enjoyed over the next six years."

HOMBROS

Parker's Wine Advocate on the 2006: **91 points** "The 2006 Hombros was made from vines of at least 40 years of age with malolactic fermentation in barrel followed by 12 months in Hungarian and French oak. A glass-coating opaque purple color, it exhibits an enticing nose of slate/mineral, espresso, black cherry, and black raspberry. On the palate it reveals excellent black fruit flavors, plenty of structure, and considerable volume. Give it 3-4 years of cellaring and drink it through 2021."

TEBAIDA MENCÍA

Parker's Wine Advocate on the 2006: **91+ points** "The 2006 Tebaida was sourced from Mencía vines over 60 years of age and aged for 16 months in new French oak. Inky purple-colored, it offers up a complex aromatic array of toasty new oak, smoke, lavender, black cherry, and blueberry. Structured on the palate, this medium-bodied, suave effort will benefit from 4-6 years of additional cellaring and offer a drinking window extending from 2014 to 2024."

TEBAIDA MENCÍA NO. 5

Parker's Wine Advocate on the 2006: **93 points** "The 2006 Tebaida P5 was sourced from a single vineyard planted in 1905. A saturated opaque purple in color, it delivers a complex, captivating perfume of liquid minerality, lavender, incense, smoke, blueberry, and blackberry. Elegant on the palate, it has layers of sweet fruit, a silky texture, savory flavors, and a 60-second finish. This lengthy wine will provide pleasure through 2026."

Thank you for your time and for your interest in Connoisseur Wines.