

詩德 Christopher Stewart

July 2016



CHRISTOPHER STEWART SELECTIONS



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DOC Rioja, Finca El Bosque 2005	\$ 675	AOC Martinique Rhum Agricole, VSOP Réserve Spéciale	\$ 425
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DOC Rioja, Amancio 2002	\$ 675	AOC Martinique Rhum Agricole, Cuvée Princesse	\$ 1,775
DOC Rioja, Amancio 2004	\$ 695	AOC Martinique Rhum Agricole, Millésime 1980 Carafe Baccarat	\$ 29,000
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Publication Abbreviations

WA	Wine Advocate	WS	Wine Spectator	IWC	International Wine Cellar*
AG	Antonio Galloni (Vinous Media)*	WE	Wine Enthusiast	JS	James Suckling
PE	Guía Peñín	GP	Guía Proensa	GR	Guía Repsol
BH	Burghound	DE	Decanter	JR	Jancis Robinson
HH	Huon Hooke	FS	Fallstaff	IWC	International Wine Challenge
CS	Christopher Stewart	W&S	Wine & Spirits Magazine	BTI	Beverage Testing Institute

* Stephen Tanzer's International Wine Cellar was acquired and by Antonio Galloni's Vinous Media in 2015. All the original IWC reviews can now be found on Vinous Media's website but will be highlighted in our portfolio as IWC, the original publication of the review.

Wine >

Selections



French Selections

The Louvre, Paris



Tendil & Lombardi

Côtes Des Bars, Champagne

"A young and contemporary Champagne house in the Côtes des Bars, Tendil & Lombardi released their first bottle in 2011. Despite being new to the scene, their cuvées are already sold in 14 countries and are very well received and highly rated by the international press. Their Champagnes are stocked in several high-end Michelin Star restaurants around the world, such as the Luxury 5-Star Hotel La Reserve de Beaulieu on the French Riviera."

Glass Of Bubbly Magazine

Tendil & Lombardi was founded in 2006 by childhood friends Laurent Tendil and Stéphane Lombardi. Both came from Lyon where they first crossed paths as young teenagers. Although Laurent was busy with judo and Stéphane was playing rugby around the clock, they 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 vine grower in the Champagne region, and in May of 2011, the first bottles of Tendil & Lombardi Champagne saw the light of day.

The grapes used for Tendil et Lombardi's Champagnes are sourced from vineyards in Champagne's Côtes des Bars sub-region, located in the Aube Department. Côtes des Bars Champagnes are recognized for their strong character, elegant balance, and complex aromas, traits that are all easily recognizable in Tendil et Lombardi Champagne. To guarantee the highest quality, all of Tendil & Lombardi's cuvées are made solely from the first press of the grapes.

Code	Item	Vintage	Format	Wholesale	Score
710268	Champagne, Brut	NV	6 x 75cl	185	WS 90
710270	Champagne, Brut Blanc De Blancs	NV	6 x 75cl	210	WS 91, IWC 90
710269	Champagne, Brut Blanc De Noirs	NV	6 x 75cl	190	WS 90, IWC 90
710888	Champagne, Brut Rosé	NV	6 x 75cl	195	91 WS, IWC 89



Brut NV

"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." - WS 90



Brut Blanc De Blancs NV

"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. Drink now through 2016. 1,500 cases made." - WS 91

"Light gold. Apple, pear and toasted 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." - IWC 90



Brut Blanc De Noir NV

"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. Drink now through 2015. 2,000 cases made." - WS 90



Brut Rosé NV

"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." - WS 91

"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." - IWC 89

Château Tour De Mirambeau

Entre-Deux-Mers, Bordeaux

"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

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. They are the only vignerons from the Entre-Deux-Mers that have managed to successfully launch a garage wine (Girolate) that has generated wildly positive reviews from both Robert Parker and Jancis Robinson MW. Now in their seventh generation, the Despagne portfolio showcases some of the very best value wines produced in all of Bordeaux; Mont-Pérat, Bel-Air Perponcher, Rauzen-Despagne, and their most awarded brand, Château Tour De Mirambeau, are all widely recognized for their outstanding quality.

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 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 full-time to creating estate wines. The family business is currently run by Jean-Louis' children: Thibault, Gabriel and Basaline. This seventh generation of the Despagne family is aiming to imprint their own unique signature on their wines, while still staying true to the vision of their father. In 2001 Vignobles Despagne was awarded 'French Farmer of the Year' for their continued commitment to preserving the local environment.

Code	Item	Vintage	Format	Wholesale	Score
791235	AOC Bordeaux, Cuvée Réserve	2014	12 x 75cl	75	CS 89
791236	AOC Bordeaux, Cuvée Passion	2012	6 x 75cl	110	WE 91, WA 88
791237	AOC Bordeaux, Cuvée Réserve	2012	12 x 75cl	75	WE 87
791234	AOC Bordeaux, Cuvée Passion	2012	6 x 75cl	120	WA 87

Cuvée Réserve 2014



"A delicious example of a great value Bordeaux blanc. Initial flavours of honeysuckle, tropical fruit, quince and a hint of orange rind and followed by white flowers and a touch of lime. Easy-going and very fresh with a slightly savoury finish." - CS 89

Cuvée Passion 2012



"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." - WE 91

"The rich honeysuckle and tropical fruit, lavish, creamy texture, and dry, pure flavors are impressive in this beauty from the Despagne family." - WA 88

Cuvée Réserve 2012



"Spicy wood adds to the fresh berry fruits that show strongly. With acidity balanced by the smoky flavors, it's a light, bright wine that will be ready to drink soon. Think about late 2015." - WE 87

Cuvée Passion 2012



"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, it should be drunk over the next 3-4 years. It is natural to focus on the great Bordeaux estates that sell for the highest prices, but Bordeaux desperately needs more producers like the Despagne to produce wines such as this since more than 90% of the entire viticultural area is generic appellations such as Bordeaux and Bordeaux Supérieur. Bravo!" - WA 87



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

- Roger Voss -



"They have created the single most important development in fermentation technique in the last two decades."

- Jeffrey Davis -



"An attempt to produce great wine in some of Bordeaux least valued soils by unusual means, with astonishing commitment."

- Andrew Jefford -

Domaine Gourt De Mautens

Rasteau, Southern Rhône

"I tasted this wine and was so blown away, I asked if I could take a bottle to Robert Parker for him to taste as well. Made by Jerome Bressy, this is an extraordinary Rasteau that's one of the best wines I've tasted from the appellation."

Jeb Dunnuck, The Wine Advocate

Domaine Gourt de Mautens has become one of the hottest properties in the Southern Rhône. Within a few short years, Gourt de Mautens' owner, Jérôme Bressy, has already been compared to all-time greats such as Henri Bonneau and the late Jacques Reynaud of Château Rayas. To further his status as an uncompromising perfectionist, Jérôme recently declassified all his wines to IGP Vaucluse; a shot aimed against the sometimes too rigid laws of the AOC. When Jerome learned that the grape variety Picardin would be excluded from the new list of permitted grape varieties in AOC Rasteau (which also required reduction of other minor varietals to less than 15% of any Rasteau blend) he opted out of the appellation. Committed to preserving the indigenous grape varieties of the Rhône, Jérôme uses minor grape varieties such as Picardin, Picpoul, Counoise, Vaccarèse, Cinsault and Terret Noir. Unwilling to part with what had rightfully been his since he took over the winery from his father in 1998, he maintained his steadfast conviction in the benefits of such diversity in his vineyards, and opted in favour of tradition over regulation. With his wines now labeled as IGP Vaucluse, Jérôme is allowed to not only include all of his currently planted varieties in whatever proportions he chooses, but he is also allowed to retain the use of the title 'Domaine'.

Code	Item	Vintage	Format	Wholesale	Score
730013	IGP Vaucluse, Gourt De Mautens	2013	6 x 75cl	285	WA 91
730001	AOC Rasteau, Gourt De Mautens	2008	6 x 75cl	295	WA 91
730003	IGP Vaucluse, Gourt De Mautens	2011	6 x 75cl	295	WA 93
730014	IGP Vaucluse, Gourt De Mautens	2012	6 x 75cl	285	WA 95

Vaucluse Blanc 2013



"The 2013 IGP Vaucluse Blanc is a gorgeous, yet downright exotic effort that offers tons of lemony and tropical fruits, lees, citrus and exotic floral notes as well as a medium to full-bodied, layered, rich style on the palate that never comes across as heavy. I love its complexity; it has plenty of depth on the palate and a clean finish. Made from Grenache Blanc (and Gris), Bourboulenc, Clairette, Picardan, Roussanne, Marsanne, Viognier and Picpoul Blanc (is that every white variety?), aged in a combination of demi-muids and stainless steel, I'd lean towards drinking bottles in their youth, but I suspect it will also evolve nicely." - WA 91



Rasteau 2008

"Possessing surprising depth and richness in the vintage, the 2008 Rasteau (a destemmed blend of 70% Grenache and the rest a mix of permitted varieties) was aged 12 months in demi-muid and foudre, followed by another 18 months all in concrete tank. It offers a beautiful perfume of sweet black cherries, currants, raspberries, cedar, spice-box and ground pepper, medium to full-bodied richness and a seamless, balanced profile. It's loaded with Provencal character and will drink nicely through 2023." - WA 91

Vaucluse 2011



"A rock star 2011, Bressy's 2011 IGP Vaucluse is made from 70% Grenache and the balance Carignan, Mourvedre, Syrah, Counoise, Cinsault, Vaccarèse and Terret Noir, all from Rasteau. Aged 12 months in demi-muid and foudre, then put into concrete vats for another 18 months, it offers a classic 2011 perfume of sweet black raspberry, new leather, crushed rock and liquid flowers. Medium to full-bodied, rich, layered and thrillingly textured, this pure, elegant and perfectly proportioned Southern Rhône will have another decade of sexy drinking." - WA 93



Vaucluse 2012

"A true blockbuster, the Grenache-dominated 2012 IGP Vaucluse comes all from clay and limestone soils around Rasteau, and spent 24-36 months in a combination of foudres and demi-muids. Loaded with notions of black cherries, black currants, crushed rocks, licorice and roasted herbs, this beauty is full-bodied, voluptuous, sexy and gorgeously textured. And while it has tons of richness, it also has notable purity, good freshness and ripe tannin that frame the finish nicely. It's already hard to resist, but it will continue to knock your socks off for another 10-15 years." - WA 95



"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"

- Jeb Dunnuck -

Decanter

"There is a sophistication about Jérôme Bressy that has shaped his handsome new cellar, his smart logo with its chiselled Roman letters, his luxuriously textured wines – and, some might say, their ambitious prices. But these are wines with soul, combining finesse with the power and spicy richness that are this region's hallmarks. And Bressy is, above all, an impassioned vigneron."

- Mary Dowey -

Italian Selections

The Colosseum, Rome



Adriano Adami

Valdobbiadene Prosecco, Veneto

"Out of 9,000 wines tasted, Adriano Adami performed in the top echelon as a great ambassador of Prosecco. Delicate and refined, original Prosecco from Treviso. Vibrant & crisp, fresh & tasty."

2009 Winery Of The Year, Wine & Spirits Magazine

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 amphitheatre. In 1933 Abele was invited to the 'Mostra Mercato dei Vini Tipici d'Italia' (Exhibition of Italy's Traditional Wines) as the representative of the Prosecco region where 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 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.

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, pin-point, long-lingering 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.

Code	Item	Vintage	Format	Wholesale	Score
800003	DOC Treviso, Garbèl Brut	NV	6 x 75cl	75	WA 89
800005	DOCG Valdobbiadene Superiore, Dei Casel Extra Dry	NV	6 x 75cl	80	WA 90, IWC 90
800001	DOCG Valdobbiadene Superiore, Vigneto Giardino Dry	2014	6 x 75cl	95	WE 89
800002	DOCG Valdobbiadene Superiore, Cartizze Dry	NV	6 x 75cl	145	DE 94, IWC 91

Garbèl Brut NV



"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 through in the clean, mineral-laced finish." - WA 89

"First up is the Adami Garbèl Prosecco. The name itself actually means dry, crisp or pleasantly tart. That sums this sparkling wine up quite nicely. Made from 95% Glera grapes and a bit of Chardonnay, this one offers a rip-roaring tide of bubbles in the glass. It's racy and intense. Pear and kiwi aromas, citrus zest and freshness in every sip." - Forbes



Dei Casel Extra Dry NV

"Shows a bit more weight and body, largely because of the slightly higher residual sugar. Peaches, apricots, crushed rocks and spices are woven together nicely in this delicious, totally engaging Prosecco." - WA 90

"Bright straw-green. Fresh white flowers, green apple and pear on the enticing nose. Gently sweet, flashy and broad, offering pear and white peach flavors and a touch of chamomile. Finishes with good grip and above-average complexity and persistence." - IWC 90



Vigneto Giardino Dry Rive Di Colbertaldo 2014

"Ripe yellow peach, spring flowers and pastry aromas emerge from the glass. The creamy palate offers crisp Granny Smith apple, white peach and a confectionary alongside bright acidity and a frothy perlage." - WE 89

"Beautiful from the start, opens to fragrant tones of almond blossom, honeysuckle and sweet jasmine. The wine is foamy and decadently creamy thanks to its soft perlage. Franco Adami has proven the aging potential (of up to five years) of this wine and I have therefore increased the drinking windows on this excellent Prosecco Superiore." - WA 92 (2013)



Cartizze Dry NV

"While you may expect this sparkler to be more full-bodied coming from the cru of Cartizze, 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." - DE 94

"This 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." - IWC 91



"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."

- Monica Larner -

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

- Katie Kelly Bell -

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

- Decanter Magazine -

Azienda Agraria Lisini

Brunello Di Montalcino, Toscana

"Lisini is one of Montalcino's historic, reference-point estates. The Brunellos are rich, savory and ample in body, all qualities readers will find in these new releases. The 2010 Brunello di Montalcino in particular is a real stand out."

Antonio Galloni, Vinous Media

Lisini is one of the oldest wine estates in Montalcino. The Lisini family were one of the founding fathers of the original 'Consorzio del Brunello di Montalcino' back in 1963. The Lisini estate, or 'Casanova' estate by its correct name, has been in the Lisini family since the early 1700s; it covers 154 hectares (with 20 hectares of vines), planted on two million year old Eocene sandy, clay and silt soils with a high percentage of iron. Located just a few miles south of the town of Montalcino, at Sant'Angelo in Colle, the fourteenth-century towered villa is steeped in one of the appellation's most beautiful landscapes, surrounded only by woodland and vineyards. Built with the region's typical stone and terracotta tiles, the villa perfectly blends into this natural backdrop with a harmony that is all Tuscan. Lisini's first bottling took place in 1967, coinciding with that of the original twelve producers of the Brunello di Montalcino Consorzio.

Filippo Paoletti has ensured that Lisini's superb terroir consistently expresses its full potential and unique traits. The estate's vineyards are located in the hills a little south of Montalcino, overlooking the Orcia valley (an area especially conducive to full, potent Brunellos). Filippo Paoletti and his team are responsible for making Lisini's five traditional wines, using cement and large oak casks.

Code	Item	Vintage	Format	Wholesale	Score
767956	DOC Brunello Di Montalcino	2009	6 x 75cl	275	WS 91, IWC 90
720097	DOC Brunello Di Montalcino (Sep/Oct)	2011	6 x 75cl	275	WE 95
720098	DOC Brunello Di Montalcino, Riserva	2009	6 x 75cl	375	AG 94
720099	DOC Brunello Di Montalcino, Ugolaia	2009	6 x 75cl	450	AG 93



Brunello Di Montalcino 2009

"This red bursts with cherry, strawberry and floral aromas and flavors, married to a firm structure. Elegant, with vibrant acidity driving the flavors to a lingering aftertaste of fruit and mineral." - WS 91

"The 2009 Brunello di Montalcino stands out for its textured personality and overall complexity. Dark red stone fruit, savory herbs, licorice, menthol and slate all flesh out in a layered expressive Brunello with tons of pure appeal. This is a decidedly powerful, authoritative Brunello from Lisini. There is no shortage of personality here" - IWC 90



Brunello Di Montalcino 2011

"Intense, lovely aromatics of wild berry, fragrant blue flower, crushed herb and a whiff of tilled soil lead the way. On the powerful palate, youthfully assertive but refined tannins frame layers of crushed black cherry, blackberry, mint and ground pepper while a licorice note closes the lingering finish. Boasting structure and finesse, it shows surprising aging potential for the vintage." - WE 95



Brunello Di Montalcino Riserva 2009

"The 2009 Brunello di Montalcino Riserva is a touch more finessed and fresher than the Ugolaia tasted alongside it, with firm tannins and plenty of acidity for the year. Smoke, leather, plum and wild herbs give the wine much of its complexity, but it is the wine's length, and in particular, the way the tannins extend the finish, that are most notable. This is a gorgeous 2009 Riserva as well as a rare wine from this vintage that has upside." - IWC 94



Brunello Di Montalcino Ugolaia 2009

"A dark, powerful wine, the 2009 Brunello di Montalcino Ugolaia shows the more virile, potent side of Brunello. Smoke, tar, licorice, incense and generous dark-fleshed fruit notes flesh out as this ample, large-scaled Brunello shows off its distinctive personality. The 2009 can be enjoyed now, but it will be even better in another few years, once the tannins have softened a bit further. Even with time, the 2009 will be a wine that speaks to power more than finesse. Still, the Ugolaia is one of the better wines for what was a very challenging year in Montalcino." - IWC 93



"Lisini is another beautiful rural estate located close to the hamlet of Sant'Angelo in Colle. The estate produces an excellent range of wines, including its flagship bottling, the Brunello Ugolaia."

