



2010 Casar de Burbia Tebaida 5

A Mencia Dry Red Table wine from
Bierzo, Castilla Leon, Spain

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #208 Aug 2013	Luis Gutierrez	93	Drink: 2015 - 2025	\$100 (100)

A step up is the 2010 Tebaida N5 Mencia, from the grapes of vineyard number five hence the name, planted in 1903 at 700 meters altitude, which yields 15 hectoliter per hectare. The grapes are fermented in 500-liter oak barrels, and aged in barriques for 21 months. The oak is perfectly integrated in the wine, showing just a hint of smoked meat and chocolate. Only 1,500 bottles are produced. Give it a couple of years and drink in the next decade. Drink 2015-2025.

Bodegas Casar de Burbia were founded at the end of the 80s by Nemesio Fernandez and today his son Isidro Fernandez is in charge of their 27 hectares of vineyards in the village of Valtuille de Arriba, identifying and separating plots that show specific character into three groups which will make the three lines of wines: Tebaida from rocky, higher-up vineyards; Hombros from mid-slopes rich in clay and some stones, and the Casar de Burbia plots where they source their entry-level clean, fruity wines. Isidro has a reputation for paying much attention to all details, and I felt this shows in the wines, which have surprised me. No need to say that they only use grapes from their own vineyards to produce their wines. All reds, save the Tebaida Nemesio displayed a Bordeaux personality that surprised me a little.



2010 Casar de Burbia Tebaida Nemesio

A Proprietary Blend Dry Red Table wine from
Bierzo, Castilla Leon, Spain

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #208 Aug 2013	Luis Gutierrez	94	Drink: 2014 - 2022	\$100 (100)

The 2010 Tebaida Nemesio is different from the rest of the wines, as it comes from a high-altitude vineyard, but instead of the rocky soil prevalent in the heights, this is very rich in clay, which imparts a different character to the wines. The nose is much more perfumed than in the other wines from the winery, showing more red fruit rather than black, with hints of violets, even some orange blossom. The palate is ultra-silky, with buttery tannins: very persistent and elegant. A Burgundy character in between the Bordeaux. Bravo! Drink 2014-2022.



2010 Casar de Burbia Casar de Burba Tebaida

A Proprietary Blend Dry Red Table wine from
Bierzo, Castilla Leon, Spain

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #208 Aug 2013	Luis Gutierrez	92	Drink: 2015 - 2020	\$40 (40)

The 2010 Tebaida Mencia from a selection of two vineyards, San Salvador and Valdaiga, is fermented in 5,000-liter oak vats, and displays a nice cherry color, with plenty of cedar and cigar box notes, a touch of smoke over some blackberries and dark cherries. The palate is very balanced, being a concentrated and powerful wine, with tasty minerality giving it almost a salty feeling, good length and persistence. 10,000 bottles produced. Drink 2015-2020.

2010 Casar de Burbia Casar Mencia

A Mencia Dry Red Table wine from
Bierzo, Castilla Leon, Spain

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #208 Aug 2013	Luis Gutierrez	91	Drink: 2013 - 2019	\$20 (20)

The 2010 Casar Mencia has a clear Atlantic profile, showing the herbaceous side of Mencia, perhaps the reason why before DNA tests were available, people speculated about the possibility of Mencia being Cabernet Franc. The clay-rich soils make for powerful wines here, a little smoky, full of dark fruit, well proportioned, balanced and tasty with very good acidity. A Bierzo for the Bordeaux fans. 15,000 bottles were filled. Drink 2013-2019.

2011 Casar de Burbia Casar Godello Fermentado en Barrica

A Proprietary Blend Dry Red Table wine from
Bierzo, Castilla Leon, Spain

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #208 Aug 2013	Luis Gutierrez	90	Drink: 2013 - 2015	\$28 (28)

The 2011 Casar Godello Fermentado en Barrica is barrel-fermented, as its name points out, and is straw-colored with some baked-apple in the nose and some spice notes (cloves, nutmeg), which give it a character that brings to mind some low-sulphur wines. The palate is fresh, with good acidity, some aftertaste of honey that could remind you of a Loire white. A wine of marked personality. Drink 2013-2015.

2010 Casar de Burbia Hombros

A Proprietary Blend Dry Red Table wine from
Bierzo, Castilla Leon, Spain

Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #208 Aug 2013	Luis Gutierrez	90	Drink: 2014 - 2020	\$28 (28)

The 2010 Hombros Mencia also shows the assemblage of green pepper and oak so reminiscent of Bordeaux. It has a cedar nose of black fruit and plenty of sapid tannins, with a strike of acidity that lifts the palate. Some tannin still needs to be resolved. A classical wine. 20,000 bottles produced. Drink 2014-2020.