

詩德 Christopher Stewart

August 2017



CHRISTOPHER STEWART
— SELECTIONS —

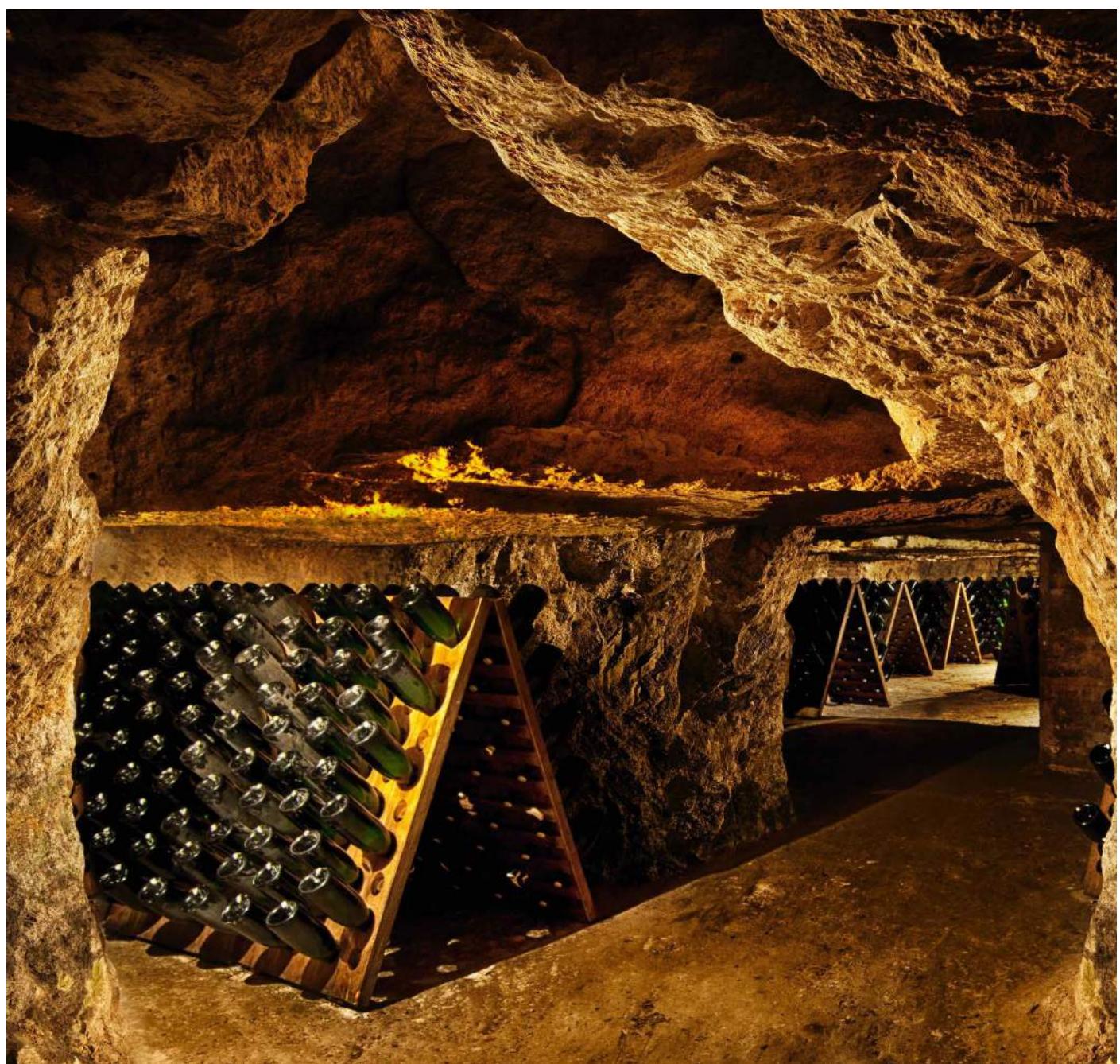
LOLEA

SUMMER 2017

Page 17



Sparkling Wine Selections



"Tendil & Lombardi is a relatively new, but very interesting producer in the Côte de Bar. Although I have never met one of the two, we got into contact via social media channels and so I have tasted three excellent cuvées that intertwine charm with tension."

Stephan Reinhardt, The Wine Advocate

Champagne Lombardi

Côte Des Bar

Recently renamed to Champagne Lombardi, the winery was originally founded as Tendil & Lombardi in 2006, by childhood friends Laurent Tendil and Stéphane Lombardi. Both came from Lyon where they first crossed paths as teenagers and quickly found their common ground in French gastronomy and fine wine, especially Champagne. After completing their studies, the childhood friends set out as working men in the world of food and wine, each harboring the dream of one day creating their own Champagne. Fifteen years later, Laurent and Stéphane finally decided to leave their successful careers behind and chase down this dream, despite the financial risks in the middle of an economic crisis. They began to blend their own cuvées with the help of a grower, and in May of 2011 the first bottles of Tendil & Lombardi Champagne finally saw the light of day and almost became the darlings of some of the top Sommeliers in France.

Tendil & Lombardi's grapes are sourced from several small plots in the Côte des Bar, located in the Aube Département. Côte des Bar Champagnes are recognized for their strong character, elegant balance, and complex aromas; Pinot Noir shines brightest here. To guarantee the highest quality, all cuvées are made solely from the first press.

In 2016, Laurent Tendil left the company and the winery was renamed 'Champagne Lombardi' in 2017, which is reflected on the newly redesigned logo and wine labels. Champagne Lombardi was recently awarded the official status of 'Negociant Manipulant', greatly facilitating the difficult process of sourcing grapes from the best areas, and purchasing vineyards in the Champagne region. With his new status, Stéphane was able to purchase his first vineyard, a well-exposed hillside of vines in the village of Ailleville in the Aube. Stéphane has initiated the construction of his own winery and continues to focus on quality over volume. Stéphane's goal is to cap his total output at 10,000 cases per annum, which he plans to source only from the best grapes, while slowly adding his own vineyards until the day comes when he will be in full control of his entire production.



Axiome Brut NV Champagne Lombardi

Tendil & Lombardi's house cuvée is a blend of 70% Pinot Noir and 30% Chardonnay. It is produced only from the first run juice. The wine goes through malolactic fermentation in temperature controlled, stainless steel tanks. Twenty percent reserve wine is added and the wine is aged on lees for 24 months. After disgorgement and dosage (6 g/L), the wine is aged for an additional six months.

Reviews & Awards

"The chalky texture and juicy acidity of this lively Champagne create a fine interplay with the bright flavors of ripe white cherry, poached quince, biscuit and fruit-forward pineapple."

Bruce Sanderson, Wine Spectator

90 Points

"This blend of Pinot Noir and Chardonnay is everything you'd expect from Champagne and good value as far as Champagne goes. It is crisp and zingy with lots of green apple and mineral notes and just a nice dose of toasty autolysis to add complexity. Long, mineral and very refreshing."

Rhys Pender MW, Wine Align

90 Points

The Details

Order Code: 710268

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Champagne

Sub-Region: Côte des Bar

Appellation: AOC Champagne

Colour: White

Grape(s): 70% Pinot Noir, 30% Chardonnay

Alcohol: 12.5%

Dosage: 6.0 g/L

Residual Sugar: 14.5 g/L

Acidity: 6.9 g/L

Aging: 24 Months on lees, 6 months after disgorgement



Cuvée Blanc De Noirs Brut NV *Champagne Lombardi*

Tendil & Lombardi's non-vintage Blanc de Noir is made from 100% Pinot Noir. It is produced only from the first run juice. The wine goes through malolactic fermentation in temperature controlled, stainless steel tanks. Twenty percent reserve wine is added and the wine is aged on lees for 36 months. After disgorgement and dosage (6 g/L), the wine is aged for an additional 12 months.

Reviews & Awards

"Blanc de Noirs, white Champagne only from red grapes, produces wines with some weight, as here. It makes for a rich, full-blooded Champagne, packed with red fruits while also cut through with intense acidity. The fruitiness gains shape from a zesty texture."

Roger Voss, Wine Enthusiast

91 Points

"Firm, juicy acidity finds good balance in this creamy Champagne, framing hints of yellow apple, black raspberry and verbena. A thread of freshly ground spices lingers on the refined finish."

Alison Napjus, Wine Spectator

90 Points

"Light gold. Apple, pear and toasty lees on the nose, with notes of anise and dried rose adding complexity. Dry and gripping on the palate, offering firm, refreshingly bitter redcurrant and orchard fruit flavors and a hint of blood orange. Uncompromisingly racy, firm bubbly with very good finishing clarity and bite. The company calls this Champagne "Blanc de Noirs" but the label reads "Pinot Noir"."

Josh Raynolds, Vinous Antonio Galloni

90 Points

The Details

Order Code: 710268

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Champagne

Sub-Region: Côte des Bar

Appellation: Champagne

Colour: White

Grape(s): 100% Pinot Noir

Alcohol: 12.5%

Dosage: 6.0 g/L

Residual Sugar: 12.5 g/L

Acidity: 7.4 g/L

Reserve Wine: 20%

Aging: 36 Months on lees, 12 months after disgorgement



Cuvée Blanc De Blancs Brut NV *Champagne Lombardi*

Tendil & Lombardi's non-vintage Blanc de Blancs is made from 100% Chardonnay. It is produced only from the first run juice. The wine goes through malolactic fermentation in temperature controlled, stainless steel tanks. Twenty percent reserve wine is added and the wine is aged on lees for 28 months. After disgorgement and dosage (8 g/L), the wine is aged for an additional 12 months.

Reviews & Awards

"Smoke and sea salt notes accent hints of quince, green plum, light toast and almond paste, and lemon curd in this minerally Champagne. Firm and well-balanced, with a fresh, lightly creamy finish."

Alison Napjus, Wine Spectator

91 Points

"Pale yellow. Fresh melon, pear, tangerine and mint on the nose, with a subtle chalky quality adding lift. Juicy and fruit-driven, with vibrant citrus and melon flavors complemented by richer poached pear and fig notes. Finishes with tangy minerality and very good spicy persistence. This suave, seamless Champagne would make a great companion to a richly sauced fish preparation."

Josh Raynolds, Vinous Antonio Galloni

90 Points

"Light as a feather, this is delightful and fragrant. Its fruits are refreshing, with crisp pear and melon flavors that accompany its ripe acidity. The wine dances on the palate, it's a great apéritif with a slightly sweet finish."

Roger Voss, Wine Enthusiast

90 Points

The Details

Order Code: 710270

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Champagne

Sub-Region: Côte des Bar

Appellation: Champagne

Colour: White

Grape(s): 100% Chardonnay

Alcohol: 12.5%

Dosage: 8.0 g/L

Residual Sugar: 12.9 g/L

Acidity: 6.9 g/L

Reserve Wine: 20%

Aging: 28 Months on lees, 12 months after disgorgement



Cuvée Hyménée Brut NV *Champagne Lombardi*

Tendil & Lombardi's flagship non-vintage Cuvée Hyménée is a blend of 50% Pinot Noir and 50% Chardonnay. It is produced only from the first run juice. The wine goes through malolactic fermentation in temperature controlled, stainless steel tanks. Forty percent reserve wine is added and the wine is aged on lees for 48 months. After disgorgement and dosage (8.5 g/L), the wine is aged for an additional 12 months. Annual production is 500 cases.

Reviews & Awards

"Quite a youthful elegant citrus driven style with a bright floral bouquet and a refined cut pear palate with lively acidity. Lots of cellaring potential here."

Winestate Magazine

97 Points

"Open-knit and creamy, with delicate acidity lending a mouthwatering impression to the flavors of apple tart, lemon zest, grated ginger and a hint of marzipan. Offers a smoky, mineral-tinged finish."

Alison Napjus, Wine Spectator

92 Points

"The most recent Hyménée was bottled in April 2010 and disgorged in November 2014 (dosage is 8.5 grams per liter). The wine displays a very clear, deep, rich, precise and elegant bouquet with mineral flavors and aromas of herbs, almonds, yellow fruits and brioche. This Champagne is full-bodied and round, yet pure, straight, fresh and highly finesse-full on the palate. This delicate cuvée has a tender, stimulating grip and refined fruit in the complex and well-structured, persistent mineral finish. Excellent."

Stephan Reinhardt, The Wine Advocate

91+ Points

The Details

Order Code: 710939

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Champagne

Sub-Region: Côte des Bar

Appellation: Champagne

Colour: White

Grape(s): 50% Chardonnay, 50% Pinot Noir

Alcohol: 12.5%

Dosage: 8.5 g/L

Residual Sugar: 14.0 g/L

Acidity: 7.2 g/L

Reserve Wine: 40%

Aging: 48 Months on lees, 12 months after disgorgement



Cuvée Blanc De Noirs Millésime Brut 2009 *Champagne Lombardi*

Tendil & Lombardi's vintage Blanc de Noirs is made from 100% Pinot Noir. It is produced only from the first run juice. The wine goes through malolactic fermentation in temperature controlled, stainless steel tanks. The wine is aged on lees for 59 months. After disgorgement and dosage (8 g/L), the wine is aged for an additional 6 months.

Reviews & Awards

"The 2009 Blanc de Noirs Brut Millésime is 100% Pinot Noir from the Côte de Bar (Aube). Fermented in steel (malolactic fermentation included), bottled in April 2010 and disgorged in March 2015, this 2009 Vintage offers a super clear and complex bouquet with delicate bright fruit and herbal/floral aromas, along with some toasty speck flavors. Full-bodied, pure and full of finesse on the palate, this is an ample, firm and fresh Champagne. It is very elegant and fruit-intense, but also mineral and persistent with an intense, long and complex finish with grip. Still very young and a bit sweet (dosage is eight grams), this cuvée shall develop very well over the next 5-8 years."

Stephan Reinhardt, The Wine Advocate

91 Points

The Details

Order Code: 710934

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Champagne

Sub-Region: Côte des Bar

Appellation: Champagne

Colour: White

Grape(s): 100% Pinot Noir

Alcohol: 12.5%

Dosage: 8.0 g/L

Residual Sugar: 11.0 g/L

Acidity: 7.2 g/L

Aging: 59 Months on lees, 6 months after disgorgement

"It is very elegant and fruit-intense, but also mineral and persistent with an intense, long and complex finish with grip."

The Wine Advocate



Anthèse Rose Brut NV

Champagne Lombardi

Tendil & Lombardi's non-vintage Rosé is a blend of 80% Pinot Noir and 20% Chardonnay. It is produced only from the first run juice. The wine goes through malolactic fermentation in temperature controlled, stainless steel tanks. Twenty percent reserve wine is added and the wine is aged on lees for 24 months. After disgorgement and dosage (6 g/L), the wine is aged for an additional 6 months.

Reviews & Awards

"This rosé shows a lot of personality, with nut and spice aromas and flavors lacing notes of kirsch, ripe raspberry, peach and candied citrus peel. This is well-balanced and accessible, displaying a slight grain to the texture and juicy acidity that results in a lip-smacking finish."

Alison Napjus, Wine Spectator

91 Points

"Dark pink, virtually red in color. Aromas of cherry, botanical herbs and licorice show a faintly medicinal quality. Juicy and broad, with palate-coating red fruit flavors and gentle spiciness. Acts a lot like a light red wine, finishing with strong cut and grip and lingering bitterness."

Josh Raynolds, Vinous Antonio Galloni

89 Points

The Details

Order Code: 710271

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Champagne

Sub-Region: Côte des Bar

Appellation: Champagne

Colour: Rosé

Grape(s): 80% Pinot Noir, 20% Chardonnay

Alcohol: 12.5%

Dosage: 6.0 g/L

Residual Sugar: 12.3 g/L

Acidity: 7.0 g/L

Reserve Wine: 20%

Aging: 24 Months on lees, 6 months after disgorgement

"This is reportedly Sofia Loren's favourite champagne, and she clearly has good taste.... No champagne compares to Krug, it is simply the best. But it is clearly beyond the pocket of most of us, and that being so, we are very fond of the Tendil & Lombardi Cuvée Brut, which is a good friend to have in the cooler."

The Independent

"Their Champagnes are stocked in several high-end Michelin Star restaurants around the world, such as the luxury Five-Star Hotel 'La Reserve de Beaulieu' on the French Riviera. ."

Glass Of Bubbly Magazine



Cantine Riondo
Spago Nero
Prosecco Frizzante NV

This light and frothy Prosecco is produced predominately from Glera, with a small dollop of other grape varieties. The wine goes through a brief re-fermentation in pressurized stainless steel tanks before bottling. Frizzante Prosecco, by law, can have up to two bars of atmospheric pressure in the bottle, thus offering very gentle bubbles compared to Prosecco Spumante.

"This effusively fruity, light-bodied offering offers terrific floral notes, persistent effervescence, and a clean, delicate finish. There is not much body or weight in this crystal clean, pure, sparkling white. It is an ideal aperitif to enjoy over the next year."

Robert Parker, The Wine Advocate

90 Points

The Details

Order Code: 848100

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Country: Italy

Region: Veneto **Appellation:**
DOC Prosecco

Colour: White

Grape(s): 95% Glera, 5% Others

Alcohol: 10.5%

Residual Sugar: 24.0 g/L

Acidity: 5.6 g/L

"Franco and Armando Adami now run the estate, one of Prosecco's best, founded by Abele in 1920. The family owns 12 hectares and has recently expanded its holdings in the vigneto Giardino, which gives one of the best Dry Proseccos of all. As is almost always the case, Adami's was one of the best lineups of Proseccos I tasted this year."

Antonio Galloni, Vinous Antonio Galloni

Adriano Adami

Valdobbiadene

Adami was established in 1920 by Abele Adami and his son Adriano. Together they purchased a vineyard called 'Riva Zardin', which enjoyed the exposure of a natural amphitheater. In 1933 Abele was invited to the 'Mostra Mercato dei Vini Tipici d'Italia' as the sole representative of the Prosecco region; here he presented the first single vineyard in Valdobbiadene's history: 'Riva Giardino Asciutto'. Abele understood the potential and superior quality of this amazing vineyard and today, over 80 years later, 'Vigneto Giardino' is still made as a single vineyard. A wine of legendary status, Vigneto Giardino it is the benchmark for Prosecco today.

In 1980, Adriano's sons Franco and Armando took over the family business and started investing in modern winemaking technologies. Today Adami produces 65,000 cases a year, with grapes sourced from 50 hectares of vineyards. Eleven hectares are from Adami's estate vineyards, while many long-time contracted grape growers, focused on producing quality fruit, provide the remainder of Adami's grapes. Adami performs some 100 secondary fermentations over a course of a year, which ensures that its sparkling wines are always fresh, conveying the complex, unmistakable and immediate impression of fresh fruits that Adami likes to define as 'macedonia' (fruit salad).

At Adami, the fermentation process is identical for all their sparkling wines. The first fermentation is achieved by lightly pressing and settling of the must, which is then fermented at temperatures between 18 and 20 degrees Celsius, with cultured yeasts. The unfiltered wine is kept sur-lie in stainless steel tanks for three months. The 'Presa di Spuma' (second fermentation) takes place in stainless steel pressure tanks after the addition of yeasts and pure cane sugar to the base wine. While the wine re-ferments, pinpoint and long-lowering bubbles develop naturally, at up to five atmospheres of pressure. This operation is repeated throughout the year (up to 100 times) to ensure freshness and complexity of aromas and taste in the sparkling wine. This procedure lasts 30 to 45 days after which the wine is filtered and bottled.



Garbèl Brut NV

Adriano Adami

In local dialect, the word 'Garbèl' expresses a satisfying sensation of freshness and pleasant lightness. Recognizable for its dry finish, youthful nose and pleasing drinkability, Garbèl is suitable as an aperitif or an accompaniment to delicately-flavoured dishes. To indicate the origin of the grapes from vineyards on the plain, the label is applied horizontally.

Reviews & Awards

"The flavors feel brisk and inviting in this refreshing wine. It's nimble and light, with bubbles lifting the ripe peach and melon notes. Ideal for seafood antipasti, like a chilled calamari salad."

Wine & Spirits Magazine

90 Points

"The NV Brut Prosecco Garbel is a pretty entry-level offering endowed with notable varietal character in its white peaches, pears and flowers. This is a beautiful, crisp Prosecco loaded with personality that comes though in the clean, mineral-laced finish."

Antonio Galloni, The Wine Advocate

89 Points

"The Adami family has been making exceptional Prosecco for almost a century. Their vineyards are top notch!"

Forbes Magazine

The Details

Order Code: 800003

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Veneto

Appellation: DOC Prosecco Treviso

Colour: White

Grape(s): 95% Glera, 5% Chardonnay

Alcohol: 11.0%

Residual Sugar: 12-13 g/L

Acidity: 6.0 g/L



Dei Casel Extra Dry NV

Adriano Adami

In the local dialect, 'Casel' are the small houses located on hillside sites, also known as 'Rive', which were once used as tool sheds or shelters from the rain. Casel is also the local nickname of the Adami family. The vineyards are composed of mixed soils, typical of morainic (glacial) origin of many of the area's hills. Clayey and often calcareous with low-nutrient content, these vineyards are well-drained but fairly shallow, in particular at higher elevations.

Reviews & Awards

"Bright straw. Aromas and flavors of white peach, apricot and ripe citrus. Bright dense and juicy, with good richness and an almost tactile texture. Though this is still one of the best Extra dry Proseccos I tasted this year, it seems less precisely defined than Adami's other wines I tasted (about 16 g/L residual sugar and 6 g/L total acidity). The word Casel is both the longtime nickname of the Adami family as well as the name of the small buildings in the vineyards that serve both as places where to store working utensils and to rest when the weather outside turns foul (a little like the ciabotti of the Langhe)."

Ian D'Agata, Vinous Antonio Galloni

90 Points

"Out of 9,000 wines tasted, Adriano Adami performed in the top echelon as a great ambassador of Prosecco."

*[Winery Of The Year 2009]
Wine & Spirits Magazine*

The Details

Order Code: 800005

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Veneto

Appellation: DOCG Valdobbiadene Prosecco Superiore

Colour: White

Grape(s): 100% Glera

Alcohol: 11.0%

Residual Sugar: 15-17 g/L

Acidity: 6.0 g/L



Bosco Di Gica Brut NV

Adriano Adami

At Colbertaldo, you can still walk through a small wood which was first mentioned in historical records around 600 years ago, when it was known as the 'Bosco di Gica'. The grapes most suitable for the Brut are selected from vineyards in the three municipalities bordering the winery. The vineyards are composed of mixed soils, typical of morainic (glacial) origin of many of the area's hills. Clayey and often calcareous with low-nutrient content, these vineyards are well-drained but fairly shallow, in particular at higher elevations.

Reviews & Awards

"Luminous straw-green. Honey, white flowers, crushed rocks and lemon oil all come alive in this nicely chiseled, creamy yet vibrant Prosecco. Showcases gorgeous balance and plenty of early appeal, but also offers plenty of richness and depth. This serious, luscious Prosecco is my early candidate for Brut Prosecco of the year. The name of the wine derives from a very old forest located near the estate. Made from roughly 96% Glera and 4% Chardonnay."

Ian D'Agata, Vinous Antonio Galloni

91+ Points

The Details

Order Code: 800009

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Veneto

Appellation: DOCG Valdobbiadene Prosecco Superiore

Colour: White

Grape(s): 96% Glera, 4% Chardonnay

Alcohol: 11.0%

Residual Sugar: 9-10 g/L

Acidity: 6.0 g/L

"Franco Adami is the personification of Prosecco Superiore. He is also extremely talented and responsible for some of the best Prosecco you will ever drink."

Antonio Galloni, The Wine Advocate



Vigneto Giardino Rive Di Colbertaldo Asciutto 2016 Adriano Adami

The 'Vigneto Giardino' vineyard has been owned by the Adami family since 1920 and is considered their finest estate vineyard. The term 'Rive', in the local dialect, indicates hillside vineyards planted on steep, rugged slopes. Adami released its first 'Riva Giardino' wine in 1933, made with grapes from the vineyard now called 'Vigneto Giardino'. Today the term 'Rive' is an officially-recognized term in the Valdobbiadene DOCG. Shaped like a natural, south-facing amphitheater, the soil is composed of clay over calcareous rock. It's low in nutrients and fairly shallow, but well-drained. Vigneto Giardino is a wine of legendary status, it is the benchmark for Prosecco today.

Reviews & Awards

"The 2016 Valdobbiadene Prosecco Superiore Vigneto Giardino Rive di Colbertaldo Dry is a delightful wine that fulfills all the promises of this informal Italian sparkler. This wine pleases all the senses thanks to bright aromas of peach and pear with light touches of honey and saffron. The finish is extra smooth and creamy with a distant touch of spicy effervescence. This wine will evolve over the next few years and if you don't believe me, check it out for yourself."

Monica Larner, The Wine Advocate

92 Points

"I have tasted old vintages of Franco Adami's Vigneto Giardino and can attest to the wine's remarkable age-worthiness."

Monica Larner, The Wine Advocate

The Details

Order Code: 800001

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Veneto

Appellation: DOCG Valdobbiadene Prosecco Superiore

Colour: White

Grape(s): 100% Glera

Alcohol: 11.0%

Residual Sugar: 19-21 g/L

Acidity: 6.0 g/L

Did you know?

The term 'Rive' is used for hillside vineyards planted on steep slopes. In 1933, Abel Adami presented his 'Riva Giardino', from grapes grown in what is now known as the Giardino vineyard. The 'Rive' are now recognized in the Valdobbiadene DOCG production protocol, and together with the name of the municipality or village, indicate the exact place of origin of the grapes.



Cartizze Dry NV Adriano Adami

Cartizze is the name that identifies an area of 106 hectares in the municipality of Valdobbiadene. The most common theory regarding the origin of the name is that it derives from 'gardizze', a local term for the racks used to dry grapes. Grown in the area around the villages of Saccol, San Pietro di Barbozza and Santo Stefano, Cartizze displays a youthful, fruity nose and delicate taste.

Reviews & Awards

"While you may expect this sparkler to be more full-bodied coming from the cru of Cartizze – possibly the best site for the Glera grape – the beauty of this wine is its elegance. The nose is at once citrus, fruity and floral: mandarin, ruby red grapefruit and lemon curd marry with white flowers and acacia that jump from the glass. The length of the wine is incredible."

Decanter Magazine

94 Points

"The NV Prosecco di Valdobbiadene Dry Superiore Cartizze is a special wine, no doubt about it. Intensely fragrant pears, apples, orange peel and spices emerge from the glass with remarkable richness, complexity and sheer purity. This is one the finest Proseccos on the market."

Ian D'Agata, Vinous Antonio Galloni

91 Points

"For many, Adami is the top name in Prosecco."

Decanter Magazine

The Details

Order Code: 800002

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Veneto

Appellation: DOCG Cartizze

Colour: White

Grape(s): 100% Glera

Alcohol: 11.0%

Residual Sugar: 24-26 g/L

Acidity: 6.0 g/L



Adriano Adami Vigneto Giardino Rive Di Colbertaldo

Adami's Vigneto Giardino Rive di Colbertaldo is Prosecco's undisputed king, a wine of almost legendary status. This single vineyard has been owned by the Adami family since 1920 and is considered their finest estate vineyard. Adami released its first 'Riva Giardino' wine in 1933, made with grapes from the vineyard now called 'Vigneto Giardino'. The term 'Rive', in the local dialect, indicates hillside vineyards planted on steep, rugged slopes and is now recognized in the Valdobbiadene DOCG production protocol, and together with the name of the municipality or village, indicate the exact place of origin of the grapes.

"The single-vineyard Vigneto Giardino has been a top scoring wine in my Prosecco tastings for years now. This wine also helped me understand the aging potential of Glera when vinified with care. Franco once staged a vertical tasting going back almost two decades. He proved that even Prosecco Superiore can withstand the test of time, despite the naysayers. I have tasted old vintages of Franco Adami's Vigneto Giardino and can attest to the wine's remarkable age-worthiness. Franco has opted to write the Italian word "Asciutto" on the label instead of Dry. I can only assume that this is meant to avoid the obvious confusion over the fact that Prosecco Superiore Dry has the most residual sugar of all the wines made in this denomination. It's counter intuitive for sure, but those are the rules. Adami has long challenged the rules and I remember when this estate became among the first to put a vintage on these informal non-vintage sparklers."

Monica Larner, *The Wine Advocate*

"Best Asciutto of the year. It was previously labeled as 'Dry', but Adami has reversed to the old moniker of Asciutto. In fact, in 1933, this wine was presented at the First Traditional Wines Exhibition of Siena as 'Riva Giardino Asciutto'; historically, it was one of the first, if not the first, single vineyard Prosecco made."

Ian D'Agata, *Vinous* Antonio Galloni



Craft & Origin

MosKato 2016

No Monkey Business Sparkling White Moscato

This sparkling Moscato was made from Moscato grapes, just like any regular ol' Moscato, but one cannot simply compare this Moscato to any regular ol' Moscato, and that's why it's named MosKato!

MosKato won't bother you with the boring details; where he's from or how he's made. He's no snob, he's No Monkey Business! MosKato knows you have better things to do than to listen to his story (even though it's rough). In other words, stop reading and stock up on MosKato!

You're still reading? Well, if you must know MosKato's story, here goes (but be warned, it's rough): MosKato was conceived sometime between 2000 and 2004. He was chosen for his special ability to adapt to the rich soils of the Western Cape (that's in South Africa). When he was still young, MosKato's arms were amputated (some call it pruned) to make sure he didn't grow too fast. MosKato's water intake was monitored on a weekly basis to ensure he never got too stressed during his growing phase, but also not too bloated. MosKato was separated from his family when he was still a young sweet boy, early in the morning, when it's still cool (so he wasn't too sour about it). MosKato was then gently crushed (ouch) and placed into a stainless-steel prison where they prevented him from reaching his full potential. Through all his hardships though, he still managed to develop a sweet and bubbly personality. Oh, and there is a Rose version too, same story!

Some Details

Order Code: 991265 (MosKato Sparkling White)
Order Code: 991267 (MosKato Sparkling Rose)

Case Format: 12 x 50cl
Packaging: Cardboard Case
Closure: Flip Top Cap



Botani Sparkling Muscat 2016

Jorge Ordóñez & Co.

The earliest grape harvest in Europe takes place in the steep hillsides of La Axarquia, in the mountains just above the city of Málaga. The combination of poor soils, 85 percent slate with bit of white quartz and clay, and the dry climate, produce some of the finest Muscat grapes in the world. Primary and secondary fermentation both occur in tank to retain as much effervescence as possible, resulting in soft, pleasant and creamy bubbles. The design on the label was inspired by the 'Biznaga', a tradition unique to Málaga city; these floral adornments are commonly referred to as 'Biznagas Malagueñas'. These are basically handcrafted 'flowers' of Jasmine with a very strong, summery aroma. The unique blend of this distinctive fragrance, together with the sea breeze, has inspired many local love songs and poems.

Reviews & Awards

"As for their 2015 Botani Sparkling Muscat, this really is a dead ringer for Moscato d'Asti, or a Moscato d'Alba from Northern Italy: flowery, perfumed, off-dry, with pinpoint, tiny bubbles and a frothy, light-bodied mouthfeel. This is a delicious wine with loads of spring flowers. It was made totally in stainless steel and bottled early to preserve aromatics." [2015 Vintage]

Robert Parker, The Wine Advocate

89 Points

"This clear-looking sparkling Muscat from Málaga offers pleasant aromas of lychee, lime and white flowers. On the palate, it's elegant, with no stickiness. Lime and lychee flavors finish clean and properly sweet, with just enough acidic cut." [2015 Vintage]

Michael Schachner, Wine Enthusiast

89 Points

The Details

Order Code: 710067

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Andalucía

Appellation: DO Sierras De Málaga

Colour: White

Grape(s): 100% Muscat of Alexandria

Alcohol: 7.0%

Residual Sugar: 65 g/L

Acidity: 3.7 g/L

Aging: No barrel aging



Tarima Sparkling Moscatel 2016

Bodegas Volver

The Tarima Sparkling Moscatel vineyards are situated between three mountain ranges, at an elevation ranging between 600-750 meters above sea level. The grapes for this wine come from 20 hectares of vineyards planted between 1960 and 1970 on chalky soils with very low yields. All vines are pruned in the vaso system which is an all-natural, almost organic process, with no irrigation.

Reviews & Awards

"Brilliant straw-yellow. Assertive melon and peach aromas are complicated by notes of exotic flowers and candied ginger. Sappy, seamless and intensely fruity, offering ripe nectarine and honeydew flavors and a refreshing touch of bitter pear skin. Closes sweet, supple and smooth, featuring an echo of ginger and good persistence. This lush wine would be an outstanding choice to accompany blue cheeses." [2015 Vintage]

Josh Raynolds, Vinous Antonio Galloni

89 Points

The Details

Order Code: 718871

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Valencia

Appellation: DO Alicante

Colour: White

Grape(s): Moscatel, Merseguera

Alcohol: 7.0%

Residual Sugar: 80 g/L

Acidity: 4.4 g/L

Aging: No barrel aging



Trilogia Chardonnay Brut Nature Reserva NV *De Muller*

This Blanc de Blancs is made from 100 percent Chardonnay and has been matured for 36 months on lees. It is produced in the traditional method. While only labeled as Reserva, in terms of Cava this would be equal to a Gran Reserva. Because it is not made within the designated area of production for Cava, it cannot be sold as such.

Reviews & Awards

"Powerful but elegant, but richly textured bubbles. Very typical Chardonnay aromas, with green apples, sweet notes of apricots and peaches and buttered popcorn. Finishing with rich, biscuity-yeasty goodness."

Christopher Stewart Tasting Notes

"Colour: bright golden. Nose: balanced, expressive, faded flowers, citrus fruit, honeyed notes. Palate: fine bitter notes, balanced, good acidity, ripe fruit."

José Peñin, Guía Peñin

91 Points

The Details

Order Code: 444523

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Catalunya

Appellation: DO Terra Alta

Colour: White

Grape(s): 100% Chardonnay

Alcohol: 12.5%

Residual Sugar: 0.0 g/L

Acidity: 6.5 g/L

Aging: No barrel aging



Trilogia Pinot Noir Brut Nature Reserva NV *De Muller*

This Blanc de Noir is made from 100 percent Pinot Noir and has been matured for 36 months on lees. It is produced in the traditional method. While only labeled as Reserva, in terms of Cava this would be equal to a Gran Reserva. Because it is not made within the designated area of production for Cava, it cannot be sold as such.

Reviews & Awards

"This is quite rich and fleshy, but also very fresh with very persistent bubbles. It shows a wide range of floral notes, highlighted by intense violet aromas, hints of blackberries and puff pastry. Great alternative to a Champagne with a long, dry and delightfully floral finish."

Christopher Stewart Tasting Notes

"Colour: bright golden. Nose: fine lees, dry nuts, fragrant herbs, complex, toasty. Palate: powerful, flavourful, good acidity, fine bead, fine bitter notes."

José Peñin, Guía Peñin

90 Points

The Details

Order Code: 444522

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Catalunya

Appellation: DO Terra Alta

Colour: White

Grape(s): 100% Pinot Noir

Alcohol: 12.5%

Residual Sugar: 0.0 g/L

Acidity: 6.3 g/L

Aging: No barrel aging



Bodegas & Company
Lolea N°1
Red Sparkling Sangria

Lolea N°1 is a premium, lightly sparkling Sangria, made of the finest ingredients available. A blend of Cabernet Sauvignon, Merlot, Tempranillo wine combined with natural orange and lemon juices, pure cane sugar, a touch of spice, and soft frizzante water.

Lolea N°1 has wonderful aromas of cherry, orange peel, lemon drops, cinnamon and sour strawberry. Full-bodied and scrumptious on the palate, it has a wide array of ripe red berries and blue flowers along with its silky bubbles.

The simplest way to enjoy Lolea N°1 is to serve it with ice, a slice of orange or lemon, and enjoy!

The Details

Order Code: 888889

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Flip Top Cap

Country: Spain

Region: Aragón

Colour: Red

Ingredients: Cabernet Sauvignon, Merlot, Tempranillo, Orange, Lemon, Spices, Can Sugar, Sparkling Water

Alcohol: 7%



Bodegas & Company

Lolea N°2

White Sparkling Sangria

Lolea N°2 is a premium, lightly sparkling Sangria, made of the finest ingredients available. A blend of Mediterranean Moscatel and Airén wine combined with natural orange and lemon juices, pure cane sugar, a touch of pure vanilla, and soft frizzante water.

Lolea N°2 is so elegant and delicious that it is impossible to resist. It boasts wonderful aromas and flavours of jasmine, apricot and loquat, along with its silky bubbles.

The simplest way to enjoy Lolea N°2 is to serve it with ice, a slice of orange or lemon, and enjoy!

The Details

Order Code: 888889

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Flip Top Cap

Country: Spain
Region: Aragón

Colour: White

Ingredients: Moscatel, Airén, Orange, Lemon, Spices, Can Sugar, Sparkling Water

Alcohol: 7%

Wine Selections



Australian Selections

Sydney Opera House



"They reflect the crisp structure of Fowles' 360 acres of vineyards in the rocky hills of the Strathbogie Ranges. The overused term 'food wine' actually applies here. The wines are lively and flavorful, in a lighter style, on their own, but they really do come into their own with the food Fowles had in mind when he named them."

Bruce Sanderson, Wine Spectator



Fowles Wine

Strathbogie Ranges

The Fowles Wine winery is situated within the dramatic landscapes of the Strathbogie Ranges region in Victoria. It is a semi cool-climate region that is characterized by massive granite boulders which nature has randomly placed throughout the rugged terrain. Located north of the 'Great Dividing Range', the region experiences strong diurnal weather patterns with warm days and cool nights. These conditions allow grapes to gradually ripen over a longer-than-usual period, accumulating just the right balance of sugars and acids whilst also building more intense flavours and deeper colour. The region's low amount of rainfall, and the quick draining soils of the vineyards, result in low yielding, flavourful fruit.

Fowles Wine was created by Matt Fowles, a former lawyer who traded the courtroom for the cellar. As an avid hunter, Matt spends much of his time roaming the Strathbogie Ranges in search of the ultimate food and wine match; Matt and his wife Luise created 'Ladies Who Shoot Their Lunch' specifically to match with wild game. In 2007, Matt was selected as part of the 'Future Leaders' program aimed at fostering the next generation of wine industry leaders.

Fowles Wine owns and manages 145 hectares of vines across two family-owned vineyards: 'Upton Run' and 'Billi's'. These two vineyards are comprised of decomposed granite, interspersed with massive granite outcrops. The predominantly sandy clay loam soil covers a granite and Callabonna clay bedrock. Fowles Wine's vineyards are planted to a wide assortment of grape varieties like Riesling, Sauvignon Blanc, Arneis, Vermentino, Pinot Grigio, Chardonnay, Pinot Noir, Sangiovese, Merlot, Shiraz, Mourvèdre and Cabernet Sauvignon but Shiraz and Riesling shine brightest here!

Fowles Wine is the first Victorian winery to win the 'Great Australian Shiraz Challenge' trophy for Australia's Best Shiraz and the Cellar Door was awarded 'Hall of Fame' status by the Victorian Tourism Board. Fowles Wine is a Five Star Winery by James Halliday.

Farm To Table Chardonnay 2013

Fowles Wine

The Chardonnay grapes for Farm to Table Chardonnay are harvested at night and fermented at 13 degrees Celsius in stainless steel tanks to preserve the fresh, primary fruit flavours. Specially selected yeast strains were used for their ability to ferment at low temperatures. These relatively neutral yeasts allow the natural aroma and flavour characteristics of the Chardonnay to optimally express themselves. The wine was matured for four months in new French Oak.

Reviews & Awards

"You get your money's worth with this chardonnay; it has good varietal fruit expression, and is crisp and lively in the mouth, oak irrelevant."

James Halliday, Australian Wine Companion

87 Points

The Details

Order Code: 456396

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Stelvin Screw Cap

Region: Victoria

Appellation: AGI Strathbogie Ranges

Colour: White

Grape(s): 100% Chardonnay

Alcohol: 13.5%

Residual Sugar: 1.0 g/L

Acidity: 6.6 g/L

Aging: 4 Months in new French oak



Upton Run Vineyard Reserve Riesling 2008

Fowles Wine

The vines for this single vineyard Riesling were sourced from the Geisenheim Institute in Germany, and come from a pedigree renowned for producing some of the best Rieslings in the world. This single vineyard is characterized by its poor granitic soil, extremely low in nutrients, which is essential for producing low yielding crops with tremendous intensity of flavour. The fruit was picked during the cool of night and fermented at 12 degrees Celsius in stainless steel tanks to preserve primary fruit flavours.

Reviews & Awards

"Now THAT is how you do aged Riesling", exclaimed two members of our tasting panel when this absolute beauty came along! Lots of delightfully oily lanolin, mouth filling lemon brioche and tight lime zest, with delicacy to burn. Neatly toasty and effortlessly long; a stunning wine and excellent advertisement for how great this cool climate site is for Riesling."

Dan Murphy's Buying Team

95 Points

"This is in Peter Pan territory, still precise and tight, with mineral notes clasping the citrus/apple flavours tightly to its lean and racy frame."

James Halliday, Australian Wine Companion

92 Points

"Now THAT is how you do aged Riesling"

Dan Murphy's Buying Team

The Details

Order Code: 456395

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Stelvin Screw Cap

Region: Victoria

Appellation: AGI Strathbogie Ranges

Colour: White

Grape(s): 100% Riesling

Alcohol: 12.6%

Residual Sugar: 1.6 g/L

Acidity: 7.0 g/L

Aging: Stainless steel tanks



Ladies Who Shoot Their Lunch Riesling 2015

Fowles Wine

The Riesling grapes are selected from two vineyards and harvested in whole bunches in the cool of night to preserve the primary fruit flavours. De-stemming was done just before pressing to minimize phenolic extraction and to help create a more delicate wine. The Riesling from the Lakeview Vineyard was fermented on lees, in a 5,400-liter oak cask to add structure. The Riesling from Upton Run Vineyard was fermented in stainless steel to retain the freshness of its intense aromatic characters. A small percentage of wild-fermented Pinot Gris, aged in French oak barrels, was blended in to add complexity and depth.

Reviews & Awards

"Part was fermented in a used 4500l cask and kept on lees, part conventionally cool-fermented in stainless steel, 8% pinot Gris (wild-fermented in used French oak) was blended in. After nigh on a year, the wine is still quartz-white in (non) colour. The bouquet and palate are also still waking up, but they're made of the right stuff, particularly the crisp, crunchy palate. Patience will be rewarded."

James Halliday, Australian Wine Companion

94 Points

"Sourced from family owned estate vineyards, the 'Ladies' Riesling is able to contain the perfect acid levels to produce an aromatic white of utmost power and austerity."

Dan Murphy's Buying Team

The Details

Order Code: 456401

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Stelvin Screw Cap

Region: Victoria

Appellation: AGI Strathbogie Ranges

Colour: White

Grape(s): 92% Riesling, 8% Pinot Gris

Alcohol: 12.5%

Residual Sugar: 0.0 g/L

Acidity: 7.5 g/L

Aging: Stainless steel tanks and old large oak casks



Farm To Table Shiraz 2013

Fowles Wine

The majority of Shiraz grapes came from Fowles Wine's family-owned vineyards in the Strathbogie Ranges, with small amounts added from contracted vineyards in Dookie and Goulburn Valley. The wine was fermented in high-tech sweep-arm fermenters to maximize flavour and colour extraction and fermented in stainless steel tanks to preserve the primary fruit flavours. Two special selected yeast strains were used to develop rich colour and a soft, generous texture. The wine was matured in new French and American oak for 10 months.

Reviews & Awards

"Fruity in style, offering a bubbly mix of cherries, raspberries and blueberries in a medium-bodied format. It's softly dusty on the otherwise fresh finish."

Joe Czerwinski, Wine Enthusiast

89 Points

"Zesty aromas of fresh cherry, blackcurrant and cracked pepper, with a subtle hint of succulent herbs in the background. Tangy and focused on the palate, offering juicy, modestly concentrated dark fruit and allspice flavors. In a straightforward style, closing taut and spicy, with decent length and no tannins to speak of."

Josh Raynolds, Vinous Antonio Galloni

87 Points

The Details

Order Code: 456397

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Stelvin Screw Cap

Region: Victoria

Appellation: AGI Strathbogie Ranges

Colour: Red

Grape(s): 100% Shiraz

Alcohol: 14.4%

Residual Sugar: 0.0 g/L

Acidity: 6.4 g/L

Aging: 10 months in new French and American oak



Are You Game? Pinot Noir 2015

Fowles Wine

The majority of Pinot Noir grapes came from Fowles Wine's family-owned vineyards. The wine was fermented in high-tech sweep-arm fermenters to maximize flavour and colour extraction and fermented in stainless steel tanks to preserve the primary fruit flavours. A special yeast strain, isolated from vineyards in the Côte de Nuits, was used to develop a Pinot Noir with complex, Burgundian characters. The majority of this Pinot Noir was matured for four months using 75 percent new French Oak, with the remainder aged in old French oak barrels. This Pinot Noir has been blended with five percent Zinfandel to provide a lovely plum note."

Reviews & Awards

"With a dash of Zinfandel, this Pinot Noir is ruby red in colour. The nose is full of cherry and red plum aromas with subtle notes of oak. The palate is bright with rich red fruits, firm tannins and great length of flavour."

Dan Murphy's Buying Team

"Every now and then, Australian Pinot Noirs surface from other parts of the country. One current release worth seeking out comes from Fowles Wine in the Strathbogie Ranges of central Victoria"

Joe Czerwinski, Wine Enthusiast

The Details

Order Code: 456398

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Stelvin Screw Cap

Region: Victoria

Appellation: AGI Strathbogie Ranges

Colour: Red

Grape(s): 95% Pinot Noir, 5% Zinfandel

Alcohol: 13.5%

Residual Sugar: 0.0 g/L

Acidity: 6.2 g/L

Aging: 4 months in 75% new and 25% old French oak



Are You Game? Shiraz 2013

Fowles Wine

The Are You Game? Shiraz was fermented in stainless steel tanks to preserve primary fruit flavours, and matured for 12 months in new French and American oak. For added complexity, six different yeasts strains were selected for fermentation, with each strain contributing their own unique attributes. A small component of Viognier from Heathcote and Dookie was added for freshness and aromatic complexity.

Reviews & Awards

"Deep garnet-purple colored, the 2013 Are You Game? Shiraz offers notes of blackberries, black cherries, cassis, blueberries, some black pepper, violets and a hint of cloves. Medium to full-bodied and richly fruited in the mouth, it offers beautifully rounded, perfectly ripe tannins and a long, perfumed finish. An absolute bargain of a cracking Shiraz!"

Lisa Perrotti-Brown, The Wine Advocate

91 Points

"It's a lovely, even-tempered, very easy to drink wine set firmly in the cooler expression of shiraz. Readily enjoyable."

Mike Bennie, The Wine Front

90 Points

"An absolute bargain of a cracking Shiraz!"

The Wine Advocate

The Details

Order Code: 456399

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Stelvin Screw Cap

Country: Australia

Region: Victoria

Appellation: AGI Strathbogie Ranges

Colour: Red

Grape(s): 95% Shiraz, 5% Viognier

Alcohol: 14.5%

Residual Sugar: 0.0 g/L

Acidity: 6.8 g/L

Aging: 12 months in new French and American oak



Ladies Who Shoot Their Lunch Shiraz 2013

Fowles Wine

The Ladies Who Shoot Their Lunch Shiraz was fermented in stainless steel tanks to preserve primary fruit flavours, and matured for 12 months using a combination of new and old English and French oak. One quarter of the wine was matured in 140-year-old, 5,000 liter English oak casks, and two 6,000 liter new French oak casks. One quarter was matured in one, two and three-year-old French oak puncheons. The balance was maintained as a fresh, fruity parcel in stainless steel.

Reviews & Awards

"Utterly seductive from the get-go, with heady aromas of spice, aniseed, cedar and blackcurrant. The palate is full-bodied and plush with satin-like tannins and a remarkable length. It has all the requirements to age superbly, but it is so wonderful now that it will be hard to keep your hands off it. Since it's first release only a handful of years ago, this has deservedly earned a reputation as one of Australia's best Shiraz."

Dan Murphy's Buying Team

97 Points

"A very successful label, and a wine that has had a very good wine show record. This has an expressive bouquet of plum and the cherry family, the palate perfectly balanced and inviting early consumption notwithstanding its long window of opportunity, the fruits layered, the tannins soft."

James Halliday, Australian Wine Companion

93 Points

The Details

Order Code: 456400

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Stelvin Screw Cap

Country: Australia

Region: Victoria

Appellation: AGI Strathbogie Ranges

Colour: Red

Grape(s): 95% Shiraz, 5% Viognier

Alcohol: 14.0%

Residual Sugar: 0.0 g/L

Acidity: 6.6 g/L

Aging: 12 months in old and new French and English oak and stainless steel tanks

Available Vintages: 2012

"This has deservedly earned a reputation as one of Australia's best Shiraz"

Dan Murphy's Buying Team



Chilean Selections

Torres Del Paine National Park, Chilean Patagonia

"Canepa became famous in 1979, when Finísimo was recognized as the 'Fifth Best Wine in the World' by the prestigious French Gault & Millau Magazine, surpassed only by the most exclusive French wines."

Viña Canepa

Valle De Central

Viña Canepa is one of the great names in Chilean winemaking, a portrait of three generations of a family with deep Italian roots, which found in Chile the right terroir to start their own vineyard. That is how one of the most important wineries in Chile was born, thanks to the work of visionary men, who managed to capture all the tradition of his native country in their wines: 'Italian Soul, Chilean Soil'. Located on the outskirts of Santiago, the winery was founded by José Canepa, an enterprising immigrant from Italy, in the 1930s. Canepa has played an instrumental role in modernizing the country's wine production; the winery was an early pioneer of Zinfandel, Pinot Noir and Chenin Blanc, and the first producer in Chile to employ temperature-controlled stainless steel vats for fermentation of its white wines.

Canepa rose to international fame in 1979, when Finísimo was recognized as the 'Fifth Best Wine in the World' by the prestigious French Gault & Millau Magazine, being surpassed only by the most exclusive French wines. Under management of the current generation of the Canepa family, the winery has purchased almost 1,000 hectares of land for planting with vines in Chile's prime Colchagua wine region.



Novísimo Sauvignon Blanc 2016

Viña Canepa

Reviews & Awards

"A fresh, and lively Sauvignon Blanc showing excellent varietal character. The nose reveals aromas of lemon, lime, pineapple and grapefruit with light grassy and herbal notes. On the palate this light-bodied Sauvignon Blanc offers mouth-watering freshness with lemon curd and tropical fruits. Tangy and a little savoury, well-balanced and a fresh summery finish."