Antonio Galloni



"One of the historic labels of Montalcino, this house has everything going for it – a fine name, excellent vineyards, and one of Tuscany's most renowned consultants, Franco Bernabei."

Daniel Thomases



"Year in, year out, Filippo Paoletti's wines are some of Montalcino's greatest wines."

Tim Atkin MW

Fattoria La Massa

Toscana, Toscana

"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. The 2012 Giorgio Primo is impeccable. It is a small miracle in what most agree was not an easy vintage. Mr. Motta evidently has that magic touch."

Monica Larner, The Wine Advocate

Fattoria La Massa is situated in the hills of Panzano, in the prestigious 'Conca d'Oro' (Golden Basin) of the Chianti Classico DOCG zone. The property covers 45 hectares and has been producing wine since the fifteenth century. La Massa's current owner, Giampaolo Motta purchased Fattoria La Massa in 1992 to follow his winemaking dream. He trained at several well-known estates in Chianti, and spent time in Bordeaux under the tutelage of well-known wine consultant Stéphane Derenoncourt with whom he started collaborating at La Massa in 2008. After a 10-year research project dedicated to understanding the distinct Terroir of the area, a complete re-structuring of the vineyards has been carried out over the past few years. The estate's main grape varieties are Sangiovese, Cabernet Sauvignon and Merlot with small plantings of Petit Verdot and Alicante. Giampaolo is extremely passionate about the great wines of Bordeaux and is convinced of the magnificent potential these varieties have in the Terroir of La Massa.

Code	Item	Vintage	Format	Wholesale	Score
740000	IGT Toscana, La Massa	2012	12 x 75cl	110	WA 93, JS 93
740013	IGT Toscana, La Massa	2013	12 x 75cl	110	AG 93, JS 93
740014	IGT Toscana, Carla 6	2012	6 x 75cl	475	WA 94, JS 92
740015	IGT Toscana, Giorgio Primo	2012	6 x 75cl	475	JS 95, WA 94

La Massa 2012



"Wraps clean around the palate, imparting sassy tones of Mexican spice, tobacco and dark berry fruit. The blend is 60% Sangiovese with Cabernet Sauvignon, Merlot and Alicante. The wine shows luscious dark concentration with equal billing to both the dark fruity component of the wine and its spicy, oak-driven spice. There's a firmness to the tannins that should soften with time." - WA 93

"A fresh, clean red with balsamic and chocolate character, plus fresh cherry. Full body, firm tannins and a juicy finish. Ripe, generous fruit. Always outstanding from here. A polished Super Tuscan." - JS 93



La Massa 2013

"Intense, lovely aromatics of wild berry, fragrant blue flower, crushed herb and a whiff of tilled soil lead the way. On the powerful palate, youthfully assertive but refined tannins frame layers of crushed black cherry, blackberry, mint and ground pepper while a licorice note closes the lingering finish. Boasting structure and finesse, it shows surprising aging potential for the vintage." - AG 93

"A solid and chewy young red with dried blackberries, licorice and hints of toasted oak and walnuts. A full-bodied, energetic red from the Chianti Classico region of Panzano." - JS 93



Carla 6 2012

"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. It's an absolute beauty." - WA 94

"Aromas of blackberry, nut and spice follow through to a full body, chewy tannins and a juicy finish. Some wet-earth and spice undertones." - JS 95



Giorgio Primo 2012

"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." - JS 95

"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 emerge." - WA 94



"Proprietor Giampaolo Motta continues to refine his approach at La Massa. It has now been a few years since Motta began working with consulting oenologist Stephane Derenoncourt, and the results of that collaboration are starting to show up in the wines, most notably in the 2010 Giorgio Primo, which is easily one of the best wines ever made here. At the other end of the spectrum, La Massa is one of the finest values in Tuscan wine today."

- Antonio Galloni -



"Proprietor Giampaolo Motta is one of the most passionate, driven producers in Tuscany. Seemingly never content with his wines, he continues to ratchet up quality in a meaningful way. Motta has never been fully satisfied with the way Sangiovese ages, so he has opted to use all of his Sangiovese in the entry-level La Massa, and use only his finest Merlot, Cabernet Sauvignon and Petit Verdot for Giorgio Primo."

- Antonio Galloni -

Ampeleia

Costa Toscana, Toscana

"Once again, I was deeply impressed with the wines I tasted from Ampeleia. These gorgeous Maremma reds deserve much more love. Over the last few years, Ampeleia has emerged as one of the most exciting properties on the Tuscan coast. Proprietress Elisabetta Foradori and her team prove they can also make great wines in Tuscany, not just Trentino. My only regret is I rarely see these wines in the market, which is a real shame. Readers who can find any of these wines should not hesitate."

Antonio Galloni, Vinous Media

Ampeleia began its life as a thought of a wine rather than as an actual winery. Elisabetta Foradori is one of Italy's true superstar winemakers; she became renowned for her work with the Teroldego grape variety at her family estate in Trentino-Alto Adige. In the early 2000s, Elisabetta came together with two friends to develop Ampeleia: a completely unique project in the Maremma region of Toscana, farmed biodynamically, and completely focused on the synergy between man and nature. Ampeleia overlooks the medieval village of Rocchatederighi, located on three different levels of altitude varying from 200 to 600 meters above sea level and includes a total of 150 hectares of which only 40 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. Ampeleia is born through a synergic interaction of Cabernet Franc and Sangiovese, mainly grown on higher vineyard sites where the climate is milder (Ampeleia di Sopra and Ampeleia di Mezzo), plus five complementary varieties (Grenache, Carignan, Mourvèdre, Alicante and Marselan) grown in the lower and hotter areas of the estate (Ampeleia di Sotto). Ampeleia is a wine with great character and personality, elegant and with intense fruit.

Code	Item	Vintage	Format	Wholesale	Score
740197	Unlitro IGT Costa Toscana, Unlitro	2014	6 x 100cl	85	JS 91
740198	Kepos IGT Costa Toscana, Kepos	2013	6 x 75cl	95	JS 92, WS 92, AG 90
740199	Ampeleia IGT Costa Toscana, Ampeleia	2012	6 x 75cl	195	AG 94, JS 94

Unlitro 2014



"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!" - JS 91

Kepos 2013

"A delicious and delicate wine with soft and light tannins and a bright and fruity finish. Lots of dried strawberry character. Subtle." - JS 92

"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." - WS 92

"The 2013 Kepos is nuanced and silky on the palate, with a delicate expression of fruit and lovely overall balance. Crushed raspberries, rose petals and sweet floral notes are laced throughout." - AG 90

Ampeleia 2012



"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." - AG 94

"A pure and beautiful wine with pure blueberries, cherries and currants. Full body, very fine tannins and a long and delicious finish. Super." - JS 94

HONG KONG TATLER

"Some relatively new and less popular names to watch from the region include Ampeleia, Fattoria di Magliano and Nittardi.... Ampeleia is a personal favourite since it is the Maremma project of the great winemaker of Trentino, Elisabetta Foradori."

- James Suckling -



"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."

- Antonio Galloni -

"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. PAITIN'S ENTRY-LEVEL OFFERINGS DELIVER CONSIDERABLE QUALITY FOR THE MONEY."

- ANTONIO GALLONI-



Paitin Di Pasquero-Elia

Barbaresco, Piemonte

"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 Media

Paitin was established in 1796, when Benedetto Elia purchased two hectares of Nebbiolo and Barbera vineyards in Bricco di Neive. By the turn of the 19th century, the winery had already established export markets around the world including the United Kingdom, the United States and Argentina. Two centuries later, and Paitin is still producing Barbarescos of the highest quality. Never satisfied with just maintaining the status quo however, the current generation of the Pasquero-Elia family, brothers Giovanni and Silvano, recently enlisted the services of consulting oenologist Dante Scaglione, who spent 16 years alongside the famous Bruno Giacosa. Now the future of Paitin looks brighter than ever before.

Code	Item	Vintage	Format	Wholesale	Score
720001	DOC Langhe Arneis, Elisa	2013	12 x 75cl	100	WS 87
720002	DOC Dolcetto D'Alba, Sorì Paitin	2013	12 x 75cl	100	AG 89
720003	DOC Barbera D'Alba, Serra	2012	12 x 75cl	110	AG 90, JS 90
720005	DOC Barbera D'Alba Superiore, Campolive	2011	12 x 75cl	155	WS 90, AG 89-91
720004	DOC Nebbiolo D'Alba, Ca Veja	2011	12 x 75cl	140	AG 90-92
722289	DOCG Barbaresco, Sorì Paitin	1989	6 x 75cl	995	WA 90
722290	DOCG Barbaresco, Sorì Paitin	1990	6 x 75cl	995	WA 88
722099	DOCG Barbaresco, Sorì Paitin	1999	6 x 75cl	595	AG 91, WS 90
720008	DOCG Barbaresco, Sorì Paitin	2000	1 x 150cl	995	WA 90, AG 90
722078	DOCG Barbaresco, Sorì Paitin	2001	6 x 75cl	595	WA 92, AG 91
721078	DOCG Barbaresco, Sorì Paitin	2003	6 x 75cl	400	WA 89
720013	DOCG Barbaresco, Sorì Paitin	2004	6 x 75cl	475	WA 92, AG 91
721013	DOCG Barbaresco, Sorì Paitin	2008	12 x 75cl	325	WA 93, WS 92
720020	DOCG Barbaresco, Sorì Paitin	2009	12 x 75cl	300	WA 94
720022	DOCG Barbaresco, Sorì Paitin	2010	12 x 75cl	295	AG 95, JS 94
721023	DOCG Barbaresco, Sorì Paitin	2011	12 x 75cl	275	WS 94, AG 94
720026	DOCG Barbaresco Riserva, Sorì Paitin Vecchie Vigne	1999	6 x 75cl	775	WS 93, AG 92
722072	DOCG Barbaresco Riserva, Sorì Paitin Vecchie Vigne	2001	6 x 75cl	775	WA 94, WS 93
720033	DOCG Barbaresco Riserva, Sorì Paitin Vecchie Vigne	2004	6 x 75cl	700	WA 94
720035	DOCG Barbaresco Riserva, Sorì Paitin Vecchie Vigne	2006	6 x 75cl	625	IWC 93, WA 92
720037	DOCG Barbaresco Riserva, Sorì Paitin Vecchie Vigne	2007	6 x 75cl	550	WA 94, WS 93
721041	DOCG Barbaresco Riserva, Sorì Paitin Vecchie Vigne	2008	6 x 75cl	475	WA 94, WS 92
720041	DOCG Barbaresco Riserva, Sorì Paitin Vecchie Vigne	2009	6 x 75cl	450	WA 94, WS 93
720042	DOCG Barbaresco Riserva, Sorì Paitin Vecchie Vigne	2010	6 x 75cl	400	AG 95, WA 94-97



"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. Brothers Giovanni and Silvano Pasquero-Elia could easily have rested on their laurels. But they knew they could do even better. In the spring of 2010, the Pasquero-Elia brothers enlisted the services of consulting oenologist Dante Scaglione, who spent 16 years alongside Bruno Giacosa. Scaglione is a former classmate of Giovanni's from the days when they attended the oenological school in Alba together. The Pasquero-Elia family has superb vineyards and already knew how to craft delicious wines, but the continued search for excellence and the willingness to invest in the future is what separates the true greats from the merely good and excellent producers. Suffice it to say, the results over the last two years have been striking. Scaglione is a consultant in the true sense of the word. He gives advice and suggestions, but does not impose anything. Scaglione has brought with him a number of views on more careful treatment of the fruit post-harvest, clear ideas on how to best press Nebbiolo and a greater focus on hygiene. The rotary fermenters are on their way out, traditional submerged cap fermentations have increased, and the use of larger casks (replaced more frequently than in the past) are now pretty much the norm. Paitin tends to bottle a little later than most, so it will be some time before the results of the new team are evident to readers. The 2010 Barbareschi, which I tasted from barrel, hold immense promise. 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. Personally, I couldn't be happier for them, because they have made all the right choices and are therefore richly deserving of the success that now appears to be coming their way. Paitin bottles three Barbareschi from the estate's vineyards, all of which are in the Serraboella district in Neive. The Serra is made from the youngest vines on the property, typically under 20 years of age. The Sorì Paitin is made from 40 year-old vines, most of which are planted with massale selection of the estate's best clones, while the Vecchie Vigne is, of course, an old-vines bottling.."

- Antonio Galloni -



Langhe Arneis Elisa 2013

"The peach and passion fruit aromas are grounded by white pepper and earth accents. A grapefruit element emerges on the moderate finish." - WS 87



Dolcetto D'Alba Sorì Paitin 2013

"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." - AG 89



Barbera D'Alba Serra 2012

"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." - AG 90

"Lots of tar and ripe fruit to this wine. Wet earth, too. Full body with some CO2 that dissipates with decanting. A beautiful core of ripe fruit and fresh acidity. So delicious." - JS 90



Nebbiolo D'Alba Ca Veja 2011

"The 2011 Nebbiolo d'Alba Ca Veja shows how beautiful this vintage can be. Broad, rich and ample on the palate, the 2011 blossoms with brightly-hued red fruit, spices, mint and flowers. The aromas and flavors are those of Nebbiolo from Alba, but the estate's approach to farming the site, coupled with the warmth of the vintage and aging in cask yield a wine of remarkable class and pure pedigree. The 2011 was done entirely in cask." - AG 90-92



Barbera D'Alba Superiore Campolive 2011

"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." - WS 90

"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." - AG 89-91



Barbaresco, Sorì Paitin 1989

"The 1989 Barbaresco Sorì Paitin reveals evidence of new oak cask aging in its smoky, vanillin nose complemented by generous aromas of sweet black-cherries, cedar, and spices. The wine is full-bodied, deep, and rich, with a harmonious integration of moderate tannin, and a long, lusty, expansive richness. While approachable now, it should be at its best by the late nineties and easily last through the first decade of the next century." - WA 90



Barbaresco, Sorì Paitin 1990

"The concentrated, spicy, massive 1990 Barbaresco Sorì Paitin is backward, tannic, and in need of at least 5-6 years of cellaring. If the tannin becomes more integrated with the wine's other components, it will be outstanding. It should last for 20 years. Pasquero has turned in two superlative performances with respect to his single vineyard Barbaresco. Perhaps because the 1989 has had more time to evolve, it appears more complex and easier to comprehend than the large-scaled, full-bodied, rich, but tannic 1990." - WA 88



Barbaresco, Sorì Paitin 1999

"Black stone fruits, tobacco, worn-in leather, dried herbs and spices are some of the notes that take shape in the 1999 Barbaresco Sorì Paitin. An intense full-bodied wine, the 1999 impresses for its depth." - AG 91

"Attractive wild berry aromas and hints of minerals. Medium-bodied, with well-integrated tannins and a chewy, fruity finish. Rather tight right now, but shows very good potential." - WS 90



Barbaresco, Sorì Paitin 2000

"The 2000 Barbaresco Sorì Paitin, with smoky kirsch fruit, mineral notes, and tar on the nose, is warm and intense on the palate with black cherry, tar, and anisette flavors and a full finish." - WA 90

"The 2000 Barbaresco Sorì Paitin is a big, muscular wine loaded with dark fruit but little in the way of aromatic nuance. It's almost as if the wine has been frozen in time at some point, beyond which it never developed further." - AG 90



Barbaresco, Sorì Paitin 2001

"The 2001 Barbaresco Sorì Paitin features an ample, sweet nose, very floral and with intriguing scents of cinnamon and incense, anisette and herbs. The palate is full and lengthy, the tannins forceful and plush, the finish elegant and classy." - WA 92

"The 2001 Barbaresco Sorì Paitin is a sumptuous, modern-styled Barbaresco with a complex and intriguing nose of crushed raspberries and sweet spices. On the palate the wine is packed with lush fruit, minerals, and tar, closing with an attractive balsamic note. Well integrated oak and a sense of freshness on the finish make this a very complete wine. It is aged 70% in 25 hectoliter casks and 30% in barriques." - AG 91



