

TASTING NOTES

[Print Wine List](#)

"Pau Roses" Sorted by Rating
(5 wines displayed here in the Trial Area; 5 wines in the Members Area)

SORT BY: [VINTAGE](#) [PRODUCER](#) [RATING](#) [COST](#) [LOCATION](#) [ISSUE](#)

N.V. Bodegas Pau Roses Garnacha de l'Emporda <input checked="" type="checkbox"/> Add to Print List	
<p>RATING: 91 points</p> <p>PRODUCER: Bodegas Pau Roses</p> <p>FROM: Emporda Costa Brava, Ampurdan Costa Brava, Spain</p> <p>VARIETY: Grenache (a sweet red dessert wine)</p> <p>DRINK: 2005-2008</p> <p>ESTIMATED COST: \$20</p> <p>SOURCE: <i>Wine Advocate #159 (Jun 2005)</i></p>	<p>This sweet wine is outstanding as well as refreshing. The non-vintage Garnacha de l'Emporda is based on a solera system with the average age of the material being 15 years. Revealing an amber color, abundant floral characteristics, medium body, good sweetness, and plenty of fruit as well as glycerin, it should drink well for 2-3 years.</p> <p>Importer: Patrick Mata, Ole Imports, New Rochelle, NY; tel. (914) 576-6120</p> <p style="text-align: right;">—Robert Parker</p>
2004 Bodegas Pau Roses Moscatel de l'Emporda <input checked="" type="checkbox"/> Add to Print List	
<p>RATING: 90 points</p> <p>PRODUCER: Bodegas Pau Roses</p> <p>FROM: Emporda Costa Brava, Ampurdan Costa Brava, Spain</p> <p>VARIETY: Sweet White Dessert Wine</p> <p>DRINK: 2005-2006</p> <p>ESTIMATED COST: \$20</p> <p>SOURCE: <i>Wine Advocate #159 (Jun 2005)</i></p>	<p>This sweet wine is outstanding as well as refreshing. The 2004 Moscatel de l'Emporda is a fresh, fragrant, honeyed, moderately sweet offering with excellent fruit and good underlying acidity. However, it requires consumption over the next year.</p> <p>Importer: Patrick Mata, Ole Imports, New Rochelle, NY; tel. (914) 576-6120</p> <p style="text-align: right;">—Robert Parker</p>
2003 Bodegas Pau Roses Antima <input checked="" type="checkbox"/> Add to Print List	
<p>RATING: 89 points</p> <p>PRODUCER: Bodegas Pau Roses</p> <p>FROM: Emporda Costa Brava, Ampurdan Costa Brava, Spain</p> <p>VARIETY: Proprietary Blend (a dry red table wine)</p> <p>DRINK: 2005-2009</p> <p>ESTIMATED COST: \$30</p> <p>SOURCE: <i>Wine Advocate #159 (Jun 2005)</i></p>	<p>The ambitious 2003 Antima (also equal parts Carignan and Grenache) exhibits loads of Amarone-like tar, creosote, roasted nut, jammy black cherry, chocolate, and charcoal characteristics. Spicy and medium to full-bodied, with loads of fruit offered in a savory, mouthfilling style, it should drink well for 3-4 years.</p> <p>Importer: Patrick Mata, Ole Imports, New Rochelle, NY; tel. (914) 576-6120</p> <p style="text-align: right;">—Robert Parker</p>

2003 Bodegas Pau Roses Sinols Coromina **Add to Print List****RATING:** 86 points

The 2003 Sinols Coromina (100% Carignan) is an elegant, fresh, tart effort offering good, sweet cherry fruit. It represents a pleasant bistro red for uncritical quaffing. Consume it over the next 1-2 years.

PRODUCER: Bodegas Pau Roses**FROM:** Emporda Costa Brava, Ampurdan Costa Brava, Spain**VARIETY:** Carignan (a dry red table wine)

Importer: Patrick Mata, Ole Imports, New Rochelle, NY; tel. (914) 576-6120

DRINK: 2005-2007

—Robert Parker

\$15

ESTIMATED COST:**SOURCE:** *Wine Advocate #159 (Jun 2005)***2004 Bodegas Pau Roses Vinya Verdera** **Add to Print List****RATING:** 85 points

The 2004 Vinya Verdera is a blend of equal parts Grenache and Carignan. Revealing notes of dried herbs intermixed with strawberries and cherries, it comes across as a lighter-styled Pinot Noir-like offering. It should be consumed over the next 1-2 years.

PRODUCER: Bodegas Pau Roses**FROM:** Emporda Costa Brava, Ampurdan Costa Brava, Spain**VARIETY:** Proprietary Blend (a dry red table wine)

Importer: Patrick Mata, Ole Imports, New Rochelle, NY; tel. (914) 576-6120

DRINK: 2005-2007

—Robert Parker

\$10

ESTIMATED COST:**SOURCE:** *Wine Advocate #159 (Jun 2005)*

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