Christopher Stewart Tasting Notes

Chilean Wine Producer Of The Year

International Wine & Spirits Competition 2010

The Details

Order Code: 556879

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Stelvin Screw Cap

Region: Valle De Central

Appellation: DO Valle De Central

Colour: White

Grape(s): 100% Sauvignon Blanc

Alcohol: 12.5%

Residual Sugar: 1.6 g/L

Acidity: 7.4 g/L

Aging: Stainless steel



Famiglia Cabernet Sauvignon Reserva 2015

Viña Canepa

This Central Valley Cabernet Sauvignon is blended with small portions of Syrah and Carménère. The grapes are sourced from vineyards located on river benches and hillside vineyards near the coast which experience cool coastal influences. Aged for nine months in French and American oak.

Reviews & Awards

"A solid red with black currant, light hints of jam, and vanilla. Medium to full body, fine tannins and a clean finish. Drink or hold." [2014 Vintage]

James Suckling, jamessuckling.com

92 Points

The Drinks Business, The Global Cabernet Sauvignon Masters

Silver Medal

The Details

Order Code: 556811

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Valle De Central

Appellation: DO Valle De Central

Colour: Red

Grape(s): 90% Cabernet Sauvignon, 7% Syrah, 3% Carménère

Alcohol: 13.5%

Residual Sugar: 1.1 g/L

Acidity: 6.5 g/L

Aging: 9 Months in French and American oak



Famiglia Syrah Reserva 2015

Viña Canepa

This Central Valley Syrah is sourced from vineyards located on river benches and hillside vineyards which experience cool, Andes Mountain and coastal influences. Aged in stainless steel tanks for 10 months.

Reviews & Awards

"This well-made Syrah is rich and packed with ripe, black cherry and black currant fruits which are supplemented by lighter notes of cedar and vanilla. On the palate, it's medium-bodied with sweet dark berry fruits and finishing with ample soft tannins and lively acidity."

Christopher Stewart Tasting Notes

The Details

Order Code: 556882

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Valle De Central

Appellation: DO Valle De Central

Colour: Red

Grape(s): 100% Syrah

Alcohol: 13.5%

Residual Sugar: 1.0 g/L

Acidity: 6.6 g/L

Aging: 10 months in stainless steel tanks



Finísimo Carménère Gran Reserva 2013

Viña Canepa

This Carménère is blended with a small portion of Cabernet Sauvignon. The vineyards are located in the Puemo appellation in the Rapel Valley. The terraced vineyards run along the Cachapoal River and are of alluvial origin. Temperatures are moderated by the nearby Rapel Lake. The wine is aged for 11 months in French and American oak.

Reviews & Awards

"Beautiful fresh and vibrant cassis on the nose, harmoniously blended with sweet spices. Depth of fruit, well-judged oak, solid tannic structure and great freshness are also hallmarks of this wine finishing delightfully."

Decanter World Wine Awards

92 Points

Concours Mondial de Bruxelles 2016

Gold Medal

International Wine Challenge 2016

Silver Medal

The Details

Order Code: 556883

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Valle De Central

Appellation: DO Puemo

Colour: Red

Grape(s): 95% Carménère, 5% Cabernet Sauvignon

Alcohol: 13.5%

Residual Sugar: 0.8 g/L

Acidity: 6.4 g/L

Aging: 11 months in French and American Oak



Finísimo Cabernet Sauvignon Gran Reserva 2015

Viña Canepa

This Cabernet Sauvignon is blended with small portions of Malbec and Cabernet Franc. The vineyards are located in the Marchigüe appellation and are characterized by their gentle granite slopes, which are covered with terraces caused by the decomposition of materials carried by the river Tinguiririca. The soil consists of permeable and moderately fertile loam. Temperatures are consistent throughout the year and moderated by the influence of the Tinguiririca river and coastal breezes. The wine is aged for 13 months in 15% new French and American oak.

Reviews & Awards

"A fresh and juicy wine with blueberry and currant character. Medium to full body, round and delicious. Touch of malbec in this makes it fun. Lovely fruit. Drink now."

James Suckling, jamessuckling.com

92 Points

The Details

Order Code: 556884

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Valle De Central

Appellation: DO Marchigüe

Colour: Red

Grape(s): 93% Cabernet Sauvignon, 5% Malbec, 2% Cabernet Franc

Alcohol: 14.4%

Residual Sugar: 0.5 g/L

Acidity: 6.3 g/L

Aging: 13 months in 15% new French and American oak

French Selections

The Louvre, Paris



"One of the most admirable operations in Bordeaux is that of the Despagne family which produces extraordinary wines from such humble appellations as Bordeaux Supérieur and 1ères Côtes de Bordeaux. They are visionaries and revolutionaries making wines that can compete with some of Bordeaux most renowned estates."

Robert Parker, The Wine Advocate

Château Tour De Mirambeau *Entre-Deux-Mers*

The Despagne family is one of the most highly decorated and well-respected winemaking families in Bordeaux, where they have been producing wine for over 250 years. The Despagne family sells over two million bottles of wine per year, of which 90 percent are exported and they are the only vigneron from the Entre-deux-Mers that have managed to successfully launch a garage wine (Girolate) that generates wildly positive press reviews by both Robert Parker and Jancis Robinson. Superb work in both the vineyards and the winery have resulted in wines of outstanding quality across their entire portfolio.

Now in their seventh generation, the Despagne portfolio showcases some of the best value wines produced in all of Bordeaux; Mont-Pérat, Bel-Air Perponcher, Rauzen-Despagne, and of course their most awarded brand, Château Tour De Mirambeau, are all widely recognized for their outstanding quality and price.

Château Tour De Mirambeau is the Despagne family's 88-hectare home-base, its oldest property, and the pride of the family. Two ranges of wine are produced here: Cuvée Réserve and Cuvée Passion. The estate is located in the Entre-deux-Mers, although the wines are classified simply as AOC Bordeaux. The Despagne family has been growing grapes on the Tour de Mirambeau property for over 250 years, but it was only in 1969 that Jean-Louis Despagne, father of the current generation of Despagne, devoted himself fulltime to making estate wines. Under Jean-Louis' management, Château Tour de Mirambeau has grown into the powerhouse brand that it is today; British Airways has served Tour de Mirambeau to its customers for over 25 years.

In 2001 Vignobles Despagne was awarded 'French Farmer of the Year' for their continued commitment to preserving the local environment. Since 1998, every effort has been made to promote biodiversity on their estates by fostering favourable environmental conditions for diversified flora and fauna.



Cuvée Réserve Blanc 2014 *Château Tour De Mirambeau*

The grapes for the Cuvée Réserve Blanc are fermented in steel tanks for 20 to 30 days at 18 degrees Celsius, and are further aged in stainless-steel tanks with fine lees until bottling. The lees are stirred twice per week for three months.

Reviews & Awards

"Fresh stone fruits with touches of sweetness and white flowers are layered through the palate. An interesting and easy-drinking wine with mouth-watering Sauvignon flavours."

James Suckling, jamessuckling.com

87 Points

"Fresh stone fruits with touches of sweetness and white flowers are layered through the palate. An interesting and easy-drinking wine with mouth-watering Sauvignon flavours."

Decanter World Wine Awards

Bronze

"Nose is full of crystallised lime, sherbet and tangy fruit. Quite delicious with a gentle, creamy mouthfeel and a long finish."

International Wine Challenge

Bronze

The Details

Order Code: 791235

Case Format: 12 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork

Region: Bordeaux

Appellation: AOC Bordeaux

Colour: White

Grape(s): 52% Sauvignon Blanc, 38% Semillon, 10% Muscadelle

Alcohol: 12.4%

Residual Sugar: 1.5 g/L

Acidity: 3.4 g/L

Aging: 3 months in stainless steel

"The winemaking family Despagne have recently been making waves in the Entre-Deux-Mers."

The Financial Times



Cuvée Passion Blanc 2012

Château Tour De Mirambeau

The grapes for the Cuvée Passion Blanc are pressed at low temperatures with added nitrogen to prevent oxidation. Decanting occurs over several days in stainless-steel tanks at low temperatures. Half of the production is vinified in new oak barrels. Stirring of the lees occurs twice per week. The wine is aged in oak for ten months before bottling.

Reviews & Awards

"More toasty than fruity at this stage, this is a finely made wine with vanilla flavors that dominate the ripe tropical fruits underneath. Give it a year and the wine will balance out richly and smoothly."

Roger Voss, Wine Enthusiast

91 Points

"The Despagne family, which makes some of the finest generic Bordeaux, is one of the best friends a consumer can have. Anything from Despagne performs way, way above its official pedigree."

Robert Parker

The Details

Order Code: 791236

Case Format: 6 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork

Region: Bordeaux

Appellation: AOC Bordeaux

Colour: White

Grape(s): 70% Sauvignon Blanc, 30% Semillon

Alcohol: 13.5%

Residual Sugar: 2.0 g/L

Acidity: 3.5 g/L

Aging: 10 Months in new French oak



Cuvée Réserve 2012

Château Tour De Mirambeau

The grapes for the Cuvée Réserve are fermented for two weeks. Maceration takes place over two weeks. Malolactic fermentation and aging takes place in stainless-steel tanks for one year. About 30 percent of the wine is aged in one-year-old French oak for six months before bottling.

Reviews & Awards

"Beautiful and expressive nose of ripe cherries with white pepper and violet notes. Full-bodied with refined tannins, good acidity and an elegant finish. Slightly hollow center-palate. Needs a year or two to come together."

James Suckling, jamessuckling.com

89 Points

"The Despagne are crafting some of the best value wines in Bordeaux."

Wine Enthusiast

The Details

Order Code: 791237

Case Format: 12 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork

Region: Bordeaux

Appellation: AOC Bordeaux

Colour: Red

Grape(s): 85% Merlot, 10% Cabernet Sauvignon, 5% Cabernet Franc

Alcohol: 12.8%

Residual Sugar: 0.9 g/L

Acidity: 3.0 g/L

Aging: 6 Months in 30% one-year-old French oak



Cuvée Passion 2012 Château Tour De Mirambeau

The grapes for the Cuvée Passion are fermented in temperature controlled concrete vats followed by malacotic fermentation in French oak barrels. The wine is aged in oak for seven months and an additional seven months in stainless-steel tanks.

Reviews & Awards

"The 2012 Mirambeau Cuvée Passion is one of several delicious, value-priced wines I tasted from the Despagne family's portfolio. Dark red cherry, plum, smoke, licorice, spice and toasty oak notes all flesh out on this forward, juicy Merlot-based red."

Antonio Galloni, Vinous Antonio Galloni

88 Points

"Another over-achieving generic wine from the Despagne family, this sexy, soft, silky-textured, richly fruity and exuberant wine is as good as a generic Bordeaux can ever be. A tasty, well-made wine that sells for a song."

Robert Parker, The Wine Advocate

87 Points

"Another over-achieving generic wine from the Despagne family."

Robert Parker

The Details

Order Code: 791234

Case Format: 6 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork

Region: Bordeaux

Appellation: AOC Bordeaux

Colour: Red

Grape(s): 82% Merlot, 10% Cabernet Sauvignon, 8% Cabernet Franc

Alcohol: 14.3%

Residual Sugar: 0.3 g/L

Acidity: 3.0 g/L

Aging: 7 Months in new French oak and 7 Months in stainless steel



"Founded in 2009, their output is a combination of domaine wines (three hectares) and purchased grapes, and their wines really "rock." I've tasted their 2010s and 2011s and can't wait to get my teeth into the 2012s. From Pommard and Chambolle to Saint-Aubin and Puligny-Montrachet, these bottles are definitely worth a detour."

[10 Best Unsung Burgundy Producers]
Bill Nanson's Burgundy Report



Domaine Decelle-Villa

Nuits-Saint-Georges

Alongside the well-known Burgundian négociants that have been around for decades, there exists a group of small négociants who are injecting youthful vitality into the region's commercial panorama. Decelle-Villa is the very epitome of the new-school, svelte and stylish négociant, producing modern-styled Burgundy wines with minimal intervention and presented with clean, straightforward labels.

Domaine Decelle-Villa is the love child of passionate winemakers Pierre-Jean Villa and Olivier Decelle. Pierre-Jean Villa, who was previously the manager of Les Vins de Vienne, was already well-established in the classic wine producing regions of the northern Rhône, had a dream to bring his winemaking expertise to Burgundy. He met his soulmate in Olivier Decelle, who made waves by acquiring and reviving Mas Amiel in Roussillon's Maury appellation, as well as by owning three properties in Bordeaux: Châteaux Jean-Faure in Saint-Émilion, Haut-Maurac in the Médoc, and Haut-Ballet in Fronsac. They shared the vision to make great Chardonnay and Pinot Noir that reflect the great terroirs of Burgundy.

This exciting new venture has proven to be a success due to the incredible experience and knowledge of both men. As with all of Olivier Decelle's ventures, the quality of soil is a vital ingredient to the quality of the wine, so the three hectares of land which they own are all managed biodynamically.

Burgundy specialist Bill Nanson's included Decelle-Villa in his list of '10 Best Unsung Burgundy Producers'; a collection of estates he compares to the early days of regional heavyweights such as Henri Jayer and Coche-Dury: "*I actually know people who began buying Jayer and Coche in the very early days, and they weren't looking for "investment potential"; they were looking for wines that they enjoyed. Here are some less well-known domaines that are making seriously great wine that you will enjoy. Who knows how popular they may be in 10 years' time, but they are certainly producers to watch.*"

Bourgogne Chardonnay 2014

Domaine Decelle-Villa

The Chardonnay grapes are sourced from two top quality parcels in Puligny-Montrachet and a small percentage of village appellation grapes. The 'Femelottes' and 'Près de la Dame' parcels extend across the bottom of the slope of Puligny and are made up of chalky clay soils on a limestone parent rock that is typical of the area.

The grapes are hand-picked and gently crushed in a pneumatic press. After soaking overnight in stainless steel vats, the juice is placed in casks in the cellar, where the alcoholic fermentation takes place without the addition of artificial yeasts. The wine is matured for 12 months in 15 to 20% new French oak casks, and then blended in stainless steel vats for several weeks before bottling.

Reviews & Awards

"Light-coloured with upfront mineral notes and fresh citrus aromas. On the palate, there is great freshness followed by a fruit-driven mid-palate and a slightly toasty finish with nicely integrated oak."

Christopher Stewart Tasting Notes

"Decelle is best known for Mas Amiel in Roussillon while Villa played an early part in Vins de Vienne in the northern Rhône. Here is evidence of Burgundy's irresistible allure."

Jancis Robinson

The Details

Order Code: 945375

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Burgundy

Sub-Region: Côte-d'Or

Appellation: AOC Bourgogne Rouge

Colour: White

Grape(s): 100% Chardonnay

Alcohol: 12.9%

Residual Sugar: 0.5 g/L

Acidity: 3.9 g/L

Aging: 12 Months in 15-20% new, 228L French oak casks



Puligny-Montrachet Les Nosroyes 2014

Domaine Decelle-Villa

The 'Les Nosroyes' plot, situated just below 'Les Perrieres' and nearby 'Les Folatieres', was named after the walnut trees that used to grow there. The parcel is situated at the foot of a slope and made up of primarily clay-loams with some banks of marl. The terrain faces east at an altitude of up to 240 meters. As this vineyard is over 50 years old, it produces highly concentrated berries but always limited yields. The soils are left untreated and only sulphur and copper are used to protect it from disease.

The grapes are handpicked and transported to the cellar in small, 15-kilogram crates to preserve their quality and prevent bruising. They are gently pressed and fermented in 228-Liter Burgundian vats with only natural yeasts.

Reviews & Awards

"A wonderful Puligny-Montrachet, pale gold with slightly green tints and becomes deeper in colour with age. The very expressive nose offers a floral bouquet of hawthorn and acacia, followed by complex aromas of flint stone and freshly baked croissant. Perfectly melted oak underscores all of these characteristics and highlights the palate's richness and vivacity. Pleasant in its youth, this is worth ageing for up to 15 years."

Christopher Stewart Tasting Notes

The Details

Order Code: 945369

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Burgundy

Sub-Region: Côte-d'Or

Appellation: AOC Puligny Montrachet

Colour: White

Grape(s): 100% Chardonnay

Alcohol: 13.3%

Residual Sugar: 0.3 g/L

Acidity: 4.7 g/L

Aging: 14 Months in 15-20% new, 228L French oak casks



Saint-Aubin 1^{er} Cru Sous Roche Dumay 2014

Domaine Decelle-Villa

This Saint-Aubin Premier Cru vineyard is located near Chassagne-Montrachet and Puligny-Montrachet, and consists of the same type of high quality soils as its neighbours, favouring the production of great white wines. Sous Roche from a parcel above the tiny hamlet of Gamay. Situated at an altitude of up to 400 meters, Sous Roche Dumay benefits from its southern exposure, allowing grapes to mature even during cooler years. At their best, they even compete with some excellent Puligny-Montrachets.

The hand-picked grapes are delicately pressed and settled overnight before being transferred into 500-liter casks, where they are fermented with only natural yeasts. The wine is matured in oak for 14-months.

Reviews & Awards

"This outstanding Saint-Aubin is perfectly ripe, showing refined and lively aromas starting with waves of Moroccan spiced lemons and a hint of salinity runs through this complex and supple wine of fantastic quality and stature. Full of well-ripened apples encased in frangipane, you can expect a nutty yet fresh finish. A twist of lime on the finish ensures this wine is sure to keep on giving and does not disappoint. This is a precise wine that can be enjoyed in its youth."

Christopher Stewart Tasting Notes

The Details

Order Code: 945372

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Burgundy

Sub-Region: Côte-d'Or

Appellation: AOC Saint-Aubin 1^{er} Cru

Colour: White

Grape(s): 100% Chardonnay

Alcohol: 13.3%

Residual Sugar: 0.3 g/L

Acidity: 3.8 g/L

Aging: 12 Months in 15-20% new, 228L French oak casks



Bourgogne Pinot Noir 2014

Domaine Decelle-Villa

This Bourgogne Pinot Noir is sourced from several small parcels found throughout Burgundy but mostly focused around the villages of Mercurey, Ladoix-Serrigny and Savigny-Lès-Beaune.

The grapes are handpicked and processed with the same care and attention to quality as Decelle-Villa's village and cru wines. Bunches are de-stemmed by hand. After a 21-day fermentation and maceration period, the wine is gently pressed using a pneumatic press and gravity-fed into 20 percent new, 228-Liter oak casks where it is aged for 12 months.

Reviews & Awards

"A clean, fruit-driven and modern Pinot Noir with enticing initial aromas of sour cherries and kirsch. Generous strawberry and lightly spicy notes gradually come to the forefront which lead to a soft and silky palate that's simultaneously juicy and restrained."

Christopher Stewart Tasting Notes

"For those who appreciate opulent Burgundy. I will endeavor to taste more from this domaine."

Neal Martin

The Details

Order Code: 945374

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Burgundy

Sub-Region: Côte-d'Or

Appellation: AOC Bourgogne Rouge

Colour: Red

Grape(s): 100% Pinot Noir

Alcohol: 12.7%

Residual Sugar: 0.0 g/L

Acidity: 3.4 g/L

Aging: 12 Months in 20% new, 228L French oak casks



Savigny-Lès-Beaune 1^{er} Cru Les Gollards 2014

Domaine Decelle-Villa

Situated in the upper part of the village of Savigny-Lès-Beaune, within the Bouillard valley, these 80 year-old vines grow on a high and steep, stony hillside overlooking various Premier Cru vineyards. The two parcels used for this 'Les Gollards' were acquired by Decelle-Villa in 2010.

The grapes are handpicked and transported to the cellar in small, 15-kilogram crates to preserve their quality and prevent bruising. Bunches are de-stemmed by hand. After a 21-day fermentation and maceration period, the wine is gently pressed using a pneumatic press and gravity-fed into 20 percent new, 228-Liter oak casks where it is aged for 18 months.

Reviews & Awards

"These 80 year-old vines need a few extra days to bring their fruit to maturity, compared to more famous vineyard sites in the village. But if the autumn is fine, as was the case in 2014, the extra days complete the ripening process. With a deep, purple garnet colour, this medium-bodied Savigny-Lès-Beaune shows a fresh, fruity bouquet of cranberries, black currant and black berries, combined with forest undergrowth, mushroom and a light spicy note. Finely-structured with dense fruitiness, mouth-coating tannins and excellent length on the finish."

Christopher Stewart Tasting Notes

The Details

Order Code: 945374

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Burgundy

Sub-Region: Côte-d'Or

Appellation: AOC Savigny-Lès-Beaune 1^{er} Cru

Colour: Red

Grape(s): 100% Pinot Noir

Alcohol: 12.9%

Residual Sugar: 0.0 g/L

Acidity: 3.6 g/L

Aging: 18 Months in 20% new, 228L French oak casks



Nuits-Saint-Georges 2013

Domaine Decelle-Villa

Sourced from two parcels located at the bottom half of the village of Nuits-Saint-Georges, roughly along its border with Vosne-Romanée. These 45-year-old vines are planted in complex soils, comprised of alluvial deposits which are rich in clay and iron oxide, a combination that produces a Nuits-Saint-Georges that is at once sophisticated and strong, thereby setting it apart from the other less well-situated terroirs within the appellation.

The grapes are handpicked and transported to the cellar in small, 15-kilogram crates to preserve their quality and prevent bruising. Bunches are de-stemmed by hand. After a 21-day fermentation and maceration period, the wine is gently pressed using a pneumatic press and gravity-fed into 20 percent new, 228-Liter oak casks where it is aged for 18 months.

Reviews & Awards

"Dark, deep ruby red in colour, this outstanding Nuits-Saint-Georges shows complex aromas with blackberries, cherries, raspberries, black truffle and a hint of liquorice topped off with a twist of fresh mint. There is power and structure on the palate, with firm, grainy tannins and a creamy texture with hints of black pepper, cinnamon and vanilla."

Christopher Stewart Tasting Notes

The Details

Order Code: 945373

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Burgundy

Sub-Region: Côte-d'Or

Appellation: AOC Nuits-Saint-Georges

Colour: Red

Grape(s): 100% Pinot Noir

Alcohol: 12.8%

Residual Sugar: 0.0 g/L

Acidity: 3.7 g/L

Aging: 18 Months in 20% new, 228L French oak casks



Gevrey-Chambertin 2013

Domaine Decelle-Villa

The vineyards of Gevrey-Chambertin extend across the northern part of the Côte de Nuits, just 15 kilometres from Dijon. Situated at an altitude of 300 meters, Decelle-Villa's parcel extends across the middle of the village of Gevrey-Chambertin. Planted on the alluvial sediment of the 'Combe de Lavaux', this vineyard benefits from a complex geological structure, combining marl and red silt on calcareous brown limestone soils.

The grapes are handpicked and transported to the cellar in small, 15-kilogram crates to preserve their quality and prevent bruising. Bunches are de-stemmed by hand. After a 21-day fermentation and maceration period, the wine is gently pressed using a pneumatic press and gravity-fed into 20 percent new, 228-Liter oak casks where it is aged for 18 months.

Reviews & Awards

"Deep, dark red in colour, this is a beautiful and complex Gevrey-Chambertin built for long-term cellaring. Refined and intense aromas of wild raspberries, black currant, black truffle and liquorice penetrate the nose. The palate is rich and driven by ripe red fruit with silky tannins, underscored by freshness and lively acidity and a long, satisfying finish."

Christopher Stewart Tasting Notes

The Details

Order Code: 945370

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Burgundy

Sub-Region: Côte-d'Or

Appellation: AOC Gevrey-Chambertin

Colour: Red

Grape(s): 100% Pinot Noir

Alcohol: 12.7%

Residual Sugar: 0.0 g/L

Acidity: 3.7 g/L

Aging: 18 Months in 20% new, 228L French oak casks



Vosne-Romanée 2013

Domaine Decelle-Villa

World-renowned for its deeply complex Terroirs, the district of Vosne-Romanée is halfway between Nuits-Saint-Georges and Chambolle-Musigny. Famous Romanée-Conti or even Richebourg count among its great cru wines. The grapes used for this Vosne-Romanée are sourced from a plot called 'Aux Communes', situated just below the village and planted on well-drained, alluvial clay chalk soils.

The grapes are handpicked and transported to the cellar in small, 15-kilogram crates to preserve their quality and prevent bruising. Bunches are de-stemmed by hand. After a 21-day fermentation and maceration period, the wine is gently pressed using a pneumatic press and gravity-fed into 20 percent new, 228-Liter oak casks where it is aged for 18 months.

Reviews & Awards

"A great Vosne-Romanée with a deep, bright red colour and elegant, fruit forward aromas. The nose is characterized by bright notes of cherry, strawberry, wet forest floor and a hint of Asian spices. The tannins are firmly present on the palate, but well-ripened. This is a very fleshy and intense wine, with a great aromatic profile and built for up to a decade in the cellar."

Christopher Stewart Tasting Notes

The Details

Order Code: 945367

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Burgundy

Sub-Region: Côte-d'Or

Appellation: AOC Vosne-Romanée

Colour: Red

Grape(s): 100% Pinot Noir

Alcohol: 12.5%

Residual Sugar: 0.0 g/L

Acidity: 3.4 g/L

Aging: 18 Months in 20% new, 228L French oak casks



Pommard 1^{er} Cru Les Epenots 2012

Domaine Decelle-Villa

The 'Les Epenots' plot extends across ten hectares surrounded by walls. Les Epenots takes its name from the word 'épine', meaning 'thorn' or 'prickle', named after the natural vegetation of the area which was once bush-like and thorny. At present, it is one of the finest zones in Pommard. The roots of the 45-year old vines plunge down into a brown, chalky-clay and iron-laden soil with some limestone stone on the surface. The vineyard faces south-east and is situated on a gentle slope, offering good drainage when it rains.

The grapes are handpicked and transported to the cellar in small, 15-kilogram crates to preserve their quality and prevent bruising. Bunches are de-stemmed by hand. After a 21-day fermentation and maceration period, the wine is gently pressed using a pneumatic press and gravity-fed into 30 percent new, 228-Liter oak casks where it is aged for 18 months.

Reviews & Awards

"Deep ruby red in colour, this excellent Pommard shows intensity, complexity and elegance. The nose reveals powerful aromas of black cherry, raspberry, strawberry and black currant with a floral lift at the end. The palate continues with the red fruit theme and a hint of cinnamon, balanced with fresh acidity. The tannins are tight but refined leading to a long, silky finish"

Christopher Stewart Tasting Notes

The Details

Order Code: 945368

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Burgundy

Sub-Region: Côte-d'Or

Appellation: AOC Pommard 1^{er} Cru

Colour: Red

Grape(s): 100% Pinot Noir

Alcohol: 13%

Residual Sugar: 0.0 g/L

Acidity: 3.7 g/L

Aging: 18 Months in 30% new, 228L French oak casks

"The farming is all organic, yields are minuscule and he produces a single red and white cuvée. Today, he's making some of the greatest wines in the Southern Rhône. Unfortunately, there's just not much to go around, but if readers want to taste the essence of these sun baked, south-facing slopes in Rasteau, don't miss a chance to grab some of these."

Robert Parker, The Wine Advocate



Domaine Gourt De Mautens

Rasteau (Vaucluse)

Domaine Gourt de Mautens is a one-man operation, owned and operated by winemaker Jérôme Bressy. Hailing from a family of grape growers, Jérôme's father decided to stop selling to the local cooperative in 1989 and also switch to organic farming. This decision would give Jérôme the raw materials he needed to realize his own dream, and in 1996, at the age of 23, Jérôme took over the family business and Gourt de Mautens was born.

Within a few short years, Gourt de Mautens has already achieved cult status amongst collectors; the winery has become one of the hottest properties in the Southern Rhône whose limited production sells out quickly each year. Due to his hard work and uncompromising attitude, Jérôme Bressy is often compared to winemaking legends such as the late Henri Bonneau and Jacques Reynaud of Château Rayas.

When Jérôme learned that Picardin was to be removed from the list of permitted grape varieties for AOC Rasteau, and was unwilling to play ball, he was forced to declassify his wines to IGP Vaucluse. This unwillingness to conform to regulations further prove his status as a perfectionist who simply wishes to produce the best wines he believes he can make, and choosing tradition over regulation. Committed to preserving the indigenous grape varieties of the Southern Rhône, Jérôme uses minor varieties such as Picardin, Picpoul, Vaccarèse and Terret Noir, which he believes is his right. He maintains his steadfast conviction in the benefits of such diversity in his vineyards.

With his wines now labeled IGP Vaucluse, Jérôme is allowed to include all of his planted grape varieties in whatever proportion he chooses; he is also allowed to retain the use of the title 'Domaine'. Gourt de Mautens became Demeter certified biodynamic in 2008.

The steep hillside vineyards of Gourt de Mautens are planted with 40 to 100-year-old vines, with soils made up of chalky, clay marls, which aids in both water retention and adding the mineral thrust found throughout the entire lineup at Gourt de Mautens.

Gourt De Mautens Blanc 2014

Domaine Gourt De Mautens

Gourt de Mautens Blanc is a blend of Grenache Blanc, Grenache Gris, Clairette, Bourboulenc, Picardin, Roussanne, Picpoul Blanc and Picpoul Gris. The 13-hectare vineyard consists of several parcels planted on terraces, hillsides and banks, between 150 and 200 meters above sea level, with northwestern and southwestern sun exposure. The soils are made of clay and limestone marls. The vines are 15 to 100 years old, with an average yield of 12 hectoliters per hectare. The vineyard has been farmed organically since 1989 and Demeter certified biodynamic since 2008. All vineyard work is done by hand. The grapes are harvested in small boxes, going through a rigorous selection, twice in the vineyard and again at the sorting table. Fermentation occurs with natural yeast and the wine is aged on lees for 18 months with 50 percent aged in small, new French oak barrels, and 50 percent in 600-liter demi-muids.

"Silky and smooth, the Gourt de Mautens white was distinctly Rhône in its flavours but more like a fine Montrachet in its roundness, subtlety and length. It was one of those wines that just seems to find its way into every part of your mouth and then start opening out."

Jancis Robinson MW

The Details

Order Code: 731103

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Price¹: HKD 695

Price²: HKD 795

MSRP: HKD 895

Order Code: 888552

Case Format: 3 x 150cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Rhône

Appellation: IGP Vaucluse

Colour: White

Grape(s): 30% Grenache Blanc &

Grenache Gris, 21% Clairette, 15%

Bourboulenc, 10% Counoise, 9%

Picardin, 10% Roussanne, 5% Picpoul

Blanc & Picpoul Gris

Alcohol: 13.5%

Residual Sugar: 1.4 g/L

Acidity: 3.8 g/L

Aging: 18 Months in 50% in small, new French oak barrels, 50% in 600L demi-muids

Available Vintages: 2013



Gourt De Mautens 2014

Domaine Gourt De Mautens

Gourt de Mautens' final blend varies from year to year, but usually includes most of the permitted Southern Rhône varieties such as Grenache, Mourvèdre, Counoise, Carignan, Vaccarèse, Syrah, Terret Noir and Cinsault. The 13-hectare vineyard consists of several parcels planted on terraces, hillsides and banks, between 150 and 200 meters above sea level, with northwestern and southwestern sun exposure. The soils are made of clay and limestone marls. The vines are 15 to 100 years old, with an average yield of 12 hectoliters per hectare. The vineyard has been farmed organically since 1989 and Demeter certified biodynamic since 2008. All vineyard work is done by hand. The grapes are harvested in small boxes, going through a rigorous selection, twice in the vineyard and again at the sorting table. Grapes are fermented in whole clusters with natural yeast and the wine is aged on lees for 34 months in a combination of small, new French oak barrels, 600-liter demi-muids and concrete vats. Bottled without fining or filtration.

"I caught up with Jérôme Bressy at Domaine Gourt de Mautens at his small winery near Rasteau. A mini-vertical of reds; 2011, 2012, 2014 and 2015. Amazing consistency; there's no doubt in my mind that this is one of the great estates of the Rhône."

Tim Atkin MW

The Details

Order Code: 888553

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Price¹: HKD 695

Price²: HKD 795

MSRP: HKD 895

Order Code: 888554

Case Format: 3 x 150cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Rhône

Appellation: IGP Vaucluse

Colour: Red

Grape(s): 55% Grenache, 11%

Mourvèdre, 12% Counoise, 11%

Carignan, 11% Vaccarèse, Syrah, Terret

Noir & Cinsault

Alcohol: 14.0%

Residual Sugar: 0.7 g/L

Acidity: 3.0 g/L

Aging: 34 months in French oak casks, 600L demi-muids and concrete vats

Available Vintages: 2013, 2012, 2011, 2009 & 2008



"This is one of the sensational estates in Rasteau, with proprietor Jerome Bressy farming just over 20 acres of vines. Organic farming and the naturally low yields of his old vines result in wines of extraordinary concentration and intensity."

Robert Parker, The Wine Advocate

"Of course, you don't have to be an expert on the wines of the southern Rhône to choose a bottle from Domaine Gourt de Mautens at Rasteau. It is well known enough now for people to pay the relatively high prices that are charged for these round, spicy, powerful reds."

Jancis Robinson MW



Domaine Gourt de Mautens Vaucluse Vertical Collection

Gourt de Mautens' final blend varies from year to year, but usually includes most of the permitted Southern Rhone varieties such as Grenache, Mourvèdre, Counoise, Carignan, Vaccarèse, Syrah, Terret Noir and Cinsault. The 13-hectare vineyard consists of several parcels planted on terraces, hillsides and banks, between 150 and 200 meters above sea level, with northwestern and southwestern sun exposure. The soils are made of clay and limestone marls. The vines are 15 to 100 years old, with an average yield of 12 hectoliters per hectare. The vineyard has been farmed organically since 1989 and Demeter certified biodynamic since 2008. All vineyard work is done by hand. The grapes are harvested in small boxes, going through a rigorous selection, twice in the vineyard and again at the sorting table. Grapes are fermented in whole clusters with natural yeast and the wine is aged on lees for 34 months in a combination of small, new French oak barrels, 600-liter demi-muids and concrete vats. Bottled without fining or filtration.

Available Back Vintages

Gourt De Mautens 2013
Gourt De Mautens 2013
Gourt De Mautens 2012
Gourt De Mautens 2012
Gourt De Mautens 2011
Gourt De Mautens 2009
Gourt De Mautens 2008

"Other Rasteau producers, like La Soumade, Côteaux des Travers, Bressy Masson and Trapadis, have also built up a strong reputation. One estate, Gourt de Mautens, has attracted a cult following, with critical acclaim and prices to match the big names of Châteauneuf-du-Pape."
[Rising Stars of French Winemaking]
New York Times

Italian Selections

The Colosseum, Rome



"The Pasquero-Elia family has been producing wine for several centuries, making this small estate one of the historic properties of Piemonte. The wines have received critical acclaim for decades."

Antonio Galloni, The Wine Advocate

Paitin Di Pasquero-Elia *Barbaresco*

The Paitin winery is located in Bricco di Neive, some 3.5 kilometers southeast of the commune of Neive, nestled in the picturesque hillsides approximately 300 meters above sea level. Owned by the Pasquero-Elia family, Paitin's wines consistently receive the highest praise from critics around the world.

Established in 1796, Paitin is one of the oldest wineries in Piemonte; Benedetto Elia first purchased two hectares of Nebbiolo and Barbera vineyards in Bricco di Neive and added the property itself thirty years later. Paitin's wines were sold in barrels for years until Benedetto's nephew, Giuseppe Pasquero-Elia, took over, added the 'new' section of the winery and started bottling Paitin's first Barbaresco, Nebbiolo and Barbera.

In 1898 Giuseppe started exporting to markets around the world, including the United Kingdom, the United States and Argentina. In 1948, Giuseppe's son, Secondo Pasquero-Elia, took over the winery and replanted many of the vineyards. The oldest vineyard on the property, planted in 1953, now produces Paitin's flagship wine 'Sorì Paitin Barbaresco Riserva Vecchie Vigne'.

In the 1980s, Secondo's two sons, Giovanni and Silvano, joined the family business and in 1994, they purchased a small estate in Alba where 'Nebbiolo d'Alba Ca Veja' is produced. At this location, they also have a Bed & Breakfast with six apartments located in a 16th century farmhouse. Never satisfied with just maintaining the status-quo, Giovanni and Silvano recently enlisted the services of consulting oenologist Dante Scaglione, who spent 16 years alongside the famous Bruno Giacosa. Dante's addition has resulted in a slight change of style, focused more on freshness and earlier approachability, but the wines still show the true character of what made Paitin great in the first place. The Pasquero-Elia family has superb vineyards and already knew how to craft delicious wines, but their continued search for excellence and the willingness to invest in the future is what makes them one of the finest estates in Barbaresco.



Langhe Arneis Elisa 2013

Paitin Di Pasquero-Elia

The grapes for Elisa come from Paitin's vineyards in Vezza d'Alba, planted between 1991 and 1994. The Arneis and Riesling grapes are harvested in mid-September, then crushed together and moved to roto-fermenter for 24 hours of cold maceration at 12 degrees Celsius. The grapes are pressed the following day, and then clarified. Fermentation occurs in stainless steel tanks at low temperatures, but there is no malolactic fermentation in order to preserve the acidity and freshness. The wine is held sur-lie in stainless steel tanks for six months until bottling.

Reviews & Awards

"The peach and passion fruit aromas are grounded by white pepper and earth accents. A grapefruit element emerges on the moderate finish. Drink now. 1,000 cases made."

Bruce Sanderson, Wine Spectator

87 Points

"Paitin is one of the very few estates in Piedmont where every wine - from top to bottom - is worth your consideration. Consistency across the entire range is one of the criteria that separates the very best estates from the merely excellent."

Antonio Galloni, Vinous Antonio Galloni

The Details

Order Code: 720001

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Piemonte

Appellation: DOC Langhe Arneis

Colour: White

Grape(s): 85% Arneis, 15% Riesling

Alcohol: 12.5%

Residual Sugar: 1.2 g/L

Acidity: 5.5 g/L

Aging: Sur-lie in stainless steel tanks for 6 months



Dolcetto D'Alba Sorì Paitin 2013

Paitin Di Pasquero-Elia

This Dolcetto comes from Paitin's vineyards in Serraboella, planted between 1989 and 1994. The grapes are harvested in mid-September, then crushed and fermented in roto-fermenter for four days at 26 to 28 degrees Celsius. Malolactic fermentation and aging occurs in Slavonian oak for six months, with an additional two months in stainless steel tanks. Bottled unfined and unfiltered.

Reviews & Awards

"Paitin's 2013 Dolcetto d'Alba is rich, ample and pliant, with gorgeous depth and fabulous overall balance. This dark, ample Dolcetto is all about texture and resonance, with super-classic hints of blue stone fruits, smoke, licorice and almonds that flesh out on the finish."

Antonio Galloni, Vinous Antonio Galloni

89 Points

"This is a knock-out set of wines from Paitin. The Barbarescos are of course fabulous, but readers should not overlook these more affordable wines. There is so much to like here."

Antonio Galloni, Vinous Antonio Galloni

The Details

Order Code: 720002

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Piemonte

Appellation: DOC Dolcetto d'Alba

Colour: Red

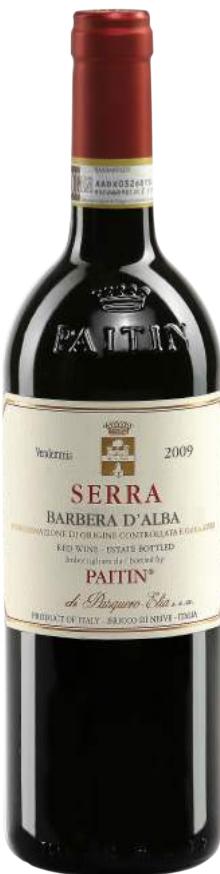
Grape(s): 100% Dolcetto

Alcohol: 13.0%

Residual Sugar: 0.5 g/L

Acidity: 5.5 g/L

Aging: 6 Months in Slavonian oak followed by two months in stainless steel tanks



Barbera D'Alba Serra 2012

Paitin Di Pasquero-Elia

This Barbera comes from Paitin's vineyards in Serraboella, planted between 1981 and 1984. The grapes are harvested at the end of September, then crushed and fermented in roto-fermenter for eight days at 26 to 28 degrees Celsius. Malolactic fermentation and aging occurs in Slavonian oak for 12 months, with an additional two months in stainless steel tanks.

Reviews & Awards

"Paitin's 2012 Barbera d'Alba Serra jumps from the glass with dark red cherries, plums, spices, rose petals and tobacco are some of the many notes that meld together in the 2012 Barbera d'Alba Serra. Sweet floral and spice notes flesh out in an ample wine that overdelivers big time. The Serra was aged exclusively in Slavonian oak."

Antonio Galloni, Vinous Antonio Galloni

90 Points

The Details

Order Code: 720003

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Piemonte

Appellation: DOC Barbera d'Alba

Colour: Red

Grape(s): 100% Barbera

Alcohol: 13.5%

Residual Sugar: 0.2 g/L

Acidity: 6.4 g/L

Aging: 12 Months in Slavonian oak followed by two months in stainless steel tanks

"In the spring of 2010, the Pasquero-Elia brothers enlisted the services of consulting oenologist Dante Scaglione, who spent 16 years alongside Bruno Giacosa."

Antonio Galloni, Vinous Antonio Galloni



Barbera D'Alba Superiore Campolive 2011 *Paitin Di Pasquero-Elia*

This Barbera comes from Paitin's vineyards in Serraboella, planted in 1978. The grapes are harvested at the end of September, then crushed and fermented in roto-fermenter for eight days at 26 to 28 degrees Celsius. Malolactic fermentation and aging occurs in Slavonian oak for 18 months, with an additional two months in stainless steel tanks. Bottled unfined and unfiltered.

Reviews & Awards

"Piercing scents of blackberry and boysenberry mark this intense red, while vibrant acidity maintains focus and brightness. This is long, with the spice accents lingering. 665 cases made."

Bruce Sanderson, Wine Spectator

90 Points

"The 2011 Barbera d'Alba Campolive jumps from the glass with an attractive mélange of dark black fruit, spices and balsamic-inflected nuances. The richness of the year comes through. At the same time, there is an attractive classicism to the 2011. The 2011 was aged in a new Slavonian oak cask."

Antonio Galloni, Vinous Antonio Galloni

89-91 Points

The Details

Order Code: 70005

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Piemonte

Appellation: DOC Barbera d'Alba Superiore

Colour: Red

Grape(s): 100% Barbera

Aging Potential: 2025

Alcohol: 14.0%

Residual Sugar: 0.3 g/L

Acidity: 6.8 g/L

Aging: 18 Months in Slavonian oak followed by two months in stainless steel tanks



Langhe Nebbiolo 2013 *Paitin Di Pasquero-Elia*

This Nebbiolo comes from Paitin's vineyards in Neive and Alba, planted in 1995. The grapes are harvested at the end of September, then crushed and fermented in roto-fermenter for ten days at 26 to 28 degrees Celsius. Malolactic fermentation and aging occurs in Slavonian oak for 12 months, with an additional two months in stainless steel tanks. Bottled unfined and unfiltered.

Reviews & Awards

"Paitin's 2013 Langhe Nebbiolo offers notable depth and intensity. Grilled herbs, smoke, licorice, dried cherry and menthol develop nicely in the glass. The 2013 can be enjoyed now with minimal cellaring, although it has plenty of tannic clout beneath its deceptively mid-weight structure."

Antonio Galloni, Vinous Antonio Galloni

91 Points

The Details

Order Code: 526470

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Piemonte

Appellation: DOC Langhe Nebbiolo

Colour: Red

Grape(s): 100% Nebbiolo

Alcohol: 13.5%

Residual Sugar: 0.5 g/L

Acidity: 5.0 g/L

Aging: 12 Months in Slavonian oak followed by two months in stainless steel tanks



Nebbiolo D'Alba Ca Veja 2012

Paitin Di Pasquero-Elia

This Nebbiolo comes from Paitin's vineyards in Alba, planted in 1995. The grapes are harvested in early October, then crushed and fermented in rototemperaturer for 10 days at 26 to 28 degrees Celsius. Malolactic fermentation occurs in stainless steel; no oak whatsoever. Bottled unfined and unfiltered.

Reviews & Awards

"The 2012 Nebbiolo d'Alba Ca' Veja is another super-intense wine bursting at the seams with pure fruit. The flavors tend towards the raspberry/strawberry end of the spectrum, but the intensity and volume is pure Paitin. This ample, textured Nebbiolo is another overachieving wine from the Pasquero brothers."

Antonio Galloni, Vinous Antonio Galloni

90-92 Points

"The Pasquero-Elia family has made fabulous wines for years, but now they are in a position to challenge for one of the very top spots in Barbaresco."

Antonio Galloni, The Wine Advocate

The Details

Order Code: 776524

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Piemonte

Appellation: DOC Nebbiolo d'Alba

Colour: Red

Grape(s): 100% Nebbiolo

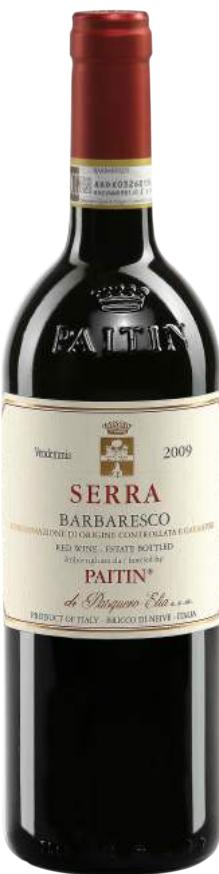
Alcohol: 14.0%

Residual Sugar: 0.0 g/L

Acidity: 5.5 g/L

Aging: No oak aging, stainless steel tanks only

Available Vintages: 2011



Barbaresco Serra 2013

Paitin Di Pasquero-Elia

The Nebbiolo grapes for Paitin's Barbaresco Serra are selected from the winery's outstanding Serraboella vineyards in the south of Neive. These vineyards, with their loose slopes, are composed of clay and marl and were planted between 1981 and 1984. The grapes are generally harvested at the end of September, then crushed and fermented in rototemperaturer for 10 days at 26 to 28 degrees Celsius. Malolactic fermentation and aging occurs in Slavonian oak for 18 months, with an additional two months in stainless steel tanks. Bottled unfined and unfiltered.

Reviews & Awards

"Beautiful core of ripe fruit to this giving a strawberry and cherry character on the nose and palate. Medium body, firm and silky tannins. Pretty and pure. Better in 2018 but beautiful now."

James Suckling, jamessuckling.com

92 Points

"Crushed flowers, raspberries, dried rose petal, mint and sweet spices are some of the signatures in Paitin's 2013 Barbaresco Serra. Soft, feminine and gracious in style, the 2013 offers lovely overall balance, striking inner perfume and tons of near-term appeal. A closing burst of energy on the finish adds to the wine's considerable appeal. Paitin gave the Serra 18 months in cask. The decision to remove seeds has yielded an especially soft, easygoing wine that can be enjoyed young."

Antonio Galloni, Vinous Antonio Galloni

90 Points

The Details

Order Code: 720006

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Piemonte

Appellation: DOCG Barbaresco

Colour: Red

Grape(s): 100% Nebbiolo

Alcohol: 14.0%

Residual Sugar: 0.0 g/L

Acidity: 5.7 g/L

Aging: 18 Months in Slavonian oak followed by two months in stainless steel tanks

Available Vintages: 2011



Barbaresco Sorì Paitin 2012

Paitin Di Pasquero-Elia

These Nebbiolo grapes are sourced from Paitin's perfectly situated, 2.3-hectare vineyard in Serraboella. Planted to southwesterly, calcareous clay slopes between 1953 and 1984, these vines yield Nebbiolo of remarkable focus and concentration. The grapes are generally harvested at the end of September, then crushed and fermented in roto-fermenter for 10 days at 26 to 28 degrees Celsius. Malolactic fermentation and aging occurs in Slavonian oak for 24 months, with an additional two months in stainless steel tanks. Bottled unfined and unfiltered.

Reviews & Awards

"Dark red cherry, plum, smoke, mint and leather are some of the notes that emerge from the 2012 Barbaresco Sorì Paitin. The Sorì Paitin is quite a bit more complex than it was from barrel, largely because the bottled wine is composed of approximately 30% wine that was originally destined for the Vecchie Vigne. As a result, this is one of the few 2012s I tasted that has real upside potential, even if it is relatively approachable today."

Antonio Galloni, Vinous Antonio Galloni

93 Points

"Sweet cherry, plum, eucalyptus, tar and underbrush notes intermingle in this lush, dense and beefy style. All the pieces are there, but this needs time to come together. Stays fresh and long."

Bruce Sanderson, Wine Spectator

92 Points

The Details

Order Code: 722294

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Piemonte

Appellation: DOCG Barbaresco

Colour: Red

Grape(s): 100% Nebbiolo

Alcohol: 14.4%

Residual Sugar: 0.0 g/L

Acidity: 5.6 g/L

Aging: 24 Months in Slavonian oak followed by two months in stainless steel tanks

Available Vintages: 2011, 2020, 2009, 2008, 2004, 2003, 2001, 2000, 1999, 1999, 1989



Barbaresco Riserva Sorì Paitin Vecchie Vigne 2011

Paitin Di Pasquero-Elia

These Nebbiolo grapes are sourced from Paitin's tiny, 0.4-hectare old vine vineyard in Serraboella, planted in 1953. This part of the vineyard is planted on calcareous clay soils, facing southwest. The grapes are generally harvested at the end of October, needing almost a full month of extra ripening. The grapes are crushed and fermented in roto-fermenter for 10 days at 26 to 28 degrees Celsius. Malolactic fermentation and aging occurs in Slavonian oak for 36 months, with an additional two months in stainless steel tanks. Bottled unfined and unfiltered.

Reviews & Awards

"The 2011 Barbaresco Sorì Paitin Vigne Vecchie is just as stunning as it has always been. A wine of extraordinary purity, the 2011 is laced with rose petals, spices, mint, sweet red berries. The balance of fruit, acidity and tannin is simply magnificent. At the same time, the power and breadth of Serraboella comes through in spades."

Antonio Galloni, Vinous Antonio Galloni

95+ Points

The Details

Order Code: 723342

Case Format: 6 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork

Region: Piemonte

Appellation: DOCG Barbaresco

Colour: Red

Grape(s): 100% Nebbiolo

Alcohol: 14.5%

Residual Sugar: 0.0 g/L

Acidity: 5.5 g/L

Aging: 36 Months in Slavonian oak followed by two months in stainless steel tanks

Available Vintages: 2010, 2009, 2008, 2007, 2006, 2004, 2001, 2000, 1999



Paitin Di Pasquero-Elia Barbaresco Sorì Paitin Collection

These Nebbiolo grapes are sourced from Paitin's perfectly situated, 2.3-hectare vineyard in Serraboella. Planted to southwesterly, calcareous clay slopes between 1953 and 1984, these vines yield Nebbiolo of remarkable focus and concentration. The grapes are generally harvested at the end of September, then crushed and fermented in roto-fermenter for 10 days at 26 to 28 degrees Celsius. Malolactic fermentation and aging occurs in Slavonian oak for 24 months, with an additional two months in stainless steel tanks. Bottled unfined and unfiltered.