Barbaresco, Sorì Paitin 2003

"The 2003 Barbaresco Sorì Paitin reveals excellent concentration and a big, sweet personality packed with fruit, smoke and tar flavors. It possesses notable length, but the hard tannins prove to be somewhat overwhelming." - WA 89



Barbaresco, Sorì Paitin 2004

"Intense and powerful in its expression of dark fruit, spices, earthiness and tar. Made in a pure, bold style, it is one of the more closed, shut down 2004 Barbarescos and will require at least a few years in bottle before revealing its truest potential." - WA 92

"Good pure but subdued aromas of dark cherry, strawberry, licorice, flowers and minerals. Juicy and tightly wound; very closed today and hard to assess. But this is obviously dense and sweet, and finishes with broad tannins and a juicy quality." - AG 91



Barbaresco, Sorì Paitin 2008

"The 2008 Barbaresco Sorì Paitin is graced with exceptional elegance and class. An exciting fabric of sweet dark cherries, flowers and spices emerges from this fragrant, polished Barbaresco. This mid-weight, feminine Barbaresco is terrific." - WA 93

"A juicy red, bursting with cherry, raspberry, underbrush and spice flavors. The balance is there, but this needs time to integrate more fully. A woodsy eucalyptus element emerges on the finish, with echoes of sweet fruit." - WS 92



Barbaresco, Sorì Paitin 2009

"The estate's 2009 Barbaresco Sorì Paitin shows the rich, generous style of the year, but with plenty of underlying structure. Tobacco, sweet spices and licorice float from the glass in this powerful, intense Barbaresco. Exotic hints of spice and orange peel linger on the finish. This is yet another totally compelling wine from Paitin." - WA 94



Barbaresco, Sorì Paitin 2010

"The estate's 2010 Barbaresco Sorì Paitin is stunningly beautiful. Layers of fruit blossom in a large-scaled, dramatic Barbaresco endowed with tremendous depth and pure structure. Balsamic-inflected plums, tobacco, leather, spices and licorice meld together in the glass. The 2010 Sorì Paitin is huge, powerful and drop-dead gorgeous. Sweet menthol, pine and wild flowers adds finesse on a finish that is all about power. The structure of the vintage comes through in spades." - AG 95

"Decadent aromas of ripe fruits and meats. Some white truffle, too. Full body with round, ripe tannins and a juicy finish. Needs at least until 2017 to resolve the slightly edgy tannins. Stylish all the same." - JS 94



Barbaresco, Sorì Paitin 2011

"Constantly changing in the glass. At times light on its feet, while in other moments much more powerful, the 2011 is a wine of contrasts. This is another ample, intensely structured Barbaresco from Paitin full of personality and the breadth that is typical of this part of Neive, where the wines are often quite broad. Sweet red cherries, tobacco, incense and earthiness are some of the many aromas and flavors add complexity over time." - AG 94

"A graphite aroma leads off, with rose, cherry and spice flavors gracing the edges. Elegant, supple and firm, this dovetails to a focused, linear finish, emphasizing mineral and tobacco notes." - WS 94



Barbaresco Riserva, Vecchie Vigne 1999

"Impressive wine. Rich aromas of ripe fruit and freshly ground spices. Full-bodied, with big, velvety tannins and a long, long finish. A blockbuster, yet very polished." - WS 93

"The 1999 Barbaresco Sori Paitin Vecchie Vigne is dark, powerful and opulent, with more than enough stuffing to age well for the better part of the next decade. Smoke, menthol, tar, black fruit and French oak blossom in the glass as this resonant, exuberant Barbaresco show off its unique, totally compelling personality. The French oak is present, but well balanced at the same time." - AG 92



Barbaresco Riserva, Vecchie Vigne 2001

"The 2001 Barbaresco Sori Paitin Vecchie Vigne has the characteristic intensity and focus of old-vine wines, potent, smoky, spicy, and penetrating in aroma, rich in flavor and with the plush texture, the tightly-packed tannins and caressing tactile sensations of perfectly ripe Nebbiolo." - WA 94

"Rich and decadent, with mushroom, berry and cherry aromas and flavors. Full-bodied, with chewy tannins and a long, ripe fruit aftertaste. Big wine. This is always impressive." - WS 93



Barbaresco Riserva, Vecchie Vigne 2004

"Dark red berries, crushed flowers, smoke, ash and tar are just some of the notes that emerge from this big yet beautifully articulated Vecchie Vigne. The 2004 shows superb class and fabulous overall balance. As always this is a fairly large-scaled Barbaresco, but all of the elements meld together beautifully. A long, sensual finish rounds things out in style. With air the 2004 is approachable today, but it clearly has the stuffing and freshness to drink well to age 25, perhaps beyond. The Vecchie Vigne captures the essence of this great Piedmontese vintage in spades." - WA 94



Barbaresco Riserva, Vecchie Vigne 2006

"Sweet aromas of redcurrant, cherry, smoke and mint, all lifted by high notes of orange peel, rose petal and minerals. Concentrated, vibrant and gripping, with a silky quality and noteworthy precision to the flavors of red fruits, spices and minerals. Harmonious acidity gives a juicy, sappy quality and real elegance to this densely packed Barbaresco. Here the tannins are considerably finer than those of the normale, and the long, juicy, gripping finish leaves behind a captivating floral perfume. A beauty." - IWC 93



Barbaresco Riserva, Vecchie Vigne 2007

"Bursts onto the palate with explosive fruit and tons of depth. It is a rich, opulent Barbaresco, but there appears to be plenty of underlying structure. Crushed flowers, spices, licorice, anise and tar are some of the notes that wrap around the intense, plush finish. Today the 2007 shows the exuberance of the year, but with further bottle age the more subtle aspects of the wine will emerge." - WA 94

"Starts out rich and round, boasting cherry and currant flavors, then firms up as more spice and eucalyptus notes show. The tannins offer grip as this cruises to a long finish. Balances power and elegance." - WS 93



Barbaresco Riserva, Vecchie Vigne 2008

"The blackest of cherries, spices, incense, tar and scorched earth are some of the many nuances that emerge from the 2008 Barbaresco Sori Paitin Vecchie Vigne. This dark, brooding Barbaresco is all about power. The 2008 impresses for its fabulous balance and pure length. With time in the glass, the wine becomes increasingly more refined. It is a striking Barbaresco to drink now and over the next 10-15 years, perhaps longer." - WA 94

"Licorice and tar are the main calling cards here, along with tobacco and eucalyptus. There's plenty of sweet fruit to match the dense tannins. A muscular style overall." - WS 92



Barbaresco Riserva, Vecchie Vigne 2009

"One of the best wines of this largely uneven year. Relatively approachable for such a young wine, soft, open and generous, with layers of sweet red fruit, cinnamon and flowers. The 2009 has a bit more color, freshness and density than most other 2009s, all of which adds up to a racy Barbaresco that can be enjoyed now and over the next decade plus. Crushed flowers, red berries and a hint of nutmeg linger on a super-finessed, impeccably crafted finish." - WA 94

"Beginning to develop gamy and underbrush notes, this red is supple and ripe, featuring cherry and tea flavors. Offers a broad backdrop of tannins and finishes elegantly, if on the firm, taut side." - WS 93



Barbaresco Riserva, Vecchie Vigne 2010

"Hits the palate with fabulous depth and intensity. Savory herbs, smoke, tobacco, incense, menthol and licorice race out of the glass in an intense, structured Barbaresco loaded with class, energy and pure power. There is plenty to look forward to, once the tannins soften a bit." - AG 95

"Endowed with tons of nobility and sheer class. Freshly cut flowers, savory herbs and the essence of dried roses are some of the many notes that emerge from this huge, dense Barbaresco. The 2010 is insanely rich and headspinning in its balance and pure pedigree. I can't wait to see how the wine develops over the coming years." - WA 94-97

Spanish Selections

Park Güell, Barcelona



Bodegas Toro Albalá

Montilla-Moriles, Andalucia

"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."

Luis Gutiérrez, The Wine Advocate

Bodegas Toro Albalá is the only true specialist of vintage Pedro Ximénez in the world. In addition to their highly sought-after sweet wines, Toro Albalá also produces impeccably made vintage Amontillados and non-fortified Finos produced with the criaderas-solera system. In its early days, starting from 1844, Bodegas 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 cellar; Amongst others, José María also 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. Bodegas 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 grapes from the oldest bush-vines planted here are destined for the sweet vintage wines, whereas the newer, wire-trained vineyards, provide fresher fruit with brighter acids; these are reserved for the production of Toro Albalá's dry wine styles.

Code	Item	Vintage	Format	Wholesale	Score
710259	DO Montilla-Moriles, Eléctrico Fino Del Lagar	NV	12 x 50cl	60	WA 89
710258	DO Montilla-Moriles, Oloroso Viejo	NV	12 x 50cl	75	PE 89, WA 86
710370	DO Montilla-Moriles, Cream Pedro Ximénez	NV	12 x 50cl	80	CS 88
718869	DO Montilla-Moriles, Eléctrico Fino En Rama En Bombilla 3 Fases	NV	6 x 75cl	120	CS 90
711154	DO Montilla-Moriles, Amontillado Viejisimo Solera 1922	NV	12 x 50cl	140	WA 90
710172	DO Montilla-Moriles, Amontillado Selección	1951	6 x 75cl	995	WA 95
710171	DO Montilla-Moriles, Amontillado Convento Selección	1971	1 x 75cl	995	WA 94
710059	DO Montilla-Moriles, Don P.X.	2010	6 x 75cl	150	WA 88
710959	DO Montilla-Moriles, Don P.X.	2012	6 x 75cl	150	GR 93, WA 89
711979	DO Montilla-Moriles, Don P.X. Gran Reserva	1979	6 x 75cl	395	WS 90
711982	DO Montilla-Moriles, Don P.X. Gran Reserva	1982	6 x 75cl	375	W&S 93
710058	DO Montilla-Moriles, Don P.X. Gran Reserva	1983	6 x 75cl	325	HH 97, WA 91
710170	DO Montilla-Moriles, Don P.X. Gran Reserva	1986	6 x 75cl	275	GR 93, WA 92
711987	DO Montilla-Moriles, Don P.X. Gran Reserva	1987	6 x 75cl	250	WA 94
714956	DO Montilla-Moriles, Don P.X. Selección	1949	6 x 75cl	1,250	WA 97
710057	DO Montilla-Moriles, Don P.X. Selección	1962	6 x 75cl	995	WA 95
710165	DO Montilla-Moriles, Don P.X. Selección	1965	6 x 75cl	995	WA 97
710765	DO Montilla-Moriles, Don P.X. Selección	1965	1 x 150cl	2,500	WA 97
710665	DO Montilla-Moriles, Don P.X. Selección	1965	1 x 300cl	5,900	WA 97
710565	DO Montilla-Moriles, Don P.X. Selección	1965	1 x 600cl	12,900	WA 97
711969	DO Montilla-Moriles, Don P.X. Selección	1968	6 x 75cl	975	WA 94
711969	DO Montilla-Moriles, Don P.X. Selección	1969	6 x 75cl	995	CS 95
711973	DO Montilla-Moriles, Don P.X. Selección	1973	6 x 75cl	675	WA 95
711976	DO Montilla-Moriles, Don P.X. Selección Ginés Liébana	1976	6 x 75cl	1,100	CS 95
710155	DO Montilla-Moriles, Don P.X. Convento Selección	1929	6 x 75cl	1,550	WA 95
710755	DO Montilla-Moriles, Don P.X. Convento Selección	1929	1 x 150cl	3,500	WA 95
710655	DO Montilla-Moriles, Don P.X. Convento Selección	1929	1 x 300cl	8,500	WA 95
710555	DO Montilla-Moriles, Don P.X. Convento Selección	1929	1 x 600cl	19,500	WA 95
711931	DO Montilla-Moriles, Don P.X. Convento Selección	1931	1 x 75cl	1,750	WA 98
710055	DO Montilla-Moriles, Don P.X. Convento Selección	1946	6 x 75cl	1,600	WA 100
710955	DO Montilla-Moriles, Don P.X. Convento Selección Late Release	1946	1 x 150cl	3,900	WA 100
710160	DO Montilla-Moriles, Don P.X. Convento Selección	1955	6 x 75cl	1,300	WA 98
710560	DO Montilla-Moriles, Don P.X. Convento Selección	1955	1 x 150cl	3,000	WA 98
710660	DO Montilla-Moriles, Don P.X. Convento Selección	1955	1 x 300cl	7,500	WA 98
710760	DO Montilla-Moriles, Don P.X. Convento Selección	1955	1 x 600cl	16,500	WA 98
777258	Limited Edition Mixed Six-Pack	Mix	6 x 75cl	9,500	
777277	Limited Edition Mixed Three-Pack	Mix	3 x 75cl	3,500	



Eléctrico Fino Del Lagar NV

"This Fino del Lagar is bottled with ten years of flor. Bright-colored and with some greenish tints, the nose is a mixture of yeasts, dry herbs and wet chalk. The palate is medium-bodied, with a very tasty finish, a little dusty, ending salty. These PX Finos are always fatter than those produced with Palomino, with character and some rusticity." - WA 89



Oloroso Viejo NV

"To finish with their dry wines, all of them offered in half-liter bottles, the NV Oloroso Marques De Poley also produced from Pedro Ximenez grapes (as all these wines from Montilla-Moriles) feels sweeter, lighter and less intense tasted next to the Amontillado. The color is a bright orange, and the youthful nose is redolent of dry apricots, toffee and walnuts. Medium- to full-bodied, velvety, it has the telltale toffee and caramel flavors of an Oloroso. The strong bitter note makes an appearance again in the finish." - WA 86



Cream Pedro Ximénez NV

"A new concept in the Cream department, and only available from Toro Albalá! Cream PX is the result of combining Fino, Oloroso and Don PX. The wine follows ageing in American oak casks for 10 years to create a complex, refined, palate-caressing wine that never tires. Beautiful flavours of toffee, fig, bitter orange, cocoa, and maple syrup." - CS 88



Amontillado Viejisimo Solera 1922

"The NV Amontillado Viejisimo 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." - WA 90



Amontillado Selección 1951

"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." - WA 95



Amontillado Convento Selección 1971

"I'm talking about the 1971 Amontillado Viejisimo, 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." - WA 94



Don P.X. 2010

"The 2010 Don PX, a rarity, being from a single harvest, aiming at showing the younger, fruity side of this style of wine produced with Pedro Ximénez raisins is viscous and has a medium-brown color. The powerful, honeyed nose is dominated by aromas of raisins, dried apricots, curry, molasses and sugar cane. The palate is dense, clean and sweet." - WA 88



Don P.X. 2012

"Attractive aged amber. Clean and bright." Complex with pleasant notes of candied fruit, toffee and chocolate. Sweet, full-flavored, round and lingering. Excellent aftertaste." - GR 93

"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." - WA 89



Don P.X. Gran Reserva 1979

"Aromas of fresh fig and roses pick up treacle and smoke notes in this distinctive fortified wine. It's mellow, and it remains persistent through the long finish." - WS 90



Don P.X. Gran Reserva 1983

"Amazing black coloured, treacly old PX with stunning concentration and complexity. Liqueury sweetness and richness. Power plus, and seemingly endless palate length. Great wine." - HH 97

"The 1983 Don PX Gran Reserva has been aged in old oak barrels until bottled in 2012, and is several steps up in age and complexity. Here the dominant notes are tar, graphite, smoke, roasted coffee and dark chocolate. It's extremely concentrated, dense and sweet, ends very spicy with curry notes and stays in your mouth for minutes" - WA 90



Don P.X. Gran Reserva 1988

"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." - WA 94



Don P.X. Selección 1962

"The 1962 Don PX Reserva Especial is pitch black, dense as (used) motor oil, medicinal and balsamic, with a grassy nose of licorice, black olives, roasted coffee, smoke and ash, very intense and expressive in the palate, spicy (nutmeg) with incredible length, perhaps not as integrated as the 49 and 46. These wines have to be tasted to be believed. It was bottled after 49 years aging in bota." - WA 95



Don P.X. Gran Reserva 1982

"This sweet elixir, produced from dried pedro ximenez grapes grown in area most famous for them near Cordoba, is pretty dangerous stuff. An añada, or vintage sherry, the aromatics are as complex as any great wine can be: smoky, sweet, and savory aromas suggest dark caramel, dried fruit, the best quality soy sauce which you would likely only find in Japan, and with a deeper whiff, maybe some candied oranges as well. Flavors are rich, with a chocolaty, mocha like sweetness but not at all cloying." - W&S 93



Don P.X. Gran Reserva 1986

"Amber iodine color. Clean and bright. Varietal, seductive and captivating in nose. Very elegant. Very sweet, with a well-structured unctuous mouthfeel and a persistent finish." - GR 93

