

BARBARESCO RISERVA RABAJÀ 2008

Recensioni e premi - Press and awards

WINE ADVOCATE, Issue 203, October 31, 2012 95+ POINTS “Simply stated, the 2008 Barbaresco Riserva Rabaja is one of the finest and most polished wines I have ever tasted at Cortese. It has all of the classicism of the 2006, but with a little more inner juiciness and perfume. Black cherries, plums, tar, incense and smoke are some of the many notes that take shape as this gorgeous wine literally blossoms right in front of my eyes. Readers might remember my enthusiasm for the 2008 straight Barbaresco at Cortese. The Riserva is all that, and a little more. It will be interesting to see how the 2008 develops in bottle, as it is at least two years away from being released. In 2008 Cortese brought in the Nebbiolo between the 18th and 20th of October, a classic late harvest that is more the exception than the rule these days. This is easily one of the best Cortese wines I have ever tasted.”

STEPHEN TANZER'S INTERNATIONAL WINE CELLAR 94+ POINTS “Bottled in late 2011 and scheduled to be released in January of 2015; raised in three three-year-old 16-hectoliter casks. Good full, bright red. Musky, vibrant nose combines cherry, raspberry, blueberry, botanical herbs, mint and a balsamic cedary quality. Very intensely flavored and chewy, conveying a tiny-berry quality and an impression of high dry extract, not to mention powerful soil character. Tightly wound and quite spicy at present. Finishes with superb length and cut.”

ANTONIO GALLONI - VINOUS - BARBARESCO'S STELLAR 2011S 94+ pts.

A dark, powerful wine, the 2008 Barbaresco Riserva Rabaja captures the masculine, brooding side of Nebbiolo. Firm tannins provide the backdrop for a classic melange of aromas and flavors that open up in the glass. Sage, tobacco, rosemary, leather, iron and black fruit are all beautifully delineated in the glass. Although quite youthful, the 2008 is also very well balanced, which means it can be enjoyed relatively young with some aeration. The 2008 Riserva spent 40 months in neutral oak casks. This is a terrific showing from Cortese.

DECANTER : GOLD MEDAL A delicious take on Nebbiolo, with its broad, ripely-fruited nose and touches of tobacco, spice and undergrowth. Both agile and tense, it's densely textured, with deep flavours of sweet black fruit, backed up by smooth tannins and a very long, persistent finish.

WINE ENTHUSIAST 93 pts.

LE GUIDE DE L'ESPRESSO 2016 "VINO DELL'ECCELLENZA" 18,5/20 Invitanti profumi floreali di violetta e iris, classiche sfumature agrumate, attacco netto, centro bocca intenso e aggraziato al tempo stesso, lungo finale su una rinfrescante vena acida e sapida.

SLOW WINE GUIDA 2016 - VINO SLOW Conquista per il fascino quasi esotico. Palato profondo, di vibrante acidità, tannini ancora imponenti e masticabili: da goder tra alcuni anni. Grande rosso territoriale, grande annata.

GUIDA BIBENDA 2016 - 5 GRAPPOLI Attraente color granato, denso. Ampio ed elegante, ricorda effluvi di rosa appassita, confettura di prugne, note balsamiche e smaltate, salvia. Al sorso, oltre ad una struttura di notevole forza, colpisce per l'equilibrio tra freschezza e tannicità, già ottimamente calibrati per l'apporto ben integrato di alcoli e polialcoli. Intenso, lungo e succoso il finale

GUIDA VITAE 2016- 4 viti Granato di nebbiolesca purezza. Alla cieca, le stimate del grand cru emergono subito: una dolcezza virile di liquirizia e caramella alla viola, iris, viola e felce, sottofondo ferroso e di vecchi legni preziosi da cui sorge un paesaggio boschivo percorso da ombre e luci, umidori e secchezze estive. Il piacere gustativo è già prossimo alla completezza (tannino mirabile, potenza trattenuta, volumi architettonici solidi ed eleganti), eppure senti ancora un margine di miglioramento. Riassaggiato per giorni, dopo la prima e già illuminante degustazione era difficile smettere.

WINE SPECTATOR, November 30, 2015 92 pts.

“An elegant, complex red, boasting floral, cherry, mineral and tar flavors. Racy and mature. Shows fine balance and a lingering aftertaste of spice, iron and tar.”