Every year, the family holds back approximately 15 percent of their production which they release in later years, in small amounts, to their best clients around the world on request. We have a small amount of each of the below vintages available.

Available Back Vintages

Sorì Paitin Barbaresco 2011
Sorì Paitin Barbaresco 2010
Sorì Paitin Barbaresco 2009
Sorì Paitin Barbaresco 2008
Sorì Paitin Barbaresco 2004
Sorì Paitin Barbaresco 2003
Sorì Paitin Barbaresco 2001
Sorì Paitin Barbaresco 1999
Sorì Paitin Barbaresco 1990
Sorì Paitin Barbaresco 1989

These vintages are all available in original cardboard cases of six to twelve bottles, depending on the vintage, or per individual bottle. The 1989, 1990 and 1999 are available in original wooden cases of six bottles, and can be offered in mixed verticals of the client's choosing.



Paitin Di Pasquero-Elia Barbaresco Riserva VV Collection

These Nebbiolo grapes are sourced from Paitin's tiny, 0.4-hectare old vine vineyard in Serraboella, planted in 1953. This part of the vineyard is planted on calcareous clay soils, facing southwest. The grapes are generally harvested at the end of October, needing almost a full month of extra ripening. The grapes are crushed and fermented in roto-fermenter for 10 days at 26 to 28 degrees Celsius. Malolactic fermentation and aging occurs in Slavonian oak for 36 months, with an additional two months in stainless steel tanks. Bottled unfined and unfiltered.

Every year, the family holds back approximately 15 percent of their production which they release in later years, in small amounts, to their best clients around the world on request. We have a small amount of each of the below vintages available.

Available Back Vintages

Sorì Paitin Barbaresco Riserva 2010
Sorì Paitin Barbaresco Riserva 2009
Sorì Paitin Barbaresco Riserva 2008
Sorì Paitin Barbaresco Riserva 2007
Sorì Paitin Barbaresco Riserva 2006
Sorì Paitin Barbaresco Riserva 2004
Sorì Paitin Barbaresco Riserva 2001
Sorì Paitin Barbaresco Riserva 1999

These vintages are all available in original wooden cases of six bottles, or per individual bottle. They can also be offered in mixed vertical cases of the client's choosing.

"I was deeply impressed with the wines I tasted from Ampeleia this year. Every time I went back to the wines, I found a new shade of dimension. A gradual conversion to biodynamic farming and an increased use of cement vats are stripping these wines to the bare essentials, and what comes through more often than not these days is pure class."

Antonio Galloni



Unlitro 2014

Ampeleia

Unlitro is a blend of grapes originating from the Mediterranean Basin, and includes varieties such as: Alicante Nero (Grenache), Mourvèdre, Carignan and Alicante Bouschet. The grapes are sourced from vineyards at 200 to 350 meters above sea level. All grape varieties are harvested and vinified separately. A small part of the harvest undergoes carbonic maceration, the rest is either done whole berry or crushed. Maceration take five to seven days and the final blend is aged for six months in cement tanks.

Unlitro is presented in a one-liter bottle without capsule. This upscale bistro wine is produced in a style similar to a light Cotes-du-Rhone. Its unique packaging makes a great conversation piece and this stubby little fella is a fantastic friend for pizza, charcuterie, cheese plates and tappas.

Reviews & Awards

"Delicate and delicious red with dried fruit and citrus peel. Medium body, light tannins and a savory, fresh finish. A fun wine from organically grown grapes. Drink now. And a liter!"

James Suckling, jamessuckling.com

91 Points

"Ampeleia is a personal favourite since it is the Maremma project of the great winemaker of Trentino, Elisabetta Foradori."

James Suckling

Ampeleia

Maremma

Elisabetta Foradori became renowned for her work at her family estate in Trentino-Alto Adige and by many, she is considered one of Italy's elite wine makers. In 2002, Elisabetta came together with her two friends, Giovanni Podini and Thomas Widmann, to develop Ampeleia; a unique project in the Maremma region of Toscana, completely focused on the synergy between man and nature.

Ampeleia aspires to represent the inherent diversity and huge potential of its natural and cultural environment. The estate results from the purchase of different plots of land, located far apart and on different altitude levels, with the precise aim of creating a great variability in altitude, soil type and microclimatic conditions. Each vineyard has a distinctive identity that is enhanced by the uniqueness of the surrounding environment. Hence, variety is the keystone and soul of Ampeleia. In fact, variety represents the project's constant quality, both physically and symbolically, and is harmoniously expressed in its wines that taste of the diverse and varied land of Roccatederighi.

Ampeleia overlooks the medieval village of Roccatederighi and its three vineyards, 'Ampeleia di Sopra', 'Ampeleia di Mezzo' and 'Ampeleia di Sotto', are planted on three different levels at altitudes varying from 200 to 600 meters above sea level. The Ampeleia vineyards cover a total of 150 hectares, of which only 35 hectares are planted with vines. The property slopes down towards the sea, nestled in a territory made up of numerous plots of land, hidden among lush vegetation, where Etruscan settlers nourished the soil to grow grapes ages ago. All vineyards on the estate were planted following in-depth Terroir research of each single site. In 2009, Elisabetta slowly began Ampeleia's conversion to biodynamic farming, first in the vineyards of Ampeleia di Sopra, and gradually extending to the vineyards of Ampeleia di Mezzo and Ampeleia di Sotto, which both farmed organically already.

The Details

Order Code: 740197

Case Format: 6 x 100cl

Packaging: Cardboard Case

Closure: Natural Cork, No Capsule

Region: Toscana

Appellation: IGT Costa Toscana

Colour: Red

Grape(s): 60% Grenache, 30% Mourvèdre, 8% Carignan, 2% Alicante Bouschet

Alcohol: 12.5%

Residual Sugar: 0.7 g/L

Acidity: 5.5 g/L

Aging: 6 Months in cement tanks



Kepos Di Ampeleia 2013

Ampeleia

Kepos is a blend of grapes originating from the Mediterranean Basin, and includes varieties such as: Alicante Nero (Grenache), Mourvèdre, Carignan and Alicante Bouschet. The grapes are sourced in the vineyards closest to the sea, in Ampeleia di Sotto, where the Mediterranean scrub dominates the landscape, permeating the air with its fragrances. Sourced from parcels at 200 to 350 meters above sea level. The grapes for Kepos are destemmed, co-fermented and aged for 11 months in cement tanks, followed by 7 months in bottle prior to release. 'Kepos' is a Greek word, synonymous with 'Garden' or any place where trees and herbs grow.

Reviews & Awards

"This perfumy red exudes floral, raspberry, strawberry and mineral flavors, matched to a silky texture. Harmonious and long, presenting a fresh, bracing feel as the flavors linger. Grenache, Mourvèdre, Carignan, Alicante Bouschet and Marselan."

Bruce Sanderson, Wine Spectator

92 Points

"A delicious and delicate wine with soft and light tannins and a bright and fruity finish. Lots of dried strawberry character. Subtle. Drink now."

James Suckling, jamessuckling.com

92 Points

The Details

Order Code: 740198

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Toscana

Appellation: IGT Costa Toscana

Colour: Red

Grape(s): 40% Grenache, 40%

Mourvèdre, 15% Carignan, 5% Alicante Bouschet

Alcohol: 13.5%

Residual Sugar: 0.2 g/L

Acidity: 5.3 g/L

Aging: 11 Months in cement tanks followed by 7 months in bottle



Ampeleia 2012

Ampeleia

Ampeleia is the winery's flagship wine, a blend of Cabernet Franc, Sangiovese, Alicante Nero (Grenache), Carignan, Mourvèdre and Alicante Bouschet, sourced from the vineyards finest parcels at 200 to 600 meters above sea level. The grapes are fully destemmed, followed by a maceration period of 10 to 15 days. The final blend is aged for 16 months in wood and cement tanks followed by 12 months of aging in bottle before release.

Reviews & Awards

"A pure and beautiful wine with pure blueberries, cherries and currants. Full body, very fine tannins and a long and delicious finish. Super. Drink or hold"

James Suckling, jamessuckling.com

94 Points

"The 2012 Ampeleia is shaping up to be fabulous. Deep, layered and incredibly vivid, the 2012 presents an intriguing mélange of sweet plum, black cherry, spice and new leather. The Ampeleia is the most overt of the wines, but it also happens to be the most complete. Today, the flavors are naturally quite primary, but all the 2012 needs is further time in bottle. Ampeleia is mostly Cabernet Franc and Sangiovese, with a healthy dollop of other red grapes."

Antonio Galloni, [Vinous](http://Vinous.com) Antonio Galloni

94 Points

The Details

Order Code: 740199

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Toscana

Appellation: IGT Costa Toscana

Colour: Red

Grape(s): 70% Cabernet Franc, 20% Sangiovese, 10% Carignan, Alicante Bouschet, Mourvèdre & Grenache

Alcohol: 14.0%

Residual Sugar: 0.0 g/L

Acidity: 5.4 g/L

Aging: 16 Months in French oak and cement tanks followed by 12 Months in bottle

"This estate is owned by Elisabetta Foradori and offers an interesting take on Rhône varieties in Tuscany."

Antonio Galloni, [The Wine Advocate](http://TheWineAdvocate.com)

"Famed enologist Carlo Ferrini's small private vineyard may produce Montalcino's best-kept secret... Carlo Ferrini is one of Tuscany's great winemakers. But you probably have not heard of his tiny Montalcino estate, Podere Giodo."

Wine Spectator



Azienda Agricole Ferrini Bianca

Brunello Di Montalcino

Carlo Ferrini began his enology career in 1979 as a consultant for the Chianti Classico consortium. After 12 years with the consortium, he became a winemaking consultant and quickly established himself as one of Italy's busiest oenologists; he has worked for some of Toscana's greatest names like La Massa, Casanova di Neri, Mazzei, Brancaia, Petrolo, Talenti and Barone Ricasoli. Carlo was responsible for the success of many of these properties and was also named 'Winemaker of the Year' by Wine Enthusiast in 2008. Over the decades, Carlo helped modernize his clients' cellars and viticultural practices, encouraging better clones of Sangiovese and more appropriate matches between sites and varieties, becoming one of the key players in the quality and style renaissance of Tuscan wines.

In 2002, Ferrini discovered a 12-hectare parcel, mostly covered with oak forest and wheat, which he purchased from a local family. He saw huge potential in the property and as a consultant who has long emphasized investment in vineyards over winery techniques, he planted 2.8 hectares of his new property with 15 clones of Sangiovese. The first vintage of Giodo Brunello was 2009, and Carlo was awarded 100 points from James Suckling and 98 points from The Wine Advocate with his 2010 release.

Giodo Brunello Di Montalcino 2012

Azienda Agricole Ferrini Bianca

Carlo Ferrini's Giodo Brunello is a tiny production of just 250 cases, coming from a small, 12-hectare parcel which was formerly planted to oak trees. Carlo Ferrini saw huge potential in the mineral-laced, southeast-facing slopes, offering shade from the hot summer evening sun. Only 2.8 hectares are planted with vines, with 15 different clones of Sangiovese, selected throughout the 1990s for their low yields and high-quality grapes. The tiny vineyard is farmed organically. The soil is predominantly limestone, rich in fossil deposits and loosely packed. The wine is fermented in stainless steel tanks and cement vats, aged for 36 months in new French oak barrels, and another 12 months in bottle before release.

Reviews & Awards

"Fascinating plum, light chocolate and citrus undertones. Medium to full body, medium, velvety tannins and a soft and medium-fruity finish. All in reserve and balance. A wine to get. Drink or hold."

James Suckling, jamessuckling.com

96 Points

"Carlo Ferrini has now put three vintages of Giodo under his belt. This is the consulting enologist's personal property in Montalcino. Carlo felt the need to stretch his creative muscles and this avowed "Sangiovesista" set his sights on Montalcino. The 2012 Brunello di Montalcino is not as dense or rich as the two previous vintages released. This wine offers a subdued and streamlined personality that pegs it closer to classic Sangiovese without the exuberance - and irresistible controversy - that we can expect from this talented Tuscan winemaker. In fact, the wine shows little of Carlo's personal style that prizes density, opulence and concentration. Wild berry, pressed violets and spice rise from the bouquet. The wine is firm, delineated, muscular and powerful in terms of textual finesse. I feel confident of its aging potential. The mouthfeel will flesh out further with more time in the bottle. That said, I admit to feeling nostalgic for the grandeur and opulence that I associate with Carlo's vast portfolio of great wines. Go for it Carlo! Show us your stuff. This is a bashful vintage that I don't associate with your signature style."

Monica Larner, The Wine Advocate

94 Points

The Details

Order Code: 929334

Case Format: 6 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork

Region: Toscana

Appellation: DOCG Brunello di Montalcino

Colour: Red

Grape(s): 100% Sangiovese

Alcohol: 15.0%

Residual Sugar: 0.0 g/L

Acidity: 6.3 g/L

Aging: 36 Months in French oak and 12 months in bottle before release

"Italy's foxiest consulting oenologist? Beyond a shadow of a doubt, it's Gioia Cresti, who is also in charge of the winemaking at her family's estate and can demonstrate that her talents in the cellar are equal to her formidable good looks."

Antonio Galloni, The Wine Advocate



Fattoria Carpineta Fontalpino

Chianti Classico

Fattoria Carpineta Fontalpino is located in central Toscana, in the area surrounding the historical town of Castelnuovo Berardenga, in the heart of the Chianti Classico region. The winery has been owned by the Cresti family since the 1960s, and is currently run by the brother and sister team of Gioia and Filippo Cresti.

Winemaker Gioia Cresti, who recently won the award for 'Best Women Wine Maker of the Year' at the '2015 SAKURA Japan Women's Wine Awards', is responsible for all stages of production. Gioia is considered one of the top winemaking consultants in Italy today, having collaborated many times with Carlo Ferrini, one of Tuscany's best known enologists, on not only her estate wines but for such well-known estates as Casanova di Neri, Petrolo, and Sette Ponti.

The predominant grape variety at Carpineta Fontalpino is Sangiovese, with smaller portions of the vineyard planted with Merlot, Cabernet Sauvignon, Petit Verdot and Alicante. The terrain is composed of a mixture of clay and sand, supported by a good rocky layer, at an altitude ranging from 230 and 380 metres above sea level.

Fontalpino Chianti Classico 2013

Fattoria Carpineta Fontalpino

This Chianti Classico is produced from 90 percent Sangiovese, with the remainder containing Merlot and other grape varieties. The vineyards are located in San Piero, Cerreto and Castelnuovo Berardenga, about 350 m above sea level with southeastern exposure. Aged for 12 months in French oak barrels.

Reviews & Awards

"Fantastic winemaking. We start with a complex plum, dark cherry and dried red berry nose with a touch of Xmas cake, and move to a highly structured palate with the cleanest of fruit, ripe, fine tannins and good acidity. Long and pleasing finish."

Decanter Magazine

95 Points

"Enticing scents of violet, iris, perfumed red berry and a whiff of cake spice emerge on this vibrant red. The chewy, savory palate has good concentration for the vintage, offering black cherry, ground pepper, clove and licorice. Firm, mature tannins and vibrant acidity provide balance while a mint note backs up the finish."

Kerin O'Keefe, Wine Enthusiast

91 Points

"I was pleasantly surprised by this estate's performance this year, and I'll be following the wines more closely in the years to come."

Antonio Galloni, Vinous Antonio Galloni

The Details

Order Code: 740002

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Toscana

Appellation: DOCG Chianti Classico

Colour: Red

Grape(s): 90% Sangiovese, 10% Others

Alcohol: 13.5%

Residual Sugar: 1.2 g/L

Acidity: 5.5 g/L

Aging: 12 Months in French oak

"Giampaolo Motta's Fattoria La Massa is one of my favorite estates in Panzano-in-Chianti. This tasting served as a happy reminder of why I love these wines so much. Mr. Motta evidently has that magic touch. I loved this set of new releases and was particularly thrilled to try a new wine: The IGT Toscana Carla 6 that left me extremely satisfied. In truth, I was floored by it."

Monica Larner, The Wine Advocate

Fattoria La Massa

Toscana

The Fattoria La Massa estate is situated in the hills of Panzano, in the prestigious 'Conca d'Oro' (Golden Basin) of the Chianti Classico DOCG zone; the winery has been producing wine since the fifteenth century. Current owner Giampaolo Motta purchased La Massa in 1992 and bottled the first vintage of 'Giorgio Primo' (sold as Chianti Classico then) and immediately achieved the prestigious 'Tre Bicchieri' (three glasses) from the Italian wine guide Gambero Rosso. The praise of the international press has not stopped since.

Giampaolo is originally from Naples but left his family's leather business and came to Toscana in 1989 to follow his dream of making premium wine. He had fallen in love with Bordeaux wines in the early 1980s, while studying chemistry at the University of Lyon. Giampaolo's love of Bordeaux wines led to many visits to the region where he would eventually meet Stéphane Derenoncourt, the heralded winemaker of prestigious wineries such as La Mondotte and Canon-La Gaffelière. Derenoncourt inspired many of Giampaolo's winemaking philosophies and techniques. Motta trained at various well-known estates in the Chianti Classico region, including Rieccine and Castello dei Rampolla, while searching for the right place to make his dream come true.

In 1992, Giampaolo purchased the La Massa estate, an old vineyard right next door from Rieccine. Motta began to rebuild the vineyards together with top oenologist Carlo Ferrini. They started planting the vines closer together, planted new clones and started experimenting with Merlot and Cabernet Sauvignon. After a falling out with the Consorzio of the Chianti Classico DOCG because he wanted more freedom to produce his own style, Giampaolo decided to start producing only IGT wines that were driven by La Massa's Terroir. Giampaolo started collaborating with Stéphane Derenoncourt in 2008; they initiated a decade-long research project dedicated to understanding the distinct Terroirs of the area, and completely re-structured the vineyards, respecting the particular characteristics of the soil, geography and the microclimates.



La Massa 2014

Fattoria La Massa

La Massa is made up of grapes from 27 hectares of vineyards, all with southern exposure in the 'Golden Basin' of Panzano. The vineyards are planted at 360 meters above sea level. The soil is a mixture of scaly clay and galestro (loose marl and limestone). The soils fall into three distinct geological formations: an undifferentiated complex of clayey schist and calcareous marl, a formation of scaly yellow and grey marl (galestro) and a third segment of large blocks or layers enclosed in a clayey matrix. The wine is aged in 20 percent new French and 80 percent one-year-old French oak barrels for 12 months.

Reviews & Awards

"Silky and savory red with light chocolate, cedar and berry character. Medium body, fine tannins and a flavorful finish. Subtle and pretty. Drink now or hold. Delicious."

James Suckling, jamessuckling.com

91 Points

"The 2014 La Massa shows a brilliant ruby color and freshly delineated aromas of cherry, fresh blackberry, light spice and crushed mineral. There is a very attractive note of wild underbrush or bramble that adds a touch of zest and crispness. This vintage is less intense compared to previous editions, although it does show attractive elegance. The blend is 60% Merlot, 30% Cabernet Sauvignon and 10% Alicante Bouschet. Some 115,000 bottles are produced."

Monica Larner, The Wine Advocate

89 Points

The Details

Order Code: 740013

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Toscana

Appellation: IGT Toscana

Colour: Red

Grape(s): 60% Sangiovese, 30% Merlot, 10% Alicante Bouschet & Cabernet Sauvignon

Alcohol: 13.5%

Residual Sugar: 0.8 g/L

Acidity: 5.6 g/L

Aging: 12 Months in 20% new French oak, 80% one-year-old French oak

Available Vintages: 2012



Giorgio Primo 2012 *Fattoria La Massa*

These days bottled as an IGT, Giorgio Primo began its life as a Chianti Classico. This library release really highlights the evolution of Giorgio Primo from its early days (Sangiovese-based) versus today's blockbuster wine, which is predominately Cabernet Sauvignon. The wine was aged on lees for the first eight months, for a total of 18 months in new French oak.

Reviews & Awards

"Beautiful, complex aromas of blueberry, blackberry and black licorice follow through to a full body, ultra-refined tannins and a finish that lasts for minutes. Give this a few years in the bottle to completely come together. Better in 2016."

James Suckling, [jamessuckling.com](#)

95 Points

"The impeccable 2012 Giorgio Primo is attractive from every angle. In a recent past vintage, I had criticized this wine for being over the top, but Giampaolo Motta has refined his winemaking approach to better harness the elegance and finesse of these grapes. Don't get me wrong: The sheer power of the wine is proudly put on display. Dark fruit extraction is followed by bursting plum, blackberry and sweet spice. I drank this wine over the course of 24 hours and was thrilled to see its exciting evolution. With time, truffles, wet earth and even a touch of sharp Pecorino cheese begin to emerge. If you are in the market for a bold, age-worthy blockbuster from Tuscany, Giorgio Primo is for you."

Monica Larner, *The Wine Advocate*

94+ Points

The Details

Order Code: 740016

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Toscana

Appellation: IGT Toscana

Colour: Red

Grape(s): 65% Cabernet Sauvignon, 30% Merlot, 5% Petit Verdot

Alcohol: 14.0%

Residual Sugar: 0.8 g/L

Acidity: 5.77 g/L

Aging: 18 Months in 80% new French oak

Available Vintages: 2000



Carla 6 2012 *Fattoria La Massa*

Carla 6 was named after Giampaolo's daughter combined with the number of the vineyard this 100 percent Sangiovese comes from. It's an experimental wine, only in its second vintage, but it has shown very promising results. The wine was aged in French oak barrels, 30 percent new, for a period of 14 months and another six months in concrete tank. The wine bottle-aged for one year before release.

Reviews & Awards

"Here's a wine that is completely new to me (but I am thrilled by the introduction). The 2012 Carla 6 is a spectacular expression of 100% Sangiovese with bursting berry and cherry aromas that give the wine an immense sense of buoyancy and vertical lift. Spice, leather, tobacco, cola, and licorice flood in at the rear and add to the wine's wide aromatic foundation. The tannins are silky smooth and the wine glides clear over the palate in seamless fashion. One third of the wine is aged in new oak and the rest sees six months of cement. It's an absolute beauty."

Monica Larner, *The Wine Advocate*

94 Points

The Details

Order Code: 740014

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Toscana

Appellation: IGT Toscana

Colour: Red

Grape(s): 100% Sangiovese

Alcohol: 14.5%

Residual Sugar: 0.3 g/L

Acidity: 5.5 g/L

Aging: 14 Months in 30% new French oak, 6 months in concrete tank

"The 2012 Carla VI, 100% Sangiovese, shows just how rich and concentrated Sangiovese can be in this part of Chianti Classico."

Antonio Galloni, *Vinous* Antonio Galloni

**"Nozzole and Cabreo
are part of the Tenute
Folonari empire, a
large Italian family
producer with
passionate belief in
their wine-making
heritage, dating back
to the 18th century.
Giovanni Folonari is
now at the helm, and
continues their focus
on estate-bottled
wines that follow the
traditions and terroirs
of their region."**

Jancis Robinson

Tenuta Di Nozzole

Chianti Classico

The Folonari family is one of Tuscany's oldest, and most prestigious wine families, with a winemaking history dating back to the late 1700s. The father-son team of Ambrogio and Giovanni Folonari are currently keeping the family name, and its long tradition of winemaking alive. Ambrogio and Giovanni founded 'Ambrogio e Giovanni Folonari Tenute' in 2000. Before Giovanni joined his father, he had worked for Robert Mondavi in 1989 and at Ruffino from 1991 to 2000, until the family reorganized its holdings and Giovanni and his father formed their own group of estates. The father-son team started with three wineries, which Ambrogio inherited when he left the family business; they have since expanded their company and are now producing wine in most of the major Tuscan wine appellations such as Chianti Classico, Brunello di Montalcino, Vino Nobile di Montepulciano, Bolgheri, Montecucco and Morellino di Scansano.

Prior to launching Ambrogio e Giovanni Folonari Tenute, Ambrogio was the president of Ruffino, originally purchased in 1912 by Ambrogio's grandfather, Italo Folonari. While at the helm of Ruffino (famous for its Chianti wine in straw-covered flasks), Ambrogio was already an outspoken advocate for Italian wine quality and took Ruffino in a new direction. In the late 1960s, the company began focusing on high-quality wines and in 1971 they purchased 'Tenuta di Nozzole', a famous estate located near Greve, right in the heart of Chianti Classico. In the 1980s, Ambrogio created 'Tenuta del Cabreo', a unique combination of tradition and innovation which included 'Il Borgo' and 'La Pietra'; these were among the first so-called 'Super Tuscans'.

Located north of the village of Greve in the heart of the Chianti Classico region, the Nozzole estate covers a striking, rugged, mountainous area which spans approximately 350 hectares. The estate dates back to the 1300s, and is well known for the high quality of its wines. Fattoria di Nozzole was first mentioned in the 'Cronache Fiorentine' by Villani, an author of Tuscan history. On land that has supported grapes for seven centuries, Tenuta di Nozzole produces wines that respect both tradition and innovation.



Le Bruniche Chardonnay 2015

Tenuta Di Nozzole

The two vineyards for Nozzole's white grape varieties are 'Le Bruniche' and 'Casa Vecchia', which were once planted with Trebbiano and Malvasia before they were phased out of the DOCG rules in 1995. In the mid-1980s Tenuta di Nozzole began experimenting in these vineyards with various classic white grape varieties and Le Bruniche was found to be exceptionally well-suited to Chardonnay. The vineyard lies on one of the estate's most elevated hillsides, at 275 meters above sea level, on soils consisting of limestone schists and porous marl rubble with an optimum ground thermal temperature and excellent exposure. The grapes are gently pressed and the juice is cold settled. The must is fermented in stainless steel vats at a controlled temperature and stays on the lees for three months. Malolactic fermentation occurs in stainless steel tanks and the wine is aged at least two months in bottle before release.

Reviews & Awards

"The 2015 Chardonnay Le Bruniche is quite deep in this vintage, yet all the elements fall into place effortlessly. Lemon peel, white flowers, mint and pastry are all given an extra kick of intensity and breadth by the warmth of the year."

Antonio Galloni, Vinous Antonio Galloni

91 Points

"A white with sliced cooked apple and nutmeg character. Hints of white pepper. Medium body, good fruit and a savory finish. Always good value. Drink now."

James Suckling, jamessuckling.com

90 Points

The Details

Order Code: 790001

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Toscana

Appellation: IGT Chardonnay di Toscana

Colour: White

Grape(s): 100% Chardonnay

Alcohol: 13.0%

Residual Sugar: 1.8 g/L

Acidity: 5.5 g/L

Aging: 3 Months on lees in stainless steel tanks, 2 months in bottle



Chianti Classico 2014

Tenuta Di Nozzole

Located north of the village of Greve in the heart of the Chianti Classico region, the Nozzole estate covers a striking, rugged, mountainous area of about 400 hectares, a third of which is vines and olive groves. Select parcels in the Tenuta di Nozzole estate are dedicated to Chianti Classico. Fermentation in stainless steel tanks with 12 days of skin contact. The wine is matured for 12 months in 30 to 50 hectoliter Slavonian oak barrels. Aged in bottle for three months.

Reviews & Awards

"A bright and fruity red with plum character and a dusty texture. Medium body, fine tannins and a fresh finish. Pretty wine. Drink now."

James Suckling, jamessuckling.com

90 Points

"Nozzole is another estate that seems to be ratcheting up their level of quality, something that is obviously great to see."

Antonio Galloni, Vinous Antonio Galloni

The Details

Order Code: 790012

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Toscana

Appellation: IGT Toscana

Colour: Red

Grape(s): 100% Sangiovese

Alcohol: 14.0%

Residual Sugar: 0.6 g/L

Acidity: 4.8 g/L

Aging: 12 Months in 30-50HL

Slavonian oak barrels, 3 months in bottle



Chianti Classico Gran Selezione La Forra 2012

Tenuta Di Nozzole

Both 'La Forra' and the 'Chianti Classico Riserva' are produced from the superb La Forra parcel, the estate's finest vineyard, situated on a southerly-exposed slope at an altitude of 275 meters. The wine is aged in stainless steel tanks for 8 to 10 months, followed by another 16 to 18 months in 500-Liter French oak casks. La Forra is a single-vineyard wine, made only in exceptional vintages. As of the 2011 vintage, the label bears the new 'Gran Selezione' classification. DOCG Chianti Classico Gran Selezione represents the highest level of quality for Chianti Classico. Wines from the DOCG Chianti Classico appellation must be produced solely from estate-grown grapes and can be sold no sooner than 30 months after harvest, with a minimum of three months of bottle ageing. This new classification represents the first time that Italian wine legislation has permitted the introduction of a new classification at the top of an appellation's quality pyramid.

Reviews & Awards

"The aromas of dried fruits and figs are fascinating. Full body, round and chewy tannins plus a minerally, salty and savory finish. Excellent selected and special Chianti Classico. Drink or hold."

James Suckling, jamessuckling.com

93 Points

"The 2012 La Forra offers quite a bit more density, power and freshness than the straight Riserva. As such, the Gran Selezione should be cellared for a few years to allow the full breadth of aromatics to open up. Pliant and deep, the 2012 has good mid-palate depth and enough intensity to drink well for another decade, perhaps longer. The flavors are bold and racy throughout, with plenty of sweet cherry, plum and red stone fruit nuances."

Antonio Galloni, Vinous Antonio Galloni

92 Points

The Details

Order Code: 790034

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Toscana

Appellation: DOCG Chianti Classico Gran Selezione

Colour: Red

Grape(s): 95% Sangiovese, 5% Cabernet Sauvignon

Alcohol: 14.0%

Residual Sugar: 0.9 g/L

Acidity: 5.3 g/L

Aging: 6-8 Months in stainless steel followed by 16-18 months in 500-Liter French oak casks, 6 months in bottle



Il Pareto 2013

Tenuta Di Nozzole

Il Pareto was first produced in 1987. At 350 meters in elevation, the 10-acre Il Pareto vineyard has clay soil with lime and gravel-size stones. The soil composition is ideal for Cabernet Sauvignon, with a high proportion of Galestro rock. The grapes are manually harvested, destemmed and crushed before fermentation and malolactic fermentation in temperature-controlled stainless steel tanks. Maceration on the lees promotes the extraction of optimal color and fine, structured tannins. The wine is aged for 16 months in French oak (part new part old) and six months in bottle before release.

Reviews & Awards

"Loads of blackcurrants and berries with hints of mint. Full body, very firm and cool tannins. This is racy and long. A beautiful, pure cabernet sauvignon."

James Suckling, jamessuckling.com

94 Points

The Details

Order Code: 790045

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Toscana

Appellation: IGT Toscana

Colour: Red

Grape(s): 100% Cabernet Sauvignon

Alcohol: 14.0%

Residual Sugar: 0.4 g/L

Acidity: 4.8 g/L

Aging: 16 Months in French oak, 6 months in bottle



"Terroir is the decisive factor for the quality, the flavour and the personality of wines. Tuscany in central Italy boasts some of the world's most reputed terroirs and Ambrogio e Giovanni Folonari Tenute S.a.r.l. has them all, high quality wines providing a very special experience, the rich diversity of flavours of Tuscan terroirs."

European Food Journal

"After last year's Ruffino split, Ambrogio Folonari and his son Giovanni now have their own operation called, with Burgundian catchiness, Tenute di Ambrogio e Giovanni Folonari. They have just acquired La Fuga, a first-class small estate in Montalcino whose Brunellos from 1993 to 1998 have been some of the best in the zone."

Jancis Robinson

Tenute Del Cabreo Toscana

The Folonari family is one of Tuscany's oldest, and most prestigious wine families, with a winemaking history dating back to the late 1700s. The father-son team of Ambrogio and Giovanni Folonari are currently keeping the family name, and its long tradition of winemaking alive. Ambrogio and Giovanni founded 'Ambrogio e Giovanni Folonari Tenute' in 2000. Before Giovanni joined his father, he had worked for Robert Mondavi in 1989 and at Ruffino from 1991 to 2000, until the family reorganized its holdings and Giovanni and his father formed their own group of estates. The father-son team started with three wineries, which Ambrogio inherited when he left the family business; they have since expanded their company and are now producing wine in most of the major Tuscan wine appellations such as Chianti Classico, Brunello di Montalcino, Vino Nobile di Montepulciano, Bolgheri, Montecucco and Morellino di Scansano.

Prior to launching Ambrogio e Giovanni Folonari Tenute, Ambrogio was the president of Ruffino, originally purchased in 1912 by Ambrogio's grandfather, Italo Folonari. While at the helm of Ruffino (famous for its Chianti wine in straw-covered flasks), Ambrogio was already an outspoken advocate for Italian wine quality and took Ruffino in a new direction. In the late 1960s, the company began focusing on high-quality wines and in 1971 they purchased 'Tenuta di Nozzole', a famous estate located near Greve, right in the heart of Chianti Classico. In the 1980s, Ambrogio created 'Tenuta del Cabreo', a unique combination of tradition and innovation which included 'Il Borgo' and 'La Pietra'; these were among the first so-called 'Super Tuscans'.

Located in Greve, in Chianti Classico, Tenuta del Cabreo was conceived to produce IGT wines for two reasons: to express the innovation and creativity of contemporary Tuscan winemaking, and to exploit the enormous potential of Tuscany's soils and local traditions of producing excellent quality wines. Tenuta del Cabreo's two vineyards produce a Sangiovese-Cabernet Sauvignon blend (Il Borgo) and a 100 percent Chardonnay (La Pietra). A very small amount of Pinot Noir (Black) is also produced.



La Pietra Chardonnay 2014 *Tenute Del Cabreo*

La Pietra, meaning stone, was first produced in 1983. The Chardonnay grapes come from high-elevation vineyards, about 450 meters. The handpicked fruit, of which only 60 percent makes it into the final wine, is gently pressed before a period of cold settling. The must is fermented in 50 percent new French oak barrels for 15 to 20 days. The wine is matured in French oak for 12 months on the fine lees with frequent battonage to enrich the wine's aromas and flavours. La Pietra spends a minimum of six months in bottle before release.

Reviews & Awards

"A rich and intense white with dried apple, toffee, lemon character and a citrus undertone. Full and rich with so much character. Goes on for minutes. One of the greatest dry whites ever made in Tuscany. And an excellent value for the great quality. Competes with top white Burgundy and Sonoma chardonnay."

James Suckling, jamessuckling.com

94 Points

"Floral, peach, lemon and baking spice notes mark this fresh white. Verge on a creamy texture, with a long, citrusy finish. Initially oaky, so decant now or age a little longer. 2,000 cases made."

Bruce Sanderson, *Wine Spectator*

90 Points

"Competes with top white Burgundy and Sonoma chardonnay."

James Suckling

The Details

Order Code: 790067

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Toscana

Appellation: IGT Toscana

Colour: White

Grape(s): 100% Chardonnay

Alcohol: 13.5%

Residual Sugar: 1.9 g/L

Acidity: 5.7 g/L

Aging: 12 Months in French oak, 6 months in bottle



Il Borgo 2013 *Tenute Del Cabreo*

Cabreo Il Borgo debuted in 1985 with its 1982 vintage. The Cabreo vineyards used for Il Borgo are situated just above Greve in Chianti and include 50 hectares planted with Sangiovese and Cabernet Sauvignon. At 300 meters in elevation, these densely planted vineyards produce low yields with grapes of great concentration and complexity. Fermentation at controlled temperature with extended maceration enhances the wine's rich body, colour and texture. After malolactic fermentation, the wines are blended and matured for 16 months in French oak barrels; 30 percent new, 40 percent one-year-old and 30 percent two-year-old. The word 'Borgo' refers to a small village, Montefioralle, that overlooks the vineyards.

Reviews & Awards

"A balanced and fruity red with reserve and finesse. Medium body, firm tannins and a fresh finish. Better in 2018 but already delicious. A beautiful blend of sangiovese and cabernet sauvignon."

James Suckling, jamessuckling.com

93 Points

"The 2013 Il Borgo opens to a rich, dark garnet appearance with austere fruit flavors. Following a few vigorous swirls of the glass, the wine opens up to soft cherry and blackberry aromas with mellow textural richness. Il Borgo represents a blend of 70% Sangiovese and 30% Cabernet Sauvignon."

Monica Larner, *The Wine Advocate*

91 Points

The Details

Order Code: 790089

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Toscana

Appellation: IGT Toscana

Colour: Red

Grape(s): 70% Sangiovese, 30% Cabernet Sauvignon

Alcohol: 14.5%

Residual Sugar: 0.8 g/L

Acidity: 4.8 g/L

Aging: 16 Months in 30% new, 40% 1-year-old, 30% 2-year-old French oak, 6 months in bottle



Pinot Noir Black 2008 *Tenute Del Cabreo*

First produced in 2006, Pinot Noir Black is made from 100 percent Pinot Noir grapes, sourced from vineyards located in the hills of Panzano at 450 meters in altitude. Fermentation occurs at controlled temperature in stainless steel tanks. The wine is aged in 500-Liter old oak barrels for one year and six months in bottle. Cabreo Black is the result of Ambrogio's dream to produce a 100 percent Pinot Noir from Chianti Classico.

Reviews & Awards

"Tastes like a lovely Pinot Noir from Burgundy with ripe strawberry and floral character. But it's a Pinot from Chianti Classico. Medium to full body, with soft and round tannins and a succulent finish."

James Suckling, jamessuckling.com

91 Points

The Details

Order Code: 793429

Case Format: 1 x 150cl

Packaging: Original Wooden Case

Closure: Natural Cork

Region: Toscana

Appellation: IGT Toscana

Colour: Red

Grape(s): 100% Pinot Noir

Aging Potential: 2025

Alcohol: 14.0%

Residual Sugar: 1.2 g/L

Acidity: 5.2 g/L

Aging: 12 Months in 500-Liter old oak casks, 6 months in bottle

Established in 2008, Riondo is one of the largest and most important wine producers in the Veneto, and in Italy. They produce 17% of the total production of wines in Veneto, accounting for 2% of the production of Italian wine.

Cantine Riondo

Veneto

Since its establishment in 2008, Riondo has grown fast to become the undisputed leader of viticulture in the Veneto region with over 6,000 hectares of vineyards that are managed by more than 2,400 associated farmers. Riondo's vineyards are spread out over all the major wine producing areas of the Veneto Region. With a collection ranging from Valpolicella to Soave to Prosecco, Riondo's most important white grape varieties are Garganega, Pinot Grigio, Chardonnay and Glera; for the red grape varieties, Corvina, Merlot and Cabernet Sauvignon stand out. Riondo's wines are bottled under several branded labels including Lunardi and Castelforte, each with their own unique identity and focus on specific quality profiles.

The Riondo brand is dedicated to the production of DOC-level sparkling wines made in the Charmat method. The Casa Lunardi brand was created to produce fruity, light to medium-bodied entry-level wines. The Castelforte brand represents Riondo's premium range, dedicated to a selection of full-bodied, DOC-level varietal wines. The name 'Castelforte' is a fusion of the Italian words for 'castle' and 'fort' in honour of the castle and fortified walled town of Soave.



Lunardi Pinot Grigio 2015

Cantine Riondo

Reviews & Awards

"A bright and refreshing Pinot Grigio; crisp and fine with balanced acidity that finds beautiful contrast against almost sweet flavours of pink grapefruit, peach and passion fruit. Light-bodied, fresh and a crisp, medium-long finish."

Christopher Stewart Tasting Notes

Sommelier Wine Awards 2017

International Wine & Spirits Competition 2016

Gold Medal
Bronze Medal

The Details

Order Code: 848200

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Country: Italy

Region: Veneto

Appellation: IGT Pinot Grigio Delle Venezie

Colour: White

Grape(s): 100% Pinot Grigio

Alcohol: 12.0%

Residual Sugar: 3.2 g/L

Acidity: 6.1 g/L

Aging: No aging



Castelforte Pinot Grigio 2015

Cantine Riondo

Reviews & Awards

"An outstanding Pinot Grigio, showing excellent varietal character. Bright, summery tropical and citrus fruit aromas with a hint of sage at the end. Medium-full-bodied with delightfully fresh citrus notes and a fairly intense, crisp finish."

Christopher Stewart Tasting Notes

Mundus Vini 2016

SAKURA 2016

Sommelier Wine Awards 2016

International Wine & Spirits Competition 2016

Gold Medal
Silver Medal
Silver Medal
Bronze Medal

The Details

Order Code: 848104

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Veneto

Appellation: IGT Pinot Grigio Delle Venezie

Colour: White

Grape(s): 100% Pinot Grigio

Alcohol: 12.5%

Residual Sugar: 4.9 g/L

Acidity: 6.0 g/L

Aging: No aging



Castelforte Corvina 2013

Cantine Riondo

After a careful selection of grapes with high sugar content, vinification takes place with the 'Ganimede Fermentation Method', where the grape skins and wine are continuously mixed in order to extract color and tannins. The resulting wine is aged partly in stainless steel and partly in oak casks for 12 months.

Reviews & Awards

"This pure Corvina has a deep, ruby-red colour. On the nose it shows powerful notes of black cherries and ripe blackberry with a hint of vanilla and sweet spices. It has a pretty dry and full-bodied, fruit-driven finish with soft tannins."

Christopher Stewart Tasting Notes

Berliner Wein Trophy 2016

Wine100 Challenge 2016

International Wine & Spirits Competition 2016

Gold Medal

Bronze Medal

Bronze Medal

The Details

Order Code: 848107

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Veneto

Appellation: IGT Corvina Veronese

Colour: Red

Grape(s): 100% Corvina

Alcohol: 13.5%

Residual Sugar: 7.9 g/L

Acidity: 5.6 g/L

Aging: 12 Months in oak and stainless steel



Castelforte Merlot 2014

Cantine Riondo

A small selection of these Merlot grapes are dried on the vine with other parts dried in the winery, similar to Amarone. The vinification takes place with the 'technological tank system' where the grape skins and wine are continuously mixed by carbon dioxide in order to extract colour and tannins. The resulting wine is aged partly in stainless steel and partly in big oak casks for 12 months.

Reviews & Awards

"This unique Merlot shows intense aromas of dried red fruits, blueberry and cherry with hints of chocolate and jam and pleasant spicy notes of clove and vanilla. It is medium-full-bodied with firm but soft, round tannins."

Christopher Stewart Tasting Notes

International Wine Challenge 2016

Bronze Medal

The Details

Order Code: 848105

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Veneto

Appellation: IGT Merlot Delle Venezie

Colour: Red

Grape(s): 100% Merlot

Alcohol: 13.5%

Residual Sugar: 9.7 g/L

Acidity: 5.6 g/L

Aging: 12 Months in oak and stainless steel



Castelforte Valpolicella Superiore 2014

Cantine Riondo

After a careful selection of grapes with high sugar content, vinification takes place with the 'Ganimede Fermentation Method', where the grape skins and wine are continuously mixed in order to extract color and tannins. The resulting wine is aged partly in stainless steel and partly in oak casks for 12 months.

Reviews & Awards

"An elegant Valpolicella with excellent body that shows intense notes of blueberry, cherry, liquorice, balsamic and eucalyptus notes. It is medium-bodies with soft, velvety tannins and a pleasant, medium-long finish."

Christopher Stewart Tasting Notes

Mundus Vini 2016

SAKURA 2016

Sommelier Wine Awards 2016

International Wine & Spirits Competition 2016

Gold Medal

Silver Medal

Silver Medal

Bronze Medal

The Details

Order Code: 848108

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Veneto

Appellation: DOC Valpolicella Superiore

Colour: Red

Grape(s): 70% Corvina, 30% Rondinella & Corvinone

Alcohol: 13.0%

Residual Sugar: 7.0 g/L

Acidity: 5.8 g/L

Aging: 12 Months in oak and stainless steel



Castelforte Valpolicella Ripasso 2014

Cantine Riondo

After a careful selection of grapes with high sugar content, vinification takes place with the 'Ganimede Fermentation Method', where the grape skins and wine are continuously mixed in order to extract color and tannins. During the winter, this Valpolicella is passed over the skins remaining from the production of Amarone using the traditional 'Ripasso' technique, which increases the alcohol, body and perfumes of the wine. The resulting wine is aged partly in stainless steel and partly in oak casks for 12 months.

Reviews & Awards

"A great Ripasso with bold fruit aromas of Morello cherry and plump blackberry, followed by light spicy notes of cinnamon and clove. The wine displays soft tannins with an alluring note of sweet spices on the finish."

Christopher Stewart Tasting Notes

Mundus Vini 2016

International Wine & Spirits Competition 2016

Gold Medal
Bronze Medal

The Details

Order Code: 848109

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Veneto

Appellation: DOC Valpolicella Ripasso

Colour: Red

Grape(s): 70% Corvina, 30% Rondinella & Corvinone

Alcohol: 14.0%

Residual Sugar: 6.9 g/L

Acidity: 5.6 g/L

Aging: 12 Months in oak and stainless steel



Castelforte Amarone Della Valpolicella 2012

Cantine Riondo

The Corvina, Rondinella and Corvinone grapes are dried in Riondo's temperature controlled warehouse until the January following the harvest. Fermentation on skin contact follows, with traditional and constant pumping over. This Amarone is aged in oak for 24 months.

Reviews & Awards

"The long, slow fermentation process gives this wine its deep garnet red colour. This fantastic value Amarone shows a complex bouquet of cinnamon, cherry jam, walnuts, vanilla, espresso and Asian spices. The same flavours follow through on the palate with black cherry, toffee and coffee on the finish."

Christopher Stewart Tasting Notes

Wine 100 Challenge 2016

Berliner Wein Trophy 2016

Mundus Vini 2016

Best Italian Wine & Gold Medal
Gold Medal
Gold Medal

The Details

Order Code: 848110

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Veneto

Appellation: DOCG Amarone Della Valpolicella

Colour: Red

Grape(s): 70% Corvina, 30% Rondinella & Corvinone

Alcohol: 15.0%

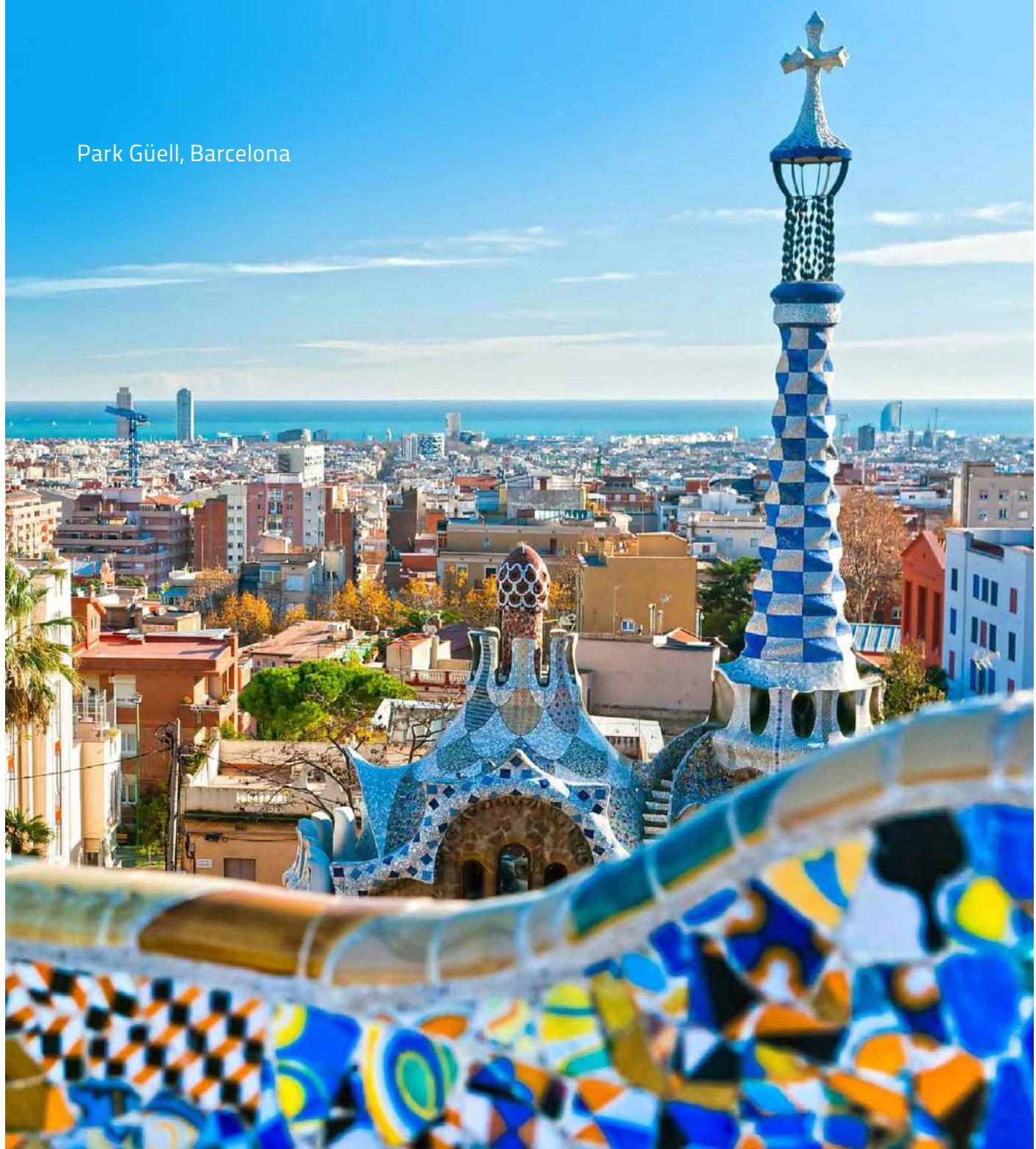
Residual Sugar: 6.0 g/L

Acidity: 5.6 g/L

Aging: 24 Months in oak

Spanish Selections

Park Güell, Barcelona



"It is no exaggeration to say that Jorge Ordóñez is the reference point for some of the finest wines emerging from Spain. He has also built a tremendous portfolio of value-priced wines, as he was the first importer to recognize the high quality wines coming from Jumilla as well as Campo de Borja."

Robert Parker

"The wine world is changing, and Jorge Ordóñez and his associates deserve a huge amount of credit for producing something this remarkable at this price point."

Robert Parker

"Certainly, one could say that Jorge Ordóñez is a gift from Bacchus to thrifty wine consumers."

Robert Parker

Jorge Ordóñez

Obsessive Crusader, Pioneer, Ambassador to Spanish Wine

Jorge Ordóñez has been one of the most influential and recognizable ambassadors to Spanish wines for the better part of 30 years. He almost single-handedly changed the common misperceptions about Spanish wines in the United States in the late 1980s, and continues to be a major factor today.

When Jorge arrived in the United States in 1987, the state of Spanish wine was bleak and epitomized mostly by cheap sherry, cheap Cava and tired

Rioja gathering dust on the wine shops' lower shelves. Having grown up in a family wine business in Spain, Jorge quickly recognized the potential for Spanish wine on the world stage. In order for his vision to succeed however, many changes had to occur on both sides of the Atlantic.