"Dark, sweet and concentrated dessert wine aged in American oak casks until bottling in June 2014. It has 350 grams of residual sugar. It's extremely dark, motor oil-dense, sweet wine with notes of raisins, hints of flowers, minty with aromas of candied orange peel and herbs, really aromatic and showy. The palate is dense, with the sweetness balanced by good acidity plus spicy and chocolate flavors." - WA 92



Don P.X. Selección 1949

"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." - WA 97



Don P.X. Selección 1965

"Small lots of old vintages are released following no apparent logic, like this 1965 Don PX Selección, which is produced with white Pedro Ximénez grapes but it's black rather than white, bottled in June 2014 with 290 grams of residual sugar. It has a nose of pure curry, aromas of an Indian restaurant, very balanced, not as sweet as others, in fact it's more bittersweet than sweet, combining the spices with bitter chocolate and with very good acidity that makes it relatively easy to drink." - WA 97



Don P.X. Selección 1968

"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." - WA 94



Don P.X. Selección 1969

"Black as night with a thick, viscous texture. Starts with rich and complex notes of coffee liqueur, dried fruits, toffee, cherry brandy and dark chocolate. Great texture, complex, deep and rich, very intense and concentrated but balanced by a certain juicy freshness and finishing with elegant bitters; not cloying at all and excellent length on the finish." - CS 95



Don P.X. Selección 1973

"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. 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." - WA 95



Don P.X. Selección Ginés Liébana 1976

"Deep, dark and viscous. Upfront complex aromas of almond nougat, cocoa cream, walnuts, figs, dates and peach. Further back are hints of coconut, grapefruit, tomato, eucalyptus and a collection of spices such as cinnamon, vanilla, ginger, clove, carob and white pepper. Velvety-textured and sweet in mouth, nice acidity and with fruit and herbal flavours consistent with the nose. Finishes with berry-liqueur. Fresh and subtle with an eternal aftertaste." - CS 95



Don P.X. Convento Selección 1929

"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." - WA 95



Don P.X. Convento Selección 1931

"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!" - WA 98



Don P.X. Convento Selección 1946

"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. A real tour de force sweet wine. Drink it if you ever have the privilege to do so from 2013-2060" - WA 100

Best Spanish Wine In China

Bettane & Dessaive, Le Grand Tasting Shanghai 2016



Don P.X. Convento Selección 1955

"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. Its 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." - WA 98



Eléctrico Fino En Rama En Bombilla 3 Fases

"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" - CS 90

The 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. Both museums are under the care of Bodegas Toro Albalá's owners and staff.



Limited Edition Mixed Three-Pack

This limited edition mixed three-pack contains one bottle each of:

Marqués De Poley Amontillado Selección 1951 (WA 95)
Don PX Convento Selección 1955 (WA 98, PE 96)
Don PX Selección 1965 (WA 97, PE 97)

Only 200 cases were produced, with 20 cases allocated for the Hong Kong market. Cases are individually numbered. All Convento Selección vintages are presented with a 5ml sample.



Limited Edition Mixed Six-Pack

This limited edition mixed six-pack contains one bottle each of:

Marqués De Poley Amontillado Selección 1951 (WA 95)
Don PX Convento Selección 1929 (WA 95)
Don PX Convento Selección 1931 (WA 98)
Don PX Convento Selección 1955 (WA 98)
Don PX Selección 1965 (WA 97)
Don PX Gran Reserva 1986 (WA 92, PE 94)

Only 200 cases were produced, with 15 cases allocated for the Hong Kong market. Cases are individually numbered. This case includes the exclusive release of Don PX Convento Selección 1931, which is only available in this mixed case. All Convento Selección vintages are presented with a 5ml sample.



Don P.X. Convento Selección Presentation

Toro Albalá's most flagship line is called 'Don P.X. Convento Selección'. These wines are the oldest line produced by the winery and were created by the first generation of Toro Albalá. A bottling of Don P.X. Convento Selección contains wine that is at least 50 years old at the time of bottling. The Convento Selección range represents the winery's highest standard of artisanal winemaking and presentation. Only the best vintages are selected for Convento Selección, and aged for a minimum of 50 years in American oak casks. Convento Selección comes in attractive packaging matching the exclusive status of this wine; a handwritten, wooded label with bottle serial number and a hard-wax seal linking the front label – created by monks in the 16th century to prevent counterfeiting – a system that Toro Albalá has taken up again as a highly valuable Quality Control standard. Bottles are carefully wrapped and left to rest in a handmade oak case. Each bottle is provided with a 5ml sample bottle.

Vintage	Aging	Bottled	Production
Convento 1929	85 Years in American Oak	November 2014	6,200 Bottles
Convento 1931	84 Years in American Oak	November 2015	5,500 Bottles
Convento 1946	65 Years in American Oak	September 2011	13,200 Bottles
Convento 1955	59 Years in American Oak	September 2014	10,400 Bottles
Convento Amontillado 1971	38 Years in American Oak	June 2009	975 Bottles



Vintage

Don P.X. Convento Selección 1929 150cl
Don P.X. Convento Selección 1929 300cl
Don P.X. Convento Selección 1929 600cl
Don P.X. Convento Selección 1955 150cl
Don P.X. Convento Selección 1955 300cl
Don P.X. Convento Selección 1955 600cl

Aging

85 Years in American Oak
85 Years in American Oak
85 Years in American Oak
59 Years in American Oak
59 Years in American Oak
59 Years in American Oak

Bottled

November 2014
November 2014
November 2014
September 2014
September 2014
September 2014

Production

720 Bottles
60 Bottles
30 Bottles
720 Bottles
60 Bottles
30 Bottles

Available Bottle

011 & 012
001 & 002
001 & 002
001 & 002
001 & 002
001 & 002



Vintage

Don P.X. Selección 1965 150cl
Don P.X. Selección 1965 300cl
Don P.X. Selección 1965 600cl

Aging

49 Years in American Oak
49 Years in American Oak
49 Years in American Oak

Bottled

September 2014
September 2014
September 2014

Production

240 Bottles
60 Bottles
30 Bottles

Available Bottle

001 & 002
001 & 002
001 & 002

Spain: Sherry And Montilla In 2016 – A Little Bit Of Montilla In Your Life

By Luiz Gutierrez, The Wine Advocate Issue 224, April 2016

First of all, Montilla wines are not Sherry. Sherry is an appellation in the bay of Cádiz with great influence from the sea, and inland Montilla is some 200 kilometers north east of Jerez, in the province of Córdoba. The two places, quite far away from each other, share some similarities but also have deep differences. First of all, the grape from Montilla is the sturdy Pedro Ximénez, while in Jerez the finickier Palomino reigns. Montilla's climate is continental, more extreme, warmer, and it concentrates and ages the wines faster than in Jerez.



In the similarities we find the same biological aging for Fino that later turns into Amontillado, which in fact means the style from Montilla, Oloroso, even nowadays Palo Cortado. And of course the syrupy sweet wines called simply Pedro Ximénez for which Montilla is famous and that share more than the style with Jerez. More on that in a minute, let's just take a quick look at the other similarities. The best Montilla-Moriles soils are also albariza (and the second quality ones also barros and sandier!) which here is known as albero. Albero is used to refer to the sand used for the bullfighting rings (and inside some bodegas), which is nothing other than calcium carbonate-rich albariza.

If there is something Montilla-Moriles (and sorry that I use Montilla or Montilla-Moriles indistinctly!) is known for, that is its sweet wines named after the grape, Pedro Ximénez. I was telling you that on that front, Montilla shares more than just style and tradition with Jerez. In fact, there is very little Pedro Ximénez grown in the vineyards of the Marco de Jerez. The climate

conditions of Montilla are much more adequate than Jerez's 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 grapes are dried under the sun to achieve a much higher concentration of sugars through dehydration and raisining. 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. There the grapes are sun-dried in the so-called paseras (pasa is the Spanish word for raisin) for some time between four to ten days depending on climate conditions (it can rain once, but not twice!), then pressed and immediately fortified to 9% alcohol to avoid the must starting fermentation.

This PX must fortified to 9% alcohol is what Montilla sells and delivers to the wineries in Jerez. This base wine, which in reality is a mistelle, a fortified must, as the grape juice has not fermented, both in Montilla or in Jerez is later fortified to 15% (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.

Well, I finally managed to pay a short (but long overdue) visit to this forgotten appellation of traditional Andalusian wines. If Jerez is enjoying a small and limited revival, I don't think the same can be said about Montilla. When I first wrote about it in mid-2013, there were 84 active wineries in the region, and only 68 remain less than three years later. Consumption of its wines remains pretty much a local thing, with only some 8% of the wine being exported. The lack of quality producers makes it a lot more difficult, as basically international representation is limited to three names, Alvear, Pérez Barquero and Toro Albalá. Only three but what a three! I tasted (very impressive) new releases from all of them, and managed to visit Pérez Barquero, Toro Albalá and some vineyards in the Moriles alto and Sierra de Montilla.

I started the day with a fascinating visit to the old cellars of Toro Albalá in the town of Aguilar de la Frontera some 15 kilometers south of Montilla. It was a pleasure to finally meet inventor, collector, entrepreneur, winemaker and owner Antonio Sánchez, listen to some of his explanations and admire his incredible collection/museum of all sorts of antiques and rarities. Had I never encountered an old venencia made with a whale whisker, I could see three there! I admired how the artifact used to extract wine from the Sherry and Montilla butts without getting any flor, a small cylindrical steel cup at the end of a long flexible shaft, originally a whale's hair, had evolved over time and how the cup had turned from silver to steel. They stopped using whale whiskers for their production some 90 years ago. You could spend weeks admiring the pieces (books, ancient machines, cameras, all sort of antiques and even archeological pieces) in the collection and listening to the stories behind each piece from Antonio Sánchez himself.

Once you meet the person, you understand the peculiarities of the wines and the way they are presented and packed. He invented the processes and the idea of finishing the bottles the way they are, some with a wooden label, some with a folding one closed with a magnet, with a test tube attached to the bottles of older wines containing a small dose of the wine so you can taste it before uncorking the bottle (a pre-Coravin invention!). Each year they select some old and idiosyncratic sweet Pedro Ximénez to bottle and release. The oldest of whom this time was said to date from 1931, velvety, luscious and savory at the same time, dense as (used) motor oil with a greenish/amber border, which even in these dark, almost black wines always denote a very old age. The green is obviously more noticeable in lighter-colored wines, like Amontillado. I could sample some centenary wines and their green color (among other things!) is simply amazing.

I also visited Pérez Barquero and some of their vineyards in Moriles Alto and the Sierra de Montilla mountains, where they own some 100 hectares. We had an (almost running) tour of some of their vineyards, bodegas and soleras, visiting plenty of barrels filled with newer and older wines, finos, amontillados, olorosos and dulces. In the end, I decided their old wines deserved more time and attention so I ended up tasting them at home over the course of a number of days to let them breathe and express themselves.

My visit was very pertinent and just in time, as they are releasing their limited production, Solera Fundacional, some ten years after the first bottling. There is also a new bottling of four old wines, a new range called Solera del Cincuentenario with the brand 1955, 50 years after the winery was created.



Bodegas Pérez Barquero

Montilla-Moriles, Andalucía

"Pérez Barquero is one of the greatest and most consistent wineries in the whole of Andalucía and they deserve much greater recognition for their great wines. 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."

Luis Gutiérrez, The Wine Advocate

Bodegas Pérez Barquero was established in 1905 and still have some soleras from that time, the foundational soleras, from which very small quantities of extremely old and concentrated wines are withdrawn and bottled from time to time. In 1985 it was purchased by Rafael Cordoba who owns three additional wineries in Montilla-Moriles; Bodegas Gracia, Vinicola del Sur and Tomas Garcia, and the four make up the Pérez Barquero Group. They own 100 hectares of vineyards in some of the best locations in the appellation, in Sierra de Montilla and in Moriles Alto, planted with a majority of Pedro Ximénez, and control a further 400 hectares of vineyards belonging to other grape growers. With this they produce an impressive array of both dry and sweet wines (plus brandy and vinegar), whose main characteristic is balance, elegance and finesse. Pérez Barquero stocks approximately 10,000 American oak barrels, each barrel between 500 and 600 liters in size; the famous 'botas' where they age their wines following the soleras and criaderas system. They produce an average of three million bottles of wine per year. Pérez Barquero represents the quality summit of Montilla-Moriles.

Code	Item	Vintage	Format	Wholesale	Score
797100	DO Montilla-Moriles, Gran Barquero Fino	NV	6 x 75cl	95	WA 92
791101	DO Montilla-Moriles, Gran Barquero Oloroso	NV	6 x 75cl	150	WA 92
797102	DO Montilla-Moriles, Gran Barquero Amontillado	NV	6 x 75cl	175	WA 95
797103	DO Montilla-Moriles, La Cañada Pedro Ximénez	NV	6 x 75cl	395	WA 94
797104	DO Montilla-Moriles, 1955 Oloroso Solera Cincuentenario	NV	1 x 75cl	1,450	WA 95
797105	DO Montilla-Moriles, 1955 Amontillado Solera Cincuentenario	NV	1 x 75cl	1,450	WA 97
797106	DO Montilla-Moriles, 1955 Palo Cortado Solera Cincuentenario	NV	1 x 75cl	1,450	WA 95
791107	DO Montilla-Moriles, 1905 Oloroso Solera Fundacional	NV	1 x 75cl	2,495	WA 97
797108	DO Montilla-Moriles, 1905 Amontillado Solera Fundacional	NV	1 x 75cl	2,995	WA 100
797109	DO Montilla-Moriles, 1905 Pedro Ximénez Solera Fundacional	NV	1 x 75cl	3,295	WA 99
797110	DO Montilla-Moriles, 1905 Solera Fundacional Mixed Case	NV	3 x 75cl	9,995	



Gran Barquero Fino

"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." - WA 92



Gran Barquero Oloroso

"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." - WA 92



Gran Barquero Amontillado

"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." - WA 95



La Cañada Pedro Ximénez

"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." - WA 94



1955 Oloroso Solera Cincuentenario

"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." - WA 95



1955 Amontillado Solera Cincuentenario

"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." - WA 97



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." - WA 95



1905 Oloroso Solera Fundacional

"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 and 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." - WA 97



1905 Amontillado Solera Fundacional

"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." - WA 100



1905 Pedro Ximénez Solera Fundacional

"Nothing short of spectacular. Black, opaque, dense and thick as 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. There is something reminiscent of the old traditional acetos from Módena, from that long aging in wood with a dense palate that is not that sweet after all, and even has a savory, tasty component that makes it very complete. It has balance within its powerful and concentrated style, which is the key to greatness here." - WA 99



"Perez Barquero was established in 1905 and still have some soleras from that time, the foundational soleras, from which very small quantities of extremely old and concentrated wines are withdrawn and bottled from time to time. In 1985 it was purchased by Rafael Cordoba who owns other three wineries in Montilla, Bodegas Gracia (from which I tasted one wine here), Vinicola del Sur and Tomas Garcia, and the four make up the Perez Barquero Group. They own 100 hectares of vineyards in some of the best locations in the appellation, in Sierra de Montilla and in Moriles Alto, planted with a majority of Pedro Ximenez, and control a further 400 hectares of vineyards belonging to other grape growers. With this they produce an impressive array of both dry and sweet wines (plus brandy and vinegar), whose main characteristic is balance, elegance and finesse. They stock 10,000 500- to 600-liter American oak barrels, the famous botas where they age their wines following the soleras and criaderas system. They produce an average of three million bottles of wine per year. Perez Barquero represents the quality summit of Montilla-Moriles. Their Finos usually have a lot number, whose first two digits seem to be the bottling year. All the Finos tasted had a lot starting with 13. The oldest wines, the ones labeled 1905, which is the year their soleras were created, were only bottled once in 2002, around 1,000 bottles of each, so the bottles should be decanted in advance to give the wines the chance to breath."

- Luis Gutiérrez, The Wine Advocate Issue 208, August 2013 -

Jorge Ordoñez & Co.

Málaga, Andalucia

"This pioneering project of the Ordonez family in Málaga reflects the visionary aspects of Jorge Ordonez and his family. These amazing wines must be tasted to be believed."

Robert Parker, The Wine Advocate

Jorge Ordoñez & Co. is the result of a shared passion between Jorge Ordoñez and the late Austrian winemaker Alois Kracher, who was famous for his sweet wines from Burgenland. Their mission was simple; restore Málaga it to its former glory. Ordoñez' white wines are made from the 'Muscat of Alexandria' grape variety, and sourced from the geographical area of La Axarquia, in the mountains that run parallel to the Mediterranean Sea. The Muscat grape has been cultivated here for over 2,000 years. 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 the rock desperately searching for moisture, which also attributes to the distinct minerality found in the grapes they produce. Ordoñez' vineyards range from 40 years old to well over 100 years old, the average being 70.

