



Los 50 mejores de 2020, según VinePair



Los vinos de Sicilia, con tres de los diez primeros puestos, y de Sudáfrica han impresionado este año al equipo de la revista estadounidense VinePair. Entre los miles de vinos catados en los últimos doce meses han seleccionado los 50 que consideran más destacados, entre ellos cuatro españoles. Las denominaciones de origen Montsant, Valdeorras, Priorat y Rías Baixas se reparten estos puestos. El propietario de las bodegas que elaboran los dos blancos es Jorge Ordóñez, importador de origen español afincado en Estados Unidos. La relación, que comienza con el puesto, desciende en dirección hacia los mejor clasificados. Los precios, referidos a Estados Unidos, están expresados en dólares.

Here are VinePair's 50 best wines of 2020, tasted and ranked

- **45) Espectacle del Montsant 2017 (\$110)**

This Spanish offering is very balanced for having such high alcohol – 15.5 percent ABV, that is. It has intense black and blueberry flavors, with a slight waft of this variety's inherent orange peel aroma. The tannins are apparent, but woven into the texture of the wine. This, along with its brilliant acidity, keeps everything in harmony.

Rating: 94

- **35) Bodegas Avancia Godello 2019 (\$29)**

Godello is an overlooked Spanish white variety that deserves a spot on your radar. If you've never tried it, start with this bottle. With aromas of sliced pear and a bouquet of white flowers, this wine will make you thirsty and also, somehow, quench your thirst. It is alive with vibrant acidity and the texture of tiny fizziness. The alcohol is a bit high, so we recommend pairing this bottle with food.

Rating: 94

- **26) Clos Mogador Com Tu 2016 (\$43)**

A great, crowd-pleasing red that is soft, going on supple, with a slight savory depth. The palate is bright, with a good level of acidity and a fruity core. It finishes with a subtle scent of orange peel and whiff of cinnamon.

Rating: 94

- **16) La Caña Navia Albariño 2017 (\$26)**

This coastal white will please Sauvignon Blanc fans with its fruity character and pronounced salinity, but also offers the richness of a great Chardonnay. Its depth of flavor plays off the aromas of pear, honeysuckle, and white pepper. It would pair wonderfully with oysters, or linguini with clams.

Rating: 91