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**2011 Bodegas Iturria Valdosan**

A Tempranillo Dry Red Table wine from Spain, Toro, Castilla Leon, Spain

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Source	Reviewer	Rating	Maturity	Current (Release) Cost
eRobertParker.com #221 Oct 2015	Luis Gutierrez	91	Drink: 2016 - 2020	(35)
<p>The élevage has put the smoky and sweet spice aromas at the forefront of the 2011 Valdosán. It's sourced from a plot of ungrafted Tinta de Toro (Tempranillo) on sand and clay soils. It fermented with natural yeasts and matured in oak barriques for 22 months. It needs more time in bottle to integrate the oak and polish the edges, but it should grow into a classical Toro that is clean, balanced and pleasant in a way that reminds me of the wines of Mariano Garcia; it is no wonder, because Xavier Iturria first arrived in Toro to work at the Maurodos winery. The wine has fine grained tannins and good balance; give it time and it should blossom. 2,700 bottles.</p> <p>Iturria has, since 2015, its own winery in the village of San Román de Hornija. It's a small family winery created in 2009 by Frenchmen Xavier Iturria and some American friends. An interesting name to follow, as quality is on the way up as they fine tune the use of oak.</p> <p>Importer(s):                      USA Wine West, LLC, 94 Commercial St, Portland, ME 04101 , (207) 772-2074 , <a href="http://www.usawinewest.com">www.usawinewest.com</a>                      Christophe Chapillon, <a href="mailto:christophe_chapillon@yahoo.es">christophe_chapillon@yahoo.es</a></p>				
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**About Maturity and Drink Dates:** Most reviews in The Wine Advocate include a period during which the wine should ideally be consumed. We express it as a range of years (Drink Dates) and we use that range to calculate a 'Maturity' for the wine as of the current date. Maturity values are: Young - the early drink date is in the future; Early - first third of the drink date range; Mature - middle third of the range; Late - last third of the range; Old - the late drink date is in the past.

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