Over many centuries, the Moscatel grape has perfectly adapted itself to the rugged mountain terrain of the area surrounding the city Málaga. The Málaga appellation itself has several different topographical areas but the finest sites for Moscatel production are the steep mountainsides, which became known in the United Kingdom simply as 'Mountain Wine'. Málaga's winemaking history stretches back as far as the Bronze Age. The very first vineyards in Spain were in fact planted by the Phoenicians, in the mountains surrounding the village of Málaga. There are multiple historical records, from the Greek era, making reference to local viticulture. Under Roman rule the area was expanded even further.

The goal of Jorge Ordoñez & Co.'s founders was to restore the Málaga DO to its former glory, to re-establish its presence in the world of wine, and to do so with un-fortified dessert wines (in a region where tradition dictated the use of arope, a slow cooked, concentrated grape must, to sweeten the wine) using the most modern of technologies. In their quest they have also developed one of the finest dry Muscats in the world and have now become the benchmark producer of the region.

Code	Item	Vintage	Format	Wholesale	Score
710066	DO Sierras De Málaga, Botani Dry Muscat	2013	12 x 75cl	90	WA 90
710067	Vino De Mesa, Botani Sparkling Muscat	2014	12 x 75cl	80	WA 87
710062	DO Málaga, N°1 Selección Especial	2014	6 x 37.5cl	95	IWC 91
727970	DO Málaga, N°2 Victoria	2005	6 x 37.5cl	150	IWC 94
710063	DO Málaga, N°2 Victoria	2014	6 x 37.5cl	115	WA 95
727969	DO Málaga, N°3 Old Vines	2005	6 x 37.5cl	375	IWC 94
710064	DO Málaga, N°3 Old Vines	2010	6 x 37.5cl	315	IWC 94
710065	DO Málaga, N°4 Esencia	2011	6 x 37.5cl	550	WA 96



Botani Dry Muscat 2013

"One of my favorite dry white wines in the world is Jorge Ordoñez & Co.'s 2013 Botani, a dry Muscat from an area known for making dessert wines from Moscatel de Alexandria. Vinified totally dry, it is a riveting, perfumed, flowery white exhibiting notes of melons, honeysuckle and tropical fruits in a light-bodied, zesty, naked style. There are 5,000 cases of this cuvée, which for ten years has been a reference point for what can be accomplished with this grape in terms of making dry wines versus the sweeter wines for which this area is famous." - WA 90

Jancis Robinson
JancisRobinson.com

"Botani stopped me in my tracks the first time I tasted it, at the end of a long day's tasting in London last year. 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."

- Julia Harding MW -



Botani Sparkling Muscat 2014

"There are 1,000 cases of the 2014 Botani Sparkling Muscat, which comes across like an Italian Moscato. There is serious sweetness here, but the floweriness is a real bell ringer and endearing. It's light to medium-bodied and refreshing." - WA 87

Wine Spectator

"OK, I admit it: I'm a sucker for Muscat. I love every type of wine that grapes from the Muscat family can make, from light, fizzy Italian Moscato d'Asti to the extra-rich, long-aged fortified Muscats of Australia. I even have liked some dry versions of Muscat, especially those from Alsace. But I have never had a Muscat quite as refined and elegant as the Jorge Ordoñez & Co. Moscatel Sierra de Málaga Botani Seco from Spain."

- Harvey Steiman -



N°1 Selección Especial 2014

"Green-tinged yellow. An exotic bouquet evoking peach and pear nectar, candied ginger, white flowers and a hint of honey. Juicy and focused on the palate, offering intense tropical and pit fruit flavors, with brightening and tightening tangy acidity. The sweet but vibrant finish shows strong closing thrust and lingering orange zest." - IWC 94



N°2 Victoria 2005

"Exotic baking spice and floral qualities enhance exotic lichee, jackfruit and apricot aromas. Plump pit fruit marmalade and melon flavors are given energy by cinnamon, mace and tangy minerals, which carry through a seemingly endless finish. The interplay of ripe, exotic fruit and spice here is amazing." - IWC 94



N°2 Victoria 2014

"An absolutely amazing, decadent, luxurious sweet wine. The 2014 Botani Victoria #2 comes from the estate's oldest 50-year-old vines and, according to Jorge Ordoñez, it takes 17 pounds of grapes to make one 375-milliliter bottle of this elixir. Truly great stuff, it has loads of honeysuckle, caramelized tropical fruits, hints of maple syrup and brown sugar. The wine is rich, fragrant with plenty of flowery notes intermixed with wet pebble-like minerality. It is full-bodied and unctuously textured, but has enough acidity to balance the sweet, rich texture" - WA 95



N°3 Old Vines 2005

"Greenish yellow. Explosive perfume of minerally citrus and pit fruits, accompanied by exotic baking spices and floral honey. Sappy apricot preserve and poached pear flavors are given spine by zesty acidity, which enlivens the long, spicy finish. Extremely impressive, and a more oily, sticky rendition than its siblings." - IWC 94



N°3 Old Vines 2010

"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." - IWC 94



N°4 Esencia 2011

"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." - WA 96



Jorge Ordoñez: America's First Revolutionary Spanish Importer

"Jorge Ordoñez, whom I first met about ten years after I began publishing *The Wine Advocate*, is celebrating the 25th anniversary of his import company in 2012. It is no exaggeration to say that Jorge Ordoñez 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. Anyone who has ever tasted alongside Jorge understands that he is a perfectionist, insisting on proper temperature and glassware. It is not unusual for him to go through two or three bottles of the same wine until he finds one he believes is representative. Everything he imports is shipped in reefer temperature-controlled containers, and stocked in refrigerated warehouses, both on the Spanish side in Bilbao, and in the United States. Jorge told me that in 2011, they used over 500 thermo recorders embedded in shipments to track the temperature of all his wines, from the winery to the distributors in the United States and abroad."

Being the obsessive perfectionist that he is, Jorge Ordoñez 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 Ordoñez has a remarkable portfolio of tremendous wine values. I hope I have done justice to them. Certainly, one could say that Jorge

Ordoñez is a gift from Bacchus to thrifty wine consumers.

- Robert Parker, *The Wine Advocate*, October 2012 -

Bodegas La Caña

Rias Baixas, Galicia

"A perfect example to explain that Albariño is not a banal white grape. 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 was founded by Jorge Ordoñez 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. After an already great start, 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 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. Bodegas La Caña owns 25 hectares of land, 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.

The Rias Baixas appellation experiences the highest annual rainfall in all of Spain, with an average of 1,300 millimeters of rain annually and some areas exceeding 1,800mm 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. 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. Rias Baixas is not known for producing large quantities of wine, and many of the top wine makers only produce several hundred cases per year, hence these wines are generally hard to find and are a well-kept secret amongst wine aficionados. The Rias Baixas appellation is divided into five subzones, interspersed between the river valleys of the region. Many of the top wines come from the Val do Salnés subzone on the coast. All subzones share similar soil types (granite) and a relatively warm Maritime climate. Although twelve different grape varieties are permitted for planting in Rias Baixas, Albariño is by far the most important and makes up over 90% of total plantings.

Code	Item	Vintage	Format	Wholesale	Score
710082	DO Rías Baixas, Old Vines Albariño	2014	12 x 75cl	85	IWC 91, WA 90
711582	DO Rías Baixas, Old Vines Albariño	2015	12 x 75cl	85	
710050	DO Rías Baixas, Navia Albariño	2010	12 x 75cl	150	IWC 93, PE 93
711350	DO Rías Baixas, Navia Albariño	2013	1 x 150cl	325	IWC 92

Old Vines Albariño 2014



"Light, bright yellow. Lively, sharply focused scents of lime zest, green apple, jasmine, tarragon and ginger. Dry and taut on the palate, offering vibrant citrus and orchard fruit flavors and a hint of smoky minerals that builds with air. The floral note comes back strong on the finish, which shows excellent clarity and firm mineral bite. This wine was aged in stainless steel tanks, with some lees stirring to add body." - IWC 91

Old Vines Albariño 2015

New release, vintage not reviewed yet.



Navia Albariño 2010



"Bright yellow-gold. Orange pith, lemongrass, ginger and jasmine on the intensely perfumed, mineral-driven nose. Juicy, focused, densely packed citrus and orchard fruit flavors are complemented by building suggestions of melon and honey. Packs a solid punch but carries no excess fat. Finishes stony and precise, with excellent thrust and persistence. In the context of high-end Spanish white wines this is a fantastic value." - IWC 93

"Colour: bright yellow. Nose: powerfull, ripe fruit, sweet spices, creamy oak, fragrant herbs, mineral. Palate: rich, flavourful, fresh, good acidity, spicy." - PE 93

Navia Albariño 2013



"Aged for 11 months in 600-liter French oak casks, one-third of them new. Brilliant yellow-gold. Potent, mineral-laced citrus and orchard fruits on the intensely perfumed nose. Dry, sharply focused and concentrated, with intense Meyer lemon and pear skin flavors underscored by notes of iodine and fennel. Shows outstanding clarity and thrust on the mineral-dominated finish, which hangs on with outstanding tenacity." - IWC 92

Bodegas Avancia

Valdeorras, Galicia

"This joint project between the Bodegas Godeval and Jorge Ordonez was founded in 2007 in the appellation of Valdeorras in Galicia. The white wines are made from Godello, a grape that can produce very fine wines. Godello, which is experiencing a renaissance in Spain, is just beginning to catch favor in the United States."

Robert Parker, The Wine Advocate

Bodegas Avancia was established in 2007 and is a project created by Jorge Ordoñez 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. The Valdeorras appellation, and more specifically the native Godello grape variety, has an interesting history, in which Jorge Ordoñez himself played a major part.

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 Ordoñez 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. Bodegas Avancia's 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 coastal growing areas.

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 Ordoñez, Valdeorras went through a Renaissance in the mid-1990s. More recently the region has seen significant investments into reviving the appellation's traditional grapes; the Godello and Mencía grapes are now internationally recognized for their uniqueness and some of the most coveted gems on restaurant wine lists around the world.

Code	Item	Vintage	Format	Wholesale	Score
710166	DO Valdeorras, Cuveé De O Godello	2014	12 x 75cl	85	PE 93, IWC 91
711466	DO Valdeorras, Cuveé De O Godello	2014	1 x 150cl	190	PE 93, IWC 91
710366	DO Valdeorras, Godello	2013	12 x 75cl	150	PE 94, IWC 92
787868	DO Valdeorras, Mencía	2014	12 x 75cl	195	IWC 93
789968	DO Valdeorras, Cuveé Mosteiro	2013	12 x 75cl	110	PE 94, WS 89

Cuveé De O Godello 2014



"Colour: bright straw. Nose: white flowers, fresh fruit, fragrant herbs, varietal. Palate: flavourful, fruity, good acidity, balanced." - PE 93

"Pale yellow. Vibrant, sharply focused nose displays intense lime and white peach aromas plus suggestions of smoky lees and iodine. Sappy, penetrating and pure, offering bitter peach pit and citrus zest flavors that open up on the back half. This rich yet lively Godello finishes with excellent clarity and length and a lingering mineral note." - IWC 91



Godello 2013

"Colour: bright straw. Nose: white flowers, fresh fruit, expressive, fine lees, dried herbs. Palate: flavourful, fruity, good acidity, balanced." - PE 94

"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." - IWC 92

Mencía 2014



"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." - IWC 93



Cuveé Mosteiro 2013

"Colour: cherry, garnet rim. Nose: ripe fruit, wild herbs, earthy notes, spicy, creamy oak. Palate: balanced, flavourful, long, balsamic." - PE 94

"Savory notes of tobacco, game and tar frame cherry and plum fruit in this expressive red. Firm tannins support a thick texture, while balsamic acidity keeps this balanced." - WS 89

Bodegas Ordoñez

Castilla-Y-Léon & Cataluña

"Jorge Ordoñez 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

Bodegas Ordoñez is a unique project created by Jorge Ordoñez; it is in fact 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. Bodegas Ordoñez is not confined to a single location, although the majority of the portfolio does focus on wines from the Autonomous Community of Castilla-Y-Léon.

Bodegas Ordoñez in DO Rueda produces only one wine, 'Nisia Old Vines Verdejo'. The vineyards are located in the southeastern-most area of the appellation of Rueda, at the highest altitude (950 meters). Two of the vineyard's parcels are pre-Phylloxera, un-grafted rootstocks, the oldest being over 120 years old.

In Ribera Del Duero, Bodegas Ordoñez produces two wines, 'Tineta' and 'Avante'. The Tinto Fino vineyard called 'La Nava' was planted before 1960 and the 'El Carril' vineyard was planted between 1975 and 1985.

Bodegas Ordoñez also produces wines in Toro; 'Tritón Tinta de Toro', 'Tritón Mencía' and 'Vatan'. Due to the sandy soil, many of the vines in Toro were able to resist Phylloxera, and as a result, many of the vines are un-grafted. The youngest vineyard of the winery was planted in 1942 and the others date back well over a hundred years. The winery's flagship wine is Vatan, which comes from a single, six-hectare vineyard, planted in 1943, however, there is a single-hectare plot within this vineyard that was planted in 1910.

In Cataluña's Montsant DO, Bodegas Ordoñez produces Zerrán, a blend of Garnacha, Mazuelo and Syrah; a slightly lighter version of Priorat.

Code	Item	Vintage	Format	Wholesale	Score
717875	DO Rueda, Nisia Verdejo	2015	12 x 75cl	75	
711576	DO Rueda, Nisia Verdejo	2015	1 x 150cl	175	
710076	DO Ribera Del Duero, Tineta	2012	12 x 75cl	70	IWC 91
761172	DO Ribera Del Duero, Avante	2011	12 x 75cl	95	PE 93, WA 91
775485	Vino De La Tierra De Castilla-y-Léon, Tritón Mencía	2011	12 x 75cl	50	IWC 90
768572	DO Toro, Tritón Tinta De Toro	2012	12 x 75cl	90	WA 90
710199	DO Toro, Vatan	2012	12 x 75cl	195	IWC 93, PE 93
712399	DO Montsant, Zerrán	2011	12 x 75cl	90	WA 92



Nisia Verdejo 2015

New release, vintage not reviewed yet.



Tineta 2012

"Fermented in stainless steel tanks, with malo in small oak barrels, followed by 22 months of aging in French and American oak casks. Deep ruby. Sexy, perfumed aromas of cherry, blueberry and potpourri, with subtle licorice and dark chocolate qualities emerging with air. At once plush and lively, showing very good depth--and juicy acidity--to its black and blue fruit flavors. Supple tannins arrive late, adding shape to the sweet, spicetinted finish." - IWC 91



Avante 2011

"Colour: cherry, garnet rim. Nose: creamy oak, red berry notes, fresh fruit, mineral. Palate: flavourful, spicy, elegant." - PE 93



Tritón Mencía 2011

"Initially fermented in stainless steel and then put through malo and aged for nine months in older French oak: Bright violet color. Pungent dark berry and mineral scents show a lively character. Firm and juicy, offering concentrated blackcurrant and bitter cherry flavors and a hint of allspice. Finishes on a spicy note, with firm tannic grip and very good persistence. I like this wine's structure and focus." - IWC 90



Tritón Tinta De Toro 2012

"From Spain's most historic region for Tempranillo, having been first planted in the 14th century, the 2012 Triton Tinta de Toro is 100% Tinta de Toro (the local name for Tempranillo) planted at a 2,400 foot elevation. 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." - WA 90



Vatan 2012

"Made from fruit grown in a single vineyard that was reportedly planted in 1910 and 1943. 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." - IWC 93

"Colour: cherry, garnet rim. Nose: wet leather, aged wood nuances, ripe fruit, mineral. Palate: spicy, long, toasty." - PE 93



Zerrán 2011

"Even more so is the 2011 Zerran, which ratchets up the level of concentration and ripe fruit. It reveals abundant kirsch, lavender, black raspberry and dusty, loamy, earthy scents intermixed with notions of spring flowers and blackberries. There is not any oak evident in this dense effort. Its completeness and overall equilibrium are impressive, and this great value should drink well for 5-6 years, possibly longer." - WA 92

Jorge Ordoñez

Obsessive Crusader, Pioneer & Ambassador To Spanish Wine



Jorge Ordoñez 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 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 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. 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 was 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, Ordoñez 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.

Jorge Ordoñez 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, Ordoñez was already pioneering in new areas where potential was vast but winemaking tradition was rustic. In unheralded regions like Jumilla, Calatayud and Montsant, Ordoñez 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 Ordoñez 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.

