

## Imported New Releases

### Sicily

**90** | Marco De Bartoli \$48  
**2007 Sicilia Pietra Nera Zibibbo** This combines ripe apricot and floral aromas with a dry, almost stony texture. The rich flavors are balanced by lasting acidity that makes the wine feel light and fresh. For a rich fish, like black cod. *Vias Imports, NY*

**90** | Tasca d'Almerita \$20  
**2007 Sicilia Leone** A blend of catarratto and chardonnay, this balances flavors of ripe apricot and yellow plum with a firm minerality. It's warm and generous through the finish. Pour a bottle alongside grilled orata. *Winebow, NY*

**88** | Tasca d'Almerita \$12  
**2007 Sicilia Regaleali (Best Buy)** This blend of inzolia, grecanico and catarratto is generous and full, with flavors of white peach and melon. For roast trout. *Winebow, NY*

**87** | Terre \$11  
**2007 Sicilia Terre del Grillo (Best Buy)** This balances watermelon and apricot flavors in a way that feels substantial and full. It's simple and refreshing, for an afternoon picnic. *Winebow, NY*

**86** | Feudo Arancio \$9  
**2007 Sicilia Grillo (Best Buy)** While this wine's flavors of ripe apple and peach make it a bit weighty for a grillo, it carries enough acidity to be enjoyed with cured meats. *Prestige Wine Imports, NY*

**85** | Cantine Barbera \$15  
**2007 Sicilia Inzolia (Best Buy)** This wine's rich flavors of quince paste and honey are dense in feel. The low acidity makes it easy to sip on its own. *Enotec Imports, Denver, CO*

**84** | Rapitalà \$12  
**2007 Sicilia Piano Maltese (Best Buy)** This blend of grillo and catarratto is floral and light, with flavors of grapefruit. For roast chicken. *Frederick Wildman and Sons, NY*

### ITALY RED

#### Umbria

**93** | Lungarotti \$65  
**2003 Rosso di Torgiano Rubesco Vigna Monticchio** The relatively high altitude (980 feet) at Lungarotti's Vigna Monticchio enabled the sangiovese and canaiolo vines to

weather the heat of 2003, yielding a wine that's cool and fresh. There's a gentleness to the tannic structure that recalls the mixed clay and sand soils, creating a savory frame for the high-toned cherry and strawberry fruit. An elegant red to enjoy with braised rabbit. *Bedford Brands, NY*

**91** | Podere Il Caio \$13  
**2006 Umbria Rosso (Best Buy)** Aromas of rose and fresh strawberries give this blend of sangiovese and merlot a pleasant lift. It feels bright, with polished tannins and lasting flavors of cherries and strawberry. For roast chicken. *Vineyard Brands, Birmingham, AL*

### LEBANON RED



**92** | Chateau Musar \$50  
**2000 Bekaa Valley** Serge Hochar's estate red has a sweet, earthy succulence in 2000 that's hard to resist, a combination of raspberry liqueur, mocha, black olives and very rich earth. It's all interwoven with chewy, firm tannins and stony minerality. The structure should hold it for another decade. *Broadbent Selections, San Francisco, CA*



**90** | Chateau Musar \$25  
**2002 Hochar Père et Fils Bekaa Valley** An elegant red, this has sandy tannins that power its mature, herbal fruit, combining rosehips and strawberry preserves. It's pretty and very Mediterranean in feel. For leg of

lamb roasted over rosemary branches. *Broadbent Selections, San Francisco, CA*

### SPAIN RED

#### Castile-La Mancha

**90** | Finca Antigua \$110  
**2002 Finca Antigua La Mancha Clavis Viñedo Pico Garbanzo** New oak provides the initial layer of coffee and vanilla scents, with plenty of ripe black cherry and fig flavor to fill out its enormous structure. Clavis is a multivarietal blend that includes cabernet, mazuelo, garnacha and nebbiolo. For the cellar. *Millennium Brands, Baltimore, MD*

**87** | Navarro López \$13  
**2006 Valdepeñas Crianza Old Vines Tempranillo (Best Buy)** Oak kicks this wine off, then sweet red fruit takes it through the finish. With spicy flavors and a rich texture, this could use a chill to tame the alcohol. *Quintessential, Napa, CA*

**87** | Piqueras \$11  
**2006 Almansa Valcanto Syrah (Best Buy)** A wild blend of aromas—leather, ripe blackberries and blue fruit—come up against impetuous tannins that need manchego to ease their aggression. *Winebow, NY*

#### Jumilla

**92** | Luzón \$19  
**2005 Jumilla Altos de Luzón** With all the brute force of a Jumilla red, this blend of monastrell, tempranillo and cabernet hides delicate aromas of raspberries and spice behind powerful, almost bestial tannins. Acidity backs it up, working to refresh the finish. A beast in a tux. *Fine Estates from Spain, Dedham, MA*

**91** | Pedro Luis Martínez \$15  
**2006 Alceño Jumilla Monastrell Syrah (Best Buy)** Oak dominates this blend until superripe fruit emerges with air. It's smooth, with sweet spice and flavors of macerated blackberries. For oxtail stew. *Elite Wine Imports, Lorton, VA*

**91** | El Nido \$41  
**2006 Jumilla Clio** Oak scents of vanilla and coconut lead into generous fruit flavors in the middle of this wine. Candied cherry and fig notes fill the enormous structure. Untamed, this wine needs at least another three years to meld. *Fine Estates from Spain, Dedham, MA*