



## 2015 Curii

<b>Rating</b>	<b>Release Price</b>	<b>Drink Date</b>	<b>Producer:</b> Curii
92	\$40	2018 - 2022	

<b>Reviewed by</b>	<b>Issue Date</b>	<b>Source</b>	<b>From:</b> Spain
Luis Gutiérrez	29th Dec 2017	234, The Wine Advocate	

<b>Color:</b> Red
<b>Type:</b> Table

I also tasted the just-bottled red 2015 Curii, produced with the old Garnacha strain from Alicante (Giró) planted on limestone soils. 2015 was dry, but not as dry as 2014, and the grapes were healthy and ripe. Again, the full clusters fermented in 300- and 500-liter vats with indigenous yeasts, and the wine matured in used French and American casks for 24 months. This is a ripe and heady Mediterranean red that manages to keep the elegance that they believe is provided by the use of stems, with a nose full of aromatic herbs and spices in a way that reminded me of a vermouth or a Barolo Chinato. It has an earthy touch that provide some rusticity. The palate is medium-bodied with very fine tannins and precise and pungent flavors, with nice balance and unnoticeable alcohol. 2,800 bottles were filled in October 2017.

<b>Sweetness:</b> Dry
<b>Type:</b> Table
<b>Variety:</b> Garnacha