Bodegas Volver

La Mancha, Castilla-La Mancha

"Bodegas Volver is the name of the joint venture between wine importer Jorge Ordoñez and winemaker Rafael Cañizares. They produce wines in Alicante, La Mancha and Jumilla. They also use the advice of Aussie winemaker Chris Ringland."

Josh Raynolds, Stephen Tanzer's International Wine Cellar

Bodegas Volver, a joined venture between Jorge Ordoñez and winemaker Rafael Cañizares, was established in 2003 and produces wines in the Autonomous Communities of Castilla-La Mancha and Alicante. La Mancha is the largest wine appellation in the world with around 300,000 hectares of vineyards of which only 165,000 hectares are able to produce wines of DO status. Though the geographical area is vast, the vines are generally planted far apart due to the extreme lack of precipitation. The wines produced by Bodegas Volver in La Mancha are sold under the 'Paso A Paso' and 'Volver' labels. There is also a separate winery called Bodegas Venta Morales, produced by the same team. The Volver and Paso A Paso labels include several wines, such as Paso A Paso Tempranillo and Volver Single Vineyard.

The grapes for Paso A Paso and Volver are sourced from various vineyards, totalling just over 100 hectares. The soils of Bodegas Volver's vineyards, which are located at an altitude of up to 660 meters, are extremely sandy; these are about the poorest soils possible for viticultural use. The deeper layers of sand are blended with small chunks of pure chalk but the first 30 centimeters of topsoil consists mainly of sand blended with red clay. The Tempranillo vines used for Paso A Paso were planted in 1970 and the Volver vineyard was planted in 1957. The grapes for Venta Morales are sourced from Cuenca in the easternmost area of the La Mancha appellation, from vineyards planted in 1980.

Code	Item	Vintage	Format	Wholesale	Score
710077	Vino De La Tierra De Castilla, Venta Morales Tempranillo	2011	12 x 75cl	40	IWC 88, WA 87
710070	Vino De La Tierra De Castilla, Venta Morales Tempranillo	2014	12 x 75cl	40	IWC 89, WA 87
710072	DO La Mancha, Paso A Paso Tempranillo	2013	12 x 75cl	45	IWC 90, WA 89
711073	DO La Mancha, Volver Single Vineyard Tempranillo	2013	12 x 75cl	75	WA 89
713373	DO La Mancha, Volver Single Vineyard Tempranillo	2013	1 x 150cl	175	WA 89



Venta Morales Tempranillo 2011

"All stainless steel. Bright purple. Pungent aromas of cherry, blackcurrant and dark chocolate. Supple and juicy in the mouth, with spice-accented cherry and fresh herb flavors. Finishes on a tangy note, with good cut and length." - IWC 88

"The lower-priced 2011 Vente Morales (also made from 100% Tempranillo) possesses an orange label that does not mention being made from organic grapes. Fruity, ripe and medium-bodied with lots of character for a wine priced under \$7 a bottle" - WA 87



Venta Morales Tempranillo 2014

"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." - IWC 89

"The 2014 Tempranillo is treated the exact same way as the organic cuvee, but for some reason seems to come across with slightly more luscious fruit, perhaps a slightly darker ruby hue and a delicious, soft, supple mouthfeel. These wines are meant to be drunk in their exuberant 1-2 years of youth." - WA 87



Paso A Paso Tempranillo 2013

"Aged for six months in French oak. Dark purple. Smoky black and blue fruit scents show very good freshness and an emerging floral element. Juicy, penetrating blueberry and bitter cherry flavors are nicely lifted by a spine of acidity. Suggestions of sweet oak spices and cola come up on the finish, which is framed by smooth, harmonious tannins. Amazing value here." - IWC 90

"Possesses a deep ruby/purple color as well as plenty of sweet black cherry and blackcurrant fruit intermixed with damp earth and underbrush notes. The wine is a meaty, fleshy, dense, Spanish fruit-bomb to enjoy over the next year or so." - WA 89



Volver Single Vineyard Tempranillo 2013

"The 2013 Volver Single Vineyard, 100% Tempranillo from La Mancha as opposed to Tierra de Castilla, was aged in new French oak for 18 months and bottled unfiltered. This is a serious wine from one of their finest vineyards, Finca los Juncares. This wine shows deep ruby/purple color, notes of licorice, blackcurrant and black cherry, perfect fruit on the attack, medium body, impressive intensity, purity and texture. This should drink well for 3-4 years." - WA 89

Bodegas Volver

Alicante, Valencia

"Bodegas Volver is the name of the joint venture between wine importer Jorge Ordoñez and winemaker Rafael Cañizares. They produce wines in Alicante, La Mancha and Jumilla. They also use the advice of Aussie winemaker Chris Ringland."

Josh Raynolds, Stephen Tanzer's International Wine Cellar

The grapes for Tarima are sourced from vineyards located in the highest elevation in the DO Alicante, at 600 to 750 meters altitude. These vineyards are very shallow and extremely low in organic materials. It is not rare to find un-grafted vines planted in this region; due to the amount of sand in the soil Phylloxera has never found hold here. The Tarima vineyards were planted between 1925 and 1981.

Code	Item	Vintage	Format	Wholesale	Score
710253	DO Alicante, Tarima Blanco	2015	12 x 75cl	45	
718871	DO Alicante, Tarima Sparkling Moscatel	2014	12 x 75cl	45	AG 88
710071	DO Alicante, Tarima Organic Monastrell	2012	12 x 75cl	50	PE 92, WA 90
710056	DO Alicante, Tarima Hill Old Vines Monastrell	2013	12 x 75cl	80	PE 93, AG 92
719956	DO Alicante, Tarima Hill Old Vines Monastrell	2013	1 x 150cl	175	PE 93, AG 92
711054	DO Alicante, Triga	2012	12 x 75cl	195	PE 94, IWC 93
711954	DO Alicante, Triga	2013	1 x 150cl	450	IWC 92



Tarima Blanco 2014

New release, vintage not reviewed yet.



Tarima Sparkling Moscatel 2014

"Exotic pit and tropical fruit scents are accented by a subtle touch of white flowers. Smooth, round and intensely fruity, offering juicy peach and mango flavors and a refreshingly bitter jolt of orange pith on the back half. Closes smooth and subtly spicy, with good persistence and an echo of juicy pit fruits." - AG 88



Tarima Organic Monastrell 2012

"Displays an opaque purple color along with abundant blueberry and black raspberry fruit intermixed with a hint of crushed chalk. Medium to full-bodied with amazing concentration, this big, savory, mouthfilling red should drink nicely for 5-6 years." - WA 90

"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." - IWC 90



Tarima Hill 2013

"Colour: cherry, garnet rim. Nose: roasted coffee, smoky, ripe fruit, fruit liqueur notes. Palate: flavourful, smoky aftertaste, ripe fruit." - PE 93

"Bright purple. An exotically perfumed bouquet displays scents of fresh black and blue fruits, licorice, vanilla and peppery spices. Juicy and incisive on the palate, offering sweet boysenberry and cassis flavors that flesh out on the back half. Sappy and concentrated, yet quite lively, finishing with smooth, shaping tannins and a strong punch. This sexy wine went through malolactic fermentation and was aged in French oak barrels for 20 months." - AG 92



Triga 2012

"Colour: cherry, garnet rim. Nose: mineral, expressive, spicy. Palate: flavourful, ripe fruit, long, good acidity, balanced." - PE 94

"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." - IWC 93



Triga 2013

"Bright purple. Heady, expansive aromas of ripe black and blue fruits, incense and vanilla, with a sexy floral nuance building in the glass. Stains the palate with sweet boysenberry and violet pastille flavors, showing outstanding depth, vibrancy and juicy acidity. The lingering finish is shaped by supple, slow-building tannins, displaying excellent tenacity and repeating floral character. Made from Monastrell vines planted in 1925." - WA 92

Bodegas Breca

Calatayud, Aragón

"Just when you think you've tasted the wine world's greatest values, along comes the 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, The Wine Advocate

American wine importer Jorge Ordoñez founded Bodegas Breca in 2005. 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. The winery owns 265 hectares (654 acres) of old-vine Garnacha vineyards situated high on the hillsides, from 950m to 1000m above sea level. Breca's vineyards were planted between 1925 and 1968. The vines are planted in two different soil types. The first is characterized by decomposed slate. The second soil type is composed mainly of gravelly red clay soils. Even though there is very little rainfall in the region, the clay holds sufficient water for the vines.

Code	Item	Vintage	Format	Wholesale	Score
710069	DO Calatayud, Garnacha De Fuego	2014	12 x 75cl	40	AG 90, WA 87
672253	DO Calatayud, Breca Old Vines Garnacha	2011	12 x 75cl	85	IWC 91, WS 90
710068	DO Calatayud, Breca Old Vines Garnacha	2012	12 x 75cl	85	PE 96, WA 91
725670	DO Calatayud, Breca Old Vines Garnacha	2013	1 x 150cl	200	PE 92, AG 91



Garnacha De Fuego 2014

"Dark purple. Deeply pitched cherry, cassis and pipe tobacco aromas are brightened by floral and peppery spice qualities. Cherry compote and plum jam flavors coat the palate, with juicy acidity providing shape and back-end cut. Gains focus as well as depth with air and finishes sweet, smooth and quite long, with fine-grained tannins adding grip. Pretty serious in style for a Garnacha and a seriously great value." - AG 90

"Loads of fruit, strawberry and black cherry notes intermixed with licorice and earth, unreal purity and richness for this price point. It has to be tasted to be believed. The problem with wines at this price point is that most people spending this kind of money never expect anything so personality-filled and intense. So they are probably shocked by it." - WA 87



Breca Old Vines Garnacha 2011

"Made from garnacha vines that were reportedly planted between 1925 and 1945; aged for 21 months in small French oak. Opaque ruby. Ripe blackberry and boysenberry aromas are complemented by deeper-pitched notes of mocha and licorice. At once rich and lively, offering vibrant dark fruit preserve flavors and a kick of peppery spices. Smooth, seamless and sweet on the very persistent finish, which leaves notes of blueberry and espresso behind." - IWC 91

"This dense red shows a savory character, with tar, ink and licorice notes framing the core of plum and meat flavors. Features firm, well-integrated tannins and fresh acidity. Distinctive." - WS 90



Breca Old Vines Garnacha 2012

"Colour: cherry, garnet rim. Nose: ripe fruit, spicy, creamy oak, toasty, complex, dark chocolate, earthy notes. Palate: powerful, flavourful, toasty, round tannins." - PE 96

"This outstanding red is the poor man's Priorat. Mineral notes of wet slate and gun flint are intermixed with blackcurrant, black cherry and cassis fruit in this dense, full-bodied, pure, lavishly rich, intense Spanish red. It is hard to believe what one can get at this price point if the importer and wine producer are committed to high quality." - WA 91



Breca Old Vines Garnacha 2013

"Colour: cherry, garnet rim. Nose: creamy oak, ripe fruit. Palate: spicy, sweetness." - PE 92

"Vivid ruby. Sexy, mineral-laced aromas of fresh red berries, candied flowers and Asian spices, with a hint of cola in the background. Sweet, concentrated and seamless, offering intense raspberry and cherry compote flavors and a touch of vanilla. Clings with impressive authority on the finish, which features supple tannins and lingering floral character." - AG 91



"This wine is a fantastic value, making the case for how much bang for the buck Spain can deliver."

- Josh Raynolds -

"It is hard to believe what one can get at this price point if the importer and wine producer are committed to high quality."

- Robert Parker -



"Pretty serious in style for a Garnacha and a seriously great value as well."

- Josh Raynolds -



Bodegas Neo

Ribera Del Duero, Castilla-Y-León

"Bodegas Neo consists of a bunch of young guys having the time of their lives.... but when it comes down to their top two wines, they are deadly serious"

Jay Miller, The Wine Advocate

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 state-of-the-art winemaking facility is located in the municipality of Castrillo de la Vega, just a few kilometres away from the town of Aranda de Duero, in the appellation of Ribera del Duero.

Bodegas Neo is well-known for its outstanding 'New-Wave' Tempranillos; wines of great concentration, substance and individual character. Neo Punta Esencia 2009 was chosen by the late John Radford (Decanter's Spanish expert) as his top Ribera del Duero of 2009, and Robert Parker has likened the same cuvee to a Bordeaux first or second growth, commenting that the estate produces one of Spain's most outstanding reds.

Code	Item	Vintage	Format	Wholesale	Score
710245	DO Ribera Del Duero, Sentido	2011	6 x 75cl	75	WA 90
710144	DO Ribera Del Duero, Neo	2004	6 x 75cl	295	WA 96, WS 96
710145	DO Ribera Del Duero, Neo	2005	6 x 75cl	275	WA 95, WS 93
710246	DO Ribera Del Duero, Neo	2006	6 x 75cl	195	WA 91, IWC 91
710247	DO Ribera Del Duero, Neo	2007	6 x 75cl	195	WA 91, IWC 91
710146	DO Ribera Del Duero, Neo	2010	6 x 75cl	175	WA 93
710147	DO Ribera Del Duero, Neo Punta Esencia	2004	3 x 75cl	495	WA 98
710148	DO Ribera Del Duero, Neo Punta Esencia	2005	3 x 75cl	325	WA 96
710149	DO Ribera Del Duero, Neo Punta Esencia	2006	3 x 75cl	275	WA 93
710150	DO Ribera Del Duero, Neo Punta Esencia	2009	6 x 75cl	250	DE 96
711146	DO Ribera Del Duero, Neo Vertical 2005-2010	Mix	6 x 75cl	1,250	

Sentido 2011



"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." - WA 90



Neo 2004

"This opulent wine is full-bodied, layered, and concentrated. Its structure is well-hidden but, make no mistake, this wine should blossom over the next 8-10 years for those with patience and will provide pleasure through 2030." - WA 96

"This dense Spanish red shows power and harmony. It fills the palate with black plum, dark chocolate, mineral and game flavors, ripe, rich and thick. Muscular tannins dominate, but this remains focused and balanced. Sweet fruit and spice linger on the finish." - WS 96

Neo 2005



"The 2005 Neo was sourced from 50- to 60-year-old low-yielding Tempranillo vines. The wine was aged for 15 months in French and American oak and bottled without fining or filtration. Opaque purple-colored, it offers an alluring bouquet of pain grille, mineral, leather, espresso, and blackberry. This leads to a full-bodied, layered, intense wine with incipient complexity, serious structure." - WA 95

"Finely chiseled red delivers power with finesse. The solid structure is a smooth platform for focused flavors of cassis, dark chocolate, mineral and smoke. It's oaky now, but there's plenty of fruit for balance." - WS 93



Neo 2006

"The 2006 Neo spent 15 months in French and American oak. It is more deeply colored with a brooding bouquet of pencil lead, violets, incense, and black cherry. More structured on the palate, it will benefit from 4-6 years of cellaring." - WA 91

"Inky ruby. Ripe blackberry and blackcurrant aromas are complicated by notes of cola, smoked meat and rose oil. Broad, palate-staining dark fruit flavors lead to slow-building tannins. The cola note comes up strongly on the finish, lending an impression of sweetness. Plenty appealing now but this wine possesses the depth to age." - IWC 91



Neo 2007

"The 2007 Neo is medium purple in color with an attractive nose of smoke, violets, mineral, blueberry, and blackberry. Succulent and well-balanced on the palate, this lengthy effort has enough structure to evolve for 2-3 years." - WA 91

"Inky purple. Highly expressive bouquet evokes blueberry, pungent herbs, potpourri and sandalwood, with a smoky lashing of oak spices. Creamy, palate-coating dark berry flavors show liqueur-like depth, with gentle acidity providing spine and shape. Velvety tannins come up on the finish but are quickly sucked up by the wine's lush, sappy fruit." - IWC 91



Neo 2010

"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 a judicious 20-month élevage. Bravo!" - WA 93



Neo Punta Esencia 2004

"The 2004 Neo Punta Esencia is made only in the very best vintages. The wine receives the 200% new oak treatment (12 months in new oak with racking into another set of new oak for an additional 4 months) and is bottled unfiltered. The wine is nearly black in color and has already soaked up much of the new oak. The nose is super-expressive and complex with pain grille, black currant, blackberry liqueur, and blueberry jam holding sway. Densely packed and stacked, with layer upon layer of ripe fruit, its tannins virtually concealed, this full-bodied, beautifully balanced wine is a near-monument." - WA 98



Neo Punta Esencia 2005

"The 2005 Neo Punta Esencia was sourced from low-yielding 80-year-old vines aged for 12 months in new French and American oak followed by racking into 100% new French oak for another 6 months, what has been called the "200 percent new oak treatment". Purple/black in color, the wine reveals a brooding nose of toasted oak, vanilla, mineral, scorched earth, espresso, blueberry, blackberry liqueur, and licorice. Full-bodied, large-scaled and powerful, the wine is still tightly wound but has all the components needed for greatness." - WA 96



Neo Punta Esencia 2006

"It reveals a room-filling aromatic array of pain grille, mineral, tobacco, incense, black cherry, and blackberry. On the palate this opulent wine is massive with dense fruit, loads of concentration, and incipient complexity with the oak nicely integrated. It demands a decade of cellaring and will have a drinking window extending from 2016 to 2030 for those young enough and patient enough to allow it to unfold." - WA 93



Neo Punta Esencia 2009

"Soft, subtle, dark, deep fruit aromatics. Huge fruit, power, richness and concentration. Ultra-modern, even in Ribera del Duero terms. A new classic." - DE 96
#1 John Radford's 10 Best Ribera Del Duros



Neo Vertical Six-Pack 2005-2010

This exclusive mixed six-pack contains one bottle each of:

- Neo 2005 (WA 95, WS 93)
- Neo 2006 (WA 91, IWC 91)
- Neo 2007 (WA 91, IWC 91)
- Neo 2008 (PE 89)
- Neo 2009 (PE 90)
- Neo 2010 (WA 93)

Only 50 cases were produced, exclusively for Christopher Stewart Wine & Spirits.