On the American side, a lifetime's worth of misperception had to be overturned. The conventional wisdom was that Spanish wine was pale, flat, low quality, funky and cheap. Jorge knew that some of this resulted from factors external to the wines, such as poor storage and transport conditions and inept marketing. He revered the wines of his homeland and was one of the few to recognize the vast international potential of its old vines and dry-farmed vineyards. But, seeing the trends toward modernity in other countries, he also recognized that Spanish winemaking itself needed revitalization; some traditional methods needed updating, yields needed to be lowered and cleanliness promoted. Jorge's modus operandi were to preserve the wines' heritage and Spanish character while coaxing them into line with the late 20th-century palate. There was risk involved. Instead of pandering to internationalist trends, Ordóñez took the bold step of challenging the American palate by being the first to introduce exotic wines like Albariño, Txakoli and Godello to a market that knew little more than sangria.

Ordóñez became known as an obsessive crusader for the careful handling of wine. Likewise, he brazenly demanded major improvements in the method of transporting and storing the wine before it reached the consumer. Jorge's company, Fine Estates From Spain, was the first to have a refrigerated warehouse in Spain, refrigerated shipping and demanded proper storage from wineries, transporters and merchants. Yet even as Americans were just becoming aware of names like Ribera del Duero and Rias Baixas, Ordóñez was already pioneering in new areas where potential was vast but winemaking tradition was rustic. In unheralded regions like Jumilla, Calatayud and Montsant, Ordóñez partnered with his most talented winemaking partners to create new wines where none existed, wines infused with the Spanish spirit, yet firmly in line with modern taste sensibilities. Ultimately that has become the new perception of Spanish wine, authentic yet modern. Jorge Ordóñez deserves a huge amount of credit for leading the way in creating a market for Spanish wine where once there was none, and by doing so he confirmed the beliefs of many Spanish winegrowers; their wines deserve a place alongside the greatest wines of the world. For his accomplishments, Jorge was twice named one of 20 wine personalities of the year by Robert Parker and he was awarded The Golden Grape Award by Food & Wine Magazine.

"Being the obsessive perfectionist that he is, Jorge Ordóñez can sometimes annoy people, and he seems to have no shortage of competitors who are clearly jealous of his great success. However, as always, the proof is in the bottle, and as readers will see in the report that follows, Jorge Ordóñez has a remarkable portfolio of tremendous wine values. I hope I have done justice to them. Certainly, one could say that Jorge Ordóñez is a gift from Bacchus to thrifty wine consumers."

[Jorge Ordóñez, America's First Revolutionary Spanish Importer]

Robert Parker, The Wine Advocate



"One of my favorite wineries in Spain is Bodegas Avancia. This is a small estate of roughly 23 acres, dry farmed with organic viticulture. Their specialty is working with the Godello grape, which may well be Spain's finest indigenous white grape. Avancia is certainly the top producer of this intriguing and delicious dry white."

Robert Parker



Bodegas Avancia Valdeorras

Bodegas Avancia was established in 2007 and is a project created by Jorge Ordóñez in partnership with Bodegas Godeval. The winery is located in the mountains around the municipality of 'O Barco de Valdeorras' within in the Autonomous Community of Galicia. Valdeorras, meaning 'The valley of gold', achieved DO status in 1977, but it wasn't until many years later people around the world started to take notice. Thanks in no small part due to the international reach and passion of Jorge Ordóñez, Valdeorras went through a Renaissance in the mid-1990s.

The Godello grape variety is rarely found outside of Valdeorras and nearly went extinct when local farmers abandoned their land for the cities in tough times. It was a pair of government employees working in the area who decided to try to save the local vineyards by developing high quality wines, which were very distinct from those grown elsewhere in Spain. Their plantings of an experimental 16-hectare plot of Godello vines eventually led to the creation of Bodegas Godeval. Jorge Ordóñez became infatuated with these Godellos and was the first to introduce the Godello grape variety to the United States in the early 1990s. Jorge became the 'patron saint' for this mysterious variety and for many years, he was the only US importer offering these unique wines. Jorge always dreamt of having his own Godello project, and in 2007, Bodegas Avancia became the realization of this dream.

Winemaker Nacho Alvarez produces wines strictly made from the Godello and Mencía grape varieties. The 35 year-old Godello vineyards are located on the terraced mountain slopes, with soils composed of metamorphic slate, planted at 450 to 550 meters above sea level. The two very old Mencía vineyards are 70 and 85 years old respectively, planted on south-facing hillsides made of decomposed black slate and quartz, and located at 550 meters above sea level. Valdeorras is the easternmost appellation in Galicia and as such, maritime influences are much lower, while continental influences are more prominent relative to other, more coastal growing areas.

Cuvée De O Godello 2014 *Bodegas Avancia*

This Godello comes from two vineyards located on terraced mountain slopes at 450 meter above sea level. The vineyards were planted in 1940 and 1970. The soil is composed of metamorphic slate and quartz. All grapes are hand-harvested and stored in small baskets. Twenty percent of the wine is fermented with indigenous yeast in French, 500 to 600-Liter Burgundian and Bordelais oak barrels. The rest of the wine is fermented in stainless steel. The wine is aged for eight months sur lie in the fermentation vessel with battonage.

Reviews & Awards

"25% barrel-fermented, the rest raised in stainless steel. Pale gold. Lively, sharply focused citrus and orchard fruit aromas are complemented by anise, succulent herbs and honeysuckle. Dry, minerally and concentrated on the palate, offering intense, refreshingly bitter-edged flavors of Meyer lemon and pear. Closes chewy and long, with building mineral and floral qualities and an echo of fresh citrus fruits. This really transcends the vintage and delivers superb value."

Josh Raynolds, Vinous Antonio Galloni

91 Points

"This white has heft and cut, with good intensity to the pear, blanched almond, ginger and mineral flavors. Balanced and focused, this leaves a clean, savory finish"

Thomas Matthews, Wine Spectator

90 Points

The Details

Order Code: 710166

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Price¹: HKD 195

Price²: HKD 230

MSRP: HKD 295

Order Code: 711466

Case Format: 6 x 150cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Galicia

Appellation: DO Valdeorras

Colour: White

Grape(s): 100% Godello

Alcohol: 13.0%

Residual Sugar: 7.3 g/L

Acidity: 5.7 g/L

Aging: 8 Months sur lie in the fermentation vessel, 20% French oak, 80% stainless steel

**Godello 2013****Bodegas Avancia**

The grapes for this Godello come from a single vineyard planted in between 1904 and 1910, located on terraced mountain slopes at 450 meters above sea level. The soil is composed of metamorphic slate and quartz. The grapes are hand-harvested into small baskets to prevent bruising. The wine is fermented with indigenous yeast in 500-Liter French oak puncheons and 600-Liter demi-muids and further aged for 10 months sur-lie. Sourced from one of the oldest vineyards in Valdeorras, Avancia Godello expresses the authenticity, typicity and history of the appellation and shows the ultimate potential for this grape variety, brought back from the brink of extinction.

Reviews & Awards

"Colour: bright straw. Nose: white flowers, fresh fruit, expressive, fine lees, dried herbs. Palate: flavourful, fruity, good acidity, balanced."

José Peñin, Guia Peñin

94 Points

"Barrel-fermented and aged in large French oak casks for seven months. Light yellow-gold. Deeply pitched aromas of melon, nectarine and Meyer lemon, with a chalky mineral nuance adding vivacity. At once rich and lively, offering intense honeydew, pit fruit and anise flavors and a zesty kick of candied ginger. The mineral note recurs on the finish, which hangs on with outstanding tenacity and focus."

Josh Raynolds, Vinous Antonio Galloni

92 Points**The Details****Order Code:** 710366**Case Format:** 12 x 75cl**Packaging:** Original Wooden Case**Closure:** Natural Cork**Region:** Galicia**Appellation:** DO Valdeorras**Colour:** White**Grape(s):** 100% Godello**Alcohol:** 13.5%**Residual Sugar:** 9.2 g/L**Acidity:** 5.4 g/L**Aging:** 10 Months in French oak**Avancia Mencía 2014****Bodegas Avancia**

The grapes Avancia come from two vineyards, planted in 1904 and 1910. The grapes are also hand-harvested into small baskets to prevent bruising and bunches are brought to triage tables for hand selection of only the healthiest, ripest grapes. These grapes are hand basket pressed and the primary fermentation takes place in two to five-ton open top stainless-steel fermenters with indigenous yeast. The wine is aged for 14 months sur-lie in new French oak barrels.

Reviews & Awards

"Fermented and aged in new French oak for 14 months. Bright purple. High-pitched cherry and blue fruit scents are complemented by a suggestion of candied lavender and accented by white pepper. Silky and sweet on the palate, offering intense boysenberry and cherry-cola flavors and a repeating lavender quality. Blends richness and vivacity with a deft hand and closes subtly tannic, with excellent focus and mineral-driven persistence. These vines were reportedly planted between 1902 and 1920 at an altitude of nearly 1,500 feet."

Josh Raynolds, Vinous Antonio Galloni

93 Points

"Garrigue and floral notes frame cherry and berry flavors in this aromatic red. Features a modest structure but good intensity, with a floral and spicy finish. Graceful. 100 cases made."

Thomas Matthews, Wine Spectator

91 Points**The Details****Order Code:** 777410**Case Format:** 12 x 75cl**Packaging:** Original Wooden Case**Closure:** Natural Cork**Region:** Galicia**Appellation:** DO Valdeorras**Colour:** Red**Grape(s):** 100% Mencía**Alcohol:** 14.0%**Residual Sugar:** 0.0 g/L**Acidity:** 5.0 g/L**Aging:** 14 Months in new French oak

"La Caña is a perfect example to explain that Albariño is not a banal white grape that is limited to producing fresh and fruity wines that need to be consumed before the next harvest arrives, but the good and profound examples are much better in their second, third or fourth year, some improve and age for even longer, as you can see here."

Robert Parker, The Wine Advocate



Bodegas La Caña Rias Baixas

Bodegas La Caña was founded by Jorge Ordóñez in 2008 with his aim to produce a classic style of Albariño. Jorge had long been enamored with the exotic white wines of northern Spain and was one of the first to introduce wines like Albariño, Txakoli and Godello to the North American market. Jorge hired New Zealand winemaker Natalie Christensen in 2013, to oversee the production of La Caña. Natalie started her career at Saint Clair Family Estate in Marlborough and her experience with cool-climate white grapes, especially Sauvignon Blanc and Riesling, added tremendous value to the production of a classic and austere style of Rias Baixas Albariño.

The Rias Baixas appellation was named after the many rivers (rias) that flow through its valleys into the Atlantic Ocean. It is the most important appellation in the Autonomous Community of Galicia, located in Northwestern Spain, just north of Portugal. Rias Baixas is most famous for its young, fresh, dry white wines made from the Albariño grape, which also originated here. The La Caña winery is located in the 'Val do Salnés', located in the northernmost section of the Rias Baixas appellation and in close proximity to the Atlantic Ocean. The winery owns 25 hectares of land, all located near the winery, which is divided over several very small parcels in the Val do Salnés. The size of these tiny vineyards allows for exceptional quality control. Most of these vineyards are located within less than three kilometers away from the ocean, and were all planted before 1990.

Rias Baixas experiences the highest annual rainfall in all of Spain, with an average of 1,300 millimeters of rain annually and some areas exceeding 1,800 millimeters per year. Due to the high humidity, fungal diseases are a constant threat to the vineyards and therefore the La Caña vineyards are trained with the Pergola System, which is the system traditionally used in Rias Baixas. The Pergola System keeps the fruit high off the ground, maximizing the health of the grapes and reducing the need for fungicides. The yields for La Caña are approximately five to six tons per hectare.

La Caña Old Vines Albariño 2016 *Bodegas La Caña*

The vineyards used for La Caña Old Vines Albariño were planted before 1990, and trained with the Pergola System, which is the traditional system for Rias Baixas. The Pergola System keeps the fruit high off the ground, allowing for better airflow in the humid coastal region, maximizing the health of the grapes and reducing the need for fungicides. The yields for La Caña are approximately five to six tons per hectare. The wine's fermentation is split between stainless steel tanks and large format new to three-year old French oak barrels. Depending on the year, the barrel fermentation proportion might vary 15 to 20 percent. The wine is aged sur lie for eight months in 25% French oak and 75% stainless steel tanks.

Reviews & Awards

"Fermented in stainless steel tanks and large French oak barrels, followed by eight months of aging on its lees in the same tanks and barrels. Pale green-hued yellow. Highly perfumed pear, orange zest and jasmine scents are energized by a chalky mineral accent. Vibrant, sharply focused citrus and orchard fruit flavors show good heft and breadth, and an undertone of florality gains volume with air. Concentrated but also lithe; the persistent, penetrating finish delivers firm mineral cut and a touch of dusty minerality." [2015 Vintage]

Josh Raynolds, Vinous Antonio Galloni

91 Points

"Bright acidity focuses the generous texture in this bold white, with peach, apple and blanched almond flavors that show accents of mineral, toast and fresh herbs. Clean and focused, with the stuffing to age. Drink now through 2020. 4,300 cases made." [2015 Vintage]

Thomas Matthews, Wine Spectator

90 Points

The Details

Order Code: 711582

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Galicia

Appellation: DO Rias Baixas

Colour: White

Grape(s): 100% Albariño

Alcohol: 12.5%

Residual Sugar: 3.5 g/L

Acidity: 6.6 g/L

Aging: 8 Months in 25% French oak and 75% stainless steel tanks



La Caña Navia Albariño 2010 *Bodegas La Caña*

La Caña Navia comes from a three-hectare vineyard, divided into two small parcels; both vineyards are over 30 years old. The small size of these vineyards allows for exceptional quality control. The soils are sandy loam from granite origins, and are slightly acidic. Because of the proximity of the sea, the grapes take on a slightly saline quality. The wine is fermented sur-lie, and aged for 12 months in new 500 and 600-liter French oak barrels.

Reviews & Awards

"Intense orange and nectarine scents show excellent clarity and power, with spicy mineral, honeysuckle and mineral qualities adding vivacity. Racy, sharply focused citrus and orchard fruit flavors pick up richer pit fruit and buttery qualities with air, as well as an exotic touch of anise. Mineral-tinged finishing flavors of pear and orange peel linger with outstanding tenacity and clarity; this reminded me a lot of a high-class Chablis."

Josh Raynolds, Vinous Antonio Galloni

93 Points

"The 2010 Navia is produced with the selected Albariño grapes from three hectares of 30 year old pergola vineyards planted on sandy granite soils, fermented in French oak barrels and aged in contact with the lees for 11 months. I'm not really a fan of barrel fermented Albariño, as the wood often masks the character and perfume of the wine (think about barrel-fermented Riesling), but in this one it's completely unnoticeable and the dominant aromas are citric and floral and clean, perhaps not awfully complex, but extremely pleasant. This feels young, primary and not yet evolved; it doesn't show its age at all."

Luis Gutiérrez, The Wine Advocate

90 Points

The Details

Order Code: 711350

Case Format: 6 x 150cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Galicia

Appellation: DO Rias Baixas

Colour: White

Grape(s): 100% Albariño

Alcohol: 13.0%

Residual Sugar: 3.9 g/L

Acidity: 7.0 g/L

Aging: 12 Months in 500 & 600L French oak barrels



"Bodegas La Caña pictures the importance of the tilde over the 'n', as ñ is a different letter altogether. Caña literally means cane, while cana means white hair! Furthermore, La Caña is a slang expression which could be freely translated as something like 'it rocks!' I'm sure you'll agree that it rocks! is not really the same as white hair, so there you go."

Luis Gutiérrez, The Wine Advocate

"Some people contend that only full-bodied, powerful or concentrated wines stand out in big tastings or in competitions but this fine white is an irrefutable counter-example. It had shape and personality combined with great finesse and delicacy, which I found totally arresting and full of palate-refreshing, fragrant pleasure."

Jancis Robinson

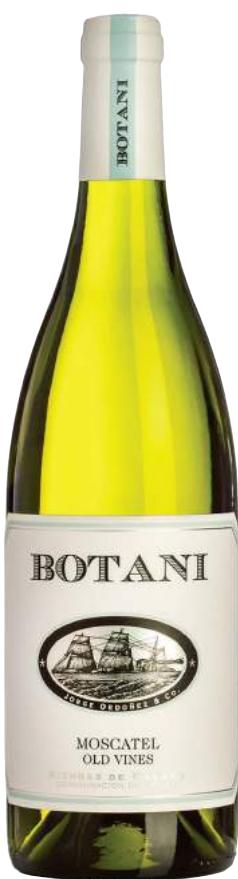
Jorge Ordóñez & Co.

Málaga

Jorge Ordóñez & Co. is the result of a shared passion between Jorge Ordóñez, who was born and raised in Málaga, and the late Alois Kracher, who passed away in 2007, and was renowned for his noble sweet wines from Burgenland in Austria. Alois was succeeded by his son Gerhard, who also took over his position with Jorge Ordóñez & Co. The winery is located in the municipality of Almáchar, in the Province of Málaga, within the Autonomous Region of Andalucía in southern Spain.

It was always Jorge's dream to restore Málaga (his birthplace) to its former glory and with Jorge Ordóñez & Co., he became the first in Málaga to make a non-fortified sweet wine, and the first to make a fully dry Moscatel. The wines are all made from the Moscatel de Alejandría grapes in the geographical area of La Axarquia, in the mountains or 'sierras' that run parallel to the Mediterranean Sea, not far from the city of Málaga.

The vineyards are situated on partially decomposed red slate intermingled with white quartz. The scant topsoil is punctuated by outcroppings of the mother rock. The soil makes cultivation very difficult here, and labour is very intense due to the steep 40 to 60-degree inclines. The vineyards are non-terraced and are planted over 400 meters above sea level. Mechanical work is impossible due to the crumbly slate and steep mountainsides. The thin topsoil forces the vines to develop roots deep into mother rock as they search for moisture, which also contributes to the distinct minerality found in the grapes they produce. The vines in Jorge Ordóñez & Co.'s vineyards range from 40 years old to well over 100 years old, the average being 70 years old, and each of these vines yields less than one kilogram of grapes. The vines are grown employing organic techniques, and all work is done by hand using ancient hoes called azadones. The vines are treated minimally with copper sulfate, and fertilized organically. The grapes are hand harvested in small 10-kilogram boxes to prevent bruising and oxidation. The grapes are then transported to the winery on donkeys or mules because of the difficult terrain, the animals also provide the manure that is used to fertilize the vines.



Botani Moscatel Old Vines 2015

Jorge Ordóñez & Co.

Botani Moscatel Old Vines is a truly unique dry white wine, made from Moscatel de Alejandría grapes. It is the product of a rigorous selection process in which only the best Moscatel vines, located on the north-facing mountainside slopes around the town of Almáchar are used. These vineyards are situated on partially decomposed red slate mixed with white quartz. The scant topsoil is punctuated by outcroppings of the bedrock. Because of the steep incline of the vineyards, the grapes are manually harvested into small 10-kilogram boxes, carried to the winery by mules.

Reviews & Awards

"A steal that I've been recommending for a number of years is the 2015 Botani Moscatel Old Vines. Totally dry and made from vines planted in 1946, 1968 and 1975, from the incredibly steep slate and quartz hillsides of Malaga, this is fermented with wild yeasts in stainless steel, where it's aged and bottled after eight months sur lie. An incredibly gorgeous flowery bouquet alone would be reason to spend the \$18.00 for this medium-bodied, super-fragrant and seductive, crisp, elegant wine. The old vines, the beautiful floral notes and stunning, delicate tropical fruits that the Muscat of Alexandria varietal (the oldest clone in the Muscat family) produces, are just something to behold. Not meant for aging, but for drinking in its first year of life, so take advantage of it. For those interested: this is fermented in total stainless steel with indigenous yeasts and bottled early to preserve its incredible aromatics."

Robert Parker, The Wine Advocate

91 Points

Robert Parker's Top 3 Greatest Value Wines of the Year in 2013 & 2016

The Details

Order Code: 790015

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Andalucía

Appellation: DO Sierras De Málaga

Colour: White

Grape(s): 100% Muscat of Alexandria

Alcohol: 13.6%

Residual Sugar: 4.1 g/L

Acidity: 6.7 g/L

Aging: 8 Months sur-lie in stainless steel tanks

Did you know?

Muscat of Alexandria is one of the oldest clones of the Muscat family and one of the only genetically unmodified vitis vinifera cultivars remaining in the world today. The seafaring Phoenicians transplanted this grape from Alexandria, Egypt to Málaga 3,000 years ago.

**"Just when you think
you've tasted the
wine world's
greatest values,
along comes
Bodegas Breca; The
wine world is
changing, and Jorge
Ordonez and his
associates deserve a
huge amount of
credit for producing
something this
remarkable at this
price point.
Consumers should
fill their trunks with
these beauties."**

Robert Parker

Bodegas Breca

Calatayud

Jorge Ordóñez founded Bodegas Breca in 2010, with the goal of producing the finest Garnacha wines from Spain. The winery is located in the town of Mundobriga, which was the ancient Celt-Iberian city that gave birth to the modern village of Munebrega in Aragón. The winery is located on the outskirts of the village and the vineyards are nestled in the high altitude valleys between the Sierra de Pardos and the Sierra de Peña Blanca.

Breca's vineyards were planted between 1900 and 1976. The winery owns 270 hectares of mountain vineyards, planted in small plots, at a very low density, without terracing, between 800 and 1,000 meters above sea level. Even though there is very little rainfall in the region, the clay soil holds sufficient water for the vines to obtain moisture and to be grown without irrigation. There is little rainfall in this region; blistering temperatures during the growing season are moderated by cool nights. Winters are cold, frosts are common for six months of the year.

Garnacha de Aragón, the clone used to produce the wines of Bodegas Breca, is the most ancient and genetically untouched clone of Garnacha, which was first cultivated in this northeastern corner of Spain. It was transplanted across the Mediterranean by the medieval Kingdom of Aragón, which had territories all across the Mediterranean. These ancient clones of Garnacha have a very long vegetative cycle, and as a result, are very late ripening. Calatayud has a very unique and extreme Terroir that is ideal for late ripening Garnacha. The combination of extreme altitudes, ancient soils, and drastic climate combine to create a completely unique mesoclimate. Due to the altitude of the vineyards, temperature swings of 25 degrees Celsius between day and night are common. Oftentimes fluctuating between four and 30 degrees Celsius in the summer, the heat allows the grapes to achieve full ripeness, and the cool nights build high acidity in the grapes. These conditions produce exceptionally balanced wines.



Garnacha De Fuego Rose 2015

Bodegas Breca

The old-vine vineyards used for Garnacha de Fuego Rose were planted between 1945 and 1968, located in the valleys between 'Sierra de Pardos' and 'Sierra de Peña Blanca'. The vines are planted in two different soil-types; decomposed slate and gravelly red clay soils. There is very little rainfall in the region but the clay holds sufficient water for the vines to obtain moisture and to be grown without irrigation.

Reviews & Awards

"An absolutely spectacular rosé, the 2015 Garnacha De Fuego Rosé (my pick as a top value in dry rosés from around the world) is 100% Grenache rosé, with malolactic blocked, aged totally in stainless steel. It has a light, almost neon-pink color and delicate strawberry and cranberry fruit notes, with a hint of pomegranate. It is fresh, lively, ripe, medium-bodied, and has more texture and length than one usually expects in a rosé. Drink it over the next year. This is a big-time winner. This excellent winery in the value paradise of Calatayud is a large one, with more than 380 acres planted. The yields are remarkably small, as most of the vines are old, averaging only 1.2 tons of fruit per acre."

Robert Parker, The Wine Advocate

90 Points

"Raised in concrete and stainless steel tanks. Pale orange. Intense tangerine and strawberry aromas are complemented by suggestions of white flowers and succulent herbs. Sappy, smooth and emphatically fruity, offering concentrated red berry and citrus zest flavors that show both power and finesse. Closes silky and long, carrying an echo of juicy red fruit and candied flowers. This hefty pink wine could stand up to full-flavored or strongly seasoned foods with ease."

Josh Raynolds, Vinous Antonio Galloni

90 Points

The Details

Order Code: 719845

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Synthetic Cork

Region: Aragón

Appellation: Vino de la Tierra de Aragón

Colour: Rosé

Grape(s): 100% Grenache

Alcohol: 14.0%

Residual Sugar: 3.9 g/L

Acidity: 6.2 g/L

Aging: No barrel aging



Garnacha De Fuego 2015

Bodegas Breca

The old-vine vineyards used for Garnacha de Fuego were planted between 1945 and 1968, located in the valleys between 'Sierra de Pardos' and 'Sierra de Peña Blanca'. The vines are planted in two different soil-types; decomposed slate and gravely red clay soils. There is very little rainfall in the region but the clay holds sufficient water for the vines to obtain moisture and to be grown without irrigation. Grapes are carefully hand-sorted and only perfectly mature clusters are selected. Fermentation occurs in stainless steel tanks, where Fuego is also aged for 6 months.

Reviews & Awards

"Opaque ruby. Highly perfumed black and blue fruits and violet on the nose, joined by a suggestion of five-spice powder that emerges with air. Supple, seamless and nicely concentrated, offering juicy boysenberry and floral pastille flavors enlivened by jolt of white pepper. The smooth, subtly tannic finish echoes the blue fruit note and hangs on with very good tenacity."

Josh Raynolds, Vinous Antonio Galloni

90 Points

"This comes from a large regional vineyard spread over many different terroirs. The vines are respectably old, all having been planted between the end of World War II (1945) and 1976. The wine is 100% Grenache from the oldest clone of Grenache in the world and the one that was adopted by France in the Rhône Valley and the Languedoc-Roussillon. The wine spent its entire life in cement and stainless-steel tanks before being bottled unfiltered. A lovely sleeper from Jorge Ordóñez Selections, this wine shows loads of black raspberry, cherry, liqueur notes, licorice, a lush medium-bodied mouthfeel, beautiful purity and a juicy texture. Drink it over the next several years. It is a remarkable wine value!"

Robert Parker, The Wine Advocate

89 Points

The Details

Order Code: 710069

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Synthetic Cork

Region: Aragón

Appellation: Vino de la Tierra de Aragón

Colour: Red

Grape(s): 100% Grenache

Alcohol: 14.5%

Residual Sugar: 4.4 g/L

Acidity: 4.9 g/L

Aging: No barrel aging

Did you know?

Garnacha de Aragón is the oldest and most genetically untouched clone of Garnacha worldwide. Garnacha was first cultivated in this northeastern corner of Spain and transferred across the Mediterranean by the medieval Kingdom of Aragón.



Breca Old Vines Garnacha 2014

Bodegas Breca

Breca Old Vines Grenache is sourced from the same vineyards as Garnacha de Fuego but selected from the oldest plots, planted between 1925 and 1945. Like Fuego, the grapes are carefully hand-sorted and only perfectly mature clusters are selected. The yields from these older plots are much lower due to the age of the vines; less than 2.47 tons per Hectare. Breca Old Vines Grenache is fermented in stainless steel tanks and aged in French oak barrels, which range from new to three-years old, for 21 months.

Reviews & Awards

"Fermented in open-top stainless steel tanks and then aged for 18 months in large French oak barrels, both new and used. Lurid ruby. Lively red fruit and floral aromas are complemented by suggestions of smoky minerals and a hint of vanilla. Sappy and seamless in texture, offering juicy red berry, bitter cherry and rose pastille flavors that open up steadily with air. Finishes long and smooth, displaying subtle tannins and an echo of candied flowers."

Josh Raynolds, Vinous Antonio Galloni

91 Points

"For a tad more money, the 2014 Breca, which is 100% bush-vine Grenache planted 1900-1940, is another take on this fabulous grape that flourishes in many areas of Spain as well as Southern France. This wine spent 18 months sur lie in 500- to 600-liter French demi-muids. A deep ruby/plum color offers up notes of jammy strawberries, black cherries, raspberries, licorice, underbrush and lavender. It is deep, ripe, medium to full-bodied, heady (must be 14.5-15% natural alcohol) with a long, juicy finish."

Robert Parker, The Wine Advocate

90 Points

The Details

Order Code: 710068

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Aragón

Appellation: DO Calatayud

Colour: Red

Grape(s): 100% Grenache

Aging Potential: 2025

Alcohol: 15.5%

Residual Sugar: 3.3 g/L

Acidity: 4.2 g/L

Aging: 21 Months in 1 to 3-year-old French oak

"This is one of the top value wineries in all of Spain, working from generic appellations such as La Mancha to Jumilla and Alicante. They produce an amazing amount of inexpensive, high-quality wine that sells for a song."

Robert Parker, The Wine Advocate

Bodegas Volver

La Mancha

Bodegas Volver is a partnership between Jorge Ordóñez and Spanish winemaker Rafael Cañizares, and produces several ranges of wines in the Autonomous Communities of Castilla-La Mancha, Alicante and Murcia. The focus for with Bodegas Volver is to deliver distinct wines of exceptional value and with their own unique regional and varietal character.

Bodegas Volver in La Mancha was founded in 2004 as a collaboration between colleagues Jorge Ordóñez and Rafael Cañizares. Rafael Cañizares had extensive experience working in La Mancha, and Ordóñez founded the winery with the goal of producing the highest quality wine possible in this expansive region. Most famous for its production of bulk wine, Jorge and Rafa knew that there were a few certain areas of La Mancha that were untouched by big cooperatives, and sought out the best terroir in the region for the production of high quality Tempranillo.

They eventually settled in the eastern part of D.O. La Mancha, in Las Mesas, Casa de los Pinos, a small rural town famous for its wild pine groves and indigenous purple garlic, the finest in Spain. They found several spectacular head trained Tempranillo vineyards planted in extremely poor soils at very high altitudes on the Spanish central plateau.

The soils in this area are characterized by a mix of red clay, sand, and small chunks of pure chalk on the surface, and sand intermixed with chalk in the substrata. These extremely poor soils drain very well, reducing the yields of the local clones of Tempranillo. From a viticultural perspective, Bodegas Volver is unique in La Mancha, as they are one of the only producers that does not irrigate, plant on trellis, or spray fungicides, pesticides, and herbicides. The result of these authentic viticultural practices are extremely low yields of 1.5kg per vine that produce intensely concentrated structured wines. Bodegas Volver's flagship wine in La Mancha, Volver Single Vineyard, is considered one of the finest wines produced in La Mancha today.



Paso A Paso Tempranillo 2015

Bodegas Volver

Paso A Paso Tempranillo comes from low-yielding vineyards, planted between 1960 and 1980, located in the eastern region of DO La Mancha. The sandy topsoil has a thick substratum of limestone and clay, rich in iron. The grapes are hand-harvested and transferred in small boxes to prevent bruising. A long and slow maceration and fermentation of the must is followed by aging for six months in two to three-year old French oak barrels. These are the same barrels used to age Volver when new.

Reviews & Awards

"Fermented in stainless steel tanks followed by six months of aging in two- and three-year-old French oak barrels. Opaque ruby. Ripe black and blue fruit, cola and floral scents pick up suggestions of licorice and allspice as the wine opens up. Fleshy, sweet and seamless in the mouth, offering cherry liqueur, boysenberry and violet pastille flavors energized by a spicy nuance. Stretches out steadily with air and repeats the blue fruit note on the subtly tannic finish, which lingers with very good tenacity. This wine delivers superb value."

Josh Raynolds, Vinous Antonio Galloni

90 Points

"Even better is the 2015 Paso a Paso Tempranillo (Nonorganic). This has a purple label, versus the blood-orange label of the organic cuvée, and is from vines planted in 1970, but not subject to organic cultivation. This unfiltered 100% Tempranillo shows blueberry and black raspberry fruit and a big, spicy, medium to full-bodied mouthfeel with loads of fruit. It is a much richer, bigger and deeper wine than its organic counterpart. Drink it over the next several years."

Robert Parker, The Wine Advocate

88 Points

The Details

Order Code: 710072

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Synthetic Cork

Order Code: 710272

Case Format: 6 x 150cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Castilla-La Mancha

Appellation: Vino De La Tierra De Castilla

Colour: Red

Grape(s): 100% Tempranillo

Alcohol: 14.0%

Residual Sugar: 2.9 g/L

Acidity: 5.8 g/L

Aging: 6 months in 2 to 3-year-old French oak



Paso A Paso Organic Tempranillo 2015

Bodegas Volver

The Paso A Paso Organic Tempranillo comes from the same vineyards as Paso a Paso, from a section of younger vines which were planted in 1999. Like Paso a Paso, these Tempranillo vines are in the eastern region of DO La Mancha. The sandy topsoil has a thick substratum of limestone and clay, rich in iron. The grapes are hand-harvested and transferred in small boxes to prevent bruising. A long and slow maceration and fermentation of the must is followed by aging for six months in two to three-year old French oak barrels. These are the same barrels used to age Volver when new.

Reviews & Awards

"Fermented in stainless steel tanks and aged for six months in used French oak barrels. Inky ruby. Aromas of fresh, smoke-accented black currant and cherry, along with suave floral and vanilla overtones. Juicy and focused on the palate, offering sweet cherry compote, blueberry and licorice flavors that open up slowly on the back half. Closes with strong, fruity thrust and smooth tannins that come in late."

Josh Raynolds, Vinous Antonio Galloni

90 Points

The Details

Order Code: 942234

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Synthetic Cork

Region: Castilla-La Mancha

Appellation: Vino De La Tierra De Castilla

Colour: Red

Grape(s): 100% Tempranillo

Alcohol: 14.0%

Residual Sugar: 2.7 g/L

Acidity: 5.6 g/L

Aging: 6 months in 2 to 3-year-old French oak



Volver Single Vineyard Tempranillo 2014

Bodegas Volver

Volver comes a 29-hectare single vineyard called 'Finca Los Juncares'. Planted in 1957, this low-yielding vineyard lies at an altitude of 660 meters above sea level. The topsoil is sandy and up to one meter in depth, with a lot of iron-rich clay, and a thick layer of chalk mixed in. Winters are very cold; summers are hot and arid with cool nights. After very careful vineyard selections, only the best Tempranillo grapes are hand-harvested. The grapes are meticulously sorted at the winery and fermented with indigenous yeast in open top stainless steel fermenters. The wine is aged for 14 months in new and one-year-old French oak barrels.

Volver Single Vineyard is one of the finest wines produced in La Mancha, the result the unique terroir of 'Finca Los Juncares', an old Tempranillo vineyard planted in some of the poorest soils in Spain. In fact, these soils are amongst the poorest that can be used for viticultural purposes. The only other plants that can grow in these conditions are traditional Spanish purple garlic, and the wild pine groves that grow amongst these vineyards. Jorge Ordóñez and his Rafael Cañizares knew they wanted to make a flagship wine from this unique vineyard when they first discovered it.

Reviews & Awards

"The 2014 Volver Single Vineyard comes from a parcel of vines planted in 1957 called Finca Los Juncares. It is 100% Tempranillo aged 15 months in French oak and bottled unfiltered. It is a relatively small cuvée of 3,000 cases, but it's a stunning wine, with notes of unsmoked cigar tobacco, licorice and blackcurrants. This opaque purple-colored wine has a full-body, showing toasty notes intermixed with blackberry and cassis. It's a beauty – an internationally styled, modern version of Tempranillo to drink over the next 5-6 years."

Robert Parker, The Wine Advocate

92 Points

The Details

Order Code: 719973

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Order Code: 713373

Case Format: 1 x 150cl

Packaging: Original Wooden Case

Closure: Natural Cork

Region: Castilla-La Mancha

Appellation: DO La Mancha

Colour: Red

Grape(s): 100% Tempranillo

Alcohol: 15.0%

Residual Sugar: 1.9 g/L

Acidity: 5.9 g/L

Aging: 14 Months in new and 1-year-old French oak

Available Vintages: 2012, 2013

"This is one of the top value wineries in all of Spain, working from generic appellations such as La Mancha to Jumilla and Alicante. They produce an amazing amount of inexpensive, high-quality wine that sells for a song."

The Wine Advocate

Bodegas Volver

Alicante

Bodegas Volver is a partnership between Jorge Ordóñez and Spanish winemaker Rafael Cañizares, and produces several ranges of wines in the Autonomous Communities of Castilla-La Mancha, Alicante and Murcia. The focus for with Bodegas Volver is to deliver distinct wines of exceptional value and with their own unique regional and varietal character.

Alicante has been inhabited for over 7,000 years, and has produced wine for almost as long. In fact, archaeologists have discovered ancient Roman amphora in Alicante. Due to the hardiness of the Monastrell grape variety, and the harsh climate, agriculture in this region has outlasted many plagues, including oidium and phylloxera.

This south-eastern corner of Spain was always attractive to Jorge Ordóñez, who started Bodegas Volver in Alicante in 2009, together with Rafael Cañizares, after they had seen great success with their project in La Mancha. Jorge was the pioneer in developing a market for Monastrell in the United States, and was the first person to introduce wines from Jumilla. His past projects in Jumilla were resoundingly successful.

Located in the town of Pinoso, the winery owns 185 hectares of mostly old vine Monastrell, the most important local indigenous variety, planted between 1925 and 1979. The vines are located high in the mountains surrounding Pinoso, in a very arid, extreme climate that is challenging for the vines, but produces distinctive, intense wines. Monastrell located in such arid climate regularly reaches 15 to 17 percent alcohol at the point of phenolic maturity, but the cold nights provide balancing acidity. Additionally, Monastrell is a grape that retains incredible natural acidity at high levels of alcohol. The vineyards are planted in soils that are primarily dominated by chunks of pure chalk. The largest marble quarry in Europe is located near the vineyards, testament to the chalky quality of the soils. These soils add a drastic minerality and elegant chalky texture to the wines. All of the vines are dry farmed and hand trained.



Tarima Blanco 2015

Bodegas Volver

The grapes for this unique wine come from 20 hectares of vineyards planted between 1960 and 1970 on chalky soils and produce very low yields. Tarima Blanco is a blend of Merseguera, Viura and Moscatel, the grapes are harvested by hand in early September and fermented in stainless steel tanks.

Reviews & Awards

"Colour: bright straw. Nose: white flowers, fresh fruit, fragrant herbs. Palate: flavourful, fruity, good acidity, balanced."

José Peñin, Guia Peñin

90 Points

"Green-tinged straw. High-pitched citrus and pit fruit and floral scents show good focus and pick up a hint of tarragon as the wine opens up. Taut and energetic on the palate, offering melon and tangerine flavors and a touch of herbacity. Repeats the citrusy note on the finish, which hangs on with good, floral-driven persistence."

Josh Raynolds, Vinous Antonio Galloni

89 Points

"The amazingly priced Tarima Blanco is fashioned from the indigenous Merseguera grape (70%) blended with 20% Macabeo and 10% Moscatel."

Robert Parker, The Wine Advocate

The Details

Order Code: 710253

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Synthetic Cork

Region: Valencia

Appellation: DO Alicante

Colour: White

Grape(s): 70% Merseguera, 20% Macabeo, 10% Moscatel

Alcohol: 13.5%

Residual Sugar: 2.4 g/L

Acidity: 5.9 g/L

Aging: No barrel aging



Tarima Rosado 2015

Bodegas Volver

The vineyards for Tarima Rosado are located between the mountain ranges of Sierra de Salinas, Sierra de Umbria and Sierra de la Sima, at an altitude of 600 to 750 meters. This Rosado comes from vines planted between 1972 and 1979. The vines are trained with the Vaso (Goblet) System in an all-natural, organic process and without irrigation. The combination of soil profile and diverse altitudes within this very small area sets up a microclimate that is predominately Continental, along with some Mediterranean influence. A light saignée is performed followed by fermentation by indigenous yeast in stainless steel tanks.

Reviews & Awards

"A real sleeper selection is the 100% Mourvèdre rosé, 2015 Tarima Rosé from Alicante. This is a beauty, and reminiscent of a good Bandol rosé, only at one-fourth the price. 100% Mourvèdre, the wine has a light-salmon color, beautiful, elegant, strawberry and berry fruit with some tannin and structure, as well as density and texture. It is a beauty – fresh and lively. Drink it over the next year."

Robert Parker, *The Wine Advocate*

89 Points

"Lively aromas of strawberry, tangerine and white flowers, plus a spicy hint of white pepper. Light-bodied and dry, showing good focus to the red berry and citrus fruit flavors that open up slowly on the back half. Lively and easy to drink; a tangy note of orange pith adds cut to the racy finish."

Josh Raynolds, *Vinous Antonio Galloni*

89 Points

The Details

Order Code: 712234

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Synthetic Cork

Region: Valencia

Appellation: DO Alicante

Colour: Rosé

Grape(s): 100% Monastrell

Alcohol: 14.0%

Residual Sugar: 1.2 g/L

Acidity: 5.4 g/L

Aging: No barrel aging



Tarima Organic Monastrell 2012

Bodegas Volver

The vineyards for Tarima are located between the mountain ranges of Sierra de Salinas, Sierra de Umbria and Sierra de la Sima, at an altitude of 600 to 750 meters. This certified organic Monastrell comes from vines planted between 1992 and 1997. The vines are trained with the Vaso (Goblet) System in an allnatural, organic process and without irrigation. The combination of soil profile and diverse altitudes within this very small area sets up a microclimate that is predominately Continental, along with some Mediterranean influence. The wine is stainless steel fermented with some stirring of the lees to attain the maximum expression of the variety. The wine is aged for six months in two-year-old Bordelaise and Burgundian oak barrels, which were previously used for Tarima Monastrell.

Reviews & Awards

"Displays an opaque purple color along with abundant blueberry and black raspberry fruit intermixed with a hint of crushed chalk. A medium to full-bodied red with amazing concentration, big, savory, mouth-filling."

Robert Parker, *The Wine Advocate*

90 Points

"Bright purple. Fresh, spice-accented dark berry scents, complicated by lavender and peppery spices. Fleshy and smooth in texture, offering sweet blackberry and spicecake flavors and a hint of licorice. Fine-grained tannins add shape to the finish, which leaves floral and allspice notes behind. It's hard to beat this wine for sheer value."

Josh Raynolds, *Vinous Antonio Galloni*

90 Points

The Details

Order Code: 710071

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Synthetic Cork

Region: Valencia

Appellation: DO Alicante

Colour: Red

Grape(s): 100% Monastrell

Alcohol: 15.0%

Residual Sugar: 1.9 g/L

Acidity: 5.9 g/L

Aging: 6 Months in 2-year-old French oak



Tarima Monastrell 2015

Bodegas Volver

The vineyards for Tarima are located between the mountain ranges of Sierra de Salinas, Sierra de Umbria and Sierra de la Sima, at an altitude of 600 to 750 meters. Planted between 1972 and 1979, the bedrock is dry and shallow, and is primarily composed of limestone, the topsoil is intermixed with pieces of pure chalk. The combination of the soil profile and diverse altitudes in this area give this region a very unique terroir. The wine is stainless steel fermented with some stirring of the lees to attain the maximum expression of the variety. The wine is aged for six months in one-year-old Bordelaise and Burgundian oak barrels, which were previously used for Tarima Hill.

Reviews & Awards

"Colour: bright cherry. Nose: ripe fruit, sweet spices, creamy oak, expressive. Palate: flavourful, fruity, toasty, round tannins."

José Peñin, Guia Peñin

92 Points

"Another terrific value is the 2015 Tarima (Nonorganic) from Alicante and another 100% Mourvèdre cuvée, aged six months in French oak. This wine has terrific aromatics, broad, expansive flavors, about 15% natural alcohol and an expansive, heady mouthfeel. This is rich, dense and Provençal in its flavor components. Totally aged in used oak and stainless steel, the wine is a real sleeper and big-time winner in the values sweepstakes. Drink it over the next several years."

Robert Parker, The Wine Advocate

91 Points

"Full-force Monastrell - Best Buy"

Michael Schachner, Wine Enthusiast

The Details

Order Code: 733393

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Synthetic Cork

Order Code: 733394

Case Format: 6 x 150cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Valencia

Appellation: DO Alicante

Colour: Red

Grape(s): 100% Monastrell

Alcohol: 14.5%

Residual Sugar: 2.2 g/L

Acidity: 6.1 g/L

Aging: 6 Months in 1-year-old French oak



Tarima Hill Old Vines Monastrell 2014

Bodegas Volver

The name Tarima Hill pays homage to its location at the foot of the mountains; these vines were planted between 1935 and 1970, between 600 and 750 meters above sea level. The grapes are selected from 20 hectares of un-grafted Monastrell vines. The soil is dry and shallow, and is primarily composed of limestone, which is the mother rock. The soil is intermixed with large chunks of pure chalk. The grapes are sorted meticulously at the winery, and fermented in stainless steel open top fermenters with indigenous yeast. The wine is aged in new French oak barrels for 14 months and bottled without fining or filtration.

Reviews & Awards

"Lastly, the 2014 Tarima Hill, from Alicante, is also 100% Mourvèdre aged 20 months in French oak and from the oldest vines of the estate, planted 1935-1975. They are also relatively high elevation, at 2,000 to 2,400 feet above sea level. This wine shows wonderful, pure aromatics of blueberry, black raspberries, chalk and spring flowers. The wine has beautiful, full-bodied texture, impressive ripeness and purity and length. The minerality is present, and the wine a heck of a value. Drink over the next 4-5 years."

Robert Parker, The Wine Advocate

92 Points

"Bright purple. Heady, exotic aromas of candied dark fruits, incense, vanilla and smoky minerals, backed by subtle floral notes. Sweet and broad on the palate, offering intense blueberry and cherry-vanilla flavors braced by a spine of juicy acidity. Hangs on with strong tenacity on the finish, which features velvety tannins and an echo of sweet blue fruit."

Josh Raynolds, Vinous Antonio Galloni

91 Points

The Details

MSRP: HKD 145

Order Code: 719988

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Order Code: 719956

Case Format: 1 x 150cl

Packaging: Cardboard Wooden Case

Closure: Natural Cork

Region: Valencia

Appellation: DO Alicante

Colour: Red

Grape(s): 100% Monastrell

Alcohol: 15.0%

Residual Sugar: 2.1 g/L

Acidity: 5.8 g/L



Triga 2012 *Bodegas Volver*

Triga is a new project from Jorge Ordóñez and winemaker Rafael Cañizares and produced together with famous Australian winemaker Chris Ringland. The five vineyards used to produce Triga are located near the largest marble quarry in the world. Four of the five vineyards are planted with Monastrell, the oldest of which was planted in 1925. The fifth vineyard is made up of Cabernet Sauvignon, planted in 1981. Triga's vineyards stand on fossilized chalk with a stone topsoil at an altitude of 700-750 meters above sea level. Most of these vines are un-grafted and Phylloxera-free. The grapes from the five vineyards are vinified in separate lots to take advantage of the unique characteristics of each individual site. The wine is aged in new French oak for 22 months.

The word Triga is an ancient Roman term for a horse chariot team of three, just as Quadriga refers to a team of four, and Biga to a team of two. Today, Triga refers to the three fossilized limestone mountain ranges that surround the vineyards and influence and shape this extraordinary wine: Las Sierras de Salinas, Sierra de la Sima, and la Sierra de Umbria; these three mountains are represented from a bird's-eye view on the label.

Reviews & Awards

"Made from the estate's oldest Monastrell vines, planted back to 1925. Inky ruby. An exotically perfumed bouquet evokes fresh black and blue fruits, incense, potpourri and five-spice powder. Stains the palate with intense boysenberry and cherry compote flavors, given spine and lift by a zesty mineral nuance. Densely packed yet lithe, finishing with outstanding thrust and smooth tannins that build slowly."

Josh Raynolds, Vinous Antonio Galloni

93 Points

The Details

Order Code: 711054

Case Format: 12 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork

Region: Valencia

Appellation: DO Alicante

Colour: Red

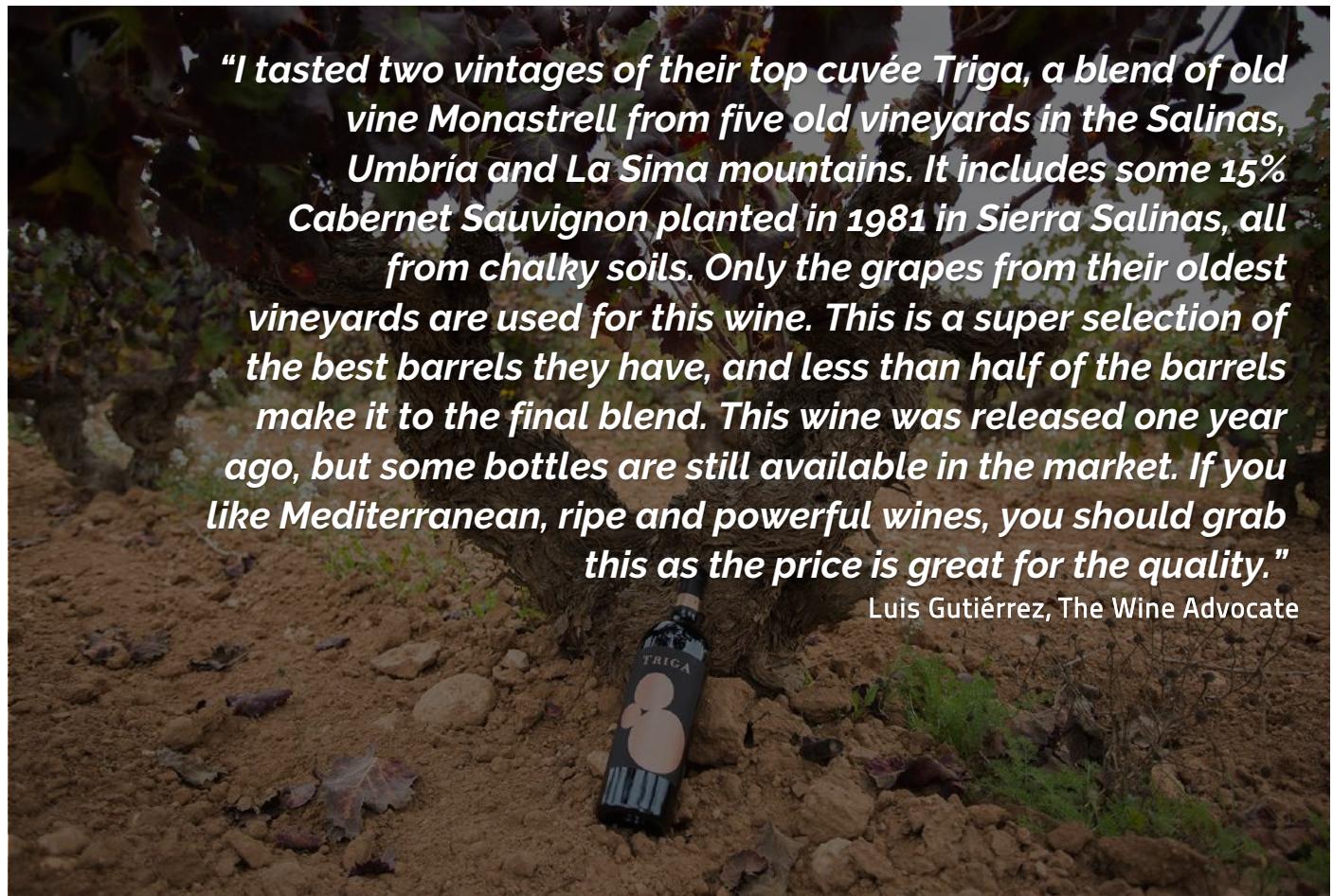
Grape(s): 85% Monastrell, 15% Cabernet Sauvignon

Alcohol: 15.5%

Residual Sugar: 1.9 g/L

Acidity: 4.6 g/L

Aging: 22 Months in new French oak



"Here's another outstanding Spanish value that's made in a pretty grown-up style for its price. This is an outstanding value."

