

TASTING HISTORY

2004 Melis Melis

Melis

Priorat, Spain

Proprietary Blend (a dry red table wine)

 [Printer Friendly Version](#)

 [Print Wine List](#)

Source	Reviewer	Rating	Maturity	Estimated Cost
Wine Advocate #169 (Feb 2007)	Jay Miller	94 points	Drink 2007-2027	\$90.00

From the same team that brings you the Central Coast's superb Sea Smoke Pinot Noirs comes Melis, a splendid example of what can be achieved in Priorat. The 2004 Melis, from an outstanding vintage, is a blend of 63% Grenache, 16% Carignan, 14% Syrah, and 7% Cabernet Sauvignon. It was aged for 15 months in several sizes of 100% new Burgundian oak before being bottled without fining or filtration. Purple-colored, it exhibits sweet aromas of vanilla spice, toast, mineral, wild blueberry and blackberry. Full-bodied (a nicely concealed 15.5% alcohol) with a velvety palate-feel, layers of opulent black fruit flavors, ripe tannins, and a long, pure finish, this large-scaled wine can be enjoyed now and over the next 15-20 years. Bravo!

Importer: Victor Gallegos, Lompoc, CA; victor@melispriorat.com

[Add to Print List](#)

Please report errors on this page to errors@robertparker.com

Copyright © 2001-2007 - eRobertParker, LLC All rights reserved
Portions Copyright © 2001-2007 - The Wine Advocate, Inc.

*Except as otherwise expressly permitted under the [Subscription Agreement](#) or copyright law,
no copying, redistribution, retransmission, publication or commercial exploitation of this material is permitted
without the prior written consent of The Wine Advocate, Inc.*