



OVEJA NEGRA  
CHARDONNAY/VIIGNIER RESERVA

Review History



**2009 Vintage**

**88 pts** “Bright gold. Exotic aromas of pineapple, apricot and melon, with subtle floral and spice qualities. Fruity and round, offering citrus-accented pit and tropical fruit flavors and a spicy quality that gains strength with air. Finishes smooth, with lingering sweetness and a hint of pineapple.”

**Josh Reynolds**  
**Stephen Tanzer’s International Wine Cellar**  
**May/June 2011**

**88 pts – BEST BUY** “Interesting aromas of dried peach, pineapple cake, nougat, and olive brine. Soft and satiny with a fruity-yet-dry medium body. Finishes with a tangy, fruity kiss of honey and citrus butter cream. A tasty sipper.”

**Tastings.com**  
**August 2010**

**SILVER MEDAL – BEST IN CLASS** “Bright straw colour; the oak is subtle and attractively featured on the nose, well integrated with secondary aromas of peach kernel and some caramel. Medium full body, quite sweet entry and richly flavoured, with a nutty, butterscotch coating and soft, layered texture. There is considerable length and a slightly bitter twist on the aftertaste.”

**International Wine and Spirits Competition**  
**2010**

**2008 Vintage**

**88 pts – BEST BUY** “This 2008 Oveja Negra Reserva Chardonnay Viognier is bright golden-yellow in color with intense aromas of tropical fruit, pineapple, and melon, with citrus notes such as mandarin orange, accompanied by a light touch of butter and caramel. With good volume and balanced acidity on the palate, this crisp and refreshing Oveja Negra ends with good persistence.”

**Tastings.com**  
**September 2009**