

“Grandes vinos tintos de Ribera del Duero que están muy bien equilibrados”.

- Circulación: 100.000 ejemplares
 - Eric Asimov.
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Tinto Figuero 15 Reserva 2004, seleccionado el segundo de los 10 TOP WINES de Ribera del Duero.

Ribera del Duero, a Wine for the Modern Age			
Montecastro Ribera del Duero 2005	\$40	★★★	
Dark and dense with rich, spicy fruit; developing complexity. (Classical Wines From Spain, Seattle)			
García Figuero Ribera del Duero Tinto Figuero Reserva 15 2004	\$56	★★★	
Ripe, plummy, dense and full-bodied; a big, well-made, modern wine. (Quintessential Wines, Napa, Calif.)			
Alonso del Yerro Ribera del Duero María 2005	\$59	★★½	
Powerful fruit and tannins, balanced by breezy herbal accents. (Tempranillo, New Rochelle, N.Y.)			
Federico Ribera del Duero Crianza 2005	\$30	★★½	
Intense plummy fruit balanced by good acidity and earthy flavors. (José Pastor Selections/Vinos & Gourmet, Richmond, Calif.)			
Alejandro Fernández Ribera del Duero Tinto Pesquera 2006	\$30	★★½	
Deep, plush, highly aromatic synthesis of fruit and oak. (Classical Wines From Spain)			
Arzuaga Ribera del Duero Crianza 2006	\$32	★★½	
Rich berry flavors, along with good acidity and plenty of oak. (Fine Wine Imports, Frederick, Md.)			
BEST VALUE			
Sastre Ribera del Duero Tinto 2008	\$22	★★	
Good, young, fruity and refreshing; atypically unpretentious. (De Maison Selections, Chapel Hill, N.C.)			
Condado de Haza Ribera del Duero 2006	\$24	★★	
Fresh and focused, with pleasing fruit and spice flavors. (Classical Wines From Spain)			
Valderiz Ribera del Duero Valderiz CQ 2004	\$43	★★	
Plush, opulent and balanced with lots of fruit and lots of oak. (C & P Wines, New York)			
López Cristóbal Ribera del Duero Tinto Crianza 2005	\$28	★★	
Sleek and balanced with plummy, floral aromas and flavors. (Small Vineyards, Seattle)			
WHAT THE STARS MEAN:			
Ratings, up to four stars, reflect the panel's reaction to the wines, which were tasted with names and vintages concealed. The wines represent a selection generally available in good retail shops and restaurants and on the Internet. Prices are those paid in shops in the New York region.			
Tasting coordinator: Bernard Kirsch			