Bodegas Abanico

Rioja, La Rioja

"Hazana Viñas Viejas is simply one of the greatest values in Rioja that money can buy."

Robert Parker, The Wine Advocate

Bodegas Abanico was created by Rafael De Haan and Núria Altès, who met each other through the wine trade. Abanico's wines always offer outstanding quality, regional authenticity, varietal character, and excellent great 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.

Code	Item	Vintage	Format	Wholesale	Score
707098	DOC Rioja, Hazaña Viñas Viejas	2014	12 x 75cl	70	WA 92

Hazaña Viñas Viejas 2014



"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." - WA 92

Bodegas Illurce

Rioja, La Rioja

"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 Raynolds, Stephen Tanzer's International Wine Cellar

Rio Madre was created by Jorge Ordoñez, who personally selects individual barrels of high quality Graciano wine, made by Bodegas Illurce. The Graciano vineyards are located in the easternmost part of Rioja Baja and were planted in 1990. The Graciano grape variety has long been fundamental to the wine industry in Rioja and winemakers depend on it to add a wonderful floral bouquet and complexity to their blends. Graciano is rarely used as a single varietal wine but when Jorge Ordoñez came across Bodegas Illurce's Graciano vineyards, he noticed the excellent quality of these grapes and believed they would be capable of producing a wine that exemplifies the best that the grape has to offer.

Code	Item	Vintage	Format	Wholesale	Score
710084	DOC Rioja, Rio Madre	2013	12 x 75cl	55	IWC 90

Rio Madre 2013



"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." - IWC 90

Dominio De Eguren

Vino De La Tierra De Castilla, Castilla-La Mancha

"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 is one of several properties owned by the Eguren family and part of their Viñedos Y Bodegas Sierra Cantabria portfolio, which also includes Bodegas Sierra Cantabria, Viñedos Sierra Cantabria, Bodegas Teso La Monja, Señorio De San Vicente and Viñedos De Páganos. Founded by the fourth generation of the Eguren family, Dominio de Eguren was conceived as a project to produce fine wines that could be offered to consumers at exceptional prices. These little gems are sourced from vineyard scattered across Castilla-La Mancha's vast landscapes.

Code	Item	Vintage	Format	Wholesale	Score
801000	Vino De La Tierra De Castilla, Protocolo Tinto (Jul)	2014	12 x 75cl	40	
727182	Vino De La Tierra De Castilla, Códice Tinto	2012	12 x 75cl	40	PE 91, IWC 90



Protocolo 2014

New release, vintage not reviewed yet.



Códice 2012

"Colour: cherry, purple rim. Nose: fresh fruit, red berry notes, floral. Palate: flavourful, fruity, good acidity, round tannins." - PE 91

"All tempranillo; aged for six months in stainless steel tanks and then moved into French and American oak barrels for another six months): Bright violet color. Black and blue fruit aromas are lifted by a peppery nuance and a hint of fresh flowers. Sappy and seamless in texture, offering juicy boysenberry and mocha flavors and a bracing kick of spiciness. Finishes silky and precise, with lingering spiciness and smooth tannins. An off-the-charts value." - IWC 90

Wine Spectator

Six Producers Who Are Leading The Way: Eduardo Eguren

"Eduardo Eguren never doubted that he was going to work in wine. "My grandfather used to pick me up each day after school to help him in the vineyards," says Eguren, energetic and more boyish-looking than his 27 years. "He taught me how to drive the tractor and work the land." That grandfather is Guillermo Eguren, patriarch of one of Rioja's most successful wine families; he began making and selling wine in 1957. Eduardo represents the fifth generation of vintners. Eduardo's father Marcos, 53, made the Egurens' wines famous beginning in the 1980s by modernizing their winemaking. Marcos' brother, Miguel Angel, 48, ably handles the business side.

The vineyards were a fitting classroom for Eduardo; they have been the secret of the Egurens' success. "My grandfather has a hobby. He likes collecting vineyards—he buys at least one every year," says Eduardo. At age 79, Guillermo still rides his bike through the vines on the north side of the Ebro river almost every day, scouting. Today the family owns 370 acres in Rioja, scattered across 56 different parcels.

Eduardo studied enology and apprenticed at nearby Artadi, then did stints in Santa Barbara and Sonoma. In 2007, he joined the family business full-time. His first project was not in Rioja, but to the southwest, in Toro. The Egurens had helped put the dusty old region on the global wine map with Numantia (which they sold to LVMH in 2008). In 2007, they started a second bodega, Teso La Monja, and Eduardo learned the ropes of grapegrowing, winemaking and sales there.

Marcos does not sit still when it comes to techniques in the vineyards and cellars, and Eduardo likes that. "The new generation wants more elegance and structure," says Eduardo, who is now working more and more in Rioja. In both Rioja and Toro, the Egurens have reduced the amount of new oak they use in aging the wines. In the vineyards, Eduardo is excited about a new approach. The family is experimenting with organic and sustainable methods.

Is it difficult for the new kid to be heard in a family full of such strong personalities? Eduardo doesn't think so. Guillermo never balked at his sons' ideas, even when his friends teased him about the low-yielding vines Marcos was planting for Señorio de San Vicente.

One reason the Egurens make so many different wines from so many parcels is to give an outlet to everyone's ideas. Tasting through the family's portfolio, Eduardo observes, "Everyone in the family has their favorite wine. When we get together for Christmas, the table is full of bottles, because everyone wants their favorite there." Eduardo is just beginning to make his contribution to the table."

- Mitch Frank, Wine Spectator, October 2012 -

Bodegas Sierra Cantabria

Rioja, La Rioja

"Readers depressed about the skyrocketing prices for well-known Italian, French, and Californian wines, should realize that Sierra Cantabria's wines offer spectacular relief from high prices. They are remarkable values."

Robert Parker, The Wine Advocate

Founded in 1957 by Guillermo Eguren, Bodegas Sierra Cantabria is nestled in the heart of San Vicente de la Sonsierra, a town of great winemaking tradition, situated in a unique location between the River Ebro and the Sierra Cantabria mountain range. The vineyards belonging to Bodega Sierra Cantabria are located primarily in the towns of San Vicente de la Sonsierra, Labastida and Laguardia, all areas renowned for grape growing. Tempranillo dominates these parts, along with small amounts of Garnacha, Viura and the so-called 'Hairy Tempranillo', all of which are grown in vineyards ranging from 35 to 70 years old.

The landscape of the vineyard is characterized by the influence of both the Sierra de Cantabria and the depression of the Ebro River, creating a soft and wavy relief, which faces south to south-southwest, thus allowing more sunlight hours to reach the plants and enhance the maturation of the grapes. The predominantly calcareous-clay soils are poor in organic matter, nutrients and minerals, thus very suitable for grape growing. The abundance of boulders, remnants of alluvium material, and gravel, offers optimal drainage. The subsoil consists of cracked rocks which aid the search for additional nutrients by the vine roots and therefore favouring the balance of the fruit.

Harvest is carried out manually each year and special attention is paid to the rigorous selection of the grapes, which are the soul of the wine and must be in optimum health and maturation conditions. The careful harvest is followed by a thorough separation of the clusters, done on a selection table at the entrance to the winery. The winemaking is focused on minimal intervention in the winery to respect to the fullest the Terroir's character.

Code	Item	Vintage	Format	Wholesale	Score
748588	DOC Rioja, Selección	2009	12 x 75cl	50	IWC 90, WA 88
179663	DOC Rioja, Crianza	2011	12 x 75cl	75	IWC 91, WA 89
838485	DOC Rioja, Garnacha	2012	12 x 75cl	85	IWC 91, WA 91
748509	DOC Rioja, Reserva	2009	6 x 75cl	115	IWC 92, WA 91



Selección 2009

"100% Tempranillo. Deep ruby. Aromas of ripe cherry, cassis, blackberry and dark chocolate, with a touch of cola. Lush, layered and focused, with a creamy texture and hefty dark fruit flavors. Shows the ripeness of the year but there's good energy here too. Finishes with smooth tannins, a hint of licorice and very good length. I'll bet that this will be even better in a couple years but it's approachable now." - IWC 90

"Sierra Cantabria's entry-level red, the 2009 Tinto was aged for 6 months in tank followed by 6 months in seasoned oak. Spice box, cedar, incense, violets, and black fruits inform the nose of this savory, easygoing, friendly wine. Nicely proportioned and surprisingly long in the finish, this is an excellent value" - WA 88



Crianza 2011

"Brilliant ruby. Spice-accented aromas of black raspberry, cola and smoky minerals, along with a suave floral overtone. Silky and open-knit, offering sweet red berry flavors and suggestions of five-spice powder and candied rose. Finishes with bright, tangy lift, strong cut and very good persistence, leaving a juicy red berry quality behind." - IWC 91

"The 2011 Crianza was more complex than its sibling. Aged 14 months in French and American oak, it offers up abundant notes of graphite, charcoal, blackcurrants and black cherries, a medium-bodied, precise mouthfeel and a savory finish. I preferred the 2011 to the 2010." - WA 89



Garnacha 2012

"Saturated ruby. Heady, spice-laced blackberry liqueur and floral pastille scents are complemented by white pepper and smoky minerals. More masculine and brooding in style than its 2011 sibling, offering intense dark berry and cherry flavors and suggestions of licorice and allspice. Finishes broad, smooth and long, with supple tannins building slowly. These vines were planted in 1927." - IWC 91

"The outstanding 2012 Garnacha ratchets up the level of concentration, has similar character to the 2011, but more intensity, purity and depth as well as slightly more structure. It should drink nicely for another 5-7 years." - WA 91



Reserva 2009

"Powerful, smoke-accented scents of red fruits, licorice, pipe tobacco and violet, lifted by vibrant mineral and peppery spice elements. Broad, sweet and seamless on the palate, offering concentrated raspberry and cherry compote flavors and a suggestion of candied rose. Rich yet lively Reserve with excellent finishing clarity and even, late-arriving tannins." - IWC 92

"This is an outstanding Rioja from a great vintage for the appellation. This should drink well for at least another two decades. Deep plum/ruby/purple with notes of graphite, licorice, forest floor, tobacco leaf and oodles of black cherry and blackcurrant fruit, this full-bodied, dense, supple, silky textured Rioja can be drunk now or cellared for 20 years." - WA 91

Viñedos Sierra Cantabria

Rioja, La Rioja

"Bodegas Sierra Cantabria is another outstanding Rioja estate owned and operated by the Eguren family."

Robert Parker, The Wine Advocate

Viñedos Sierra Cantabria is a result of the Eguren family's ongoing search for exceptional Terroirs, which is directly reflected in their remarkable collection of wines sold under their 'Viñedos' brand. All of Viñedos Sierra Cantabria's vineyards, from the newest plantings to their centuries-old vineyards, are located between the rugged hillsides near the Ebro river and the flatter riverbanks in Rioja Sonsierra.

Code	Item	Vintage	Format	Wholesale	Score
710051	DOC Rioja, Organza Blanco	2013	6 x 75cl	115	AG 92, WA 91
801001	DOC Rioja, Reserva Única	2011	6 x 75cl	125	AG 92, WS 92
720300	DOC Rioja, Colección Privada	2000	6 x 75cl	250	IWC 91, WS 91
732202	DOC Rioja, Colección Privada	2002	6 x 75cl	250	IWC 92, WA 90
720358	DOC Rioja, Colección Privada	2003	6 x 75cl	250	IWC 92, WA 91
732242	DOC Rioja, Colección Privada	2005	6 x 75cl	250	IWC 93, WS 93
749849	DOC Rioja, Colección Privada	2009	6 x 75cl	250	PE 95, IWC 93
749899	DOC Rioja, Colección Privada	2012	6 x 75cl	215	IWC 93, WS 93
732243	DOC Rioja, Finca El Bosque	2005	4 x 75cl	675	WA 96
750023	DOC Rioja, Finca El Bosque	2009	4 x 75cl	650	WE 95, WS 94
733012	DOC Rioja, Finca El Bosque	2012	4 x 75cl	595	WA 94, AG 94
720354	DOC Rioja, Amancio	2002	4 x 75cl	675	WA 92, IWC 92
732241	DOC Rioja, Amancio	2004	4 x 75cl	695	WA 97, IWC 94
749850	DOC Rioja, Amancio	2008	4 x 75cl	625	PE 96, WA 95
742011	DOC Rioja, Amancio	2011	4 x 75cl	595	WA 94, WS 93



Organza Blanco 2013

"White fruit, peach, flowers and aromas of chamomile emerge but are never explosive lending a more serious character to the nose. The acidity makes you salivate and it ends with a mineral, almost salty sensation. 2013 produced very fresh whites, with higher acidity and more nerve. This white should live a long life in bottle." - WA 91

"Green-tinged gold. Highly perfumed aromas of ripe citrus, orchard and pit fruits and candied fig, with suave floral and smoky lees notes adding complexity. Juicy and expansive on the palate, offering intense tangerine and poached pear flavors complemented by buttered toast and honey. Finishes toasty and very long, with lingering pear and peach pit qualities." - AG 92



Reserva Única 2011

"Opaque ruby. Sexy, highly perfumed aromas of dark berry liqueur, potpourri and Indian spices, with a building vanilla undertone. Supple, open-knit raspberry and floral pastille flavors show very good depth and breadth, with juicy acidity adding finesse and spine. The spicy, long finish leaves a refreshingly bitter berry skin note behind. Aged in 30% new French oak." - AG 92

"Energetic and focused, this red delivers cherry and cranberry flavors that are zippy and fresh, with notes of licorice, smoke and game adding depth. Light, firm tannins and citrusy acidity impart liveliness." - WS 92



Colección Privada 2000

"From tempranillo vines in excess of 50 years of age; aged in a combination of French and American barrels. Red-ruby. Highly nuanced nose of raspberry, tobacco, flint, minerals, smoke and earth. Bright, urgent and penetrating, with strong acids giving shape and verve to the very ripe dried fruit flavors. Impressively powerful wine, but the tannins are quite fine. A lovely expression of Rioja; structured to age." - IWC 91

"Rich yet harmonious, this velvety red shows excellent balance between smoky oak and ripe plum fruit, firm tannins and plush texture. Concentrated yet nimble. A fine example of the modern style." - WS 91



Colección Privada 2002

"Full ruby-red color, deep for the age of the wine. Precise, dark aromas of kirsch, blackberry and licorice. Highly concentrated flavors of sweet black cherry and licorice offer lovely perfume and lift. This is impressively dense and long for 2002. A very primary fruit bomb of a Rioja that would appear to offer very good aging potential. An extraordinary effort for the vintage." - IWC 92

"The dense ruby/purple-colored 2002 Colección Privada possesses abundant amounts of smoky black currant fruit intermixed with forest floor, graphite, and new oak notes. With an opulent texture, wonderful density and purity, and a long, layered finish." - WA 90



Colección Privada 2003

"Deep red. Restrained, elegant aromas of redcurrant, strawberry and cherry. Then sweeter and denser in the mouth than the nose suggests, with strong blackcurrant and cherry flavors nicely complemented by sexy oak spice and a subtle mineral quality. Finishes chewy, powerful and rich, with a full, broad expression of sweet dark fruits. This is delicious." - IWC 92

"Purple colored, it exhibits complex aromas of earth, mushroom, pain grille, cinnamon, black currants and blackberry liqueur. On the palate the wine comes off as monolithic but powerful, with plenty of depth and flavor. The wine would benefit from several years in the cellar and should drink well through 2020." - WA 91



Colección Privada 2005

"Deep red. Powerful strawberry, raspberry and floral oil aromas are positively room-filling, with pungent herbs and vanilla adding interest. In the mouth, pure red fruits deliver major flavor impact without any excess weight. Spicy redcurrant and cinnamon flavors linger on the suave, very long finish. There's nothing wrong with drinking this now." - IWC 93

