

BON APPÉTIT

OCTOBER 2007

Circulation: 1,367,478

\$3.99

WHAT WE'RE DRINKING

SPANISH REDS

Wines made from the Tempranillo grape—whether blended or standing alone—are a great match for autumn dishes. These versatile wines often have lower acidity, making them perfect with hearty stews or braised beef.

Osborne 2004 "Solaz" Tempranillo-Cabernet, Tierra de Castilla (\$9). This Tempranillo-heavy blend has bright raspberry fruit and a faint vanilla aroma.

Condesa de Leganza 2003 Crianza, La Mancha (\$11). An excellent value for this 100-percent Tempranillo with firm tannins and hints of strawberries.

Abadía Retuerta 2003 Rivola, Sardón de Duero (\$17). A fine Tempranillo-Cabernet Sauvignon blend with berry flavors and spice.

Campo Viejo 2000 Gran Reserva, Rioja (\$18). A smoky, spicy wine with concentrated fruit and aromas of cloves and cinnamon.

Martínez Bujanda 2001 Conde de Valdemar Reserva, Rioja (\$20). This rich Tempranillo blend has cherry flavors and a spicy finish.

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