Vinous Antonio Galloni



Bodegas Venta Morales

Castilla-La Mancha

Like Bodegas Volver, Bodegas Venta Morales is also a joined venture between Jorge Ordóñez and Rafael Cañizares, and was founded in 2008. The winery produces just two wines, Venta Morales Tempranillo, and an organic version of the same wine. Venta Morales was created with the goal of producing the highest quality entry level wine possible from young leased vineyards planted near Casa de los Pinos that the partners control. Dry farmed and planted on trellis, the Tempranillo is vinified in stainless steel in order to retain the freshness and aromatic fruit of the local clones of Tempranillo.

The Mediterranean climate and poor soils of sand, limestone and slate yield a particularly rich Tempranillo. In addition, most of the vines are 40 to 50 years old which translates into naturally lower yields, in turn resulting in more complex wines.

Between Bodegas Volver and Bodegas Venta Morales, Rafael's work in eastern La Mancha has produced some of the highest quality, best value wines from La Mancha, if not from Spain. Over the years, Rafael has identified La Mancha's best vineyard sites and has done a lot of work isolating the oldest vines and working with the best clones of Tempranillo.

Venta Morales 2014

Bodegas Venta Morales

The grapes for Venta Morales come from vineyards planted in 1980, found in Cuenca, in the easternmost part of La Mancha and the best region in the appellation. The one-foot-deep topsoil is composed of sand and red clay blended with chunks of pure chalk. Underneath, the soil is composed of a mix of sand and chalk. The vines are planted at 660 meters above sea level. The vines are growing in the vaso-system. The grapes are carefully hand-harvest and transported in small boxes to prevent bruising of the grapes. The wine is fermented in stainless steel tanks, and don't touch any oak whatsoever.

Reviews & Awards

"Opaque ruby. Vibrant red and dark berry aromas are complemented by hints of cola and candied flowers. Silky and open-knit, showing good energy and appealing sweetness to its blackberry and cherry compote flavors. This fresh, seamless, fruit-driven wine finishes on a tangy note, with gentle tannins and lingering spiciness. There's outstanding value here."

Josh Raynolds, Vinous Antonio Galloni

89 Points

"Readers are given a choice between two 100% Tempranillo with the organic wine priced higher and not nearly as rich, lush and flavorful as the nonorganic effort. Both are basically treated the same way—aged about six months in French oak prior to being bottled. These are from the generic Tierra de Castilla appellation in La Mancha, where the soils are a mix of sand and chalk. The 2015 Tempranillo (Nonorganic) seems to show more fruit, depth, ripeness and is clearly a better wine and incredibly much less expensive."

Robert Parker, The Wine Advocate

87 Points

"It is difficult to imagine getting more for your purchasing power than these efforts."

Robert Parker, The Wine Advocate

The Details

Order Code: 710070

Case Format: 12 x 75cl
Packaging: Cardboard Case
Closure: Synthetic Cork

Region: Castilla-La Mancha

Appellation: Vino De La Tierra De Castilla

Colour: Red

Grape(s): 100% Tempranillo

Alcohol: 14.0%

Residual Sugar: 2.2 g/L

Acidity: 4.3 g/L

Aging: No oak aging

"Not far from the beautiful cathedral city of Pedrosa de Duero in the province of Burgos is the Bodegas Avante. Their south-facing vineyards were planted between 1975 and 1985 in alluvial, gravel, sand and clay soils."

The Wine Advocate

Bodegas Ordóñez

Ribera Del Duero

Bodegas Ordóñez is a unique project created by Jorge Ordóñez; a collection of several smaller wine projects with the aim to produce highly individual wines, made in a traditional style, from various appellations across Spain and using single grape varieties from very old vines.

Bodegas Ordóñez started producing wine in Ribera del Duero in 2010 with the goal of showcasing high quality, affordable wine from Pedrosa de Duero's most traditional vineyards. Pedrosa is an extremely small town of no more than 500 people, located next to some of the most sought after terroir in Ribera del Duero appellation.

The Central Plateau of Spain has a continental climate with very little rainfall throughout the year. The high altitude creates significant temperature swings between day and night. Snow and ice are common in the winter. The area is subject to late frosts in the spring and early frosts in the fall, which makes for a short growing season, where Tinto Fino thrives.

Bodegas Ordóñez in Ribera del Duero produces Tineta and Avante, two wines that are crafted from two dry farmed single vineyards of Tinto Fino (Tempranillo), planted in the traditional vaso system. The vineyards are cared for and harvested by hand, just as every other vineyard in the Grupo Jorge Ordóñez portfolio.

El Carril is the vineyard for Tineta, and was planted between 1975 and 1985 in alluvial soils characterized by a mix of clay, sand, and stony pebbles. Avante is produced from a small parcel called La Nava, planted in 1960 in chalky clay soils with a thin layer of sand on the surface. One small corner of this historic vineyard is an intermixed planting of indigenous Spanish varieties. Bodegas Ordóñez produces this spectacular value oriented wines as a way of showcasing quality Ribera del Duero at an affordable price.



Tineta 2012

Bodegas Ordóñez

Tineta comes from a small single vineyard called 'El Carril', a south-facing vineyard planted at 800 meters above sea level. It was planted between 1975 and 1985 on alluvial soil; a mixture of clay, sand, and gravel. The vineyard is dry farmed, completely organic and cultivated by hand with minimal human intervention. The grapes are hand-harvested in small boxes. Primary fermentation takes place in open top, stainless steel fermenters with wild yeast. The wine is then transferred into three-year-old French oak barrels for malolactic fermentation and ageing sur-lie for seven months. The wine is bottled without fining or filtration.

Reviews & Awards

"Deep ruby. High-pitched red berry and floral scents are lift deeper notes of wood smoke, licorice and mocha. Sappy, penetrating raspberry and cherry cola flavors show impressive clarity and energy, picking up an allspice nuance with air. Finishes juicy and long, with supple tannins and excellent focus. This wine delivers exceptional value, especially for its appellation."

Josh Raynolds, Vinous Antonio Galloni

91 Points

The Details

Order Code: 710253

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Castilla-y-Léon

Appellation: DO Ribera del Duero

Colour: Red

Grape(s): 100% Tinto Fino

Alcohol: 14.0%

Residual Sugar: 1.2 g/L

Acidity: 4.9 g/L

Aging: 7 Months in 3-year-old French oak

"Jorge Ordóñez has invested significantly in vineyards throughout Spain. Most of these offer exceptional value and are well-made wines from extremely old vines and some of the best vineyards in Spain."

Robert Parker, The Wine Advocate

"A killer project from importer Jorge Ordóñez. Production from the Rueda vineyard owned by Jorge Ordóñez was begun in 2011. This well-known white wine appellation sits on the border of the province of Segovia."

Robert Parker, The Wine Advocate

Bodegas Ordóñez

Rueda

Bodegas Ordóñez is a unique project created by Jorge Ordóñez; a collection of several smaller wine projects with the aim to produce highly individual wines, made in a traditional style, from various appellations across Spain and using single grape varieties from very old vines.

Verdejo is one of Spain's most historic white grapes, as it has been in production since the Roman times and Jorge Ordóñez produces arguably the finest Verdejo made today.

For over fifteen years, Jorge Ordóñez has been one of the leading producers of premium quality Verdejo in Spain. Jorge identified the vineyards surrounding the town of Puras in Valladolid, as having the most potential within the Rueda appellation for growing the highest quality Verdejo. This isolated corner of the appellation is home to very sandy soils, intermixed with river stones that were deposited here tens of thousands of years ago, when the Duero river was several kilometers wide. Due to these sandy soils, this sub-appellation of Rueda, shaped somewhat like Italy's 'boot', has been able to resist phylloxera until this day. Bodegas Ordóñez takes advantage of this unique Terroir to produce wine from its ungrafted vineyards, the oldest of which were planted in 1885.

The winery's philosophy is to produce high quality, serious, age worthy wines from this historic grape. Rueda is Spain's fastest growing appellation, but most of this growth has been in the commercialized, bulk wine sector. Most of these wines are sterile filtered immediately after fermentation, stripping the wine of any character. Bodegas Ordóñez pioneers the opposite philosophy; ageing their wines sur-lie and barrel fermenting a large percentage in big, mostly old French oak of the highest quality. Bodegas Ordóñez produces wine in Rueda from three dry-farmed, head-trained and ungrafted vineyards of Verdejo, planted in 1885, 1942, and 1950.

Nisia 2015

Bodegas Ordóñez

The grapes for Nisia are sourced from seven small parcels of very old Verdejo vines trained with the Goblet System. Two of the parcels are pre-Phylloxera vines, the oldest being over 120 years old, and the remaining parcels were planted in 1942 with original, un-grafted rootstocks. The vineyards are located on ancient river beds with a very sandy topsoil, which is extremely poor with little organic matter, and covered with river stones. The wine is aged sur-lie for eight month, partly fermented in stainless steel and partly in large, old French oak barrels.

Reviews & Awards

"Colour: bright yellow. Nose: ripe fruit, spicy, fine lees, complex, dried herbs, floral. Palate: flavourful, round, rich, good acidity, long, fine bitter notes."

José Peñin, Guía Peñin

92 Points

"Green-tinged yellow. Meyer lemon, melon, jasmine and a vanilla nuance on the highly perfumed nose. Pliant and broad in the mouth, offering juicy pit fruit and floral flavors that tighten up on the back half. The floral quality repeats on a long, penetrating finish that's sharpened by a spine of juicy acidity."

Josh Raynolds, Vinous Antonio Galloni

91 Points



The Details

Order Code: 710253

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Castilla-y-Léon

Appellation: DO Rueda

Colour: White

Grape(s): 100% Verdejo

Aging Potential: 2019

Alcohol: 14.0%

Residual Sugar: 1.6 g/L

Acidity: 5.5 g/L

Aging: 8 Months in stainless steel and large French oak vats

"This beauty sells for an absurdly low price."

Robert Parker, The Wine Advocate

**Nisia Las Suertes 2016****Bodegas Ordóñez**

Nisia Las Suertes is sourced from a vineyard planted in 1885, located in the Southeastern corner of Rueda, at the highest altitude and with the poorest, sandy soils in the region. The organic vineyard is dry-farmed and cultivated completely by hand. Las Suertes is a completely un-grafted, pre-phylloxera vineyard, which is made up of extremely poor sandy soils permeated by ancient river stones. The wine is aged sur-lie for twelve month, partly fermented in stainless steel and partly in large, old French oak barrels.

Reviews & Awards

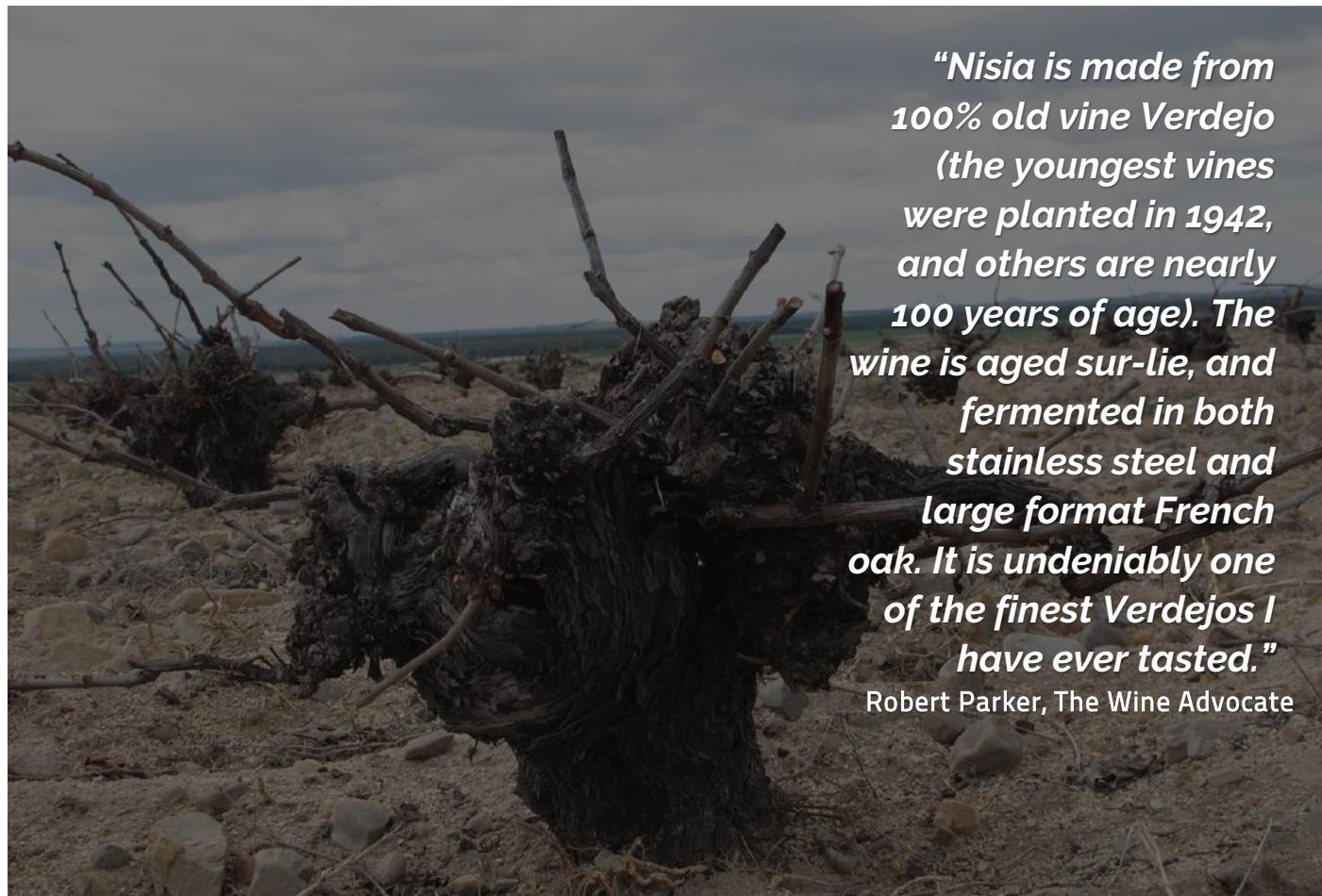
"Made from vines that were planted in 1885 on sandy soils; aged for a year on its lees in large oak barrels. Limpid yellow. Aromas of ripe orange and pear take on dusty mineral, vanilla and floral accents in the glass. Silky and broad on the palate, offering densely packed yet energetic citrus and orchard fruit flavors that firm up slowly on the back half. Emphatically fruity and seamless in texture, delivering excellent clarity, strong finishing thrust and lingering floral and mineral flourishes." [2015 Vintage]

Josh Raynolds, Vinous Antonio Galloni

92 Points

"This rich white delivers ripe, expressive flavors of passion fruit, coconut and honeysuckle. Round and plush on the palate, but there's plenty of yuzu-inflected acidity for balance. Though atypical for the region, this is exuberant, balanced and fresh." [2015 Vintage]

Thomas Matthews, Wine Spectator

91 Points**The Details****Order Code:** 711054**Case Format:** 12 x 75cl**Packaging:** Original Wooden Case**Closure:** Natural Cork**Region:** Castilla-y-Léon**Appellation:** DO Rueda**Colour:** White**Grape(s):** 100% Verdejo**Aging Potential:** 2019**Alcohol:** 14.5%**Residual Sugar:** 0.8 g/L**Acidity:** 5.9 g/L**Aging:** 12 Months in large French oak vats

"There is a new top-of-the-range produced in Toro starting with the 2012 Vatan, made from older vines on different soils, clay and sand mainly, and matured in brand new, luxury French oak barrels."

The Wine Advocate

Bodegas Ordóñez

Toro

Bodegas Ordóñez is a unique project created by Jorge Ordóñez; a collection of several smaller wine projects with the aim to produce highly individual wines, made in a traditional style, from various appellations across Spain and using single grape varieties from very old vines.

The Duero River plays a very important role in the history of Toro because it deposited Toro's characteristic sandy soils thousands of years ago. These sandy soils allowed the Toro appellation to completely resist the phylloxera plague, making Toro the only Spanish wine region to do so. Today, Toro has the highest concentration of ungrafted vines in Spain.

When Jorge first travelled to Toro in 1991 he discovered no more than five cooperative wineries and many hectares of incredible, pre-phylloxera vineyards, planted on their original rootstock. In 1995, Jorge re-visited Toro with the Eguren family of Rioja, in the hopes of founding a winery with them and in 1997, Bodegas Numantia was born, and instantly became an icon of this historic region. When Jorge and the Egurens sold Numantia to LVMH in 2007, there were 85 other wineries in Toro, all attempting to emulate the success of Numantia. After the sale, Jorge founded Bodegas Ordóñez.

One of the wines produced by Bodegas Ordóñez, Triton, is considered by many to be Toro's finest value wine. Toro is a special region for Jorge because it is the region that best embodies the Ordóñez philosophy; producing wine from the oldest clones of Spain's indigenous varieties. Tinta de Toro is Spain's oldest and most original clone of Tempranillo; it produces the deepest, most intense expression of Tempranillo in Spain, and it is a grape with a noble history that should be heralded. Today, Bodegas Ordóñez produces wines from ungrafted, head trained, and dry farmed vineyards of Tinta de Toro planted in 1900, 1916, 1946, and 1962.



Triton Tinta De Toro 2012 *Bodegas Ordóñez*

Triton Tinta de Toro is made with the Tinta de Toro grape, one of Spain's oldest Tempranillo clones that is native to Toro. The grapes for this wine come from two vineyards, totaling 10.5 hectares, located in the town of Morales de Toro, at 800 meters above sea level. One plot is 6.5 hectare and was planted in 1963, the other is four hectares and was planted in 1956. All vineyards are trained in the Vaso (Goblet) System. Average yields are approximately two tons per hectare. The soil is very sandy and is intermixed with alluvial gravel. Two to three meters below the surface, there is a red clay subsoil, which acts as a reservoir of moisture which is crucial in this arid region. Triton Tinta de Toro is fermented in stainless steel tanks. After fermentation, it is transferred to one to three-year old French oak barrels for malolactic fermentation and aging for 18 months.

Reviews & Awards

"These moderately old parcels, planted in 1956 and 1963, have yielded .81 tons of fruit per acre, which is virtually nothing. Aged 18 months in 1- to 3-year-old Burgundy and Bordeaux barrels, this outstanding 2012 boasts a deep purple color along with notes of charcoal, graphite, blueberries and blackberries, a medium to full-bodied mouthfeel, a voluptuous texture, and a seductive style."

Robert Parker, The Wine Advocate

90 Points

The Details

Order Code: 768572

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural cork

Region: Castilla-y-Léon

Appellation: DO Toro

Colour: Red

Grape(s): 100% Tempranillo

Alcohol: 14.0%

Residual Sugar: 2.2 g/L

Acidity: 4.8 g/L

Aging: 18 Months in 3-year-old French oak



Vatan 2012

Bodegas Ordóñez

Vatan comes from six Hectares of vineyard planted in 1943, however, there is a single Hectare plot within this vineyard that was planted in 1910. The average yield of the vineyard is approximately one ton per Hectare. The soils are very sandy, intermixed with alluvial gravel. Six to nine feet below the surface, there is a red clay subsoil, which acts as a reservoir of moisture, which is crucial in this arid region. After fermentation in stainless steel, it is transferred to new French oak barrels where it undergoes malolactic fermentation and is aged for 22 months.

Reviews & Awards

"Inky ruby. Bright red fruits and spicecake on the highly perfumed nose, with sexy incense and floral notes adding nuance. Deep, sweet and energetic, boasting excellent clarity and vibrancy to its blackberry and bitter cherry flavors. Silky tannins build on the long, pliant, scented finish, which features powerful dark fruit preserve and violet pastille qualities."

Josh Raynolds, Vinous Antonio Galloni

93 Points

"Dense, dark, smoky, oaky aromas come with welcome nuances of licorice and graphite along with bold blackberry scents. This feels flush, layered and strong. Flavors of baking spices, blackberry, chocolate and char finish peppery, toasty, tannic and with plenty of black-fruit power."

Michael Schachner, Wine Enthusiast

92 Points

The Details

Order Code: 710199

Case Format: 12 x 75cl

Packaging: Original Wooden Case

Closure: Natural cork

Region: Castilla-y-Léon

Appellation: DO Toro

Colour: Red

Grape(s): 100% Tempranillo

Alcohol: 14.5%

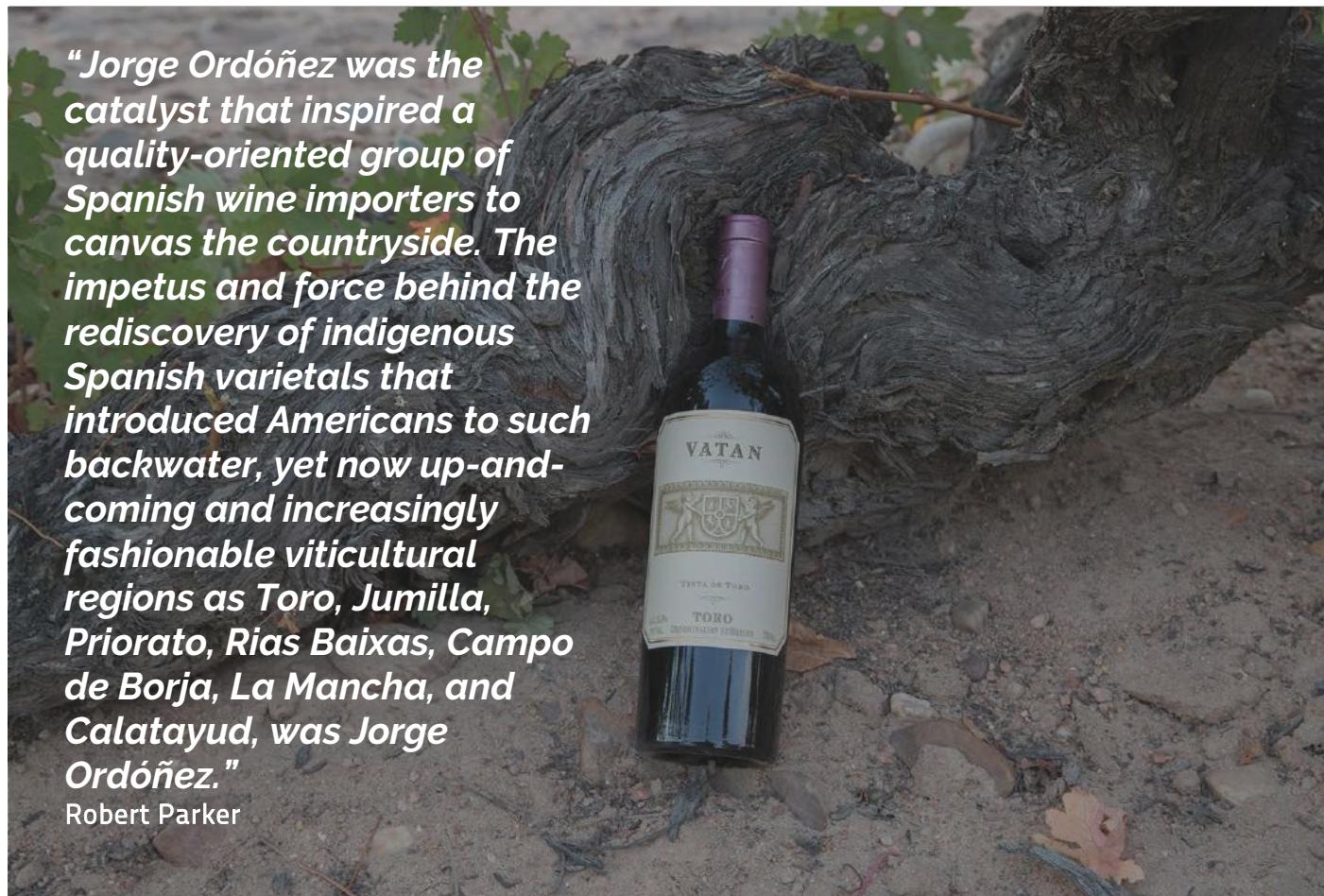
Residual Sugar: 2.7 g/L

Acidity: 4.9 g/L

Aging: 22 Months in new French oak

"Jorge Ordóñez was the catalyst that inspired a quality-oriented group of Spanish wine importers to canvas the countryside. The impetus and force behind the rediscovery of indigenous Spanish varietals that introduced Americans to such backwater, yet now up-and-coming and increasingly fashionable viticultural regions as Toro, Jumilla, Priorato, Rias Baixas, Campo de Borja, La Mancha, and Calatayud, was Jorge Ordóñez."

Robert Parker



"Outstanding value here; there are very few all-Graciano Riojas made, and they all cost a lot more than this one. This wine delivers uncanny value and has the structure to age."

Josh Reynolds, Vinous Antonio Galloni

Bodegas y Viñedos Ilurce Rioja

Located in the heart of Rioja Baja, Bodegas Ilurce is owned and operated by the fourth generation of the Escudero family. The family has grown grapes in Rioja Baja since 1940, and the current generation takes advantage of a wealth of 60 hectares of vineyards, planted in alluvial soils on the slopes of the Monte Yerga. The vines range from century old head trained Garnacha to high-density plantings of Graciano and Tempranillo planted in alluvial, limestone heavy soils with a high abundance of stones. Located at high altitudes of 600 meters above sea level, the vineyards take advantage of very cold winters and nights, combined with warm summers; perfect conditions for the maturation of Graciano, perhaps the estate's most important treasure.

Jorge Ordóñez partnered with Bodegas Ilurce after he set a goal to produce a 100 percent Graciano wine. Graciano is a variety most often used for blending and heavily planted in Rioja Baja, as it is very challenging to ripen this grape in cooler Rioja Alta. Due to its long vegetative cycle and slow maturation, Graciano, like Garnacha, requires a warmer climate to ripen. For that reason, Jorge Ordóñez travelled to Rioja Baja to find a producer to partner with. At the time, the few monovarietal Graciano wines were either very expensive or very low quality, so Jorge sought to produce a high quality, price accessible Graciano.

Rioja Baja is a sub-region of Rioja and forms the largest portion of the appellation. It extends southeast of the provincial capital, Logrono, to the small town of Alfaro, and is housed mostly within the La Rioja autonomous community, although it creeps into Navarra in some parts. The Graciano grape has long been fundamental to the wine industry in Rioja. Winemakers depend on it to add a wonderful floral bouquet and complexity to their blends, however, it is rarely has it been used on its own. When Jorge Ordóñez came across Bodegas y Viñedos Ilurce's Graciano vineyards, he noticed the excellent quality of these grapes and believed it can produce a wine that exemplifies the best that the grape has to offer.



Rio Madre Graciano 2013 *Bodegas Ilurce*

These Graciano grapes are sourced from vineyards that are approximately 25 years old. The vines are planted in the Espalier trellis system. The vineyards are entirely maintained by hand and are harvested manually. The grapes are hand-harvested into small baskets to prevent bruising and brought to triage tables for selection of only the healthiest, ripest grapes. The grapes are sorted at the winery after the harvest. Temperature controlled fermentation in stainless steel by indigenous yeast. The wine is transferred to first through third use barrels for malolactic fermentation. The juice undergoes a long and slow maceration process to extract the greatest aroma concentration and colour potential. The wine is aged for six months in one to three-year-old French oak, sur lie.

Reviews & Awards

"Aged in French oak for ten months in French oak. Vivid purple. Smoky blackcurrant, cherry and violet aromas show very good clarity and zesty mineral lift. Juicy and focused on the palate, with the bitter cherry and dark berry flavors becoming sweeter with air. Smoothly combines power and finesse, finishing with strong punch, sneaky tannins and lingering berry and floral qualities. Delivers outstanding value, especially for a difficult vintage."

Josh Raynolds, Vinous Antonio Galloni

90 Points

"It is not easy to find Riojas this well-made at this price point, as most of them are at least twice this pricing."

Robert Parker, The Wine Advocate

The Details

Order Code: 710084

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Synthetic Cork

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: La Rioja

Appellation: DOC Rioja

Colour: Red

Grape(s): 100% Graciano

Aging Potential: 2020

Alcohol: 14.0%

Residual Sugar: 2.1 g/L

Acidity: 4.8 g/L

Aging: 1-3 Year old French oak

"Bodegas Neo consists of a bunch of young guys having the time of their lives. They seem to be making wine everywhere (Rueda, Priorat, Bierzo, Rioja, and Ribera del Duero), as well as designing wine labels, recording music videos, and generally partying. But when it comes down to their top two wines, they are deadly serious."

The Wine Advocate



Sentido 2011

Bodegas Neo

The grapes for Neo Sentido are purchased from growers in La Horra near the northern border of the Ribera del Duero appellation. The vines range from 50 to 60 years old. The vineyards are monitored throughout the year and production is limited to 3,500 kilograms per hectare. Sentido is aged for twelve months in one to two-year-old oak barrels; 30 percent American and 70 percent French.

Reviews & Awards

"The 2011 Sentido is pure Tempranillo showing aromas of ripe black cherries and blackberries with hints at the heat of the vintage in the shape of hay and straw. The palate is medium to full-bodied, with coarse tannins and an oak-driven, slightly drying and warm ending."

Luis Gutiérrez, The Wine Advocate

90 Points

"I cannot recollect many wineries like Bodegas Neo, which is so hip that it must have been modeled on Warhol's "The Factory" (albeit without drugs and occasional shooting)."

Neal Martin, The Wine Advocate

Bodegas Neo

Ribera Del Duero

Bodegas Neo is the physical manifestation of a dream shared by three childhood friends; Javier Ajenjo, José Luís Simón and Julio César Conde. In 1999 they pulled together all their savings in order to create a wine they wanted to drink themselves. Their first vintage, produced in a rented corner of a bodega, was Neo 2000, with a production of just 6,000 bottles. The three friends then moved their venture into an old watermill where they developed their unique way of making and selling wine.

Bodegas Neo's new, state-of-the-art winemaking facility is located in the municipality of Castrillo de la Vega, just a few kilometers away from the town of Aranda de Duero in the appellation of Ribera del Duero. The bodega boasts a total of ten hectares of vineyards planted with Tinta Fina, the local clone of Tempranillo. Bodegas Neo works with some of the finest vineyards in Ribera del Duero, and the raw materials for their wines are sourced from 50-year-old vines that are, throughout the year, under strict quality and quantity controls. The winery has recently added a new vineyard of with 70+ year-old vines, which is located on the highest point of Aranda de Duero. Under the watchful eye of oenologist Isaac Fernández, Bodegas Neo has recently expanded its production to other Spanish appellations such as Rueda, Toro, Bierzo, Rioja and Priorat.

Bodegas Neo also houses its very own music studio called 'NeoMusicBox'; Neo's co-owner, Javier Ajenjo, has over fifteen years of experience as a musician and composer, as well as fourteen years at the independent non-profit festival 'Sonorama-side', and has collaborated in various music circles such as 'Mondosonoro', 'Rockdelux', and 'Rolling Stone'. The studio was established with the intention of being one of the baseline studios of north-central Spain. It offers excellent analogue sound quality supported by the best digital equipment on the market, as well as the novelty of being a music studio in a wine cellar with microphones in every room, including the barrel room. Javier also leads a band called 'Yani Como'.

The Details

Order Code: 710245

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Castilla-y-Léon

Appellation: DO Ribera Del Duero

Colour: Red

Grape(s): 100% Tempranillo

Alcohol: 14.0%

Residual Sugar: 1.8 g/L

Acidity: 5.2 g/L

Aging: 12 Months in 1 to 2-year-old oak; 30% American, 70% French.



Neo 2010

Bodegas Neo

The grapes for Neo are sourced from the winery's vineyards in La Horra, near the northern border of the Ribera del Duero appellation. The vines range from 55 to 65 years old. The vineyards are monitored throughout the year and production is limited to 3,500 kilograms per hectare. The grapes are harvested by hand in 16-kilogram boxes. The grape juice goes through a three-week maceration and fermentation process. Neo is aged for 20 months, in one or two-year-old oak barrels; 90 percent French and 10 percent American. Both alcoholic and malolactic fermentations took place in small stainless steel vats. The wine does not go through filtration or stabilization before bottling.

Reviews & Awards

"The 2010 Neo is excellent, with fresh fruit aromas, mixing red and black berries with black pepper, vanilla and other spices and developing a floral undertone after aeration. It's elegant and complex, very well balanced, pleasant and easy to drink. Proof that you can make a drinkable red with judicious 20-month élevage. Bravo!"

Luis Gutiérrez, *The Wine Advocate*

93 Points

"Tempranillo sourced from La Horra and La Aguilera villages, old vines and low yields. Mainly aged in French oak barrels. Lots of dark fruit balanced with oak, it is dairy and herbal, quite minty and modern with a vanilla touch. Very rich mid palate, textured but velvety, lingering elegantly despite its richness. Very good wine in the modern side of Ribera."

Ferran Centelles, *JancisRobinson.com*

16 Points

The Details

Order Code: 710146

Case Format: 6 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork

Region: Castilla-y-Léon

Appellation: DO Ribera Del Duero

Colour: Red

Grape(s): 100% Tempranillo

Alcohol: 14.0%

Residual Sugar: 1.3 g/L

Acidity: 5.2 g/L

Aging: 20 Months in 1 and 2-year-old oak, 90% French and 10% American

Available Vintages: 2009, 2008, 2007, 2006, 2005, 2004



Neo Punta Esencia 2010

Bodegas Neo

Punta Esencia comes from a single vineyard located in La Horra, which is planted with 80 to 95-year-old vines. The grapes are harvested only by hand, picked and selected at optimum ripeness, de-stemmed but not crushed. Elevation of the wine is conducted using only gravity, not pumps. The grape juice goes through a three-week maceration and fermentation process. Punta Esencia is aged for twelve months in 80 percent new French and 20 percent new American oak barrels followed by one racking into 100 percent new French oak for four more months. Both alcoholic and malolactic fermentations took place in small stainless steel vats. The wine does not go through filtration or stabilization before bottling. Only the most intense lots of juice from the Neo project are used in this wine which is produced only in outstanding vintages.

Reviews & Awards

"Colour: bright cherry, garnet rim. Nose: complex, powerful, spicy, creamy oak. Palate: powerful, balanced, long, round tannins, full."

José Peñin, *Guía Peñin*

93 Points

"The 2010 Punta Esencia is produced with Tempranillo from very old vineyards aged for a long time in barrel. The wine starts off pretty closed, un-giving. It slowly opens up to reveal fresh aromas of berries, dry flowers, and spices. The palate shows more the effect of the wood and while it seems like it has the stuffing to come back into balance, right now the oak and drying tannins are too predominant. May time be gentle with this fine juice of grapes."

Luis Gutiérrez, *The Wine Advocate*

91 Points

The Details

Order Code: 718320

Case Format: 3 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork

Region: Castilla-y-Léon

Appellation: DO Ribera Del Duero

Colour: Red

Grape(s): 100% Tempranillo

Alcohol: 14.5%

Residual Sugar: 1.2 g/L

Acidity: 5.0 g/L

Aging: 12 Months in 80% new French and 20% new American oak, followed by one racking into 100% new French oak for 4 months.

Available Vintages: 2006, 2005, 2004



Bodegas Neo

Neo

Vertical Collection

The grapes for Neo are sourced from the winery's vineyards in La Horra, near the northern border of the Ribera del Duero appellation. The vines range from 55 to 65 years old. The vineyards are monitored throughout the year and production is limited to 3,500 kilograms per hectare. The grapes are harvested by hand in 16-kilogram boxes. The grape juice goes through a three-week maceration and fermentation process. Neo is aged for 20 months, in one or two-year-old oak barrels; 90 percent French and 10 percent American. Both alcoholic and malolactic fermentations took place in small stainless steel vats. The wine does not go through filtration or stabilization before bottling.

Available Back Vintages

Neo 2007
Neo 2006
Neo 2006
Neo 2005
Neo 2005
Neo 2004
Neo 2004

"Bodegas Neo consists of a bunch of young guys having the time of their lives. They seem to be making wine everywhere, as well as designing wine labels, recording music videos, and generally partying. But when it comes down to their top two wines, they are deadly serious. On my visit in May, 2010, I was shown verticals of Neo and Neo Punta Esencia. Neo is sourced from 50- to 60-year-old Tempranillo vines and typically aged in French and American oak for 15 months before bottling without fining or filtration. Neo Punta Esencia is made only in the better years. It is sourced from a single, 80-year-old vineyard producing tiny yields. It receives the "200% new oak" treatment spending 12 months in 100% new French oak before racking into a different set of new barrels for 6 months."

Jay Miller, The Wine Advocate



Bodegas Neo

Neo

Punta Esencia

Vertical Collection

Punta Esencia come from a single vineyard located in La Horra, which is planted with 80 to 95-year-old vines. The grapes are harvested only by hand, picked and selected at optimum ripeness, de-stemmed but not crushed. Elevage of the wine is conducted using only gravity, not pumps. The grape juice goes through a three-week maceration and fermentation process. Punta Esencia is aged for twelve months in 80 percent new French and 20 percent new American oak barrels followed by one racking into 100 percent new French oak for four more months. Both alcoholic and malolactic fermentations took place in small stainless steel vats. The wine does not go through filtration or stabilization before bottling. Only the most intense lots of juice from the Neo project are used in this wine which is produced only in outstanding vintages.

Available Back Vintages

Neo Punta Esencia 2006
Neo Punta Esencia 2006
Neo Punta Esencia 2005
Neo Punta Esencia 2005
Neo Punta Esencia 2004
Neo Punta Esencia 2004

"More similar to a Bordeaux first or second-growth than a Spanish Ribera del Duero."

Robert Parker, The Wine Advocate

"This winery, founded in 1991 by the Eguren family, has been a perennial inclusion in these pages for their excellent values coming from the vast Vino de la Tierra de Castilla appellation."

Robert Parker, The Wine Advocate

Dominio De Eguren

Vino De La Tierra De Castilla

Dominio De Eguren is owned by the Eguren family and forms part of Viñedos y Bodegas Sierra Cantabria, an incredible portfolio of wineries which includes Teso La Monja in Toro as well as San Vicente and Viñedos de Páganos in Rioja. The Egurens craft some of the finest premium wines from Spain, but with Dominio de Eguren, they decide on a different approach.

Founded by the fourth generation of the Eguren family in 1991, Dominio de Eguren was conceived as a project to produce fine wines that could be offered to consumers at a very reasonable price. The Eguren family's philosophy with this project is the selection and vinification of the highest quality grapes from contracted vineyards that the family controls in Manchuela, located in the eastern part of the Autonomous Community Castilla-La Mancha. Only the highest quality grapes are selected to produce young, clean, fresh and very affordable wines.

The Dominio de Eguren winery is located in the municipality of Páganos, in Rioja Alavesa, and they have access to over a dozen vineyards spread across the Manchuela region; these vineyards are all classified as either 'Vino de la Tierra' or 'Vino de Mesa'. The vineyards are dry-farmed, and range from 30 to 70 years old. Most of the production areas are characterized by their extreme continental climate, influenced by the Mediterranean through the east winds, resulting in bitter cold winters and very hot and extremely dry summers. The vineyards are planted on predominantly clay soils with a limestone base, very low in organic matter and capable of retaining water in the early stages of the vegetative cycle, before the arrival of the dry summer months. The main grape varieties are Tempranillo, Bobal, Airén and Macabeo, which are most suitable to these harsh growing conditions. Harvest is done manually and always under the strict supervision and quality standards set by the Eguren family.



Protocolo Tinto 2014

Dominio De Eguren

Protocolo Tinto is made from 100 percent Tempranillo, sourced from non-denomination vineyards in Manchuela, located in the eastern part of the Autonomous Community Castilla-La Mancha. These vineyards were planted between 1946 and 1986 and are characterized by poor calcareous clay soils with a high proportion of limestone. The surface is spotted with pebbles, resulting in good surface drainage. The grapes go through cold maceration, followed by a six-day fermentation with two pump-over's daily. Controlled micro-oxygenation takes place during the fermentation process followed by an eight-day post fermentative maceration. The wines is bottled un-oaked.

Reviews & Awards

"Fermented in stainless steel, followed by three months in used French oak barrels. Bright purple. Smoke-tinged scents of blueberry and candied flowers, along with a hint of licorice in the background. Offers appealingly sweet dark berry flavors that are energized by firm acidity and a peppery flourish. The floral note returns on the lively finish, which is firmed by dusty, sneaky tannins."

Josh Raynolds, Vinous Antonio Galloni

88 Points

"I have recommended these straightforward, inexpensive quaffing wines in the past and they continue to offer rather remarkable value."

Robert Parker, The Wine Advocate

The Details

Order Code: 801000

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Screw Cap

Region: Castilla-La Mancha

Appellation: Vino de la Tierra de Castilla

Colour: Red

Grape(s): 100% Tempranillo

Alcohol: 14.5%

Residual Sugar: 1.0 g/L

Acidity: 5.1 g/L

Aging: No barrel aging

"There are five lines from the entry level: Romanico, Almirez, Victorino, Alabaster and Teso La Monja. All represent top-class wine as one would expect, though for this writer, the Almirez offers pretty much unbeatable value for money."

Neal Martin, The Wine Advocate



Romanico 2014 *Bodegas Teso La Monja*

The grapes for Romanico come from pre-phylloxera Tinta De Toro (Tempranillo) vines, from Teso La Monja's vineyards in Valdefinjas and Toro, in the province of Zamora. The low-yielding, Goblet-trained bush vines are harvested by hand and go through a rigorous selection at the sorting table. After eight days of temperature controlled fermentation, the wine undergoes malolactic fermentation in new French oak barrels. It is then aged for six months in new French oak.

Reviews & Awards

"The 2014 Romanico is the better value of the two, with fabulous, dense blackberry and cassis fruit, with licorice, camphor and forest floor. It is dense, full-bodied, opulent, and a dazzling example of a wine made from modest yields of 31 hectoliters per hectare from their younger and middle-aged vineyards. It is 100% Tinto de Toro and their largest production cuvée. It is a sensational buy at \$17.00, tasting more like a wine that costs three times that price."

Robert Parker, The Wine Advocate

92 Points

"Opaque ruby. A heady, exotically perfumed bouquet evokes fresh red fruits, incense, oak spices and candied flowers, plus a smoky nuance that builds in the glass. Appealingly sweet, palate-coating raspberry, cherry compote and mocha flavors show very good depth, and a spine of acidity adds lift and structure. Rich yet vibrant in style, finishing with noteworthy tenacity and supple tannins that come in late to add closing grip."

Josh Reynolds, Vinous Antonio Galloni

91 Points

Bodegas Teso La Monja *Toro*

Teso La Monja was founded in 2007 by Marcos and Miguel Angel Eguren, the fourth winemaking generation of the Eguren family, hailing from San Vicente de la Sonsierra in Rioja. The Egurens have been growing Tempranillo in Rioja Alavesa since the late 1800's and instantly fell in love with the Toro appellation when they first travelled there with Jorge Ordóñez in 1995, seduced by the region's original clone of Tempranillo and its ancient, ungrafted, pre-phylloxera vines.

Jorge Ordóñez and the Eguren family were the original founders of Bodegas Numanthia, which was responsible, along with their current work, for the resurrection of Toro as one of Spain's preeminent wine regions. After the sale of Numanthia to LVMH in 2007, the Eguren family founded Teso La Monja as a new challenge for the family; finding the elegance in the wines of Toro.

The family selected vineyards in the northernmost part of Toro that have a much higher proportion of rounded stones than what is typical for the region. This produces extremely silky, elegant wines. Winemaker Marcos Eguren is considered by many to be one of the finest winemaker in Spain and his son Eduardo, the fifth generation of the Eguren wine family, now also assists as winemaker at Teso La Monja.

The Eguren's philosophy with Teso La Monja is to transmit the character and the essence of the land into every bottle; everything is done with minimum intervention. All the vineyards were planted between 1880 and 1940, on soils which are predominantly sandy with clay subsoils for water retention. Teso La Monja's vinification process is almost Burgundian in style; there is a strong focus on creating wines with freshness, elegance and balance, keeping alcohol levels as low as possible. To achieve this, they have sought out north-facing, high-altitude vineyards with longer vegetative cycles, and they are looking for minerality.

The Details

Order Code: 232425

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural cork

Region: Castilla-y-Léon

Appellation: DO Toro

Colour: Red

Grape(s): 100% Tempranillo

Alcohol: 14.5%

Residual Sugar: 1.2 g/L

Acidity: 5.5 g/L

Aging: 6 Months in new French oak

Available Vintages: 2013

**Almirez 2013***Bodegas Teso La Monja*

The grapes for Almirez come from pre-phylloxera Tinta De Toro vines, from Teso La Monja's vineyards in Valdefinjas and Toro, at an average altitude of 700 meter. Yields are very low and only perfectly mature clusters are hand-harvested with additional selection at the sorting table. After eight days of temperature controlled fermentation, followed by 20 days of extended maceration with twice-daily pumpovers, the wine undergoes malolactic fermentation in new French oak barrels. It is then aged for 12 months in 30 percent new French oak.

Reviews & Awards

"The wine has a fabulous opaque purple color, notes of blackberry, blueberry and cassis, licorice, graphite and truffle. Deep, rich, full-bodied and powerful with moderate tannin, this wine was aged 12 months in about 30% new French oak. Drink it over the next decade."

Robert Parker, *The Wine Advocate***92 Points**

"Loads of dark fruits such as blueberry and blackberry plus citrus undertones. Floral too. Full to medium body plus chewy and angular tannins that give a pretty texture and freshness. Drink or hold."

James Suckling, jamessuckling.com**92 Points**

"Opaque ruby. Highly perfumed aromas of ripe dark berries, candied rose and allspice, plus a subtle vanilla nuance. Juicy and focused on the palate, with sappy blackberry and cherry flavors picking up a smoky nuance on the back half. At once rich and lively, this wine finishes with excellent clarity and gentle firming tannins."

Josh Reynolds, *Vinous Antonio Galloni***91 Points****The Details****Order Code:** 792013**Case Format:** 6 x 75cl**Packaging:** Cardboard Case**Closure:** Natural cork**Region:** Castilla-y-Léon**Appellation:** DO Toro**Colour:** Red**Grape(s):** 100% Tempranillo**Alcohol:** 14.5%**Residual Sugar:** 0.2 g/L**Acidity:** 5.5 g/L**Aging:** 12 Months in 30% new French oak**Available Vintages:** 2012**Victorino 2012***Bodegas Teso La Monja*

The grapes for Almirez come from pre-phylloxera Tinta De Toro vines, from Teso La Monja's vineyards in Valdefinjas, Toro and Villabuena del Puente. These small-cluster berries synthesize a large amount of polyphenols, which make it a favorable choice for a wine with structure and high aromatic concentration. The soil is sand mixed with chalk, excellent for drainage, over a subsoil of clay and loam, which helps to retain the moisture. The vines were planted in 1965 at 700 meters above sea level, on un-grafted pre-phylloxera rootstocks. Only the cleanest, most mature bunches are chosen after an exhaustive selection process then they are destemmed by hand, with rigorous selection of every grape, at the winery. The must is macerated for 14 days, the wine then undergoes malolactic fermentation in new French oak barrels and is then aged for 18 months, again in new French oak.

Reviews & Awards

"This is a superb Tinta de Toro that's powerfully built but also stylish. Aromas of cassis and blackberry are dark, malty and chocolaty. Flavors of burnt toast, dark chocolate, black peppercorn and blackberry end with a tannic yet balanced swirl of licorice and mineral complexity."

Michael Schachner, *Wine Enthusiast***95 Points**

"I found the 2012 very earthy with notes of graphite and hints of peat, as well as some balsamic aromas of menthol and licorice, and a core of black cherries and plums; the oak plays a secondary role in the shape of spices and neatly folds into the voluptuous fruit. The palate is medium to full-bodied with the gobsmacking balance of 2012, very fine tannins and great acidity that lifts the wine up, coupled with some heat from the alcohol. This wine is powerful and elegant."

Luis Gutiérrez, *The Wine Advocate***93+ Points****The Details****Order Code:** 768503**Case Format:** 6 x 75cl**Packaging:** Cardboard Case**Closure:** Natural cork**Region:** Castilla-y-Léon**Appellation:** DO Toro**Colour:** Red**Grape(s):** 100% Tempranillo**Alcohol:** 15.0%**Residual Sugar:** 1.5 g/L**Acidity:** 4.7 g/L**Aging:** 18 Months in new French oak**Available Vintages:** 2010



Alabaster 2012

Bodegas Teso La Monja

The grapes for Alabaster are sourced from pre-phylloxera vineyards located in Zamora. Only the cleanest most mature bunches are chosen after an exhaustive selection process. The berries are then hand-picked and examined at the winery. The must undergoes a cold, pre-fermentative maceration period of five days followed by a fermentation period of ten days in open deposits. The grapes are traditionally foot-pressed with daily pump-overs and an extended maceration time of two weeks. After malolactic fermentation in new French oak, the wine is transferred to another batch of new French oak where it is aged for 18 months.

Reviews & Awards

"Gorgeous from head to toe, this saturated Toro heavyweight sets a new high bar for this winery and the region as a whole. Ribald blackberry aromas are toasty and carry a strong note of crushed stones. Cassis, black plum and blackberry flavors are complex and inspired, while the finish tastes of chocolaty oak, blackened toast and a black-fruit potpourri supported by just the right amount of acidity."

Michael Schachner, Wine Enthusiast

97 Points

"There is something that made me think of Bordeaux here, perhaps that combination of energy, power and elegance. The palate is really balanced with ultra-refined tannins and a fine thread of acidity going through the core that is long and persistent. This wine is subtle, complex and elegant. This is the best wine I've ever tasted from Teso La Monja."

Luis Gutiérrez, The Wine Advocate

95 Points

The Details

Order Code: 768559

Case Format: 4 x 75cl

Packaging: Bottles in individual canvas bags in special gift box

Closure: Natural cork

Region: Castilla-y-Léon

Appellation: DO Toro

Colour: Red

Grape(s): 100% Tempranillo

Alcohol: 15.0%

Residual Sugar: 1.9 g/L

Acidity: 5.1 g/L

Aging: 18 Months in new French oak

Available Vintages: 2010



Teso La Monja 2011

Bodegas Teso La Monja

Teso La Monja is both the name of the winery and of its extremely rare flagship wine, sourced for a 1.8-hectare, pre-phylloxera vineyard which produces just over 800 bottles per year. With this new wine, brothers Marcos and Miguel Eguren practice biodynamic viticulture in order to obtain the maximum expression of the Terroir and to pay tribute their great-grandfather Amancio Eguren.

