

Godello from two different vineyards between 400 and 650 metres above sea level with complex soils with clay, sand, quartz and slate. The peculiarity is that the wine was aged for nine months in stainless steel tanks on its own lees. It has 7.3 g/l total acidity.

Subtle, elegant and complex in the nose. Very mineral. In the mouth it is a bomb, intense, concentrated, and full of flavours. They call it discreet and elegant, I'd say powerful and elegant – what a great white should be. A big surprise, and one of the best examples of what the Godello grape is capable of. (LG) 13%  
€13

## REDS

### Vinyes del Terrer, Nus del Terrer 2008 Tarragona 16 Drink 2013-2017

The appellation Tarragona is overwhelmed by nearby Priorat and Montsant. This comes from an unusual area, quite flat, two kilometres inland, at only 20 metres above sea level, very close to the Campo de Tarragona high-speed train station that you take to go to Priorat. So, what is the interest of yet another Cabernet blend? Well, what is different here, and this is the battle that proprietor Eduard Morell has taken on as a personal crusade: to show the unique terroir they have in their family vineyard. This terroir is called lumaquela, a calcareous formation rich in marine fossils. Here they have 7 ha of land where they have planted nine different plots of vines since 1989. This is a blend of 67% Cabernet Sauvignon and 33% Garnacha Tinta, where both varieties complement each other perfectly, making a wine that is serious but fresh and easy to drink. Its bigger brother, Terrer d'Aubert, is more concentrated, pure Cabernet, but not necessarily better, less Mediterranean, more Atlantic, and just different.

2008 is a cool vintage for the region, one for slow maturation. This wine is quite dark with the typical Cabernet rim. A serious wine that transmits a sensation of harmony, with the black pepper from the Cabernet Sauvignon and the pleasant fruitiness of the Garnacha, subtle and without any edges. Very drinkable. (LG) 14%  
€19

### Los Frailes, 1771 Monastrell 2011 Valencia 17.5 Drink 2013-2020

I love Monastrell, and I have just tasted one that I feel will join the trio of Pie Franco, Estrecho and Alfynal which are my favourites, about which I've written already. This is so new that not only has it not yet been released, but the release date has not yet been decided, the label has not yet been designed and the price has not been set. But I loved it so much, I found it so elegant and refined, that I fell in love with it immediately. This is grown in the south of inland Valencia, a region called Terres dels Alforins, where a few young wineries are making exciting wines, trying to find their identity, in many cases looking at traditional methods – read amphora – and grape varieties such as Monastrell, which was probably the main variety in the region before phylloxera. It's the property of the Velazquez family, unrelated to the great Spanish painter as far as I know, Velazquez being quite a common surname in Spain. It's a big estate, with some 130 ha of vineyards. The wine is made by Dominique Roujou de Boubée, a Frenchman who is consulting and making wines in Valencia, Priorat, Galicia and Extremadura. Here he followed the old traditions and used as little technology as possible. The result is stunning. This is still a barrel sample waiting to be bottled.

Bright ruby translucent colour, the colour of the wines from the past. This particular wine has not yet been released, it has not even been bottled, so look out for it in the future if you know someone who sells or imports the winery's wines. The nose screams Monastrell. Violets, tree bark, scorched wet earth and black truffles. In the mouth it's also very typical, with the tell-tale elegant rusticity, an apparent contradiction in terms, but something that you find in the best authentic, unpraised wines in the world, fine tannins and very fresh. So good now, with an even better future. A legend in the making. (LG) 13.5%  
€20

### Raúl Pérez, Vino de Familia 2011 Vino de la Tierra Castilla y León 16 Drink 2014-2018

How can you talk about new wines, regions and grape varieties in Spain and not talk about Raúl Pérez? I could tell you that he has a new 40,000-bottle project in Bierzo called Vizcaína de Vinos, that he's making a wine in Mallorca with the grape variety Gorgollasa, that in Ribeira Sacra, after La Tentación (the temptation) came El Pecado (the sin) and now La Penitencia (the penance!) is here, but no, I'll go to one of my favourite regions, the Gredos Mountains, halfway between Madrid, Toledo and Ávila, where stunning high-altitude Garnacha is being produced by a bunch of pioneers. This wine, still unreleased, is a joint venture between Raúl and the guys from La Tintorería, a wine shop in Madrid worth a visit if you're in town, one of the few true cavistes with a really different Spanish wine selection. They sell Raúl's wines, and it was only a matter of time before they made a wine together. I'm sure it won't be the last. This comes from a granite-rich,