

# Independent Wine Evaluation

## 2013 "Nagual de La Naga" Super Tuscan Blend, Caduceus Cellars

This is a balanced, soft, highly typical Super Tuscan blend of Sangiovese, Cabernet Sauvignon and Merlot. In the beginning, red fruit, orange peel and oak spice are dominant, followed with time by tomato, leather, blueberry and plum. The tannins are fine and ripe, and build on the palate, plumping up the medium-minus body. It achieves peak complexity at about an hour, showing spiced orange and mixing red rose tightly in with the now differentiated red fruit: sour cherry, red cherry, red currant and cassis. The finish is long.

Balance is the highlight of this wine, as is typicity of the grapes involved. So true were they to their forebears, the panel would have insisted the wine was Italian but for a remarkable cleanliness and delineation of flavors not common among the more iron-laden and rustic Italians. The palate and finish deliver on everything the nose promises. The acidity is ample and mouth-watering, and the alcohol is integrated. Complexity in 2016 is middling, but the last of the bottle shows iron, clove, baking spice, fresh mint and dried green herbs.

**Complexity:** Above average but still below potential, having aged only 2 years

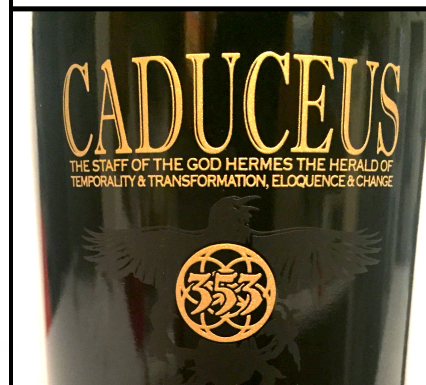
**Balance:** High; acid and alcohol account for most of the wine's intensity early on, but the aromas rise to the occasion and balance is a highlight an hour in

**Intensity:** Good; the nose is subtler than the palate or finish, but all satisfy

**Character:** Above average; more typicity than uniqueness of character

**Typicity:** High varietal typicity, subtler oak than most Super Tuscans

## THE SOMMELIER COMPANY



**Appellation:** Cochise County, Arizona

**Vintage:** 2013

**Composition:** Sangiovese, Cabernet Sauvignon, Merlot

**Alcohol:** 13.5%

**Release Price:** \$50

### VISUAL, AROMATIC AND FLAVOR CHARACTERISTICS:

**Appearance:** Brilliant ruby-garnet, clear and youthful; some water on the rim

**Floral and Fruit:** Red rose, sour cherry, orange peel, red currant, cassis, red cherry, plum, blueberry, spiced orange, cherry tomato

**Spice, Herbal, Vegetal:** Menthol, baking spice, clove, dried green herbs, mint

**Oak, Earth and Other:** Oak spice, iron, leather

### RESULTS:

#### Stage 1: Blind Tasting

— Complexity: 7/10

— Balance: 8/10

— Intensity: 7/10

#### Stage 2: Non-Blind

— Character: 6/10

— Typicity: 9/10

# SCORE: 92

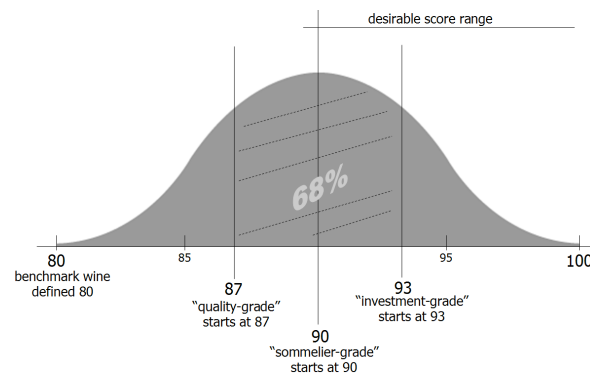


Tasting conducted March 13, 2016

Lead Evaluator, Adam Edmondson, CSW

Principal, Jörn Kleinhans, CSW

### EVALUATION MODEL:



**METHODOLOGY DISCLOSURE:** Full evaluation criteria and process description available upon request. Wines are tasted and evaluated in a controlled environment. Wine samples are provided by producer as part of paid evaluation assignment. Evaluation model assumes that wine quality is normally distributed between scores 80 and 100, where 80 represents a simple, but not flawed, standard wine.