Reviews & Awards

"The eponymous 2011 Teso la Monja, the fourth vintage of this single-vineyard Tempranillo, comes from a 1.8-hectare plot planted with ancient vines on soils that have more calcium carbonate (limestone) than the average in the zone, and are covered with boulders and gravel. I had the chance to visit the vineyard and even when they show it, they don't usually explain that it's the source for this wine. Yields were a catastrophic six hectoliters per hectare and the bunches were manually harvested and destemmed on September 16th. The grapes fermented in an open oak vat for some ten days and macerated for 21 days. Malolactic was in an egg-shaped oak vat called OVUM and the élevage was in brand new French barriques and lasted two years. There are plenty of oak-related aromas, lactic notes and toast, as well as plenty of black fruit and hints of black cherries in liqueur. The oak recedes after 30-45 minutes and the nose turns a lot more exotic, perfumed and exuberant. The grapes, no doubt, must have been phenomenal, and the wine is there. The palate is full-bodied with fine grained tannins, lots of volume and a slightly warm finish. This is a concentrated, well-oaked Toro that needs some time in bottle to finish integrating the oak and show its true colors. Only 821 bottles were filled in February 2014."

Luis Gutiérrez, The Wine Advocate

94 Points

The Details

Order Code: 768599

Case Format: 1 x 75cl

Packaging: Original Wooden Case, Hand-made Special Presentation Wooden Box, Extra 75cl Empty Bottle

Closure: Natural Cork

Region: Castilla-y-Léon

Appellation: DO Toro

Colour: Red

Grape(s): 100% Tempranillo

Alcohol: 15.5%

Residual Sugar: 0.9 g/L

Acidity: 5.7 g/L

Aging: 24 Months in new French oak

About Teso La Monja

Teso La Monja is both the name of the winery and of its extremely rare flagship wine, sourced for a 1.8-hectare, pre-phylloxera vineyard which produces just over 800 bottles per year. With this new wine, brothers Marcos and Miguel Eguren practice biodynamic viticulture in order to obtain the maximum expression of the Terroir and to pay tribute their great-grandfather Amancio Eguren.

All the work in Teso La Monja's vineyards, from pruning to ploughing to de-budding is done manually at the correct time of day and according to the accepted biodynamic practices; all in order to optimize and preserve the principle of minimum intervention and obtain the maximum character and identity. This costly and labour-intensive approach can only be implemented due to the small size of the vineyard and would not be feasible for larger plots as this type of agriculture requires frequent visits to the vineyard at very specific times.

Teso La Monja is composed of 100% Tinta De Toro (a Toro-specific clone of Tempranillo) which is sourced from a vineyard with a relatively dense limestone subsoil, about 8-10% higher than the rest of the appellation; this extra limestone in the soil provides Teso La Monja with its distinctly unique elegance and power.

Hand-picking and grape selection are completed on the same day over a six hour period. Teso La Monja goes through a process of pre-fermentative cold-maceration to extract colour and phenolic compounds without crushing.

Fermentation occurs in an open, wood tank with manual pressing of only the grapes on the surface; this results in 35-45% of the grapes being squeezed in a process which is repeated three times a day for an hour and a half each time. Racking is done through gravity without any use of machinery.

Malolactic fermentation occurs in a unique, egg-shaped, 20-hectoliter oak barrel created by Tonnellerie Taransaud called 'Ovum'. This vessel is designed to achieve a silky, elegant and integrated wine and to enhance the grape's aromas and longevity.

Teso La Monja is further aged in new, finely-grained and medium-toasted French oak barrels for 24 months.



"Bodegas Nekeas is one of the most progressive, modern wineries in northern Navarra. They are doing considerable experimentation in one of the cooler micro-climates of this area. If you haven't already figured it out, I'll say it again - these wines are exceptional bargains."

Robert Parker, The Wine Advocate

Viñedos Sierra Cantabria

Rioja

Viñedos Sierra Cantabria is a project started by the Eguren family in 1995, with the goal of producing the finest wines they could possibly make, from their finest vineyards that produce distinctly unique expressions of Tempranillo. Due to the history of viticulture in their family, the Eguren family take great pride in understanding their vineyards to a degree which is rare in the winemaking world.

From their collection of single vineyards, they produce a series of small-production boutique wines, which showcase the unique microclimates, soils, and Terroir of each vineyard. Through this unique process, the Egurens are also able to demonstrate the wildly varying expressions of Tempranillo, even within just a small subzone of Rioja.

Sierra Cantabria Colección Privada is produced from two very old vineyards planted in the 1950's that marries two very classic Riojan winemaking styles – destemmed maceration and whole cluster carbonic maceration. Finca El Bosque is produced from the vineyard of the same name. This vineyard is an absolutely spectacular expression of Tempranillo, planted in iron and nutrient rich soils that are extremely well drained due to the uncommonly high proportion of large rounded stones in the soil. The high drainage reduce yields while the concentration of nutrients and minerals produces a deep, intense, and structured wine that the Eguren family believe is the ultimate expression of structure and intensity that Tempranillo can achieve. Finally, Amancio is the family's top Riojan wine, and is named for Marcos and Miguel's grandfather, who planted the intermixed La Veguilla vineyard by himself starting in 1966.

The Eguren family started this project after the resounding success of the ageing declassified, single vineyard, single variety, single cellar wine San Vicente.



Colección Privada 2012

Viñedos Sierra Cantabria

This wine comes from 3.9 hectares of two organic vineyards that are over 50 years old, located in San Vicente de la Sonsierra. The vineyards face southeast, maximizing their exposure to the sun. The soils are clay-limestone with gravel. Very careful hand harvesting of perfectly healthy and mature clusters and additional selection made in the winery using a double sorting table. Temperature controlled fermentation and extended maceration for 15 days with two pump-overs daily during the first eight days and a light pump-over every two days after that. Malolactic fermentation occurs in barrel and the wine is further aged for 16 to 18 months in new oak barrels, 50 percent American and 50 percent French.

Reviews & Awards

"Bright violet color. Explosive black raspberry, cherry and vanilla qualities on the seductively perfumed nose. Fleshy and expansive, offering plush red and dark berry liqueur flavors and a suave note of candied rose. Picks up spiciness and smokiness with air and finishes on a sweet dark berry note, with excellent thrust and floral persistence."

Josh Raynolds, Vinous Antonio Galloni

93 Points

"Compact yet dense, this focused red delivers black cherry, licorice, espresso and mineral flavors, supported by firm, well-integrated tannins. Lively acidity carries through to a floral finish. Graceful, in the modern style. 200 cases made."

Thomas Matthews, Wine Spectator

93 Points

The Details

Order Code: 749899

Case Format: 6 x 75cl

Packaging: Original Wooden Case

Closure: Natural cork

Region: La Rioja

Appellation: DOC Rioja

Colour: Red

Grape(s): 100% Tempranillo

Alcohol: 14.0 %

Residual Sugar: 1.6 g/L

Acidity: 4.5 g/L

Aging: 16-18 Months in 50% new French, and 50% new American oak

Available Vintages: 2009, 2005, 2003, 2002, 2000



Viñedos Sierra Cantabria Colección Privada Vertical Collection

Colección Privada is the wine that launched the Viñedos Sierra Cantabria project. After the wild success with San Vicente (Rioja's first single vineyard, non-ageing classified wine), the Eguren family decided to produce a wine that married traditional methods of destemmed fermentation with whole cluster carbonic maceration, a practice that is very common in modern day Rioja. The result is an opulent, expressive, yet elegant wine that combines tradition and modernity.

Available Back Vintages

Colección Privada 2009
Colección Privada 2005
Colección Privada 2003
Colección Privada 2002
Colección Privada 2000

"I tasted through the portfolio of three wineries belonging to the Eguren family and realized they were constantly mentioning that the wines were fermented with "yeast coming from their own vineyard," so I queried winemaker Marcos Eguren what that really meant. It turns out that they have been carrying out an extensive study of the natural yeasts in their vineyards and found that 99% of the existing yeasts were non-saccharomyces. They have isolated two or three of this non-saccharomyces yeasts and a saccharomyces from their own vineyards which are subsequently used for the fermentation of their wines. These yeasts are kept at -80 degrees Celsius, at the Navarra University, which is part of this research to avoid changes and mutations from happening. The study has not yet concluded. These are the wines from the Sierra Cantabria winery in San Vicente de la Sonsierra, which were extremely impressive and pure."

Luis Gutiérrez, The Wine Advocate

"Terras Gauda is one of Galicia's most significant wineries established in 1989.

Most of their 70-hectares of vine are located in O Rosal."

The Wine Advocate



Terras Gauda O Rosal Etiqueta Negra 2015

Bodegas Terras Gauda

The Albariño and Caíño are from the lower-altitude parcels where it is more humid and warmer, meaning an earlier harvest and thus wines more highly concentrated, less acid and more full-bodied. The Loureiro comes from the highest-altitude vineyards, where it is least humid and cooler, leading to a slower ripening giving us a vibrant Loureiro of intense aromas and smoothness on the palate. After going through a maceration process timed according to the variety, the winery selects the musts of each one to make the varietal mix that will be fermented in French oak barrels. After the alcoholic fermentation process is completed the wine is left 4.5 months to mature over the lees and goes through periodically battonage during this time, while the malolactic fermentation occurs simultaneously. The wine rests gradually through eight months in cold maceration prior to bottling.

Reviews & Awards

"Colour: bright straw. Nose: white flowers, fine lees, dried herbs, ripe fruit, citrus fruit. Palate: fruity, good acidity, easy to drink." [2014 Vintage]

José Peñin, Guía Peñin

93 Points

The Details

Order Code: 945934

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Galicia

Appellation: DO Rias Baixas

Colour: White

Grape(s): 70% Albariño, 15% Caíño Blanco, 15% Loureiro

Alcohol: 12.0%

Residual Sugar: 3.8 g/L

Acidity: 6.4 g/L

Aging: No barrel aging



La Mar 2014

Bodegas Terras Gauda

Caíño Blanco is a grape known for its scarce production, being the least productive of the white Galician varieties. Caíño Blanco has a long growing cycle and is a late ripening grape. It is the last to be harvested in the season, when there is a high risk of precipitation. It is a very delicate grape, sensitive to mildew and thus requiring interventions such as defoliation or green pruning to prevent diseases and attain a good, balanced ripening. Because of its high skin percentage, the Caíño grape undergoes a longer cold maceration process to extract the aromas. After the fermentation process it is left to settle at low temperature until it is bottled.

Reviews & Awards

"This caíño blanco-based wine shows aromas and flavors of apricots with cantaloupe and sea salt. Plenty of fruit and density. Vibrant and fresh. Drink now." [2013 Vintage]

James Suckling, jamessuckling.com

93 Points

The Details

Order Code: 945935

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Galicia

Appellation: DO Rias Baixas

Colour: White

Grape(s): 90% Caíño Blanco, 6% Albariño, 4% Loureiro

Alcohol: 12.5%

Residual Sugar: 2.9 g/L

Acidity: 5.9 g/L

Aging: No barrel aging

"The one wine that is produced with a majority of Caíño Blanco with some 10% Albariño, 5% Loureiro and released after one and a half years in bottle is the 2013 La Mar. The grapes had a longer cold soak and the temperature of the fermentation was slightly higher. Caíño Blanco gives wines with more body and as the grapes have thicker skins, they try to extract more aromas. The wine is kept in contact with the lees with bâtonnage for a couple of months, plus a further six months in vat before bottling. It feels very different (especially in the context of its siblings), with plenty of leesy and smoky notes; it also has the wide and darker character I often associate with slate soils. The palate is livelier and has good fruit coating the core of fresh acidity. I was very impressed." [2013 Vintage]

Luis Gutiérrez, The Wine Advocate

91 Points

"I noticed a big change in the wines from 2011 and Bougnaud tells me there are even bigger changes in 2012 and 2013. I look forward to tasting them, as I was greatly impressed by what I saw from 2011."

The Wine Advocate



Quinta Sardonia

Sardón De Duero

Quinta Sardonia is located in Sardón de Duero, just outside the limits of the Ribera del Duero appellation. The Terras Gauda Group from Rias Baixas acquired a majority stake in Quinta Sardonia at the end of 2010. Peter Sisseck from Pingus was involved with the winery from 2000 but left the project with the change of ownership. However, Frenchman Jérôme Bougnaud, who worked at Château Nenin in Pomerol, continues as a consultant as he's been there in charge of the vineyards and the wines since day one.

Quinta Sardonia's vineyards are located just two kilometers outside the borders of the Ribera del Duero application, situated on the same slope as Hacienda Monasterio, 20 kilometers to the west. All 22 hectares of Quinta Sardonia's vineyards are situated on slopes, composed of alluvial soils from the river, ranging in altitude from 760 to 830 meters. The winery has identified 11 different soil types, each of them of calcareous origin, planted with seven different grape varieties; they ferment each plot separately. To achieve a perfect balance between the soil, climate, vines and the changing environmental factors, the winery follows the rhythms and principles of biodynamic agriculture, favouring the vast diversity of microorganisms and insects with their positive influence on grape development and expression of the Terroir.

Quinta Sardonia 2011

Quinta Sardonia

Quinta Sardonia is sourced from 22 hectares of biodynamic vineyards, located in Villabáñez and Sardón de Duero. These south-facing hillside vineyards, overlooking the Duero River, range in elevation from 830 to 900 meters above sea level and are comprised of different types of calcareous soils. The seven different grape varieties that make up the final blend are co-fermented using indigenous yeast. Malolactic fermentation was done in concrete and stainless steel tanks, and the wine was aged for 19 months in 40% new and 60% one-year-old French oak.

Reviews & Awards

"The 2011 is extremely ripe and the wine reached 15.4% alcohol, but it doesn't show. It starts quite lactic, with notes of fruits-of-the-forest yogurt, spicy and lush, with no noticeable oak. The wine needs plenty of time and air, so decanting it in advance is a good idea. It is ripe but it's focused and bright, perhaps the effect of some stems in the wine. The palate is full-bodied, but it has very good balance and acidity, a special liveliness provided by the mineral, chalky, drying sensation of the texture. A soil-driven red of character."

Luis Gutiérrez, The Wine Advocate

93+ Points

"Saturated ruby. Powerful, smoke-accented cherry and licorice aromas are sharpened and lifted by a zesty mineral quality and a touch of fresh rose. Deeply concentrated dark fruit and fruitcake flavors are slow to unwind, picking up a hint of bitter chocolate with aeration. Finishes chewy and long, with dusty tannins providing grip."

Josh Raynolds, Vinous Antonio Galloni

92 Points

"Smoky, loamy and meaty notes give this muscular red an austere character, but there's a core of black plum, licorice and mineral flavors and good density beneath the firm tannins. This has power but needs time. Best from 2016 through 2026. 200 cases imported."

Thomas Matthews, Wine Spectator

92 Points

The Details

Order Code: 485334

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Castilla-y-León

Appellation: Vino de la Tierra de Castilla-y-León

Colour: Red

Grape(s): 73% Tempranillo, 12% Cabernet Sauvignon, 5% Petit Verdot, 3% Merlot, 3% Syrah

Alcohol: 15.4%

Residual Sugar: 0.6 g/L

Acidity: 5.1 g/L

"The 2014 Hazaña Viñas Viejas is simply one of the greatest values in Rioja that money can buy. This beautiful red is a perfect synthesis of the traditional and more progressive style of Rioja"

Robert Parker

Bodegas Abanico

Rioja

Hazaña is one of several projects from the portfolio of Bodegas Abanico, developed by Rafael De Haan and Núria Altes. Having met in the wine trade, they formed a close partnership and set out to produce the best wines that Spain can offer. Bodegas Abanico really got off the ground in 2006, when Rafael and Núria decided to make their own wine in Celler Batea, in Terra Alta. Today, Bodegas Abanico produces wines from over 15 appellations throughout Spain and they have successfully expanded to South America. Bodegas Abanico always offers outstanding quality, regional authenticity, varietal character, and spectacular value. Rafael and Núria look to the native grape varieties and the incredible regional variety of Spain to keep their portfolio diverse and interesting. They have partnered with talented winemakers capable of expressing this extraordinary diversity and delivering the authentic character of place and variety.

The Hazañas of old were the illustrious deeds and exploits of Spain's literary heroes, such as Rodrigo Diaz de Vivar, whose many hazañas against the Moorish infidels inspired the poem 'Cantar del mio Cid'. The philosophy of the Hazaña brand is to embrace modern tendencies insofar as the importance of fruit and concentration is concerned, without losing the hallmark personality of Rioja.



Hazaña Viñas Viejas 2014

Bodegas Hazaña

Hazaña is made at Viñcola Real in the classical style of Rioja, but with a modern twist. The grapes are sourced 'Albelda de Iregua', near Rioja's capitol city of Logroño, from vines planted at 550 meters above sea level. The vines are grown on red ferrous-clay and chalky, limestone-clay soils. The Tempranillo and Graciano bush-vines are 45 to 70-year-old. The final blend is 85 percent Tempranillo and 15 percent Graciano, aged for 12 months in new and one-year-old French and American oak.

Reviews & Awards

"The 2014 Hazana Vinas Viejas is simply one of the greatest values in Rioja that money can buy. A blend of 85% Tempranillo and 15% Graciano, this collaboration between importer Eric Solomon and the owner and winemaker has produced an absolutely amazing Rioja from 45- to 70-year-old unirrigated, head-pruned vines. Loads of lead pencil shavings, black and red currants, licorice and tobacco leaf all jump from the glass of this dense, ruby/purple wine. Soft tannins, medium to full body and fabulous intensity, make for a sensational Rioja to drink over the next 5-7 years. If the good news."

Robert Parker, The Wine Advocate

92 Points

"It is difficult to believe a wine such as this could be available for under \$35-40 a bottle, but here it is."

Robert Parker, The Wine Advocate

The Details

Order Code: 707084

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: La Rioja

Appellation: DOC Rioja

Colour: Red

Grape(s): 85% Tempranillo, 15% Graciano

Alcohol: 14.0%

Residual Sugar: 0.8 g/L

Acidity: 4.8 g/L

Aging: 12 Months in 1-year-old French and American oak

"Bodegas Nekeas is one of the most progressive, modern wineries in northern Navarra. They are doing considerable experimentation in one of the cooler micro-climates of this area. If you haven't already figured it out, I'll say it again - these wines are exceptional bargains."

Robert Parker

Bodegas Nekeas

Navarra

Bodegas Nekeas is located in the town of Añorbe in the 'Valley of Valdizarbe', which sits on the foothills of the Pyrenees mountains; it is the northernmost area within the Navarra appellation. The winery was founded in 1989, by eight local families whose history has been tied to the 'Valley of Nekeas' for centuries. While the winery continues to evolve and expand, the eight founding families remain committed to the care of the land and the tradition of wine making that was passed down through generations.

The scenic Valley of Valdizarbe has always been considered one of the best areas of production in Navarra. Viticulture in the valley dates back as far as the 15th century, but was under heavy threat in 1899, when the Phylloxera plague devastated 300 of the almost 400 hectares of vineyards that existed at the time. In the early 1900s, it destroyed the remaining 100 hectares, except for a few small plots of Grenache, today bottled as 'El Chaparral de Vega Sindoa'. By the 1950, most of what was lost to Phylloxera had been replanted but due to a combination of industrial development, depressed grape prices and extreme weather conditions, the area came under threat of disappearing again from the 1960s onwards. Bodegas Nekeas became one of the first wineries to bring back life to the wine making traditions of this valley.

Bodegas Nekeas produces a wide range of high quality, value wines from both indigenous grapes and international varieties. Cultivation of Cabernet Sauvignon, Merlot, and Chardonnay on trellis mixes with old, gnarled vine Garnacha and Tempranillo, totaling around 260 hectares of vineyards. The soils are composed mostly of small quantities of sand and chalk and while they are fairly rich in clay, they are very poor in organic materials. Most of Nekeas' vineyards were planted between 1989 and 1997, with the exception of the 'El Chaparral' vineyard, which was planted between 1890 and 1930. The climate in this region is predominantly Atlantic due to the proximity to the Atlantic Ocean, with a Continental and Mediterranean influence. Average rainfall is less than 600 millimeters per year, making this region dry to sub-humid.



Vega Sindoa Chardonnay 2015

Bodegas Nekeas

The grapes for this wine come from two hillside vineyards which are divided by a small road, in an area known locally as 'Berezabal'. The vineyards face southwest and have very low yields. The hillsides are composed of red and gray marl, with a substantial component of sandstone. Soil depth is dependent on the slopes and the depth of the calcareous layer. The soils are characterized by an argillaceous composition, with an average quantity of carbonates of 30 percent in the topsoil and 40 percent in the subsoil. Some of the vines are also planted in stony soils a less fine texture, characterized by high drainage and an even higher proportion of carbonate. This is the only wine at the winery that is barrel fermented. New French oak barrels are used during fermentation, followed by weekly battonage and aging sur lie for 4 months.

Reviews & Awards

"Light yellow. Ripe pear and tangerine on the fragrant nose, backed by hints of vanilla and tarragon. Lively citrus and orchard fruit flavors deepen through the midpalate while retaining vibrancy. A honeysuckle note appears on the finish, which hangs on with strong, smoke-tinged tenacity."

Josh Raynolds, Vinous Antonio Galloni

90 Points

"There's weight and texture to this wine, which is a Northern Spain version of a Mâconnais from Southern Burgundy."

Robert Parker, The Wine Advocate

The Details

Order Code: 993345

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Navarra

Appellation: DO Navarra

Colour: White

Grape(s): 100% Chardonnay

Alcohol: 13.8%

Residual Sugar: 2.1 g/L

Acidity: 4.9 g/L

Aging: 4 Months in new French oak



Vega Sindoa Cabernet Sauvignon 2013

Bodegas Nekeas

It is believed that the Cabernet Sauvignon was grown in Navarra for centuries until the arrival of phylloxera and dating from the days when the Kingdom of Navarre came to the French region of Bordeaux. The cultivation of Cabernet Sauvignon in the Valley of Nekeas is not easy; during the first phase of maturation the vines need enough canopy for a good photosynthesis but at the end of maturation, the leaves that shade the bunches need to be removed. This process results in small and concentrated grapes with a good balance between alcohol content and acidity. Malolactic fermentation occurs in French oak barrels of medium toast. This wine is aged in fine-grained French oak barrels for 15 months with frequent racking.

Reviews & Awards

"Inky purple. Dark berries, pipe tobacco, licorice and pungent flowers on the perfumed nose, with a hint of smokiness in the background. Chewy and tightly focused on entry, then fleshier in the mid-palate, offering juicy blackberry and bitter cherry flavors and a sweetening touch of mocha. Finishes with very good cut and spicy lift, the dark fruit note repeating. This wine was fermented, then aged for a year, in 20% new French oak here."

Josh Raynolds, Vinous Antonio Galloni

90 Points

"This medium-bodied Cabernet could easily compete with top Bordeaux cru bourgeois wines that sell for 2-3 times the price."

Robert Parker, The Wine Advocate

The Details

Order Code: 993346

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Navarra

Appellation: DO Navarra

Colour: Red

Grape(s): 100% Cabernet Sauvignon

Alcohol: 13.8 %

Residual Sugar: 2.4 g/L

Acidity: 5.7 g/L

Aging: 15 Months in French oak



El Chaparral De Vega Sindoa 2014

Bodegas Nekeas

El Chaparral is named after a small Spanish oak tree called 'Chaparro' that surrounds the area where the vineyards are found. The grapes come from Garnacha vines planted between 1890 and 1930, divided into 40 small parcels planted in the vaso system. Yields are very low, which is why former generations had abandoned these vines. It is thought that these Garnacha plots are the northern-most Grenache vines in Spain, and the closest to the Atlantic Ocean. The grapes are hand harvested, then macerated for 30 days, and fermented over seven days. Malolactic fermentation takes place in new French oak barrels, followed by aging on lees for five months. The wine is fined with egg whites and lightly filtered before bottling.

Reviews & Awards

"The most serious wine, as usually is the case, is their 2014 Vega Sindoa El Chaparral Old Vines Garnacha, coming from head-pruned Grenache vines all planted earlier than 1940. This is 100% Grenache aged in French oak for nine months and then bottled. There is a peppery/licorice almost Pinot Noir delicacy this wine. It offers up notes of cranberry, black cherry and floral hints. The wine has terrific body, good acidity and underlying, earthy minerality. This is very much an Atlantic maritime-influenced Grenache to drink over the next 2-3 years."

Robert Parker, The Wine Advocate

91 Points

"Deep, lurid red. Expressive aromas of red berry and cherry liqueur, vanilla and incense, plus a suggestion of allspice. Energetic and focused on the palate; juicy acidity provides shape and lift to sappy raspberry, floral pastille and spicecake flavors. The supple, clinging finish shows very good clarity and subtle, slow-building tannins."

Josh Raynolds, Vinous Antonio Galloni

90 Points

The Details

Order Code: 993347

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Navarra

Appellation: DO Navarra

Colour: Red

Grape(s): 100% Grenache

Alcohol: 14.9 %

Residual Sugar: 6.3 g/L

Acidity: 4.2 g/L

Aging: 5 Months in French oak

"Grandes Vinos y Viñedos' collection is replete with stunning values! A large cooperative in the DO of Cariñena that controls 1200 hectares with 60% of the vines consisting of Garnacha, 70% of them over 50 years of age. All of their Carinena holdings are bush vines over 45 years of age. Its main brand is labeled Monasterio de las Vinas."

The Wine Advocate



Grandes Vinos Y Viñedos Cariñena

Grandes Vinos y Viñedos is based in DO Cariñena in the Autonomous Community of Aragón and is the most prominent producer of wine in the appellation. DO Cariñena is one of the oldest protected wine regions in Europe, having been created in 1932 and it is also the birthplace of the grape variety with the same name: Cariñena (Carignan).

For many centuries the Aguarón region, which encompasses what is known today as Cariñena, was producing wines of such high quality that even the royal wine for King Carlos IV was sourced here. The Aguarón region became a major source of grapes to the French wine industry in the 1860s, after Phylloxera had started its destruction of the French vineyards. Many French merchants started moving south and renting wineries and vineyards in Aguarón in order to supply the enormous demand for grapes and wine across the border. Cariñena experienced many years of prosperity but after the Phylloxera plague in France was coming to an end, most of the French merchants went back home. The sudden drop in demand from France resulted in a crisis for the region, shortly followed by the tumultuous political years of the 1920s and the Spanish Civil War in the 1930s. Desperation and a dire need for change eventually caused a local priest to lead the creation of the San Jose de Aguarón co-operative.

Grandes Vinos Y Viñedos produces some of the best value wines in the world and has a strong focus on quality and innovation, while never losing sight of its heritage. The driving force behind the co-operative is to promote the appellation of Cariñena, to offer wines of high quality, showing their Terroir, at outstanding prices. In addition to the various co-operative members, the company's shareholders also include the Government of Aragón. Its newest facility comprises more than 60,000 square meters and is equipped with state-of-the-art technology; a blending house with stainless steel tanks that hold between 10,000 and 200,000 liters, a bottling line producing 12,000 bottles per hour and an ageing building that can store up to 20,000 wine barrels.

Corona d'Aragón Garnacha Blanca 2015 *Grandes Vinos Y Viñedos*

This pure Grenache Blanc is sourced from vineyards around 500 meters in altitude, from extremely barren land covered with stones. The vines are around 45 years old, with deep roots for water supply. The Grenache Blanc grapes are hand-harvested very early in the morning to retain the freshness and coolness of night and the wine is aged sur-lie to add a richer structure to the palate.

Reviews & Awards

"Warm fruit aromas of apple, pear and melon. Crisp and fresh palate of warm, ripe fruit with mineral and spicy notes."

Decanter World Wine Awards 2017

90 Points

The Details

Order Code: 334256

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Aragón

Appellation: DO Cariñena

Colour: White

Grape(s): 100% Grenache Blanc

Alcohol: 13.0%

Residual Sugar: 2.2 g/L

Acidity: 5.2 g/L

Aging: No barrel aging

"Grandes Vinos y Viñedos works with vineyards in all 14 growing areas of Cariñena. The winery is known for its incredible diversity of winemaking styles and its ability to deliver value across the price spectrum."

[Cariñena, Spain's Hottest Region]

Wine Enthusiast



Corona d'Aragón Old Vines Garnacha 2014

Grandes Vinos Y Viñedos

Sourced from the oldest vines in the Villanueva de Huerva region from highly select vineyards; the area is the most remote and among the highest altitude in Cariñena with sloping terrain that requires terrace cultivation. Grapes were handpicked from the oldest bush vines during the early morning hours to arrive at the peak of freshness. They were then cold-soaked for 96 hours to extract colour, fruit, and full flavours. Primary fermentation took place over eight days in stainless steel tanks; the wine stayed on the lees up to 20 days then went through full malolactic barrel fermentation. Aged four months in 225-liter French oak barrels, only the best barrels are selected for release.

Reviews & Awards

"Deep red. Spicy and sharply focused on the nose, with a subtle touch of white pepper adding urgency and lift to the fresh red fruit aromas. The wine's tangy redcurrant and bitter cherry flavors unfold slowly with air, communicating very good power and focus. Smooth, sweet and persistent on the spicy, fruit-driven finish, with the peppery note strongly repeating."

Josh Raynolds, Vinous Antonio Galloni

90 Points

The Details

Order Code: 334257

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Aragón

Appellation: DO Cariñena

Colour: Red

Grape(s): 100% Grenache

Alcohol: 13.5%

Residual Sugar: 1.6 g/L

Acidity: 3.3 g/L

Aging: 4 Months in old French oak



Corona d'Aragón Special Selection 2013

Grandes Vinos Y Viñedos

Sourced from the village of Aguarón, the vines are planted at the highest altitudes between 600-850 meters in the north-facing Algairén Mountain range. The average age of the vines is 40 years old, planted in a surface layer of stone and gravel, with a clay subsoil. Significant thermal variation in late October results in slow ripening with concentrated fruit and colour. The grapes were hand-picked from bush vines in the early morning hours, then cold-soaked for 96 hours to preserve freshness and extract color and rich, fruity flavors. The process also supports a more robust texture. Primary fermentation took place over eight days, followed by a 15 to 20-day maceration and a full malolactic barrel fermentation. The wine aged five months in 225-Liter French and American oak barrels.

Reviews & Awards

"Vivid ruby-red. The lively, perfumed nose offers scents of ripe red and dark berries, vanilla and white pepper. Sweet and seamless on the palate, displaying cherry compote and clove flavors and a touch of allspice. Closes supple and seamless, with lingering vanilla character and no obvious tannins."

Josh Raynolds, Vinous Antonio Galloni

89 Points

The Details

Order Code: 334258

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Aragón

Appellation: DO Cariñena

Colour: Red

Grape(s): 50% Grenache, 50% Carignan

Alcohol: 13.5%

Residual Sugar: 1.3 g/L

Acidity: 3.5 g/L

Aging: 5 Months in old French oak



Corona d'Aragón Reserva 2012

Grandes Vinos Y Viñedos

Sourced from vines situated between 500 to 700 meters in stony soils with a minimum plant age of 50 years and highly restricted yields. The grapes are macerated for five to six days, then fermented with continuous pump-overs. The wine macerates with the pulp for about 25-30 days to add powerful structure and character. The blend of Tempranillo and Cabernet Sauvignon lends a rich, modern style combined with the fresh, local notes of Cariñena and Garnacha. The wine ages for 14 months in 50% American and 50% French oak, resulting in an intense, mature fruit style with spice, toast and cocoa flavors.

Reviews & Awards

"Very expressive on the nose with a bouquet of strawberries, violets, black licorice, smoky herbs with dried red fruits. The palate is well-balanced, fluid and silky with a fruity exuberance showing sweet dark berry fruits, violets, red licorice and black pepper. Finishes with a firm grip, leaving notes of black cherry and bitter chocolate behind."

Josh Raynolds, Vinous Antonio Galloni

91 Points

The Details

Order Code: 334259

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Aragón

Appellation: DO Cariñena

Colour: Red

Grape(s): 40% Tempranillo, 30% Cabernet Sauvignon, 20% Grenache, 10% Carignan

Alcohol: 13.0%

Residual Sugar: 1.9 g/L

Acidity: 3.5 g/L

Aging: 14 Months in 70% French and 30% American oak followed by 36 Months in bottle



Monasterio De Las Viñas Reserva 2008

Grandes Vinos Y Viñedos

The Grenache, Tempranillo and Carignan grapes used for Monasterio de la Viñas Reserva are sourced from 35 to 45-year-old bush-vines. The grapes are cold-soaked for four days at six degrees Celsius and fermented for eight days in stainless steel tanks. Once fermentation is finished, the wine is macerated for 15 to 20 days for optimal colour and flavour extraction. The Tempranillo and Carignan are aged for 12 months in French oak barrels while the Garnacha spends 12 months in American oak barrels. After selection and blending, this Reserva is stored in bottle for an additional 24 months.

Reviews & Awards

"The 2006 Reserva is a blend of 70% Garnacha, 20% Tempranillo, and 10% Carinena aged in barrel for 12 months. Spice box, pepper, violets, mineral, black cherry, and plum aromas are followed by a ripe, plush, pleasure-bent red that has enough structure to evolve for 1-2 years." [2015 Vintage]

Josh Raynolds, Vinous Antonio Galloni

90 Points

Concours Mondial de Bruxelles 2016

Silver Medal

The Details

Order Code: 710000

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Aragón

Appellation: DO Cariñena

Colour: Red

Grape(s): 70% Grenache, 20% Tempranillo, 10% Carignan

Alcohol: 13.5%

Residual Sugar: 1.1 g/L

Acidity: 3.4 g/L

Aging: 12 Months in American oak, 24 months in bottle



Monasterio De Las Viñas Gran Reserva 2007

Grandes Vinos Y Viñedos

The Grenache, Tempranillo and Carignan grapes used for Monasterio de la Viñas Reserva are sourced from 40 to 50-year-old bush-vines. The grapes are cold-soaked for four days at six degrees Celsius and fermented for eight days in stainless steel tanks. Once fermentation is finished, the wine is macerated for 15 to 20 days for optimal colour and flavour extraction. The Tempranillo and Carignan are aged for 24 months in French oak barrels while the Garnacha spends 24 months in American oak barrels. After selection and blending, this Reserva is stored in bottle for an additional 36 months.

Reviews & Awards

"A mouth-watering, delicious Spanish red. Full-bodied, but not heavy with notes of ripe dark red fruit, this wine is a blend of Grenache (otherwise known as Grenache), Tempranillo, Cariñena and Cabernet Sauvignon grapes. This Gran Reserva is a rare opportunity to taste mature Spanish wine, a rare treat."

Natalie Maclean, nateliemaclean.com

90 Points

"The 2005 Gran Reserva is made up of 60% Garnacha, 30% Tempranillo, and 10% Carinena aged in barrel for 24 months and kept in bottle for 36 months prior to release. A glass-coating opaque purple color, it has greater density and grip than the Reserva cuvee as well as layers of ripe, sweet fruit. Give this nicely balanced wine another 1-2 years of cellaring and drink it from 2013 to 2017. "[2005 Vintage]

Jay Miller, *The Wine Advocate*

91 Points

Concours Mondial de Bruxelles 2016

Silver Medal

The Details

Order Code: 710001

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Aragón

Appellation: DO Cariñena

Colour: Red

Grape(s): 60% Grenache, 30% Tempranillo, 10% Carignan

Alcohol: 13.5%

Residual Sugar: 1.3 g/L

Acidity: 3.5 g/L

Aging: 24 Months in American oak, 36 months in bottle

United States Selections

Golden Gate Bridge, San Francisco



"Wine & Spirits Top 100 Winery 2016."

[8th Consecutive Year]
Wine & Spirits Magazine

"Some of the most exciting Rieslings in the United States hail from the little-known Finger Lakes region in upstate New York.

Over the years, consistent, high-quality producers in the region, like Hermann J. Wiemer have lead the way."

[Fantastic Finger Lake Finds]
Wine Enthusiast

"Wiemer is considered one of the top Riesling producers in the United States."

New York Times

"Finest American grown Riesling."

Saveur Magazine

"His nursery of vines as well as his ideas have become the seedbed for a generation that has confirmed this region's potential."

Wine & Spirits Magazine

Hermann J. Wiemer

American Riesling & Finger Lakes Pioneer

Hermann J. Wiemer is regarded as one of the pioneers of viticulture and winemaking in New York's Finger Lakes AVA. Today, the winery is considered the benchmark producer of Riesling in the entire United States. As a native of Bernkastel, Germany who emigrated to the Finger Lakes in the 1960s, Hermann J. Wiemer was uniquely qualified to help establish and create a wine region now known for its Riesling identity. His mother's family had been making wine in Germany's Mosel Valley for more than 300 years. His father, Josef, a skilled nurseryman, had overseen the Agricultural Experiment Station in Bernkastel and was responsible for restoring vines in the Mosel region after WWII. Thus, he recognized the importance of grafting *Vitis vinifera* on American rootstock. Ultimately, this conviction led Hermann's father to convince Dr. Thanisch, who maintained arguably the most famous Riesling vineyard in the world, to graft Mosel Rieslings onto American rootstock.

Hermann spent the summers of his youth learning to graft by hand and later complemented the skill and knowledge passed from father to son by attending Germany's premier winemaking and viticultural institutions. However, it wasn't until his experience in the Pfalz at the Viticultural Research institute in Neustadt (Forschungsinstitut fur Reblausbekämpfung und Wiederaufbau der LLFA Neustadt) that Hermann was finally able to put his life experiences and education to practice. This practical training and research institute, headed by the influential Dr. Helmut Becker, only accepted three admissions per year... and Hermann was one of them.

All he needed was the right place to apply his skill and passion for wine making at the highest levels. In the little town of Dundee, on the western shore of Seneca Lake, he found it; Hermann discovered that the cool climate and gravelly soils of the Finger Lakes were similar to his family's vineyards in the Mosel Valley. At a time when very few thought it was possible to grow *Vitis vinifera* varietals on Seneca Lake, Hermann believed that the unique soil types and moderating weather effects of the Finger Lakes would make it possible to produce great wines here. German folk wisdom held that Riesling grapevines would flourish where black cherry trees thrived. Subsequently, Hermann purchased 32 hectares of land on which he now has the winery and the 'HJW Vineyard'. Countless hours, an uncanny skill at grafting, and willingness to experiment to find the best clones of each grape variety for the region, helped Hermann establish the vineyard. Over the years, his obsessive dedication to making the most authentic and elegant wine has caught the attention of the world's most discerning wine critics.

In 2003, Hermann's long-term apprentice Fred Merwarth took charge of winemaking and vineyard management. Fred's talent and ambition brought fresh energy and vision to the winery, placing it on a new trajectory. In 2007, Hermann officially retired, handing over the winery to Fred, who partnered with his university friend, Swedish agronomist Oskar Bynke, to carry on Hermann's legacy. Fred, supported by his wife Maressa Merwarth, has perfected Hermann's detail-oriented approach to viticulture and winemaking, extensively working on understanding the relationship between the vines and soils of the Finger Lakes. Oskar, with his background in wine education and trade, focuses on winery operations and in ensuring that Hermann J. Wiemer Vineyard wines and the Finger Lakes are understood for their distinctiveness.

The result is that the highest quality hand-crafted wines are now made for lovers of Rieslings across the US, and in other select markets worldwide. Hermann's J. Wiemer's first Riesling and Chardonnay vintages won Gold in New York competitions. Over the last thirty years, Hermann's consistency and quality have earned the winery a reputation for being one the nation's best white wine producers. In the 1990s, Saveur Magazine declared that Hermann J. Wiemer produces the finest American grown Riesling. The winery has been recognized for the last eight years as one of the world's Top 100 Estates by Wine & Spirits Magazine; Wine Spectator listed the winery on the top 100 Wines in the world in 2010; and critics and connoisseurs such as Robert Parker, Eric Asimov, Stuart Piggott, consistently mention Hermann J. Wiemer Vineyard as the top Riesling producer in the US.



Riesling Dry 2016

Hermann J. Wiemer

This is the Hermann J. Wiemer's signature wine, a vibrant and aromatic Riesling, featuring the distinctive minerality that has become the winery's trademark. The grapes come from three different vineyards and were pressed in whole clusters. The must was cold fermented for seven months and bottled without fining or filtration.

Hermann J. Wiemer's winemaking processes pays homage to the ancient winemaking tradition and winemaking history of Hermann's German ancestry while incorporating the best of modern practices. Winemaker Fred Merwarth crafts the wines in very small lots to focus on subtle differences between site blocks within vineyards and even clones within varieties. The winery utilizes up to 25 different fermentation tanks within the cellar to isolate vineyard sections and pickings dates to best showcase the varietal's characteristics. Hermann J. Wiemer's small lot production allows for more control of the final product but is extremely labor intensive.

"The Wiemer winery and winemaker Fred Merwarth are firing on all cylinders and have been for some time. This is one of the region's indisputable flagships; one of its greatest estates."

The Wine Advocate

The Details

Order Code: 333997

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: New York

Appellation: AVA Seneca Lake

Colour: White

Grape(s): 100% Riesling

Alcohol: 12.0%

Residual Sugar: 9.0 g/L

Acidity: 6.8 g/L

Aging: No barrel aging

Did you know?

The Rieslings cuttings that Hermann J. Wiemer used to graft on American rootstocks in New York, came from Germany's most famous site, the 'Bernkasteler Doctor' vineyard. This 3.2-hectare vineyard is considered as the most expensive agricultural land in all of Germany.



Riesling Dry 2015

Hermann J. Wiemer

This is the Hermann J. Wiemer's signature wine, a vibrant and aromatic Riesling, featuring the distinctive minerality that has become the winery's trademark. The grapes come from three different vineyards and were pressed in whole clusters. The must was cold fermented for seven months and bottled without fining or filtration.

Reviews & Awards

"An extraordinary "regular" quality dry riesling brimming with lemon, lime-pie, passion-fruit and pineapple aromas. The medium to full body is lifted by refreshing acidity, and the fruit flavors are usually succulent for a dry wine. The finish is at once powerful and silky. Perfect to drink now, but this will age for five or more years!"

Stuart Pigott, [jamessuckling.com](#)

92 Points

The Details

Order Code: 333996

Case Format: 6 x 150cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: New York

Appellation: AVA Seneca Lake

Colour: White

Grape(s): 100% Riesling

Aging Potential: 2022

Alcohol: 12.0%

Residual Sugar: 9.0 g/L

Acidity: 6.8 g/L

Aging: No barrel aging

"Wiemer's 2015 Dry Riesling is not only the new benchmark for the region, it is also a perfect introduction to the lush, concentrated flavors typical of the best wines from 2015, combining white-peach ripeness with lemony freshness."

Wine & Spirits Magazine



Riesling Reserve Dry 2015

Hermann J. Wiemer

This Reserve Riesling highlights the unique individual characteristics from all three of Hermann J. Wiemer's vineyard sites. Small selections of grapes are meticulously chosen from specifically identified lots, which are fermented separately and then blended to create the exquisite balance of juiciness, freshness, and minerality displayed in this specialty bottling. The grapes were pressed in whole clusters. The must was cold fermented for seven months and bottled without fining or filtration.

Reviews & Awards

"The 2014 Dry Riesling Reserve is, according to winemaker Fred Merwath, about 90% Auslese level in ripeness. It is a luscious Riesling that seems round and rich, but as with most of what Wiemer makes, there is ample attention here to age-worthiness and structure. Underneath, there is fine acidity that cuts through the dense fruit. Then, it never seems as rich again, eventually showing more and more power on the finish. This is something you can sink your teeth into—but it won't ever seem clumsy or simple. It is nowhere near peak as yet. Give it a few years in the cellar if you can. It is not meant to be drunk young. It may yet be entitled to an uptick." [2014 Vintage]

Mark Squires, The Wine Advocate

94 Points

The Details

Order Code: 333998

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: New York

Appellation: AVA Seneca Lake

Colour: White

Grape(s): 100% Riesling

Alcohol: 12.5%

Residual Sugar: 8.0 g/L

Acidity: 7.0 g/L

Aging: No barrel aging



Riesling Magdalena Vineyard 2014

Hermann J. Wiemer

Planted in 1999, this 24-acre vineyard is an impressive site offering expansive views of Seneca Lake. The different soil types vary from rich Honeoye silt loam to eroded hillside gravel. The vineyard blocks were planted in coordination with the changing soil types to capture the different flavor profiles of each block and grape variety, and were grafted with the highest-quality clonal material that Hermann could find. The site of the Magdalena Vineyard was chosen for its significant mesoclimate. Not only is this one of the warmest sites in the Finger Lakes, it also is one of the most protected from winter injury. The unique traits of the Magdalena Vineyard are featured in this lush Riesling. A beneficial air exchange with Seneca Lake moderates the temperatures, creating a warmer and more protective site in the colder months and a cooling effect throughout the summer. The airflow keeps the vineyard dry, and deep soil provides room for spreading root growth. The lime silt loam soil that the site is celebrated for is crucial to the development of flavor intensity in the grapes. The grapes were pressed in whole clusters. The must was cold fermented for seven months and bottled without fining or filtration.

Reviews & Awards

"The 2014 Riesling "Magdalena Vineyard" is the Wiemer effort on largely lime soils. This is dry, although it seems richer and riper than the HJW, also reviewed, with wonderful intensity of fruit flavor. Mouth coating and classic in aromatics and flavor, it has a gorgeous finish. It seems opulent, but its body is well supported by its structure. The acidity is restrained, but underneath that concentrated fruit it is most certainly there. When this sheds its baby fat, it will be increasingly fine. Like most all of Wiemer's upper level Rieslings, this is not meant to be drunk young. You would be well advised to cellar it for a few years."

Mark Squires, The Wine Advocate

93 Points

The Details

Order Code: 333993

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: New York

Appellation: AVA Seneca Lake

Colour: White

Grape(s): 100% Riesling

Alcohol: 12.0%

Residual Sugar: 7.0 g/L

Acidity: 6.8 g/L

Aging: No barrel aging



Riesling HJW Vineyard 2015

Hermann J. Wiemer

The HJW Vineyard was planted in 1976 at the same location as the winery and represents Hermann's first planting of Riesling and Chardonnay. This vineyard is defined by its thin, gravelly topsoil, yielding low-vigor vines and expressively vibrant wines that capture minerality from the soil. It was 20 years before Hermann located another site that complimented the flavour profile and quality level of these original plantings. Due in part to the cool mesoclimate and gravelly soils, the wines portray an unprecedented minerality and acid structure that allows for excellent aging potential. The HJW vineyard is farmed under strict sustainable viticultural practices and is consistently some of the highest-quality fruit we harvest. Mature vines, combined with the site's shallow topsoil and shale bedrock, produce lower yields, resulting in expressively vibrant flavours. Higher elevation and a greater distance from Seneca Lake contribute to a cooler growing season, resulting in a leaner, more austere wine with intense flavour and an excellent aging potential. The grapes were pressed in whole clusters. The must was cold fermented for seven months and bottled without fining or filtration.

Reviews & Awards

"As usual, the dry Riesling from the HJW vineyard is more closed and less effusive than its sibling from the Magdalena site, but it makes up for that with delicate aromas of spring blossoms and a hint of fresh pineapple. As lively and as pristine as a mountain stream on the palate. The power is underplayed, except at the long lemon-mineral finish. Better from 2018 and with at least a decade of ageing potential."

Stuart Pigott, jamessuckling.com

94 Points

The Details

Order Code: 333993

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: New York

Appellation: AVA Seneca Lake

Colour: White

Grape(s): 100% Riesling

Alcohol: 12.5%

Residual Sugar: 8.0 g/L

Acidity: 6.5 g/L

Aging: No barrel aging



Riesling Late Harvest 2014

Hermann J. Wiemer

This enticing Riesling is crafted in the traditional German Spätlese style, with moderate natural sweetness counterpoised by a bright, invigorating liveliness. In a yearly gamble against the weather, grapes for Spätlese wines are left to hang for a longer time on the vines, allowing them to develop riper flavour profiles. The later picking also increases must weight resulting in a more full-bodied wine. Spätlese wines have a greater intensity and strength than Kabinett-style wines, though are still the lightest of the late harvest wines. The grapes were pressed in whole clusters. The must was cold fermented for seven months and bottled without fining or filtration.

Reviews & Awards

"The 2014 Riesling Late Harvest has 52 grams per liter of residual sugar. Wonderfully fresh, not just sweet, this has a clean and transparent finish and a feel to it that makes it seem far drier than it is. Its fine acidity cuts through the rich fruit and sugar, meaning that this isn't cloying—not even a little bit. All the while it tastes great and its delectable flavors linger on the palate. It's a beauty."

Mark Squires, [The Wine Advocate](http://thewineadvocate.com)

93 Points

The Details

Order Code: 333992

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: New York

Appellation: AVA Seneca Lake

Colour: White

Grape(s): 100% Riesling

Alcohol: 8.5%

Residual Sugar: 52.0 g/L

Acidity: 5.9 g/L

Aging: No barrel aging

"Because this doesn't carry a vineyard designation (it's a blend of 60% Josef, 35% Magdalena and 5% HJW) and the price is modest, it would be easy to think this can't be first class. However, it is one of the most elegant sweet rieslings made in the FLX in 2014 with aromas ranging from limes to passion fruit and papaya. The balance of acidity and grape sweetness is almost dazzling and the finish very clean and long. Delicious now, but this can age up to another decade."

Stuart Pigott, jamessuckling.com

93 Points

"Most people may never have heard of Bronco Wine Company, even though it's the fourth largest producer in the U.S. Almost all are value-priced, making them the perfect go-to wines for Americans feeling squeezed by the recession"

[American Winery Of The Year 2011]
Wine Enthusiast



Bronco Wine Company

California

Fred Franzia, nephew of wine legend Ernest Gallo, started the Bronco Wine Company in 1973, together with his brother Joseph and their cousin, John Franzia, after the famous Franzia Winery was purchased by Coca-Cola. Bronco is committed to growing, producing and selling high quality wines for extremely value prices. In reference to claims that Bronco sells wine for virtually the same price as a bottle of water, Fred Franzia famously once said: "They're overcharging for the water, don't you get it? We don't make wine to put in a closet. We sell wine to drink."

Bronco is probably best known for its Charles Shaw brand of varietal wines, which is better known as 'Two Buck Chuck', because of the retail price of USD 1.99 per bottle at Trader Joe's stores in California. Bronco Wine Company is currently recognized as the fifth largest winery, and the largest vineyard owner in the United States. Their quest for quality begins with vineyard development and continues to grow into areas such as premium bulk wine contracts, research and development, brand development, brand marketing and national distribution. Bronco Wine Company is vertically integrated, from the vineyard to the table, focused on crafting wines for the American table and abroad.

Cherry Blossom Pinot Noir 2014

Bronco Wine Company

Reviews & Awards

"Cherry Blossom Pinot Noir is a vibrant semi-translucent ruby color with a firm, deeply colored core going out into a fine slightly tinged light purplish-pink rim definition with medium-high viscosity. There are good amounts of crushed black plums, cranberry juice, cherries jubilee, milk chocolate, licorice root, then bright red flowers, no discernable hints of oak and fruit-driven minerals round out the layered toasty nose. The wine is very powerful for a pinot noir in this class, yet very elegant, without masquerading as Syrah, which happens a lot in California. There are fresh, bright, crushed red berries, cherries, plums, raspberry coulis, cranberry fondant and copious amounts of phenols and earthy minerals with underlying hints of aniseed powder. The mid-palate seems rich and forward with good amounts of balance between fruit and acidity, as well as good tannin structure that reflects the relative cool-climate the wine is coming from. The finish is very fine with hints of candied cranberries and faint mineral references. It is quite a Burgundy-like pinot noir that would resemble a style of Villages wine found in Gevrey Chambertin."

Gil Lempert-Schwarz, Las Vegas Review Journal

"Bright dusty garnet color. Fruity, toasty, spicy aromas and flavors of spiced cherries, buttery caramelized nuts and apples and yams with a satiny, bright, fruity medium body and a smooth, interesting, medium-length creme brulee and tropical fruit compote finish with fine tannins and a suggestion of oak. A juicy, fruity, crowd pleasing pinot noir."

Beverage Testing Institute of Chicago

Silver Medal & Highly Recommended

"It is quite a Burgundy-like pinot noir that would resemble a style of Villages wine found in Gevrey Chambertin."

Las Vegas Review Journal

The Details

Order Code: 198889

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Screw Cap

Region: California

Appellation: AVA California

Colour: Red

Grape(s): 100% Pinot Noir

Alcohol: 13.5%

Residual Sugar: 2.6 g/L

Acidity: 4.4 g/L

Aging: No oak aging

"This winery has consistently done excellent winemaking at a realistic price point."

Robert Parker

"Napa Winery of the Year 2013."

New York International Wine Competition



Rutherford Ranch Winery

California

Rutherford Ranch is a family-owned and operated winery who have been practicing sustainable viticulture for three generations. Located in the heart of the Rutherford AVA, right on the famous Silverado Trail, they have access to a wide range of premium Napa Valley fruit, but have opted to go for value over premium pricing; Rutherford Ranch has long been known as one of California's ultimate value wine producers.

Today, the Rutherford Ranch Winery's portfolio includes brands such as Scott Family Estate, Predator Wines, Lander-Jenkins Wines, Rhianne, Silver Buckle, Round Hill and extensive Private Label offerings. Along with their dedication to farming only family-owned land, they are also committed to sustainably farming and producing and bottling all of their own wines. The Rutherford Ranch Winery and estate vineyards are certified sustainable by the 'California Sustainable Winegrowing Alliance'. Rutherford Ranch Winery knows that responsible farming is good for the land, good for the grapes and ultimately good for the wine. Their winemaking philosophies have been critically acclaimed round the world, including best values from Robert Parker, Wine Enthusiast, Wine Spectator and Decanter Magazine. In addition, Rutherford Ranch Winery was named 'Napa Winery of the Year' at the 2013 New York International Wine Competition.

Rhiannon 2014
Rutherford Ranch Winery

Reviews & Awards

"An absolutely amazing value, the 2013 Proprietary Red is a great blend of 49% Syrah, 38% Petite Sirah and 13% Barbera (11,000 cases produced). The wine, which was aged in French oak, displays a dense ruby/purple color and an attractive nose of blackberries, licorice, tar and a touch of subtle smoke. It is medium-bodied and has surprising density as well as intensity for a wine at this price range. It should drink nicely for another 2-3 years." [2013 Vintage]

Robert Parker, The Wine Advocate

91 Points

93 Points, 2016 California State Fair Silver Medal, San Francisco Chronicle Wine Competition

The Details

Order Code: 192837

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: California

Appellation: AVA California

Colour: Red

Grape(s): 53% Petite Sirah, 37% Syrah, 10% Barbera

Alcohol: 13.5%

Residual Sugar: 8.9 g/L

Acidity: 3.6 g/L

Aging: No oak aging

Sweet & Fortified Wine Selections



"This traditional house produces superb wines that usually represent very good value too, and tend to fly under the radar, perhaps because of their old style image of bottles and labels. Pérez Barquero is one of the greatest and most consistent wineries in the whole of Andalucía and they deserve a much higher recognition for their great wines."

The Wine Advocate



Fino Gran Barquero

Bodegas Pérez Barquero

This Fino is aged in a solera-criaderas system of American oak barrels under a veil of flor yeast for 8 to 10 years. During this aging process, the flowery, fruity and doughy aromas contributed by the flor, combine with the nutty and roasted notes from the wood aging.

Reviews & Awards

"Inland from the coast, Montilla-Moriles does not feel the influence of the sea as greatly as Jerez. In the warmer climate, the wines tend to be more unctuous and ripe. In this case, the pedro ximénez has been vinified under flor, which gives it an inescapably salty flavor that overpowers the candied apricot and prune fruit. In the end, it's a dry, delicious sherry for jamón serrano."

Wine & Spirits Magazine

93 Points

"The NV Fino Gran Barquero is aged 8-10 years under flor, pushing the limits of biological aging, which gives it a different profile: It is a big step up in quality, but it would probably be better with less filtration. It has a fresh, flowery nose hinting at some citric and even tropical fruits intermixed with the dry hay, straw, yeasty and chalky notes. It has the profile of a serious, first-class Fino that shows in a clean, pungent, balanced palate, with incisive flavors, supple and long. A good-value, great Fino that could develop some more complexity in bottle."

Luis Gutiérrez, The Wine Advocate

92 Points

Bodegas Pérez Barquero

Montilla-Moriles

Bodegas Pérez Barquero was established in 1905, in the historic town of Montilla. For well over a century, the winery has dedicated itself to the production of the highest quality products, ranging from table wines to oxidized and sweet solera wines, and from aged brandies to rum, vermouth and liqueurs. While the winery produces a wide range of outstanding products, it is most famous for its extremely old solera wines.

In 1985, Bodegas Pérez Barquero was purchased by Rafael Córdoba, who owns some 100 hectares of vineyards in the best locations within the Montilla-Moriles appellation. Pérez Barquero's vineyards in Sierra de Montilla and Moriles Alto are planted almost exclusively with Pedro Ximénez; the winery also controls 400 hectares of vineyards belonging to long-term contracted grape growers. With these raw materials, the winery produces an impressive array of dry and sweet wines, as well as exceptional brandies, whose main characteristic is balance, elegance and finesse.

Bodegas Pérez Barquero sporadically releases tiny amounts of its '1905 Solera Fundacional' range. These foundational soleras are made of extremely old Oloroso, Amontillado and Pedro Ximénez wines, which are believed to be at least 85 years old. The '1955 Solera Cinquentenario' range celebrates the winery's 50th birthday and was first introduced in 2016; it includes Oloroso, Amontillado, Palo Cortado and Pedro Ximénez.

Pérez Barquero stocks approximately 10,000 American oak barrels, each barrel between 500 and 600 liters in size; the famous 'botas' where the winery ages its wines following the soleras and criaderas system. The winery produces an average of three million bottles of wine per year. In earlier years, they were using 'tinajas', huge concrete vessels for the fermentation of their base wines, but nowadays these have been replaced with temperature-controlled INOX deposits. The tinajas are still on display in the cellars.

The Details

Order Code: 797100

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: White

Grape(s): 100% Pedro Ximénez

Alcohol: 15.0%

Residual Sugar: 1.6 g/L

Acidity: 3.8 g/L

Aging: 8-10 years under flor in 500 and 600-Liter American oak barrels



Oloroso Gran Barquero

Bodegas Pérez Barquero

Aged entirely without flor (the biological layer of yeast which protects Fino and Amontillado), this Oloroso sees oxidative aging in several criaderas, for about the same 25-year-minimum as Amontillado Gran Barquero. During this long, slow development, the wine acquires a deep mahogany color and its characteristic rancio aromas of fine wood and toasted nuts. The mid-palate shows caramel and dried fruit and the wine has a very long, nutty finish.

Reviews & Awards

"Although most Sherry producers offer PX wines, there is, in fact, very little pedro ximénez planted in Jerez, Sanlúcar and El Puerto. Most of the vines are in Montilla-Moriles, where the grapes can produce both super-sweet and concentrated wines, as well as Finos that are both very dry and very ripe. This Oloroso, aged more than 30 years in botas, is intensely saline and earthy, with complex nutty flavors. It is very dry, yet generous and ripe, a vibrant wine that would go well with braised lamb."

Wine & Spirits Magazine

94 Points

"The NV Oloroso Gran Barquero is produced from Pedro Ximenez grapes aged oxidatively in a solera system for 25-30 years on average. It displays a dark amber color and a complex nose of cigar ash, candied apricots and roasted nuts. The palate is ample, velvety, with good structure, without the rusticity some attribute to the wines of Montilla, and very slightly off-dry, which makes it very approachable."

Luis Gutiérrez, The Wine Advocate

92 Points

The Details

Order Code: 791101

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: White

Grape(s): 100% Pedro Ximénez

Alcohol: 19.0%

Residual Sugar: 3.7 g/L

Acidity: 6.6 g/L

Aging: Solera of 25-30 years old, aged in 500 and 600-Liter American oak barrels



Amontillado Gran Barquero

Bodegas Pérez Barquero

This Amontillado is aged in a solera system of American oak barrels in a two-step process that takes a minimum of 25 years. In the first stage, the wine sits under a veil of flor which imparts a distinctive lemony and floral note to the bouquet. During the second stage of the process, the wine ages by itself and acquires its characteristic rancio aromas of toasted almonds.

Reviews & Awards

"The NV Amontillado Gran Barquero is an impressive 25-30 years old. It wears a dark amber robe and a subtle, elegant and focused nose. It's an Amontillado of finesse, with biological, salty notes and roasted almonds, close to the Fino character. The palate shows a medium-bodied wine of a velvety texture, fine acidity and clean, focused flavors. It represents superb value for the quality it delivers."

Luis Gutiérrez, The Wine Advocate

95 Points

"Pérez Barquero was founded in 1905, but the name was known only locally until 1985, when businessman Rafael Cordoba bought the winery in Montilla-Moriles. He's raised its profile significantly by demanding the patience to let the wine age in solera, obtaining the complexity that both flor and oxidation can give. This particular wine has remained for no less than ten years under flor, and another 15 under oxidative aging, obtaining a great complexity of flavors and aromas. The salty, earthy flavors mix with notes of candied fruit, which are typical of the wines grown in Montilla's warmth. While it's powerful, it's also balanced, the sharp acidity penetrating the sweet fruit and holding the wine long on rich notes of sweet spices."

Wine & Spirits Magazine

94 Points

The Details

Order Code: 791102

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: White

Grape(s): 100% Pedro Ximénez

Alcohol: 19.0%

Residual Sugar: 2.5 g/L

Acidity: 6.3 g/L

Aging: Solera of 25-30 years old, aged in 500 and 600-Liter American oak barrels

Montilla-Moriles vs. Sherry

Pedro Ximénez vs. Palomino

The wines from Montilla-Moriles are often incorrectly referred to as Sherry, but as close as these two names are historically linked to each other, there are significant differences. The most common mistake is that Sherry is a style of wine; which it is not. In fact, there are many different styles of Sherry/Montilla-Moriles. Sherry is an appellation of origin (like Port and Champagne), rather than a style of wine; the name 'Sherry' indicates wines which are produced in the appellation of 'Jerez-Xérès-Sherry' (simply called 'Sherry' in English). The demarcated area for Sherry production is located on the Atlantic coast in the area called the 'Marco de Jerez', a region that is strongly influenced by its proximity to the sea. The Montilla-Moriles appellation is located roughly 200 kilometers northeast of Jerez, in the landlocked province of Córdoba. The weather here is much drier and far more extreme. While the two appellations do share some similarities, and are historically closely tied to one another, their wines are very different.

The most important difference between Montilla-Moriles and Jerez is the predominant grape variety; Montilla-Moriles is best-known for the tough-as-nails Pedro Ximénez grape variety, while in Jerez the much pickier Palomino variety shows its best. Montilla-Moriles' climate is continental, much warmer than Jerez, which results in more concentrated wines. As for the similarities; the two regions use the same process of biological aging for Fino, Amontillado (which, as the name alludes to, originated in Montilla-Moriles; A-Montilla-Do), Oloroso and Palo Cortado. The finest soils in Montilla-Moriles, like in Jerez, also consist of the famous, chalky-white 'Albariza'.

Montilla-Moriles is most famous for Pedro Ximénez, the unctuously sweet wines named after the grape variety from which they are produced. There is very little Pedro Ximénez grown in the vineyards of Jerez. The climatic conditions of Montilla-Moriles are much more adequate for growing Pedro Ximénez grapes, and also for a process that is fundamental in the production of these sweet wines, the sun-drying of the grapes. The Pedro Ximénez grapes are dried under the sun to achieve a much higher concentration of sugars through dehydration, effectively becoming raisins. According to Jerez's appellation's rules, Pedro Ximénez is the only wine that can be purchased outside the boundaries of the appellation. Virtually all the PX used to refresh the soleras from Jerez comes from Montilla-Moriles. Here the grapes are sun-dried in the so-called 'paseras' ('pasa' is the Spanish word for raisin) for some time between four to 10 days, depending on climatic conditions, then pressed and immediately fortified to nine percent alcohol to avoid the must from starting fermentation; this must is what the wineries in Montilla-Moriles sell and delivers to the wineries in Jerez. This base wine, which has not been fermented yet, is later fortified to 15 percent (sometimes gradually so the alcohol is better integrated), bottled as young sweet PX or put to age in barrel to later feed different soleras of sweet wines. It will end its life as either pure PX or sometimes to obtain the medium and cream styles.



La Cañada Pedro Ximénez Bodegas Pérez Barquero

La Cañada is a rare, non-vintage single vineyard wine. The wine is aged in 500 and 600-Liter American oak barrels for an average of 25 years with the criaderas-solera system.

Reviews & Awards

"Colour: dark mahogany. Nose: complex, dried fruit, patisserie, toasty, caramel, dark chocolate, acetaldehyde, expressive. Palate: sweet, rich, unctuous, powerful, balanced, elegant."

José Peñín, Guía Peñín

96 Points

"The NV La Canada PX is sourced from a vineyard in the Moriles Mountains called Cerro de La Canada, 'the canyon hill' and undergoes oxidative aging in solera and is bottled at an average of 25 years old. It boasts the characteristics of a very old PX, incense, licorice, roasted coffee and the sweetness is nicely compensated by a bitter chocolate touch. What is surprising in such an old wine is the overall sensation of freshness and elegance of fruit, with balsamic flavors of dried herbs, flowers and camphor. A truly elegant sticky."

Luis Gutiérrez, The Wine Advocate

94 Points

"A truly elegant sticky."

The Wine Advocate

The Details

Order Code: 797103

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: White

Grape(s): 100% Pedro Ximénez

Alcohol: 15.0%

Residual Sugar: 445.5 g/L

Acidity: 3.5 g/L

Lot: L-15033

Aging: Solera of minimum 25 years old, aged in 500 and 600-Liter American oak barrels



1955 Oloroso Solera Cincuentenario

Bodegas Pérez Barquero

This is a new release from Pedro Barquero and commemorates the winery's fiftieth anniversary. This Oloroso comes from a solera with an average age of 40 to 50 years old. Only 200 bottles were filled in November 2015; it is the first bottling of Cincuentenario. Each bottle is individually numbered and presented in a handcrafted, individual wooden box.

Reviews & Awards

"The NV 1955 Oloroso Solera Cincuentenario is from this new range of very old wines; it does not reach the extremes of the Solera Fundacional, and is bottled at 21.5% alcohol and with some six grams of sugar, which denotes old age because of concentration. The nose is quite elegant, combining notes of evolution, incense, antique shop with others of more youth, such as dried apricots and the telltale oloroso roasted hazelnuts and varnished oak. The palate is intense and long, with penetrating flavors and a long finish, no doubt lifted by the alcohol. They bottled 200 bottles in late 2015 and plan to do another four bottlings of approximately the same number of bottles, but each label clearly states lot and bottle number."

Luis Gutiérrez, The Wine Advocate

95 Points

The Details

Order Code: 797104

Case Format: 1 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork, Wax Seal

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: Tawny

Grape(s): 100% Pedro Ximénez

Alcohol: 21.5%

Residual Sugar: 6.1/L

Acidity: 8.8 g/L

Lot: Saca 1-2015

Aging: Solera started in 1955 in American oak

Production: 200 Bottles



1955 Palo Cortado Solera Cincuentenario

Bodegas Pérez Barquero

This is a new release from Pedro Barquero and commemorates the winery's fiftieth anniversary. This Palo Cortado comes from a solera with an average age of 40 to 50 years old. Only 200 bottles were filled in November 2015; it is the first bottling of Cincuentenario. Each bottle is individually numbered and presented in a handcrafted, individual wooden box.

Reviews & Awards

*"I guess the market pressure (there's even a documentary film called *El Misterio del Palo Cortado*) made them release the first Palo Cortado I've seen from Pérez Barquero, the NV 1955 Palo Cortado Solera Cincuentenario. The back label explains that the wine started its life as a Fino with a biological phase under flor, so that might be the explanation for a saltier palate than the Oloroso from the same range. These wines are not from 1955 and in fact, they are not vintage wines, they are a multi-vintage blend aged in a solera that hypothetically would have been started around 50 years after the winery was created in 1905, hence the brand name 1955. This is quite similar to the Oloroso, in fact I would have had problems pronouncing it a Palo Cortado, and it would be difficult to say more than that it is a great old oxidative wine with great elegance, concentration and power. The initial bottling is 200 bottles and they plan to do more batches of the same size, always clearly identified on the front label."*

Luis Gutiérrez, The Wine Advocate

95 Points

The Details

Order Code: 797106

Case Format: 1 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork, Wax Seal

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: Tawny

Grape(s): 100% Pedro Ximénez

Alcohol: 22.0%

Residual Sugar: 5.0 g/L

Acidity: 8.6 g/L

Lot: Saca 1-2015

Aging: Solera started in 1955 in American oak

Production: 200 Bottles



1955 Amontillado Solera Cincuentenario

Bodegas Pérez Barquero

This is a new release from Pedro Barquero and commemorates the winery's fiftieth anniversary. This Amontillado comes from a solera with an average age of 40 to 50 years old. Only 200 bottles were filled in November 2015; it is the first bottling of Cincuentenario. Each bottle is individually numbered and presented in a handcrafted, individual wooden box.

Reviews & Awards

"The new range of very old wines, between the Gran Barquero/La Cañada range (25/30 years) and the Soleras Fundacionales (80/90 years), is released with the brand of the winery's 50th birth year; as such, it is called NV 1955 Amontillado Solera Cincuentenario, but they are not wines from 1955 - which is rather confusing. It is a 'solera' of blended vintages and therefore a non-vintage wine averaging perhaps 40-50 years of age. In any case, this is an extraordinary old Amontillado, with great balance between old age and elegance, making it very feminine (yeah, you can kill me now!), perfumed and subtle. The palate is very intense, deeply saline and long, tasty and elegant, with superb balance. They have taken 200 bottles in November 2015 and plan to do a further four sacas of approximately the same volume, and the front labels have both the information about the saca and the bottle number."

Luis Gutiérrez, *The Wine Advocate*

97 Points

The Details

Order Code: 797105

Case Format: 1 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork, Wax Seal

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: Tawny

Grape(s): 100% Pedro Ximénez

Alcohol: 21.5%

Residual Sugar: 4.4 g/L

Acidity: 8.1 g/L

Lot: Saca 1-2015

Aging: Solera started in 1955 in American oak

Production: 200 Bottles



1905 Oloroso Solera Fundacional

Bodegas Pérez Barquero

The generous nature of this type of wine appears to have no bounds. Delicate, elegant, lovely, complex, intense, fleshy, these are wines that are virtual aristocrats, wine-making jewels which, although as in this case within the reach of few, appear eternal and do honourable credit to Pérez Barquero's history and to the history of Montilla and Andalucía's wines in general. Only 1,000 bottles were bottled in January 2016, it was the second release ever; the first 1,000 bottles were released in 2002.

Reviews & Awards

"The NV 1905 Oloroso Solera Fundacional Lot B 2016 is a recent bottling (February 2016) that followed those 1,000 bottles originally filled in 2002. So the old average age of the wine is kept, because so little of it is bottled. We know how extremely old Oloroso can be almost painful, but this feels quite balanced. Obviously old, the greenish border gives it away; it's believed to be around 80 years of average age, and has an expressive nose of noble woods, roasted hazelnuts, incense and balsam, rusty nails, even some savory notes (chicken broth?) and some Sherry brandy. Reading the technical data I found out this has 11.5 grams of residual sugar, I guess from pure concentration and evaporation because of its old age, as there are no signs that it had ever been blended with some sweet wine. In any case, the palate is balanced and you do not feel any sweetness at all, but maybe that little sugar is the secret why it feels gentle rather than harsh. This Lot B is composed of 1,000 numbered bottles."

Luis Gutiérrez, *The Wine Advocate*

97 Points

The Details

Order Code: 791107

Case Format: 1 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork, Wax Seal

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: Tawny

Grape(s): 100% Pedro Ximénez

Alcohol: 22.0%

Residual Sugar: 11.5 g/L

Acidity: 8.7 g/L

Lot: 2016B

Aging: Solera started in 1905 in American oak

Production: 1,000 Bottles



1905 Amontillado Solera Fundacional

Bodegas Pérez Barquero

One of the oldest wines from the winery and on earth, the NV 1905 Amontillado Solera Fundacional is a non-vintage wine, and the year on the label refers to when the solera was initiated. The average age of the wine is extremely high as the saca of wine from those soleras (saca means to take out, and is the word used for when some wine is taken from the solera and bottled) is extremely rare. The wine averages 90 years of age, which means an extreme concentration of aromas, flavours and all other components. Only 1,000 bottles were bottled in January 2016, it was the second release ever; the first 1,000 bottles were released in 2002.

Reviews & Awards

"In any case, this small refreshing of the wine ten years ago (the bottled wine had to be replaced with slightly younger wine from the older criaderas) seems to have done it good, and ironically though a little 'younger' than the previous bottling, it seems more balanced and elegant - especially as it has had plenty of time, some ten years, to blend in the newer wine. The result is astonishing. The nose combines the obvious very old wine characteristics of rusty iron, iodine, varnish, incense and oyster shells with fresher hazelnuts, noble varnished woods and a touch of white pepper. The palate is intense, terribly complex and persistent, but with gobsmacking balance and elegance, while being powerful and very concentrated. Here, time concentrates everything - alcohol, acidity and sugar, but the wine manages to keep good balance in a sort of 'a lot of everything'. I cannot see how to improve this wine (other than perhaps the packaging). This should be virtually indestructible, as it has been slowly oxidized for close to a century, so nothing is going to harm it now."

Luis Gutiérrez, The Wine Advocate

100 Points

The Details

Order Code: 797108

Case Format: 1 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork, Wax Seal

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: Tawny

Grape(s): 100% Pedro Ximénez

Alcohol: 22.0%

Residual Sugar: 5.6 g/L

Acidity: 9.8 g/L

Lot: 2016B

Aging: Solera started in 1905 in American oak

Production: 1,000 Bottles



1905 Pedro Ximénez Solera Fundacional

Bodegas Pérez Barquero

One of the best PXs in Andalucía and undoubtedly one of the best sweet wines in the world. A wine-making jewel, that keeps alive history, tradition, passion and sincerity, and which demonstrates the quality of these exceptional, age-old soleras maintained by this great Montilla winery. With the passing of decades, the average age is 90 years, the wine has obtained an unequalled concentration and offers profound, elegant aromas of raisiny fruit mingling with notes of coffee, cocoa, exotic wood, exhibiting great structure and persistence on the palate, and almost imperceptibly touched by alcohol. Only 1,000 bottles were bottled in January 2016, it was the second release ever; the first 1,000 bottles were released in 2002.

Reviews & Awards

"The NV 1905 Pedro Ximénez Solera Fundacional Lot B 2016 is nothing short of spectacular. Black, opaque, dense and thick as (used) motor oil, it just tints the glass and sticks to its sides with brown chocolate-colored tears and a complex nose full of spices (clove, nutmeg), tobacco, balsamic aromas (old furniture, incense, wet ebony wood) and a core of bitter Belgian chocolate from the best chocolatiers you can think of (and I can think of Pierre Marcolini!). There is something reminiscent of the old traditional acetos from Módena, from that long aging in wood (it's around 80/90 years of average age) with a dense palate that is not that sweet after all, and even has a savory (cracked peppercorns), tasty component that makes it very complete - a dessert on its own. It has balance within its powerful and concentrated style, which is the key to greatness here. This is 11.5% alcohol, which greatly contributes to its harmony and balance. You would never guess the 525 grams of sugar it has; the acidity is also concentrated, reaching the 6.13 grams (measured in tartaric acid). This will keep forever, even when you crack the bottle open."

Luis Gutiérrez, The Wine Advocate

99 Points

The Details

Order Code: 797109

Case Format: 1 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork, Wax Seal

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: Tawny

Grape(s): 100% Pedro Ximénez

Alcohol: 11.5%

Residual Sugar: 525.5 g/L

Acidity: 6.1 g/L

Lot: 2016B

Aging: Solera started in 1905 in American oak

Production: 1,000 Bottles

"This is a peculiar winery, a little eccentric and unusual, a family affair created in 1922 although their roots can be traced back to the 19th century. The winery is located inside an old electricity plant, in the heart of the Montilla-Moriles appellation and directed by collector, inventor and entrepreneur Antonio Sanchez."

The Wine Advocate



Bodegas Toro Albalá

Montilla-Moriles

Bodegas Toro Albalá is the world's foremost producer of vintage-dated Pedro Ximénez. With access to some of the finest vineyards in the Montilla-Moriles appellation and some of the world's oldest wine-stock in barrel, Toro Albalá is the only true specialist in single vintage Pedro Ximénez. In addition to their highly sought-after sweet wines, Toro Albalá also produces impeccably made Finos, Olorosos and Amontillados which are all exclusively Pedro Ximénez-based wines.

In its early days, starting from 1844, Toro Albalá was mostly focused on the production of Fino-styled wines but with the arrival of José María Toro Albalá in 1922, this all changed. With a reputation for being somewhat unconventional, José's first order of business was to restore the former electric power station of Aguilar de la Frontera, and transform the 14,000m² power plant into a winery and aging cellar. José María was an innovator, far ahead of his time; amongst other things, he developed Toro Albalá's now-famous wooden labels as well as his own patented invention called 'Trapped Air', a novel approach to the problem of conserving wine in perfect condition. Toro Albalá's current owner, Antonio Sánchez Romero, has invested heavily in the latest technologies to ensure maximum control at every stage of the winemaking and ageing process.

Toro Albalá's vineyards in Aguilar de la Frontera and Moriles are dedicated exclusively to the cultivation of Pedro Ximénez vines, which are planted in the region's famous chalky-white Albariza soils, the very same soils for which Sherry is so famous. The grapes from their oldest bush-vines are destined for the sweet vintage wines, whereas the newer, wire-trained vineyards, which provide fresher fruit with brighter acids, are reserved for the production of Toro Albalá's dry wine styles. The winery currently holds approximately 6,000 barrels filled with wine, some of which contain the oldest wines available in Andalucía and dating back to the mid-1800s.

Eléctrico Fino En Bombilla 3 Fases

Bodegas Toro Albalá

This wine is called Eléctrico to commemorate the location of the winery; Bodegas Toro Albalá is located in the former electric power station of Aguilar de la Frontera. In 1922, José María Toro Albalá had the 14,000m² decommissioned power plant fully restored and transformed into a winery and cellar. The winery also houses two museums; one is filled with old artifacts and tools found throughout the area over decades and one museum with an incredible collection of old wine books containing some 3,000 volumes.

Reviews & Awards

"Not your usual Palomino-Fino, this Eléctrico Fino displays primary notes of apple cider and freshly baked, yeasty white bread. Further down, there are light metallic and mineral notes, as well as salted almonds. In the background there is also a light spiciness as well as some typical coastal smells like silty sand and seaweed; a faint note of liquorice root can be detected. Dry, medium-bodied with aromas of green apple and apricot, it evolves to a fairly zesty, slightly bitter citrus profile with salty notes. Fresh finish"

Christopher Stewart Tasting Notes

The Details

Order Code: 718696

Case Format: 6 x 75cl

Packaging: Cardboard Case with Individual Cardboard Box

Closure: Natural Cork

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: White

Grape(s): 100% Pedro Ximénez

Alcohol: 15.0%

Residual Sugar: 0.0 g/L

Acidity: 3.5 g/L

Aging: 8-10 Years under floor in American oak



Marqués De Poley Amontillado Solera 1922

Bodegas Toro Albalá

Like all of Toro Albalá's wines, this Amontillado is made from 100% Pedro Ximénez grapes. While the Solera was started in 1922, the average age of the wine when bottled is 30 -35 years old, with a minimum age of 25 years old. The wine is non-fortified because the grape sugars at harvest time, combined with the length of ageing, results in the natural high alcohol in the wine.

Reviews & Awards

"The soft texture of this Amontillado, along with a subtle sweetness, converts it into an approachable wine, seemingly easy to understand. With air, the complexity of its flavors appears, bringing in notes of green olives and salted nuts that contrast the caramelized finish. Not at all tiring, on the contrary, this invites another sip. For smoked trout."

Wine & Spirits Magazine

92 Points

"The NV Amontillado Viejísimo Solera 1922 Marques De Poley, produced from Pedro Ximénez grapes aged in a solera of old American oak barrels under flor and later put through oxidative aging. It wears a medium amber color with green edges denoting old age (around 35 years) and a creamy nose of sweet hazelnuts, spices and a touch of smoke. Medium-bodied, with lively acidity and pungent flavors, it ends with an intense, bitter finish."

Luis Gutiérrez, The Wine Advocate

90 Points

"Potent, woody and on the heavy side, with char, maple and nutty caramel aromas. The palate is big, concentrated and balanced, with intense nut, butter and dried citrus flavors. Rich and weighty on the finish, with toffee and toasted nut flavors to ponder."

Michael Schachner, Wine Enthusiast

90 Points

The Details

Order Code: 711154

Case Format: 12 x 50cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: White

Grape(s): 100% Pedro Ximénez

Alcohol: 21.0%

Residual Sugar: 0.0 g/L

Acidity: 7.4 g/L

Aging: 35 Years in Criaderas/Solera in American oak



Marqués De Poley Amontillado Selección 1951

Bodegas Toro Albalá

Every year, Bodegas Toro Albalá releases small batches of old, vintage-dated, sweet Pedro Ximénez wines, which are released in no particular chronological order. Occasionally, the winery releases single-vintage Amontillados from exceptional vintages. Like any true Amontillado, this wine started its life as a Fino but after which the flor is allowed to die off slowly, and the exposure to oxygen transforms it into an Amontillado. In exceptional vintages, the wine is kept in single barrel to be released as a single-vintage wine.

Reviews & Awards

"My favorite of the two Amontillados is the 1951 Amontillado Selección a rare, single-vintage Amontillado produced with Pedro Ximénez grapes as is the norm in Montilla-Moriles. It's a bright mahogany color with an amber-green tint that reveals pharmaceutical notes and balsamic, with roasted, charred aromas and a sweetish palate that retains the sharpness expected in this kind of wine. It is lacking a bit in the mid-palate before ending with a slightly bitter, tarry finish. This is completely different to an Amontillado from Jerez."

Luis Gutiérrez, The Wine Advocate

95 Points

The Details

Order Code: 710172

Case Format: 6 x 75cl

Packaging: Original Wooden Case with Individual Cardboard Boxes

Closure: Natural Cork, Wax Seal

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: White

Grape(s): 100% Pedro Ximénez

Alcohol: 21.0%

Residual Sugar: 0.0 g/L

Acidity: 7.4 g/L

Bottled: March 2011

Aging: 60 Years in American Oak

Production: 4,650 Bottles



Amontillado Convento Selección 1971

Bodegas Toro Albalá

Every year, Bodegas Toro Albalá releases small batches of old, vintage-dated, sweet Pedro Ximénez wines, which are released in no particular chronological order. Occasionally, the winery releases single-vintage Amontillados from exceptional vintages. Like any true Amontillado, this wine started its life as a Fino but after which the floor is allowed to die off slowly, and the exposure to oxygen transforms it into an Amontillado. In exceptional vintages, the wine is kept in single barrel to be released as a single-vintage wine.

Reviews & Awards

"This is a wine that was sold some time ago, but some of it remains in the market (I bought some bottles!), so I opted for including it here just for reference. I'm talking about the 1971 Amontillado Viejísimo, a single-vintage Amontillado with strong balsamic aromas, varnish, tar, hazelnuts, some roasted, charred notes and slight chemical aromas; the roasted, charred notes develop more with time. The palate has some sweetness that makes it round and approachable before the slightly bittersweet finish."

Luis Gutiérrez, The Wine Advocate

94 Points

The Details

Order Code: 710171

Case Format: 1 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork, Wax Seal

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: White

Grape(s): 100% Pedro Ximénez

Alcohol: 21.0%

Residual Sugar: 0.0 g/L

Acidity: 7.3 g/L

Bottled: June 2009

Aging: 38 Years in American Oak

Production: 975 Bottles



Don PX 2012

Bodegas Toro Albalá

Don PX is a young sweet wine, made with the must of raisiny grapes dried out in the sun, obtained by means of a hydraulic press, with partial fermentation and the subsequent addition of an amount of top quality wine alcohol. A young fortified wine, without oak ageing, sweet, generously rich and offering plenty of sensations, high density; it rests for a minimum of 12 months in stainless steel tanks and is bottled unfiltered, which means that sediment may occur over time.

Reviews & Awards

"A young, sweet, single-vintage Pedro Ximénez, the 2012 Don PX, was aged in stainless steel vats for two years and was bottled with 450 grams of residual sugar and 17% alcohol. This is extremely dense and sweet, exuberant with aromas of sugar cane, dates and golden raisins and an extremely sweet, dense palate with flavors of raisins and lowish acidity. I prefer these young wines in their initial, more exuberant phase but once they lose their youthful character they will keep in bottle forever given the high alcohol and sugar."

Luis Gutiérrez, The Wine Advocate

89 Points

The Details

Order Code: 710959

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: Amber

Grape(s): 100% Pedro Ximénez

Alcohol: 17.0%

Residual Sugar: 460 g/L

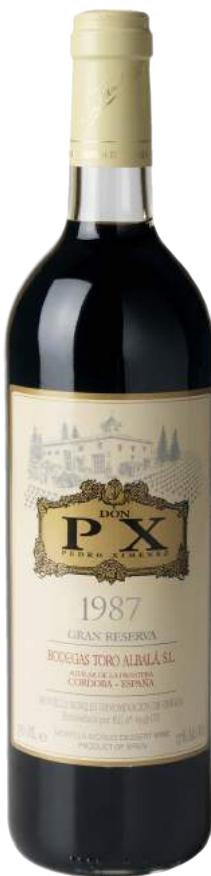
Acidity: 2.7 g/L

Bottled: June 2014

Aging: 2 Years in Steel Tank

Production: 80,000 Bottles

Available Vintages: 2010



Don PX Gran Reserva 1987

Bodegas Toro Albalá

Every year, Bodegas Toro Albalá releases small batches of old, vintage-dated, sweet Pedro Ximénez wines, which are released in no particular chronological order. The winery reserves select lots of their best vintage wines for the Gran Reserva label. These unusually rich Pedro Ximénez wines are destined for a very long aging in oak barrels. After filling and sealing, these barrels are left for decades in their single-vintage state. It's during this slow maturation that the wines undertake their delicious, savoury, rancio transformation (though controlled exposure to oxygen) which brings a kind of nutty, iodine character that infinitely complexes the wine but also gives it added freshness. Naturally, as the wines concentrate in flavour and texture, the colour darkens and mouth-feel develops accordingly. After a minimum of 25 years in barrel, vintages are selected for release only when they have attained these classic hallmarks of aged PX.

Reviews & Awards

"These wines are almost indestructible, so the drinking windows are mostly academic. This showcases the classical aromas and palate of an old PX from Montilla, strong notes of dark chocolate, dried figs and plums, raisins and sweet spices; the dense, thick and persistent palate where the 380 grams of unfermented sugar are not noticeable, as they are balanced by good acidity that also gets concentrated by age. This is probably the densest of all the wines I tasted today, and there is a distinct, perfumed, almost floral note here (is it violet pastille?), which makes it extremely attractive. It's also the most drinkable of all these old vintages, very balanced within its sweet profile, with marked flavors (also licorice and black olives) that stay in your mouth for one minute. Exotic and exuberant. This is incredibly young and lively, and very good value for the age and quality it delivers."

Luis Gutiérrez, The Wine Advocate

94 Points

The Details

Order Code: 711987

Case Format: 6 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: Black

Grape(s): 100% Pedro Ximénez

Alcohol: 16.5%

Residual Sugar: 380 g/L

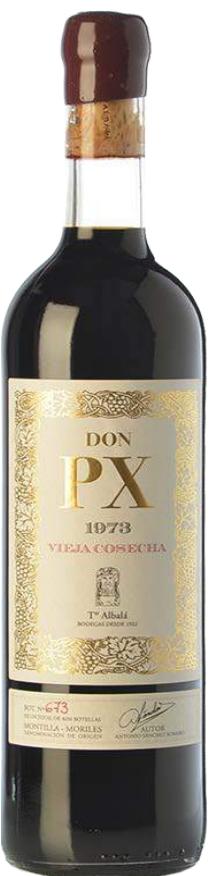
Acidity: 4.4 g/L

Bottled: September 2015

Aging: 28 Years in American Oak

Production: 39,000 Bottles

Available Vintages: 1983, 1982, 1979



Don PX Vieja Cosecha 1973

Bodegas Toro Albalá

Every year, Bodegas Toro Albalá releases small batches of old, vintage-dated, sweet Pedro Ximénez wines, which are released in no particular chronological order. A new line called 'Don PX Cosecha Vieja' was introduced in 2016, which is a signature series from current owner Antonia Sánchez Romero.

Reviews & Awards

"The 1973 Don PX Selección is part of a new range of more accessible old wines, not as extreme as the Convento or Convento Selección ranges of extremely old wines. This is slightly lighter in the palate with a little less sugar, some 320 grams per liter. The vineyards that produced these grapes do not exist today; they were on very soft marls soils. The dehydrated grapes fermented between 3% and 9% and then the wine was fortified and today bottled at 17%. It's somehow reminiscent of the 1987, very perfumed and aromatic, a little exotic, with even some minty notes. There are 16,000 liters of this wine, which is available in bottles and magnums. The palate is very concentrated, round, with an oily texture that fills your mouth. This is more elegant, but at the same time it's not as fresh as the 1987."

Luis Gutiérrez, The Wine Advocate

95 Points

The Details

Order Code: 711973

Case Format: 6 x 75cl

Packaging: Original Wooden Case with Individual Cardboard Box

Closure: Natural Cork

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: Black

Grape(s): 100% Pedro Ximénez

Alcohol: 17.0%

Residual Sugar: 406 g/L

Acidity: 3.4 g/L

Bottled: June 2015

Aging: 42 Years in American Oak

Production: 20,000 Bottles



Don PX Selección 1968

Bodegas Toro Albalá

Every year, Bodegas Toro Albalá releases small batches of old, vintage-dated, sweet Pedro Ximénez wines, which are released in no particular chronological order. The flagship wine is called 'Don PX Convento Selección', a wine which is selected from barrels that were produced by the first and second generation of Toro Albalá's winemakers; these are usually aged for 60 years or longer. This is followed by the 'Don PX Selección' line, which was produced by the third generation.

Reviews & Awards

"Going up the ladder of age, concentration, complexity (and price), the 1968 Don PX Selección aged in American oak butts for some 47 years before bottling, and was never blended with any other vintage. The wine has 340 grams of unfermented sugar and higher acidity given its age, as evaporation in barrel concentrates everything. This is somehow less dense and more pungent than the other old sweet wines, with more spices, lots of cinnamon and cocoa powder. It's more fluid, somehow lighter, and with some notes reminiscent of oloroso and even amontillado."

Luis Gutiérrez, The Wine Advocate

94 Points

The Details

Order Code: 710969

Case Format: 6 x 75cl

Packaging: Original Wooden Case with Individual Cardboard Box

Closure: Natural Cork

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: Black

Grape(s): 100% Pedro Ximénez

Alcohol: 17.0%

Residual Sugar: 348 g/L

Acidity: 4.5 g/L

Bottled: June 2015

Aging: 47 Years in American Oak

Production: 3,450 Bottles

Available Vintages: 1969, 1968, 1965, 1965 Magnum (1.5L), 1965 Double Magnum (3.0L), 1965 Imperial (6.0L), 1962, 1949



Don PX Selección 1949

Bodegas Toro Albalá

Every year, Bodegas Toro Albalá releases small batches of old, vintage-dated, sweet Pedro Ximénez wines, which are released in no particular chronological order. The flagship wine is called 'Don PX Convento Selección', a wine which is selected from barrels that were produced by the first and second generation of Toro Albalá's winemakers; these are usually aged for 60 years or longer. This is followed by the 'Don PX Selección' line, which was produced by the third generation.

Reviews & Awards

"The 1949 Don PX Reserva Especial differs from the other old wines from the winery as it is less dark, it even has a (very dark) translucent tone compared with the others, maybe because it has 2% more alcohol. It feels incredibly elegant and balanced, fresher in comparison than the beasts from 1962 and 1946, medicinal, full of spicy notes of cinnamon, cloves, a touch of ash, and the smell of an antique shop. The palate is fluid, sweet and fresh. Putting a drinking window to these wines feels a bit silly. You should drink it whenever you have the occasion."

Luis Gutiérrez, The Wine Advocate

97 Points

The Details

Order Code: 714956

Case Format: 6 x 75cl

Packaging: Original Wooden Case with Individual Cardboard Box

Closure: Natural Cork

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: Black

Grape(s): 100% Pedro Ximénez

Alcohol: 19.0%

Residual Sugar: 222 g/L

Acidity: 5.8 g/L

Bottled: September 2011

Aging: 62 Years in American Oak

Production: 1,750 Bottles

Available Vintages: 1969, 1968, 1965, 1965 Magnum (1.5L), 1965 Double Magnum (3.0L), 1965 Imperial (6.0L), 1962, 1949



Don PX Convento Selección 1955

Bodegas Toro Albalá

Every year, Bodegas Toro Albalá releases small batches of old, vintage-dated, sweet Pedro Ximénez wines, which are released in no particular chronological order. The flagship wine is called 'Don PX Convento Selección', a wine which is selected from barrels that were produced by the first and second generation of Toro Albalá's winemakers; these are usually aged for 60 years or longer. This 1955 vintage was bottled in September 2014 and was aged for 59 years in American oak.

Reviews & Awards

"The 1955 Don PX Convento Selección was bottled in September 2014 and it had been aged slowly in very old American oak barrels and getting thick and concentrated through evaporation. It's 320 grams of sugar are (partially) compensated by 6.5 grams of acidity. It has a nose and palate of chocolate-covered candied orange, spices, molasses. I'd say the dominant aromas in the nose are dark chocolate. It's very dense, developing notes of very concentrated licorice and balsamic, mint, camphor and evolving notes of petrol with time. Complex, rare and unique."

Luis Gutiérrez, The Wine Advocate

98 Points

The Details

Order Code: 710160

Case Format: 1 x 75cl

Packaging: Original Wooden Case, Sample Bottle

Closure: Natural Cork, Wax Seal

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: Black

Grape(s): 100% Pedro Ximénez

Alcohol: 16.5%

Residual Sugar: 346 g/L

Acidity: 5.3 g/L

Bottled: September 2014

Aging: 59 Years in American oak

Production: 10,400 Bottles

Available in: Magnum (1.5L), Double Magnum (3.0L), Imperial (6.0L)



Don PX Convento Selección 1946

Bodegas Toro Albalá

A wine of legendary status, Toro Albalá's Don PX Convento Selección 1946 is a heavenly elixir produced from Pedro Ximénez grapes, harvested just one year after World War II. It is an unctuously sweet wine made from grapes that were dried in the sun for two weeks, a process called 'soleo', before being pressed and partially fermented. The remaining grape must was then processed into a grape spirit and added into the partially fermented wine. The wine was bottled in September 2011, after aging in 100 to 150-year-old large American oak barrels for 65 years.

Reviews & Awards

"This is an extreme wine; my first descriptor was ultra-mega-super concentrated. It is unbelievably powerful, both in the nose and the palate, full of umami, with sweet cinnamon, Christmas cake, camphor, petrol, lemongrass, Belgian chocolate and butter. Incredibly complex and rich, sweet, balanced and smooth in the palate, it is both very sweet and somehow salty, and with time it develops a black olive note. It combines the texture of the 1962 and the elegance of the 1949. It is as decadent as it gets. 825 bottles were produced. This wine will survive all of us. These wines are kept for generations and offered in very small quantities, but it's amazing that you can still buy and drink something so old, and I'm even tempted to say that it might represent good value for what it is. A real tour de force sweet wine."

Luis Gutiérrez, The Wine Advocate

100 Points

The Details

Order Code: 710055

Case Format: 1 x 75cl

Packaging: Original Wooden Case, Sample Bottle

Closure: Natural Cork, Wax Seal

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: Black

Grape(s): 100% Pedro Ximénez

Alcohol: 17.0%

Residual Sugar: 295 g/L

Acidity: 3.8 g/L

Bottled: September 2011

Aging: 65 Years in American oak

Production: 13,200 Bottles

Available in: Magnum (1.5L)



Don PX Convento Selección 1931

Bodegas Toro Albalá

Every year, Bodegas Toro Albalá releases small batches of old, vintage-dated, sweet Pedro Ximénez wines, which are released in no particular chronological order. The flagship wine is called 'Don PX Convento Selección', a wine which is selected from barrels that were produced by the first and second generation of Toro Albalá's winemakers; these are usually aged for 60 years or longer. This 1931 vintage was bottled in June 2015 and was aged for 85 years in American oak.

Reviews & Awards

"If someone told you they kept a wine for 84 years in barrel before bottling, you'd think they are nuts, right? Well, that's what the folks at Toro Albalá in Aguilar de la Frontera - part of the Montilla Moriles appellation - did with their 1931 Don PX Convento Selección. This is part of what they call 'vinos olvidados,' which means 'forgotten wines.' The border is amber, with green tints that denote very old age. Such old age provides an array of unusual aromas and flavors, including iodine and salt that compensate the sweetness (403 grams) and even the alcohol (18%). It's terribly balsamic, with notes of dry herbs and spices, cigar ash, carob beans (algarrobas), incense and noble woods. The palate is very, very sweet and concentrated, unctuous, dense, with a chewy texture. This goes beyond a glass of wine, a drop of it is like having a piece of cake. I don't think this reaches the complexity and depth of the 1946, which remains the benchmark for these old sweet PX, but it's truly terrific!"

Luis Gutiérrez, The Wine Advocate

98 Points

The Details

Order Code: 711931

Case Format: 1 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork, Wax Seal

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: Black

Grape(s): 100% Pedro Ximénez

Alcohol: 17.0%

Residual Sugar: 403 g/L

Acidity: 4.6 g/L

Bottled: June 2015

Aging: 85 Years in American oak

Production: 9,650 Bottles



Don PX Convento Selección 1929

Bodegas Toro Albalá

The attention to detail for the 'Don PX Convento Selección' line really shows the winery's commitment to the pursuit of perfection; it takes 22 steps to produce a single bottle, and one individual assembles no more than a few full cases each day. After decades of aging in barrel, wood burn-engraved, hand-numbered, wooden labels are wrapped snug around each bottle, which is further adorned by functional tin, leather and wax decorations and capped-off with a triple-waxed seal. Bottles are wrapped in branded tissue paper and a small sample bottle, each with its own mini-cork and wax seal, is attached to the neck with a gold-coloured wire. The bottles are placed in handmade, fine oak boxes with each sliding lid also wood burn-engraved and hand-numbered. This 1929 vintage was bottled in November 2014 and was aged for 85 years in American oak.

Reviews & Awards

"The extreme 1929 Don PX Convento Selección is a thick, dense and unusual, rare sweet beast. It is very dark with a green border, dense, oily and serious full-bodied palate with the profile of a PX from Jerez. With 500 grams of residual sugar per liter, it is a little monolithic, a little heavy and not so easy to drink. Still it is an impressive, very sweet wine that is really unique."

Luis Gutiérrez, The Wine Advocate

95 Points

The Details

Order Code: 710155

Case Format: 1 x 75cl

Packaging: Original Wooden Case

Closure: Natural Cork, Wax Seal

Region: Andalucía

Appellation: DO Montilla-Moriles

Colour: Black

Grape(s): 100% Pedro Ximénez

Alcohol: 18.0%

Residual Sugar: 478 g/L

Acidity: 5.7 g/L

Bottled: November 2014

Aging: 85 Years in American oak

Production: 6,200 Bottles

Available in: Magnum (1.5L), Double Magnum (3.0L), Imperial (6.0L)

"This pioneering project of the Ordóñez family in Málaga reflects the visionary aspects of Jorge Ordóñez. Jorge is behind this project, but one should not discount the influence and consulting work of Gerhart Kracher, a member of Austria's well-known Kracher family. These amazing wines must be tasted to be believed."

Robert Parker, The Wine Advocate

Jorge Ordóñez & Co.

Málaga

Jorge Ordóñez & Co. is the result of a shared passion between Jorge Ordóñez, who was born and raised in Málaga, and the late Alois Kracher, who passed away in 2007, and was renowned for his noble sweet wines from Burgenland in Austria. Alois was succeeded by his son Gerhard, who also took over his position with Jorge Ordóñez & Co. The winery is located in the municipality of Almáchar, in the Province of Málaga, within the Autonomous Region of Andalucía in southern Spain.

It was always Jorge's dream to restore Málaga (his birthplace) to its former glory and with Jorge Ordóñez & Co., he became the first in Málaga to make a non-fortified sweet wine, and also the first to make a fully dry Moscatel. The wines are all made from the Moscatel de Alejandría grapes in the geographical area of La Axarquia, in the mountains or 'sierras' that run parallel to the Mediterranean Sea, not far from the city of Málaga.

The vineyards are situated on partially decomposed red slate intermingled with white quartz. The scant topsoil is punctuated by outcroppings of the mother rock. The soil makes cultivation very difficult here, and labour is very intense due to the steep 40 to 60-degree inclines. The vineyards are non-terraced and are planted over 400 meters above sea level. Mechanical work is impossible due to the crumbly slate and steep mountainsides. The thin topsoil forces the vines to develop roots deep into mother rock as they search for moisture, which also contributes to the distinct minerality found in the grapes they produce. The vines in Jorge Ordóñez & Co.'s vineyards range from 40 years old to well over 100 years old, the average being 70 years old, and each of these vines yields less than one kilogram of grapes. The vines are grown employing organic techniques, and all work is done by hand using ancient hoes called azadones. The vines are treated minimally with copper sulfate, and fertilized organically. The grapes are hand harvested in small 10-kilogram boxes to prevent bruising and oxidation. The grapes are then transported to the winery on donkeys or mules because of the difficult terrain, the animals also provide the manure that is used to fertilize the vines.

Nº1 Selección Especial 2015

Jorge Ordóñez & Co.

Jorge Ordóñez & CO.'s Selección Especial is a late harvest wine made from Moscatel vines that are over 40 years old. The mountainside vineyards are located in Axarquia between 400 to 750 meters in elevation. Grapes are hand harvested into small 8 to 10-kilogram boxes and carefully sorted on a triage table, pressed, and fermented in stainless steel. Unlike many sweet wines from this area, the alcohol is a result of fermentation only; there is no added alcohol. Fermentation is arrested by cooling the tank once the desired level of alcohol is reached. The residual sugar is 140 grams per liter; it takes four kilograms of grapes to make one 375-milliliter bottle of Selección Especial.

Reviews & Awards

"The 2015 Selección Especial (#1) comes from the steep slate mountain vineyards of Málaga, where the yields range from 0.36 to 0.40 tons of fruit per acre, all of it Muscat from the clone known as Muscat de Alexandria. This wine spent eight months on its lees in stainless steel, and takes nearly 4 kilos of grapes to make one 375ml bottle. It has a light color and an extraordinary fragrant nose of exotic fruits and spring flowers followed by a zesty, light, but intense Muscat. The real challenge is what to compare this wine with. For my part, drinking it by itself as an aperitif, or at the end of a meal, seems the correct way to treat this complex, very intriguing and historic, slightly sweet wine. The candied fruit character and bright acidity balances out the wine's sweetness. So there is nothing cloying or heavy about it."

Robert Parker, The Wine Advocate

91 Points

The Details

Order Code: 710062

Case Format: 6 x 38cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Andalucía

Appellation: DO Málaga

Colour: White

Grape(s): 100% Muscat of Alexandria

Alcohol: 10.0%

Residual Sugar: 140 g/L

Acidity: 6.3 g/L

Aging: 8 Months sur lie in stainless steel tanks





N°2 Victoria 2015

Jorge Ordóñez & Co.

Jorge Ordóñez & CO.'s Victoria is made from 50+ year-old vineyards. Only the vines from the top 20 to 30 rows of the mountainside vineyards are used; yields are extremely low. Grapes are hand harvested into small 8 to 10-kilogram boxes and carefully sorted on a triage table and only the healthiest, most mature bunches, are placed in flat, single-layer perforated drying boxes. The grapes are aged in the interior of the winery with the windows and doors open to gently dry them with warm breezes. During the drying process the flats are constantly inspected for disease and rot and are rotated for uniformity. This process usually lasts about two months until the grapes become raisins, after which the bunches are cooled to 14 degrees Celsius before being pressed and fermented in small stainless steel tanks. Once the fermenting wine reaches 13 percent alcohol, it is cooled and the fermentation is stopped at a residual sugar level of 258 grams per liter. It takes seven kilograms of grapes to make one 375-milliliter bottle.

Reviews & Awards

"The other cuvée, the 2015 Victoria (#2), requires 5 kilos of Muscat de Alexandria for one 375ml bottle! The wine is a gorgeous, honeyed, exotic, moderately sweet wine with fabulous acidity and plenty of floral notes. It is extremely voluptuous with high residual sugar, but that doesn't appear significant when balanced out by the natural acidity that comes with the terroir and these grapes. It is a tour de force best consumed over the next few years."

Robert Parker, *The Wine Advocate*

95 Points

The Details

Order Code: 710063

Case Format: 6 x 38cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Andalucía

Appellation: DO Málaga

Colour: White

Grape(s): 100% Muscat of Alexandria

Aging Potential: 2030

Alcohol: 13.0%

Residual Sugar: 258 g/L

Acidity: 6.5 g/L

Aging: 8 Months sur lie in stainless steel tanks



N°3 Old Vines 2010

Jorge Ordóñez & Co.

Jorge Ordóñez & CO.'s Viñas Viejas is made from 80 to 100-year-old vineyards. The hand-harvested grapes are sent to a triage table where only the healthiest and most uniform bunches are selected for the drying process. The single-layer perforated drying trays are moved to the interior of the winery, away from the blazing sun. Warm breezes that flow through the open doors and windows of the winery slowly and uniformly dry the grapes. After the two months of drying, bunches are reviewed on a second triage table. Only the finest grapes are pressed and then fermented in large French oak barrels. When the wine has achieved the optimum alcohol level the wine is cooled and fermentation stopped at a residual sugar level of 250 grams per liter. The sugar level is similar to Victoria but because of the fruit concentration and barrel fermentation the results are quite different. It takes about 10 kilograms of grapes for each 375-milliliter bottle.

Reviews & Awards

"Bright copper color. Smoky, ginger-accented orange marmalade, apricot nectar and floral aromas. Oily, palate-coating pit fruit and bitter orange flavors show intense sweetness leavened by juicy acidity. Round and seamless in texture, with excellent finishing power and sweet, smoky persistence. This exotic wine competes with best sweet, fortified of Australia for sheer decadence, but it isn't fortified."

Josh Raynolds, *Vinous Antonio Galloni*

94 Points

The Details

Order Code: 710064

Case Format: 6 x 38cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Andalucía

Appellation: DO Málaga

Colour: White

Grape(s): 100% Muscat of Alexandria

Alcohol: 13.0%

Residual Sugar: 355 g/L

Acidity: 11.7 g/L

Aging: 8 Months sur lie in 600-Liter French oak barrels

Production: 1,300 bottles

Available Vintages: 2005



N°4 Esencia 2011

Jorge Ordóñez & Co.

Jorge Ordóñez & CO.'s Esencia is made from overripe bunches from the oldest vines which are over 100 years old. A truly unique grape elixir that is not recognized by the Málaga DO as wine; it is in fact labeled as "partially fermented must". Grapes are hand-harvested into 10-kilogram boxes, carefully selected, and laid to rest in perforated drying boxes for 1.5 to 2.5 months. The slow drying process results in uniformly dry healthy raisins. Before pressing the raisins are macerated with No°3 Old Vines to create liquid so the raisins can be pressed. The must is fermented and aged in large format French oak barrels for two years. It takes an unbelievable 30+ kilograms of grapes to make just one 375-milliliter bottle.

Reviews & Awards

"I'm told you need 30 to 35 kilos of grapes to produce one bottle! It has an explosive, exotic nose mixing aromas of white flowers, bay leaf, Mediterranean herbs, evaporated milk, dried apricots and caramelized peach. The palate is sweet and dense, but at the same time it feels light, subtle and complex. The difference with the Old Vines is only the grape selection and the maceration with the must, and I wonder if that's what adds the extra dimension in complexity. A sweet elixir, truly an essence of Moscatel, which should be eternal. Only 1,022 375-ml bottles were produced."

Robert Parker, The Wine Advocate

96 Points

The Details

Order Code: 710065

Case Format: 6 x 38cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Andalucía

Appellation: DO Málaga

Colour: White

Grape(s): 100% Muscat of Alexandria

Alcohol: 7.5%

Residual Sugar: 390 g/L

Acidity: 7.3 g/L

Aging: 24 Months sur lie in 600-Liter French oak barrels

Production: 1,022 bottles

"In 2004, Spanish wine importer Jorge Ordóñez, born and raised in Málaga, created a joint-venture with the Kracher family from Austria, experts in sweet wines, to produce a full range of Moscatel wines from the La Axarquía vineyards very close to Málaga city. They own 12 hectares of slope vineyards on slate and quartz soils, mostly old vines located at an altitude of 500 to 900 meters. The vineyards are all on slopes, never flat, as the sun would burn them, and they dry the grapes close to the vineyards, not the winery, as in the high-altitude zones the wind is always blowing and keeps the grapes healthy. As you can guess, to produce a range from dry to very sweet wines they do up to six harvests in a single vintage!"

Luis Gutiérrez, The Wine Advocate

"De Muller was created in 1851. They might be better known by their Mas wine and as suppliers of the Vatican, but I asked to taste the traditional rancio and fortified wines, all of them from a mixture of vintages in the solera system that were outstanding. I was not surprised because I already knew them."

Luis Gutiérrez, The Wine Advocate

De Muller

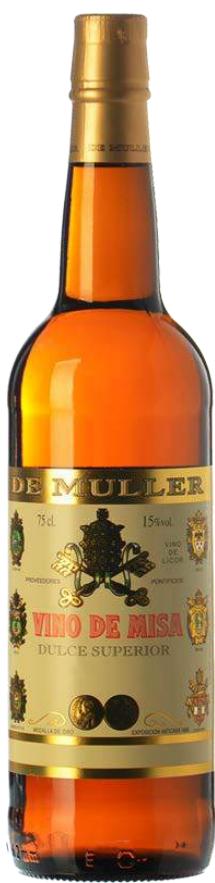
Catalunya

The De Muller winery was founded in 1851 by Don Auguste de Muller, who realized the incredible potential the Tarragona region had to offer. For four generations, the company belonged to the De Muller family who became a pioneer of the region. In July 1904, during his visit to De Muller, King Alfonso XIII bestowed upon the company the honour of 'Suppliers of the Royal House', and offered the privilege to use the coat of the royal arms on invoices and labels. In 1925, De Muller installed the first cooling chamber in Spain, which was used to preserve their mass wine; De Muller was supplier of altar wine (Vino de Misa) to the Vatican from the time of Pope Pius X until Pope John XXIII.

Since 1995, De Muller has belonged to the Martorell family and produces an extensive range of high quality dry, sparkling, sweet, fortified and aromatized wines from three Catalan appellations: DO Tarragona, DO Terra Alta (where the company continues to make the renowned altar wine which made it famous) and the famous DOC Priorat.

De Muller consists of ten properties spread throughout Catalunya, but their main winery, Mass de Valls, is located in Reus. This property was established in 1996 and is furnished with ultra-modern winemaking equipment, giant stainless steel tanks, casks and vats of American and French oak, as well as a massive collection of oak barrels. It is surrounded by 150 hectares of their own vineyards where they grow a wide range of local and international grape varieties. De Muller's property in Priorat, Mas de les Pusses, produces an excellent range of well-priced, top quality wines from Spain's most expensive region.

While the winery produces a stunning range of products in all price categories, their most famous products, besides their mass wine, are their extremely limited and very old Soleras, dating back to 1851, the very year De Muller was established. Only a few hundred bottles are tapped each year from these ancient Soleras.



Vino De Misa Dulce Superior NV

De Muller

Over 140 years of clerical confidence endorses the quality of this sacramental wine. It is a sweet wine that hails from a dry sunny climate which guarantees it a good dose of sugar. This is a wine meant for church ceremonial purposes but it can also be served with all sorts of pastries, cakes and biscuits, or dried fruits and nuts.

Reviews & Awards

"Colour: bright golden. Nose: saline, iodine notes, dry nuts, varnish, acetaldehyde, powerful. Palate: fine bitter notes, spirituous, long, powerful, balanced."

José Peñin, Guía Peñin

91 Points

"Once more the traditional fortified, rancio and/or sweet wines from De Muller in Tarragona crept up to the top of the hierarchy, not only in the appellation, but for the whole of Cataluña."

Luis Gutiérrez, The Wine Advocate

The Details

Order Code: 444529

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Catalunya

Appellation: DO Terra Alta

Colour: Amber

Grape(s): 60% Grenache Blanc, 40% Macabeo

Alcohol: 15.0%

Residual Sugar: 112.5 g/L

Acidity: 3.8 g/L



Moscatel Añejo NV *De Muller*

Reviews & Awards

"Colour: old gold, Borde ambarino. Nose: expressive, smoky, powerful, candied fruit, rancio notes. Palate: flavourful, balanced, spicy, long."

José Peñin, Guía Peñin

92 Points

"I tasted a couple of amazing rancios from De Muller (and two more from Tarragona, to be found in the general Cataluña article) who continue selling a very small amount of this outstanding but out-of-fashion wine at very good prices for the age and quality you get."

Luis Gutiérrez, The Wine Advocate

The Details

Order Code: 444530

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Catalunya

Appellation: DO Tarragona

Colour: Amber

Grape(s): 100% Moscatel

Alcohol: 15.0%

Residual Sugar: 207.5 g/L

Acidity: 2.9 g/L



Rancio Seco NV *De Muller*

Reviews & Awards

"Colour: light mahogany. Nose: candied fruit, dark chocolate, sweet spices, roasted almonds. Palate: flavourful, long, fine bitter notes, complex."

José Peñin, Guía Peñin

91 Points

Tarragona Awards

Gold Medal & Best Rancio

"The rancio and fortified wines from De Muller clearly stole the show when it comes to Tarragona. Traditionally many of these rancio wines were produced with grapes from the vineyards in Priorat."

Luis Gutiérrez, The Wine Advocate

The Details

Order Code: 448899

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Catalunya

Appellation: DO Tarragona

Colour: Amber

Grape(s): 50% Carignan, 50% Grenache

Alcohol: 17.0%

Residual Sugar: 5 g/L

Acidity: 3.5 g/L



Aureo Dulce Añejo Solera 1954

De Muller

Wines of this type are produced from the Garnacha Blanca and Tinta varieties, typical of the Tarragona area, and matured using the solera system. They were not only praised by the Roman emperors, who appreciated their silky and velvety palate, but they are also part of the history of the De Muller winery, which is especially well-known for the production of rancio (darkish, oxidized and fortified wines) and sweet wines. An impressive wine as regards its colour and sensational both on the nose and on the palate, with a rancio touch which greatly enhances it, a fine attribute which one only comes across in small, artisan wineries like De Muller.

Reviews & Awards

"The NV Avreto Dulce Añejo Solera 1954 is taken from a solera started in 1954, which is fed with Macabeo and Garnacha Blanca, fortified to 20% alcohol with 150 grams of residual sugar. It has a dark amber color, slightly darker than the dry version of it, and the nose has an extra dimension of sweetness added to the aromas of dried nuts, olives, aromatic herbs, sweet spices, curry and varnished wood. The palate is full and unctuous, with perceptible sweetness and a pleasant bitter note at the end of the palate. 5,000 bottles produced per year."

"De Muller was created in 1851. They might be better known by their Mas wine and as suppliers of the Vatican, but I asked to taste the traditional rancio and fortified wines, all of them from a mixture of vintages in the solera system that were outstanding. I was not surprised because I already knew them, but wanted to recommend them to you."

Luis Gutiérrez, The Wine Advocate

94 Points

The Details

Order Code: 444532

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Catalunya

Appellation: DO Tarragona

Colour: Amber

Grape(s): 70% Grenache, 30% Grenache Blanc

Alcohol: 20.0%

Residual Sugar: 138.9 g/L

Acidity: 3.5 g/L



Aureo Seco Añejo Solera 1954

De Muller

Reviews & Awards

"The NV Avreto Seco Añejo Solera 1954 is a solera from 1954, produced with a mixture of Macabeo and Garnacha Blanca fermented dry and fortified to 19% alcohol. It has a dark amber color and a nose full of nuts, iron, blood, sweet spices, hints of honey and noble woods. The palate is surprisingly dry, with very high acidity, great length and persistence. Have this as an aperitif or experiment with cured cheese. This wine should last well. 3,000 bottles produced per year."

"De Muller was created in 1851. They might be better known by their Mas wine and as suppliers of the Vatican, but I asked to taste the traditional rancio and fortified wines, all of them from a mixture of vintages in the solera system that were outstanding. I was not surprised because I already knew them, but wanted to recommend them to you."

Luis Gutiérrez, The Wine Advocate

93 Points

The Details

Order Code: 444531

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork

Region: Catalunya

Appellation: DO Tarragona

Colour: Amber

Grape(s): 70% Grenache, 30% Grenache Blanc

Alcohol: 19.0%

Residual Sugar: 2.2 g/L

Acidity: 6.3 g/L



Vermouth Iris Blanco *De Muller*

Reviews & Awards

"This white vermouth tastes of bittersweet nuts and fresh almonds. It's soft and sweet on the palate, with hints of anise, lemon, bitter almonds and feint notes of raspberries. Perfect as an aperitif or with tapas, olives, nuts or in a cocktail."

Christopher Stewart Tasting Notes

The Details

Order Code: 444525

Case Format: 12 x 100cl

Packaging: Cardboard Case

Closure: Screwcap

Region: Catalunya

Appellation: Vermut De Reus

Colour: White

Ingredients: Wine, Fruits, Spices

Alcohol: 16.0%

Residual Sugar: 128.0 g/L

Acidity: 3.2 g/L



Vermouth Iris Rojo *De Muller*

Reviews & Awards

"The nose offers a soft, fragrant and elegant aroma with a myriad of herbaceous and spicy notes like rosemary, sage, anise, fennel and liquorice. On the palate, this is pleasantly sweet, warm and balanced with perfect harmony between alcohol and extracts. Elegantly herbaceous notes of thyme on a balsamic background, with a taste of hazelnuts and subtle hints of peppermint."

Christopher Stewart Tasting Notes

The Details

Order Code: 444526

Case Format: 12 x 100cl

Packaging: Cardboard Case

Closure: Screwcap

Region: Catalunya

Appellation: Vermut De Reus

Colour: Red

Ingredients: Wine, Fruits, Spices

Alcohol: 15.0%

Residual Sugar: 129.5 g/L

Acidity: 3.3 g/L



Vermouth Reserva 1851 *De Muller*

De Muller is famous for its rancio wines (fortified wines oxidized through extended aging in wood), which provides the inspiration for this Vermouth Reserva, aged for a prolonged period in a solera system. This Reserva was aged in solera barrels previously used for Priorat reds and sacramental wines. The wine was aromatized with 150 botanicals, fortified with a molasses liquor and lightly sweetened. This unique Reserva is highly complex, oxidized, and more bitter in style than other classic Spanish vermouths.

Reviews & Awards

"This is not your standard Vermouth. A deep amber in the glass with a rich, spiced nose with layers of Mediterranean herbs, rosemary, sage, licorice and pleasant nutty roasted aromas, due to the barrel aging. Very complex. The palate is fresh with complex flavours of herbs, caramel and nuttiness, and finishes with a gentle bitterness and lots of spice."

Christopher Stewart Tasting Notes

The Details

Order Code: 444528

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork Stopper

Region: Catalunya

Appellation: Vermut De Reus

Colour: Tawny

Ingredients: Wine, Fruits, Spices

Alcohol: 16.0%

Residual Sugar: 119.6 g/L

Acidity: 3.8 g/L

Spirits & Liqueur Selections



"Killepitsch is a unique herbal liqueur made from more than ninety fruits, berries and herbs. Though classified as bitters, it is sweet, layered and delicious. Enjoy chilled after dinner."

Spirits Journal



Peter Busch Distillery

Düsseldorf

During World War II, old friends Hans Müller-Schlösser and Willi Busch, were huddled together in an air raid shelter as bombs rained down outside. Willi said to Hans: "I say, if this goes on, they'll kill us too!", to which Hans replied: "But not as long as the two of us still have something alcoholic left to drink". "We can't drink what we haven't got," said Willi. Hans replied: "How can you say that, you brew your own, don't you?". Willi replied: "I can't, we're not allowed to. But I'll tell you one thing, Hans. If we get through this without getting KILLED, I'll brew something for you, a real lip-smacker. That will be some PITSCHE (the local vernacular for drink), I tell you. And I'll tell you what, we'll call it KILLEPITSCH".

In 1955, when the small but well-stocked 'Et Kabüffke' bar opened in Flingerstrasse, in the heart of Düsseldorf's Old Town, Hans came upon his friend Willi on the bar's opening night and said: "Hey, Willi, what came of that Killepitsch idea? I bet you've forgotten all about it!" Willi replied: "No, I hadn't forgotten, it's been ready for ages. Here it is, Cheers!" Willi responded with: "Mmm, it smells delicious, like an herb garden, strong, not too vague and not too bitter. And it must be good for the digestion - it slips down a treat!".... and this is the true origin story of Killepitsch!

Killepitsch Premium-Kräuterlikör

Bodegas Venta Morales

With 98 ingredients, Killepitsch Premium-Kräuterlikör is a recipe that has been a family secret for over 70 years. Killepitsch is a multiple award-winning brand and has been a staple in European and North American bars and clubs for many years. Its complexity of flavours, richness and bitter-sweet qualities make it a popular choice for shots or as an ingredient for a wide variety of cocktails and mixers.

Reviews & Awards

"Complex and delicious, with a Cognac-like dried fruit and spice base; raisins, dates, cherries, figs, cinnamon, sarsaparilla and black pepper all can be detected. Would make a dynamite digestif, especially paired with a fruity dessert."

Kara Newman, Wine Enthusiast

95 Points

"Deep mahogany with a reddish hue. Sweet, melted caramel and brown spice aromas are inviting. A velvety entry leads to a bittersweet medium to full-bodied palate with great treacle, molasses, and spice notes followed by a wave of menthol-like herbs. Excellent balance and depth of flavor."

Beverage Testing Institute of Chicago

94 Points

"Made from a recipe that includes 90 different herbs, spices, fruits and berries that have matured together for over a year, this deep brownish-red liqueur was recently reissued in a "Design" bottle, though the formula inside is the same as the bottle with classic white label, red lettering, and gold trim. Unctuous and bittersweet in the Jägermeister milieu, this complex spirit offers an overwhelming host of flavors. Lots of cinnamon, cloves, and root-beer flavor up front, then ultra sweet dark prune and raisin come along shortly after. In the finish, the bitterness becomes increasingly apparent, and a certain nuttiness joins the fray. A slightly harsh conclusion recalls dark cherries, rhubarb, and a touch of Christmas spice."

Drinkhacker.com

The Details

Order Code: 998877

Case Format: 12 x 75cl

Packaging: Cardboard Case

Closure: Screw Cap

Country: German
City: Düsseldorf

Colour: Black

Ingredients: 98 Different herbs, spices, roots and dried fruits

Spirit Base: Vodka
Alcohol: 42,0%

Aging: 1 year in old clay vessels

"You don't have to make London Dry Gin in London, England. Case in point: Master's Selection London Dry Gin, which is made in Barcelona, Spain by a family-owned distillery that dates to 1835."

Drinkhacker.com



MG Distilleries

Barcelona

MG Distilleries is a family company with more than five generations of commitment to tradition, quality and innovation in the process of distillation. From the mid-20th century, MG Distilleries has had a strong focus on the production of liqueurs, syrups and soft drinks. With a presence in most of the major markets around the world, the company is endorsed by the most stringent certification in the European and international food sector, the IFS (International Food Standard) certification Standard. Thanks to over 70 years of history and knowledge in this production and distillation of spirits, MG Distilleries today has both great recognition and prestige within Spain and in the export markets in which it is present.

Within the world of Gin, MG Distilleries is best-known for MG Gin London Dry Gin, Gin Mare, and Master's Selection London Dry Gin, the latter being their youngest brand. While Master's Gin has only been around for a few years, it has already received very positive reviews around the world.

Master's Selection London Dry Gin

Bodegas Venta Morales

Master's London Dry Gin is produced in a unique way as grain alcohol is redistilled in a pot still with Spanish estate-grown juniper, Spanish coriander, and Guatemalan cardamom. The next step involves three separate macerations where Spanish citrus fruits are introduced; sweet orange from Valencia, bitter orange from Seville, and lemons from Seville. Each of these macerations is rested separately for a full year being blended together and distilled again. At last, the juniper-coriander-cardamom distillate is blended with the citrus distillate and bottled in its visually striking, cobalt blue decanter.

Master's Gin is highly aromatic with notes of cereal, wild berries and citrus fruits. Crystal clear in color, the entry is bold. Crisp and tangy on the palate with subtle flavors reinforcing the aroma. Intricate and harmonious for consumption straight yet equally suitable as an ingredient in cocktails like the classic gin and tonic.

Reviews & Awards

"Clear color. Delicate, creamy, spicy aromas of lavender, brown spices, and pinecone with a supple, crisp, dry-yet-fruity medium body and a graceful, interesting, medium-length juniper, coriander custard, pink pepper, and wet stone finish. A rock solid gin for all occasions."

Beverage Testing Institute of Chicago

93 Points & Gold Medal

Tasting Panel Magazine

93 Points

Double Gold

WSWA Spirits Competition

Best Gin & Double Gold

San Francisco World Spirits Competition 2015

Double Gold, Best in Show

New York World Wine & Spirits Competition 2015

Best Un-Aged White Spirit

New York World Wine & Spirits Competition 2015

The Spirit Journal

4 Stars (Highly Recommended)

The Details

Order Code: 945934

Country: Spain

City: Barcelona

Case Format: 6 x 70cl

Colour: Clear

Packaging: Cardboard Case

Ingredients: Spanish juniper, coriander,

Closure: Screw Cap

Valencian sweet oranges, Seville bitter orange,

Seville lemons, Guatemalan cardamom

Alcohol: 40.0%

**The World's Highest
Rated Vodka**

97 Points

Beverage Institute of Chicago

**7 x Distilled
Charcoal Filtered
Micro-oxygenated**



Moulin By Jean-Paul Vodka

La Societe Daucourt

La Societe Daucourt is owned by master-distiller and entrepreneur Jean-Marc Daucourt, who is of French and Irish heritage. La Societe Daucourt produces a range of outstanding spirits and liqueurs, including the world's highest-rated Vodka, Moulin by Jean-Paul, Bastille 1789 French Whiskey, Voulez French Sparkling Liqueur and OR-G.

While growing up, Jean-Marc's grandfather would often organize Sunday lunches for large groups of people at the home in France. *"We would sit for five hours eating, talking and enjoying Champagne, spirits and wine,"* Daucourt recalls. *"This was my first and most important education. I learned the pleasure of entertaining."*

When Jean-Marc was old enough, he set out to study the art of distillation in Scotland and Germany. After apprenticesing at a number of distilleries, Jena-Marc returned to France and purchased a distillery just outside of the Cognac region in Southwestern France. After seven years perfecting his recipe, Jean-Marc released 'Jean-Marc XO Vodka' in 2004. The success of this premium Vodka led Jean-Marc to sell his brand to the Campari Group in 2007. His newest venture, La Societe Daucourt, includes Moulin Vodka, which is crafted in the town of Angoulême, in the heart of the Charente region.

Moulin By Jean-Paul Vodka

La Societe Daucourt

Harvested from the 'Plaine de la Beauce' region in northwestern France, the wheat used for Moulin has a distinct flavour profile due to the nutrient-rich soil in which it grows. The water used for Moulin Vodka is sourced from the Pyrénées Mountains. This water is naturally filtered through layers of underground limestone and thus cleansed of many negative minerals, nitrates, and salts, which tend to inhibit the water's pure taste. This purity plays a vital role in allowing the finished vodka to display only its unique, untarnished, character. To create the purest and smoothest spirit possible, the makers of Moulin employ a three-stage technique which involves distilling the Vodka seven times to remove impurities, micro-oxygenation to add softness, and finally charcoal filtering, to maximize the spirit's refinement.

Reviews & Awards

"Clear. Attractive aromas suggest bison grass, whipped cream, pear, anise cookie, and powdered sugar with a satiny, dry-yet-fruity medium-to-full body and an intricate interplay of peppery and confectionary spice, sweet wheat pastry, and mineral notes. A world-class vodka that is fantastically expressive, elegant, and flavorful. An ideal vodka for sipping neat, on the rocks, or in martinis."

Beverage Testing Institute of Chicago

97 Points

"This is seriously one of the smoothest Vodkas I've ever had the pleasure of tasting. It goes down very smooth and easy. You can easily have this vodka straight. My favorite drink is vodka, soda, and squeezed lemon. I prefer this over Grey Goose and it's less expensive. Well done!"

Proff66.com

5/5 Stars

The Details

Order Code: 850990

Case Format: 6 x 75cl

Packaging: Cardboard Case

Closure: Natural Cork Stopper

Country: France

City: Angoulême

Colour: Clear

Ingredients: Wheat

Alcohol: 40,0%

Bastille 1789 Hand-Crafted French Whisky

La Societe Daucourt

The raw materials for Bastille Hand-Crafted Whisky 1789 come from barley and wheat sourced from northeastern France and water from the Gensac springs; it was aged for five to seven years in Limousin oak, cherry and acacia cask.

Reviews & Awards

"Bright orange amber color. Intriguing aromas of orange marmalade, dried apricot, spice cake, pineapple blossoms and suede with a vibrant, dry-yet-fruity medium-to-full body and a long, orange bread crust, peach cobbler, peppery spice and limestone accented finish. A remarkably fruity, exotic and enigmatic whisky that will make unique cocktails."

Beverage Testing Institute of Chicago

94 Points (Exceptional)

"Bright amber color. Enticing aromas of honey roasted nuts, toffee, apricot and orange marmalades on wheat toast with a silky, dry-yet-fruity medium-to-full body and a creamy peach gelato, pepper, and baking spices accented finish. An amazingly flavorful and fruity whisky with great balance and style"

International Review of Spirits Awards

91 Points

The Details

Order Code: 730002

Case Format: 6 x 70cl

Packaging: Cardboard Case

Closure: Natural Cork Stopper

Country: France

Region: Cognac

Colour: Amber

Ingredient: Barley, Wheat

Alcohol: 40%

Aging: 5-7 Years in Limousin oak, cherry and acacia cask





Ölgerðin Egill Skallagrímsson

Brennivin

Original Icelandic Aquavit

Brennivin is a caraway-flavoured aquavit, an unsweetened schnapps and is the country's signature spirit. First introduced in 1935, Brennivin is made from the extraordinarily pure Icelandic water imparting it with a deliciously sweet taste and a soft finish. Have no doubts however this is an aquavit, and Brennivin has the right level of intensity with notes of caraway seeds. Best enjoyed on its own ice cold or use its unique taste to experiment in cocktails.

The purity and softness of the Icelandic water infused with the distinct flavor of the caraway is the secret to this exceptional drink. The origin of the recipe is unknown but caraway grows wild in many parts of Iceland, despite the harsh Arctic climate, and has been harvested to lend flavour to Icelandic cuisine for centuries.

"Nuanced and palate-cleansing, look for a mild, savory scent and bracing notes of dill, fennel seed and pine, plus a brisk, zingy finish that suggests caraway-seeded rye bread. Pair this refreshing sip with herring or other savory bites."

Wine Enthusiast

92 Points

The Details

Order Code: 767374

Case Format: 6 x 70cl

Packaging: Cardboard Case

Closure: Natural Cork Stopper

Country: Iceland

City: Reykjavik

Ingredients: Potato, Caraway Seeds

Alcohol: 40.0%



Ölgerðin Egill Skallagrímsson

Brennivin

2015 Release

Special Cask Selection

Brennivin Special Cask Selection is a caraway-flavoured aquavit, un-sweetened schnapps, that is aged for six months in Sherry and Bourbon barrels before release. The 2015 Edition is the first release to come to Hong Kong and consumers can look forward to a new barrel-aged blend to be released in limited quantities each year. The 2015 Special Cask Selection delivers characters of oak, vanilla, and hints of banana. Very smooth on the palate and best enjoyed on its own ice cold or use its unique taste to experiment in cocktails.

"This limited-edition "winter aquavit" is finished in former Bourbon and oloroso Sherry casks. The end result is an excellent sipping spirit, exploding with vanilla and fresh pear sweetness. The finish is long and complex, with hints of banana, rye bread, baking spice and subtle smokiness."

Wine Enthusiast

96 Points

The Details

Order Code: 779078

Case Format: 6 x 70cl

Packaging: Cardboard Case

Closure: Screw Cap

Country: Iceland

City: Reykjavik

Ingredients: Barley, Wheat

Alcohol: 40.0%



Bodegas Pérez Barquero Monte Cristo Brandy Gran Reserva

Bodegas Pérez Barquero is best-known for their extremely old Amontillados, Olorosos and Pedro Ximénez, but this top winemaker from Montilla-Moriles in southern Spain also crafts some of the finest Spanish Brandies. The Monte Cristo line represent their finest brandies, and are available in five, 25, 30, 50 and 100-year-old bottlings.

Aged for a minimum of 25 years in 100plus-year-old American oak casks, this dark and brooding Gran Reserva brandy attacks the senses from your first whiff. Espresso-brown in colour, this spectacular brandy shows off intense aromas of raisin, dried figs, vanilla, pungent herbs and caramel-heavy banana flambé. On the palate, this is intense and pure, folding those dried fruit notes into lingering flavours of coffee, tea leaf, and cocoa powder. The body is gentle and surprisingly sweet and viscous, but this sweetness is never overblown. The brandy takes on a slightly bitter edge towards the finish, which adds both balance and nuance. It's almost Port-like, with raisiny notes that linger for ages.

The Details

Order Code: 462229

Case Format: 1 x 70cl

Packaging: Original Wooden Case

Closure: Glass Stopper with Natural Cork

Country: Spain

Region: Andalucía

Ingredients: Pedro Ximénez

Alcohol: 40.0%



Bumbu Rum Co.
Bumbu
Barbados Spiced Rum

Bumbu is made at the historic Barbados distillery, founded in 1893, and which has continuously operated for more than 120 years. The rum is distilled using two continuous stills and aged up to 15 years in grade-A, first-fill Kentucky bourbon barrels. The yeast used for fermentation is a distillery secret that dates back to the 1840, when some of the original iron pot stills were cast. The Bumbu Rum Company handcrafts its rums from a blend of sugarcane selected from eight countries, throughout the West Indies and South America, to bring exceptional balance and smoothness, without sacrificing richness and complexity that makes its Barbados distillery's rum, one of the world's best spiced rums.

"Made with a blend of sugar cane from eight different countries in the Caribbean and South America, the bottle contains a blend of rums, some aged as long as 15 years. The end result is a maple syrup hue and fruity, peach nectar-like notes on the nose and palate. Look for a lightly sweet flavor, evoking brown sugar, vanilla, fruit and nuts, with a round, cinnamon- and ginger-laced finish."

Wine Enthusiast

91 Points

The Details

Order Code: 734119

Case Format: 6 x 70cl

Packaging: Cardboard Case

Closure: Natural Cork

Country: Barbados

Ingredients: Cane, Spices,

Alcohol: 35.0%

The Rhums of Martinique are considered among the best rums in the world. They are so fine and aromatic that, in 1996, they have been rewarded with their own 'Appellation d'Origine Contrôlée', a designation previously reserved only for France's finest cheeses and wines

Trois Rivières

Martinique

Trois Rivières is the finest producer of 'Agricole Rhum' from the island of Martinique, in the far east of the Caribbean. Martinique is technically a region of France, and as such, a part of the European Union. Chartered by Columbus in 1493, the Spanish took no interest in the territory but the French claimed it in 1635 after the English drove them off the Island of St. Kitts. The Island's history shows it has been constantly subjected to war; either the locals versus the French, or the French and the locals versus the British, who have made three attempts at occupation. The rum however has always remained traditionally French in style.

The name Trois Rivières refers to both the distillery and the 120-hectare sugarcane plantation which produces in excess of two million liters per annum. The rums of Martinique are considered among the best rums in the world; they are so fine and aromatic that in 1996, Martinique was awarded its own AOC status for 'Agricole Rhum' designated as 'AOC Martinique Rhum Agricole'.

Rhum Agricole is made from freshly pressed cane juice rather than from molasses, like the other rum styles from around the world. Its name means 'agricultural rum', and highlights that the spirit is a direct product of agriculture, rather than a by-product of the sugar industry as is molasses-based rum (Rhum Industriel).

The Rhum Agricole style was initially born out of necessity rather than choice, when France began sourcing its sugar from European-grown sugar beet rather than Caribbean-grown sugar cane. Having lost its dominant export market, Martinique's sugar production declined rapidly. In the absence of molasses, the Martinicans began making rum directly from cane juice. Because its production process does not involve the repeated heating and cooling of cane juice, Martinique's 'Rhum Agricole' lacks the smoky, caramel-like aromas found in molasses-based rums. It is instead finer and slightly fruitier.



Rhum Blanc Agricole

Trois Rivières

A very oily rum that is crystal-clear with great depth. On the nose there is plenty sugarcane; subtle notes of sugarcane flowers and sugarcane juice blend in nicely with a lively mineral and brinish tang. Aeration reveals elegant yeasty accents; like those you find in great Champagnes. The palate is along the same line as the aromas, soft, lively and very flavourful. The elegant brinish savoury notes intermingle perfectly with the vegetal accents of freshly cut sugarcane. The long finish combines and reveals the ideal fullness, liveliness and uniqueness that represent Trois Rivières Rhum Blanc Agricole. This unique rum is proof of the exceptional terroir.

Reviews & Awards

China Wine & Spirits Awards 2016

Madrid International Rum Conference 2015

London International Wine & Spirits Competition 2015

Gold
Gold
Silver

The Details

Order Code: 787128

Case Format: 6 x 70cl

Packaging: Cardboard Case

Closure: Screw Cap

Country: France (French Caribbean)

Region: Martinique

Appellation: AOC Martinique Rhum Agricole

Ingredient: 100% Cane

Alcohol: 40%



Rhum Ambré

Trois Rivières

Trois Rivières Cuvée de l'Océan was developed solely from the juice of sugarcane raised on the waterfront of the sunny plot of Anse Trabaud, located in the extreme south of Martinique. This geographical location, together with fermentation techniques, give Trois Rivières Cuvée de l'Océan a unique taste that is primarily characterized by amazing brinish, mineral notes.

This oily rum is crystal-clear. It enters on basic rum aromas with enticing notes of sugarcane flowers, enhanced by appealing brinish and mineral nuances. Notes of bread and yeast come forth after aeration. The taste is robust, rich, dense and amazingly mineral. The ocean is nearby and the brinish flavours perfectly mingle with the green notes of sugarcane. The finish is long and absolutely unique, with evolving brinish and mineral notes."

Reviews & Awards

- Madrid International Rum Conference 2015
- China Wine & Spirits Awards 2016
- Paris Salon De L'Agriculture Concours General 2016

Double Gold
Gold
Gold

The Details

Order Code: 787129

Case Format: 6 x 70cl

Packaging: Cardboard Case

Closure: Screw Cap

Country: France (French Caribbean)

Region: Martinique

Appellation: AOC Martinique Rhum Agricole

Ingredient: 100% Cane

Alcohol: 42%



Rhum Ambré

Trois Rivières

Trois Rivières Rhum Ambré was matured between 12 and 18 months in the finest quality Cognac oak tuns (982 Liters). These few months maturing in oak imparts this rum with its superb bright golden colour and develops its particularly mellow and remarkable flavours. Trois Rivières Ambré is excellent sipping rum, but can equally be enjoyed on the rocks or mixed.

This rum is amber with slight copper hues and golden highlights. It has a rich aroma of warm sugar and dried flowers. After aeration, notes of spices arise. This rum has a mellow, honey-like palate with subtle notes of caramel, milk and toasted bread. It has a fruity accented finish. This Rum Agricole is altogether unique with its fresh, easy and flavourful taste and its fruity finish. Trois Rivières Ambré is excellent sipping rum, but can equally be enjoyed on the rocks or mixed.

Reviews & Awards

- China Wine & Spirits Awards 2016
- Madrid International Rum Conference 2015
- Paris Rum Fest 2016
- Paris Salon De L'Agriculture Concours General 2016

Double Gold
Gold
Gold
Gold

The Details

Order Code: 787127

Case Format: 6 x 70cl

Packaging: Cardboard Case

Closure: Natural Cork Stopper

Country: France (French Caribbean)

Region: Martinique

Appellation: AOC Martinique Rhum Agricole

Ingredient: 100% Cane

Alcohol: 40%

Aging: 12-18 Months in large Cognac tuns



Rhum Vieux Agricole Cuvée Du Moulin *Trois Rivières*

In tribute to the history and traditional heritage of the Trois Rivières Plantation, "Cuvée du Moulin" was created in agreement with the strict AOC regulations. It has the qualities of "Grands Millésimes" with rich and elegant aromas. Cuvée du Moulin is a meticulous blend of rums carefully matured for over three years in Cognac casks and Bourbon barrels, revealing woody, bright and fragrant aromas. To be sipped neat or mixed in cocktails.

This oily rum is straw-yellow with light golden casts. Initial aromas show sugarcane and elegant woody notes, followed by accents of white pepper, black pepper and eastern spices. On the palate, this rum is lively and well-structured with sweet flavours, followed by notes of spices and black and white pepper. The finish is long with woody accents and a zesty mineral aftertaste.

Reviews & Awards

- The Spirits Business Rum Masters 2016
- Madrid International Rum Conference 2016
- Paris Rum Fest 2016

Silver
Silver
Silver

The Details

Order Code: 787126
Case Format: 6 x 70cl
Packaging: Cardboard Case with Gift Boxes
Closure: Natural Cork Stopper
Country: France (French Caribbean)
Region: Martinique
Appellation: AOC Martinique Rhum Agricole
Ingredient: 100% Cane
Alcohol: 40%
Aging: 3 Years in Cognac and Bourbon cask



Rhum Vieux Agricole VSOP Réserve Spéciale *Trois Rivières*

Among the Trois Rivières rum collection, VSOP Réserve Spéciale is especially appealing. Though faithful to the Trois Rivières style, the perfect smoothness and delicate fullness of this rum make it outstanding. Trois Rivières VSOP is the result of a harmonious blend of rums aged for an average of 5 years in our cellars. A deep golden colour with a tinge of copper, this shows a complex and pleasing variety of aromas with dark fruits, hints of tobacco and gingerbread. The palate is surprisingly mellow, yet opulent and rich. This rum reveals an ideal blend of flavours of dried fruit with hints of honey and notes of spices. The finish is robust, very long and persistent.

Reviews & Awards

- Miami Rum Renaissance Festival 2016
- Miami Rum Renaissance Festival 2016
- Miami Rum Renaissance Festival 2015
- Miami Rum Renaissance Festival 2015
- Madrid International Rum Conference 2016
- Madrid International Rum Conference 2015

Gold
Best in Class
Gold
Best in Class
Double Gold
Double Gold

The Details

Order Code: 787125
Case Format: 6 x 70cl
Packaging: Cardboard Case with Gift Boxes
Closure: Natural Cork Stopper
Country: France (French Caribbean)
Region: Martinique
Appellation: AOC Martinique Rhum Agricole
Ingredient: 100% Cane
Alcohol: 40%
Aging: 5-6 Years in Cognac cask



Rhum Vieux Agricole Triple Millésime *Trois Rivières*

This is the very first multi-vintage rum hors d'âge from the terroir of Martinique; a cuvée that is the result of a blend of 3 exceptional grands crus. The 1998, 2000 and 2007 vintages were aged over many years, in Cognac and Bourbon barrels. With its lovely harmony, Triple Millésime epitomizes the know-how, the excellence and the creativity of Trois Rivières.

Bright-gold with amber highlights. Silky and delicate, it enters the palate on notes of gingerbread, butter and jammed-fruit, enhanced by notes of citrus fruit rinds. After aeration, accents of spices arise and mingle perfectly with notes of prunes and dried flowers. On the palate it is lively, rich and artfully balanced, with evolving notes of spices, white pepper and nutmeg that follow through on notes of fresh and candied-fruit. A long, distinctively fresh finish that stands out by its subtle notes of hazelnut and pleasant floral and aniseed.

Reviews & Awards

China Wine & Spirits Awards 2016

Madrid International Rum Conference 2016

Double Gold

Double Gold

The Details

Order Code: 787124

Case Format: 6 x 70cl

Packaging: Cardboard Case with Gift Boxes

Closure: Natural Cork Stopper

Country: France (French Caribbean)

Region: Martinique

Appellation: AOC Martinique Rhum Agricole

Ingredient: 100% Cane

Alcohol: 42%

Aging: Cognac and Bourbon cask



Rhum Vieux Agricole 12 Ans *Trois Rivières*

Aged in Bourbon Barrels for 12 years, this oily, exceptionally robust rum has a rich golden color. Its nose is characterized by its intensity, and marked by spicy and woody aromas, before evolving towards notes of candied orange, honey, and ripe tropical fruits. The palate shows lush, intense and rich flavours. Accents of gingerbread and polished wood forego notes of macerated fruit, plumb, candied orange and honey. After aeration, this rum reveals intriguing notes of spices and hints of pepper that mingle with those of dried flowers. The finish is long, very flavourful and at the same time robust and fresh.

Reviews & Awards

Madrid International Rum Conference 2016

Madrid International Rum Conference 2016

Miami International Rum Expert Panel 2015

Best Rhum Agricole

Best Rhum Agricole

Gold

The Details

Order Code: 787123

Case Format: 6 x 70cl

Packaging: Cardboard Case with Gift Boxes

Closure: Natural Cork Stopper

Country: France (French Caribbean)

Region: Martinique

Appellation: AOC Martinique Rhum Agricole

Ingredient: 100% Cane

Alcohol: 42%

Aging: 12 Years in Bourbon cask

CHRISTOPHER STEWART
— SELECTIONS —

BITTERED SLING COMING SOON



Wine Preservation





Wine Preservation

Wine Life

Professional Wine Preservation System

Stop Wasting Wine & Money!

Wine Life Professional Wine Preservation System is a simple-to-use and inexpensive tool which preserves the taste and flavour of any opened bottle of wine by inserting a mixture of food grade nitrogen and carbon dioxide into the bottle. This gas mixture, which is heavier than air, forms a protective blanket on the surface of the remaining wine thus preventing oxidation. Once opened, a bottle of wine treated with Wine Life can be kept fresh for up to ten days; just a two-second application will insure that your last pour will bring as much satisfaction as the first.

Laboratory Tested & Proven to Work!

ETS Laboratories, a noted enological testing laboratory in Napa, California, tested Wine Life and found it to be effective in the reduction of wine oxidation spoilage. Testing showed that no significant differences were observed between freshly opened wine and wine in bottles that were opened, then treated with WineLife and held for 10 days!

The Details

Order Code: 110011

Case Format: 12 x 15 grams
Packaging: Cardboard Case

CHRISTOPHER STEWART
SELECTIONS



Wine Preservation
Le Verre De Vin
Towers & Pod Bars

***The #1 Selling
Commercial Wine
and Sparkling
Wine Preservation
System in the
World!***

Over 45,000 customers around the world will use Le Verre de Vin's wine and sparkling wine preservation system this year. They will serve over twenty billion dollars' worth of wines by the glass. The estimated savings on waste will be over 750 million dollars. But most importantly, over 330 million guests will be guaranteed an excellent wine experience, served just as the winemaker has intended.

***"Necessity is the
mother of all
invention!"***

- Plato

Contact your sales representative
for product demonstration, pricing,
configuration options, leasing and
loaner programs!

The following Terms & Conditions apply to, and form part of, every contract between Christopher Stewart Wine & Spirits Asia Limited ("The Seller") and its customers ("The Buyer"). No terms and/or conditions which The Buyer may seek to impose, or which may be implied by trade, custom, practice or course of dealing, shall apply or have effect. By placing an order with The Seller, The Buyer is offering to purchase a product on and subject to the following terms and conditions:

1. Sales

All sales are subject to The Seller's final confirmation. Prices are subject to change without notice. By placing an order, The Buyer confirms that he/she is at least 18 years old. All sales are final.

2. Orders & Deliveries

To achieve free delivery, The Seller's Minimum Order Quantity (MOQ) is:

- Price¹: Minimum Order of HKD 2,500 with a Minimum Order Quantity of 12 bottles
- Price²: Minimum Order of HKD 1,250 with no Minimum Order Quantity

The MOQ applies to each individual delivery location. For remote locations, such as border areas, the airport, Discovery Bay and the outlying islands, extra delivery charges may apply. Delivery fees may change at The Seller's discretion. Orders below HKD 1,250 must be collected from The Seller's warehouse in Tsuen Wan.

Orders for delivery on Tuesday through Saturday must be submitted to The Seller before 2pm the previous day. Orders received after 2pm are not guaranteed to be delivered the following day. Monday deliveries must be submitted to The Seller before 2pm on the previous Friday. Delivery service is available Monday to Friday from 10am to 7pm and Saturday 10am-12.30pm. No delivery service is offered on Sundays, Statutory Holidays or during Typhoon Signal 8 or higher. Same-day deliveries are offered at an additional charge of HKD 500 per location. If a scheduled delivery cannot be completed due to the absence of The Buyer, a standard delivery fee of HKD 175 will be charged to The Buyer.

The Seller offers goods for purchase by the case, as indicated in this portfolio. The Buyers may order loose bottles, for which an additional HKD 5 per bottle is charged for handling and re-packing.

3. Payment

Invoices and settlements will be in Hong Kong Dollars. All invoices are due on delivery unless The Seller has approved The Buyer for a credit account. If The Buyer does not settle the outstanding amount as per the agreed terms, The Seller will charge the full outstanding amount to The Buyer's Credit Card on file. If The Seller shall have to consult solicitors or other agents to recover overdue sums, The Buyer will indemnify The Seller in relation to reasonable fees payable to such solicitors or it agents.

The Seller accepts the following payment methods:

- Bank or Telegraphic Transfer
- Cheques must be made payable to 'Christopher Stewart Wine & Spirits Asia Limited'. In case of a bounced cheque, The Seller charges HKD 150 administration fee. Cheques must be cleared into The Seller's account before delivery is scheduled. For mailed cheque(s), The Buyer must write the related invoice number(s) on the back of the cheque.

4. Reservation of Proprietary Rights

Title to all products shall remain with The Seller until the total amount of payment has been received, even if the goods have been resold to a third party. Risk in all goods shall pass to The Buyer as soon as goods have been delivered.

5. Breakages & Shortfall

The Buyer must check the condition of goods and accuracy of the invoice at the time of delivery. The delivery note should be signed by The Buyer and the returned copy of the delivery note will be proof of receipt in good condition and satisfactory delivery of the order. Claims for breakages or shortfalls must be notified in writing on the delivery note at the time of delivery, and by post, fax or email, and must be received by The Seller within two working days of receiving the goods. Breakages must be retained with the original packaging for examination. Failure to comply will result in non-satisfaction of the claim.

6. Returns, Refunds or Replacements

All sales are final. The Seller does not accept return of any goods which do not require replacement due to product defects. Although The Seller strives to offer products in peak condition, The Buyer must make appropriate allowances for natural variations of ullages, conditions of cases, labels and corks for wines over five years of age.

If a product is defective, The Buyer must notify The Seller within one day (24 hours) after such bottle is opened, and return the bottle to The Seller with at least two-thirds left inside the bottle for verification. Refunds or exchanges will only be applicable on The Seller's exclusive agency products.

7. Force Majeure

The Seller shall not be liable for any failure to meet its obligations occasioned by circumstances beyond our reasonable control which may or may not include: fire, flood, accidents, riot, war, government intervention, embargoes, strikes, labour difficulties and/or equipment failures.