"A plush, seamless texture carries black fruit and exotic spices in this rich red, with notes of cocoa, cardamom, black pepper, olive and tobacco. Well-balanced, with integrated tannins and fresh acidity." - WS 93



Colección Privada 2009

"Colour: cherry, garnet rim. Nose: ripe fruit, spicy, creamy oak, toasty, complex, characterful, mineral. Palate: powerful, flavourful, toasty, round tannins." - PE 95

"Seductively perfumed bouquet combines dark berry preserves, mocha, potpourri, vanilla and licorice. Broad, fleshy and smooth, with powerful blackberry and boysenberry flavors complicated by notes of candied anise and bitter chocolate. The silky, sweet finish shows excellent persistence and a note of candied flowers." - IWC 93



Colección Privada 2012

"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." - IWC 93

"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". - WS 93



Finca El Bosque 2005

"The Finca El Bosque label has become one of the benchmarks for the modern style of Rioja. The 2005 Finca El Bosque is sourced from its namesake vineyard encompassing 3.66 acres planted in 1973. It went through malolactic fermentation in new oak followed by 16 months in new, mostly French, oak. Inky purple-colored, it has a sexy nose of toasty new oak, truffle, espresso, mineral, blackberry, and plum. This leads to a muscular, tightly wound, layered wine with gobs of fruit and enough structure to evolve for a decade. Lengthy and pure." - WA 96



Finca El Bosque 2009

"It has a dark ruby color with a spicy nose with notes of bayleaf, white pepper, toasted sesame seeds and some floral and ripe dark fruit aromas and a touch of chocolate. The palate shows firm tannins and the flavors of very ripe grape skins. El Bosque is always a powerful wine that in 2009 managed to retain great freshness." - WE 95

"Toasty and smoky notes frame plum and cassis flavors in this bold red, which has density without heaviness, boasting lively acidity, firm yet well-integrated tannins and a fine balance of oak and fruit. A fine example of the modern style." - WS 94



Finca El Bosque

Finca El Bosque is a single vineyard wine, made from 100% Tempranillo. The grapes are grown in the 'Finca El Bosque' vineyard, a 1.5-hectare plot with 40-plus year old vines grown in clayey-limestone soils with gravel and rocks on the surface. This vineyard is sheltered by the Sierra Cantabria mountain range and encounters a mixture of climates between Atlantic and Mediterranean with mild winters and summers and a great difference in temperatures between the day and the night, ideal condition for the ripening of the grapes. The grapes undergo a rigorous selection; the first grape-selection takes place right in the vineyard and a second selection when they arrive at the winery. Finca El Bosque is made by traditional methods; the production begins with the pre-fermentative maceration at a cold temperature of 8°C for three days. The fermentation takes place in French oak vats at a temperature of 28°C with two grape treadings daily for the first eight fermentation days, and once daily during the remaining five days. Aging occurs for 18 months in new central European and French Bordeaux barrels.



Finca El Bosque 2012

"It is a serious, powerful and concentrated wine with an austere profile in the palate that is mineral, powerful and structured with abundant but fine tannins. The wine is obviously oaked, but it's quite integrated and compact, and should have a very positive development in bottle." - WA 94

"Glass-staining ruby. Explosively perfumed bouquet of spicy red and dark berry aromas, with potpourri, pipe tobacco, violet and mineral accents. Spicy blackberry, cassis and licorice flavors show excellent depth, with hints of floral pastilles and smoky Indian spices adding complexity. Gains weight with air but maintains a graceful character on the strikingly long, juicy, gently tannic finish." - AG 94



Amancio 2002

"From a high-altitude vineyard. Bright ruby. Very pure aromas of blackberry, licorice and minerals, further lifted by a floral element. Almost painful in its penetration on the palate, with high-pitched flavors of black fruits, menthol and licorice. This boasts terrific cut and structure, and palate-staining persistence. This rather backward wine went through malolactic fermentation in all new French oak, then was racked into another set of new French barriques for another two years." - IWC 92

"Opaque purple-colored, with lots of toast (but not an excessive amount) in the nose as well as spice box, blueberry, and blackberry, the wine offers good flavors in its medium to full-bodied personality. Forward and internationally styled." - WA 92



Amancio 2004

"It offers a nose which is already sexy and complex with expressive spice, wild flowers, and dark fruit aromas. Plush, bordering on voluptuous on the palate, it will continue to blossom for another 3-4 years and drink well through 2029." - WA 97

"Glass-staining ruby. An exotic bouquet offers deep raspberry, kirsch, cured tobacco, incense and fresh rose, along with a suave vanilla undercurrent. The tangy red berry and cherry flavors show a subtle sweetness, and are accompanied by slow-building vanillin oak spices and a sexy mocha character. Finishes with outstanding clarity and drive, leaving sweet red fruit and floral qualities in its wake." - IWC 94



Amancio 2008

"Colour: cherry, garnet rim. Nose: spicy, characterful, fruit expression, red berry notes, new oak. Palate: powerful, flavourful, toasty, round tannins." - PE 96

"2008 is a harvest that combines power with freshness, and the nose of the wine is extremely subtle with great harmony and purity. The aromas combine soil notes with fine spices and red and black fruit, but it's definitively more soil-driven than fruit-driven. The palate is medium to full-bodied, with subtle flavors, great balance and elegance. If I had to find one word to define this wine it would be pure." - WA 95



Amancio 2011

"The oak is well combined with the ripe black fruit and sour cherries. These vines are low-yielding and harvested one week before the rest of the plots to avoid overripeness and keep the freshness. There are flavors of blackberries and hints of flowers with plenty of vanilla and cinnamon, Mediterranean herbs and the characteristic from this riper vintage. A powerful red for the long haul." - WA 94

"A plush texture carries bold flavors of plum, currant, licorice and cola in this expressive red. Well-integrated tannins and juicy acidity keep this focused. Grounded by a minerally backbone, this shows modern structure, but with depth and freshness." - WS 93



Amancio

Amancio is produced from Tempranillo grapes from a single vineyard called 'La Veguilla' in the town of San Vicente de la Sonsierra. The vineyards counts 16.5 hectares of vines between 20 and 35 years old and includes a small percentage of Malvasia and Viura vines. The soil is calcareous with clay and stones on the surface, which is fertilised only using organic materials. The vineyard yields a very low production, but with a wonderful grape quality. Harvesting is done manually and moved to the winery in small boxes. Amancio undergoes a rigorous grape-selection focusing on structure, health and maturity. The selection is so strict that only about eight to ten percent of bunches harvested are actually used for Amancio. The selected grapes are de-stemmed by hand before undergoing a cold maceration for six days. Fermentation takes place in French oak barrels, grapes are trodden daily for the first six days. Once the fermentation is complete, the grapes are left to macerate for 21 days with their skins before maturing over 24 months in French oak barrels. Racking occurs every four months.

Bodegas Teso La Monja

Toro, Castilla-Y-León

"These are powerful wines that require powerful food and should age for years in bottle as they have superb grapes and show very good balance, of course within the style of ripe, powerful and concentrated wines from the region."

Robert Parker, The Wine Advocate

Bodegas Teso La Monja was founded by the Eguren family in 2007. Their first venture in Toro, Bodegas Numantia Termes, was such a huge success, it was purchased by LVMH. For their 'second phase', the Eguren family chose fresher clay soils with limestone veins and gravel surfaces oriented toward the north which offer longer vegetative cycles. Some of these vines are pre-Phylloxera, up to 130 years old. The word 'Teso' in Spanish means hill top, similar to a saddle. 'La Monja' means nun; the winery is located on a saddle and its design is similar to a cloister.

The Eguren Family's philosophy with Teso La Monja is to transmit the character and the essence of the land into every bottle of wine. Everything is done with the minimum intervention, the vinification more Burgundian in style than Bordelais, to look for gentle extraction, obtain and look after the tannins in the pips. There is a strong focus on creating wines with freshness and elegance, keeping alcohol levels as low as possible. To achieve this, they Eguren's have sought out north-facing, high-altitude vineyards with a longer vegetative cycle and we are looking for minerality. The Toro appellation counts some of the oldest, pre-Phylloxera vineyards, in the world. The Egurens fell in love with this land more than 15 years ago, seduced by the potential of these ancient, pre-Phylloxera vines, with their deep roots. The deep roots of these extremely old Tinta de Toro vines translate the pure minerality of the soil into powerful yet elegant red wines.

Code	Item	Vintage	Format	Wholesale	Score
792014	DO Toro, Romanico	2013	12 x 75cl	70	WA 91, AG 91
792013	DO Toro, Almirez	2013	12 x 75cl	125	WA 92, AG 91
768503	DO Toro, Victorino	2010	6 x 75cl	275	PE 96, WA 93
768500	DO Toro, Victorino	2010	6 x 150cl	695	PE 96, WA 93
768512	DO Toro, Victorino	2012	6 x 75cl	275	PE 98, WA 93
768502	DO Toro, Alabaster	2010	4 x 75cl	975	WA 95, WE 95
768555	DO Toro, Alabaster	2012	4 x 75cl	950	WE 97, WA 95
768599	DO Toro, Teso La Monja (Jul)	2011	1 x 75cl	6,900	WA 94

Romanico 2013



"A wine of considerable intensity, inky purple color, loads of crème de cassis, blackberry, licorice and camphor, the wine is full-bodied, luscious, with low acidity and silky tannin. The high extract and richness suggests this wine can drink well young, or be cellared for another 10-12 years." - WA 91

"Opaque ruby. Expressive red berry liqueur and floral pastilles on the nose, along with suggestions of vanilla and five-spice powder. Sweet and seamless in texture, offering intense raspberry and candied rose flavors that deepen with air. The suave, broad, clinging finish features supple tannins and resonating red berry and floral notes. This sexy wine went through malolactic fermentation and six months of additional aging in new French oak." - AG 91

Almirez 2013



"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." - WA 92

"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." - AG 91

Victorino 2010



"Colour: cherry, garnet rim. Nose: ripe fruit, spicy, creamy oak, toasted, complex, fruit expression, red berry notes, earthy notes. Palate: powerful, flavourful, toasted, round tannins." - PE 96

"Tightly wound on the nose with black cherries, iodine and violets, almost Margaux-like in character. The palate is medium-bodied and already offers good fruit intensity, offering cassis, tart cherries and a touch of blueberry. It shows good weight in the mouth with a lifted, spicy finish that has a touch of welcome volatility lending it edginess and tension." - WA 93

Victorino 2012



"Colour: cherry, garnet rim. Nose: ripe fruit, spicy, toasted, complex, dark chocolate, earthy notes, new oak. Palate: powerful, flavourful, toasted, round tannins." - PE 98

"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." - WA 93



Alabaster 2010

"The bouquet is tightly wound at the moment, with lifted black cherries, blueberry and a scent of cold stone, though there is some oak to be absorbed. The palate is medium-bodied with fine, supple tannins, crisp acidity and a fine sense of symmetry towards the persistent finish, with white pepper enlivening the aftertaste. This is another great wine from Teso La Monja." - WA 95

"Pure blackberry, cola, licorice and vanilla aromas form the base of an alluring, impressive bouquet. A layered, tannic palate is next up, followed by complex flavors of toast, mocha, black fruit, licorice and pepper. Density and firm tannins drive the finish, which tastes like bitter chocolate and espresso." - WE 95



Alabaster 2012

"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." - WE 97

"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." - WA 95



Teso La Monja 2011

The Eguren family was the driving force behind the transformation of the Toro appellation for over a decade with Bodegas Numanthia Termes, which they sold to LVMH (Moët Hennessy Louis Vuitton) in 2008 for a reported €25 Million. With their newest Toro-project called Teso La Monja, the Eguren family take another giant leap forward; Teso La Monja is both the name of their newest winery and of their über-premium, extremely rare flagship wine.

Teso La Monja is 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 practises; 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, wooded 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 Tonnelerie 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.

"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." - WA 94

Grandes Vinos Y Viñedos

Cariñena, Aragón

"Grandes Vinos y Viñedos' collection is replete with stunning values!"

Jay Miller, The Wine Advocate

San José De Aguarón is based in the Cariñena DO in the Autonomous Community of Aragón. It is a co-operative of local farmers, founded in 1955 with 155 members. The Cariñena DO is one of the oldest protected wine regions in Europe, the DO having been created in 1932. Cariñena is also widely accepted as the birthplace of the grape variety with the same name, better known around the world as Carignan.

For many centuries the Aguarón region, which encompasses what is known today as Cariñena, was producing wines of such high quality that 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 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.

Monasterio de las Viñas is the main brand produced by San José De Aguarón and represents incredible value. Both the Reserva and the Gran Reserva are capable of aging and improving far beyond what can be expected of a wine of their price. The actual Monastery (Monasterio) was built by the Cistercian Monks in the 11th century but only a few broken-down walls remain on the property today.

Code	Item	Vintage	Format	Wholesale	Score
710867	DO Cariñena, Monasterio De Las Viñas Macabeo	2014	12 x 75cl	35	CS 88
711683	DO Cariñena, Monasterio De Las Viñas Crianza (Jul)	2008	6 x 150cl	95	WA 89
710000	DO Cariñena, Monasterio De Las Viñas Reserva	2006	12 x 75cl	65	WA 90
710099	DO Cariñena, Monasterio De Las Viñas Reserva in Wooden Box (Jul)	2006	6 x 75cl	75	WA 90
710001	DO Cariñena, Monasterio De Las Viñas Gran Reserva	2005	12 x 75cl	85	WA 91

Monasterio De Las Viñas Macabeo 2014

"Fresh citrus, honeysuckle and tropical fruits on the delicately scented nose and a healthy dose of pineapple in the mouth. Light-bodied with a refreshing touch of bitter pear skin, and a delicately spicy finish." - CS 88



Monasterio De Las Viñas Reserva 2006

"The 2006 Reserva is a blend of 70% Garnacha, 20% Tempranillo, and 10% Cariñena 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. Drink this outstanding value over the next 6-7 years. Bodega San Jose de Aguaron is a large cooperative in the DO of Carinena that controls approximately 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." - WA 90



Monasterio De Las Viñas Crianza 2008

"The 2008 Crianza is a blend of 70% Garnacha, 20% Tempranillo, and 10% Syrah aged for 6 months in French and American oak and an additional 18 months in bottle prior to release. Notions of smoke, game, violets, blackberry, and blueberry set the stage for a smooth, elegant offering in which the oak adds a touch of complexity. This superb value is impeccably balanced and lengthy. Bodega San Jose de Aguaron is a large cooperative in the DO of Carinena that controls approximately 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." - WA 89



Monasterio De Las Viñas Gran Reserva 2005

"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. Bodega San Jose de Aguaron is a large cooperative in the DO of Carinena that controls approximately 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." - WA 91

United States Selections

Golden Gate Bridge, San Francisco





RHIANNON

THE CELTIC
GODDESS OF EARTH
AND FERTILITY



RHIANNON 2014



DIVINE AROMAS OF
DARK BERRY FRUITS,
CHARMING, SILKY, RICH,
IRRESISTABLE, UNTAMEABLE!



RHIANNON
CALIFORNIA RED WINE
A BLEND OF SYRAH, PETITE SIRAH & BARBERA

Rutherford Ranch

Napa Valley, California

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

Robert Parker, The Wine Advocate

Rutherford Ranch is a family-owned and operated winery who have been practising 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. Rutherford Ranch has long been known as one of California's ultimate value wine producers.

Code	Item	Vintage	Format	Wholesale	Score
192837	California, Rhiannon	2014	12 x 75cl	80	91 CS



Rhiannon 2014

"A fantastic value from California. This blend of Syrah, Petite Sirah and Barbera is big, bold and beautiful. On the nose, there is plenty to be found; black cherry, blueberries, blackberries, cedar, vanilla and chocolate. On the palate, again loads of fruit, dark chocolate and ends with super-sweet tannins and a long, juicy finish. Delicious!" - CS 91



Previous Vintages

"An absolutely amazing value. 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." - WA 90 (2013)

"A mind-boggling value made from Syrah, Petite Sirah and Malbec. Aged in French and American oak, it offers abundant red and blackcurrant fruit, sweet dark cherries, licorice and loamy soil undertones. This loaded, delicious, pure, California fruit-bomb is ideal for drinking over the next year." - WA 90 (2012)

Bronco Wine Company

California

"Most people may never have heard of Bronco Wine Company, even though it's the fourth largest producer in the U.S. But everybody knows at least some of its brands: Napa Ridge, Forest Glen, the famous Charles Shaw (Two Buck Chuck) and scores of others. Almost all are value-priced, making them the perfect go-to wines for Americans feeling squeezed by the recession,"

American Winery Of The Year, Wine Enthusiast's Annual Wine Star Awards 2011

Bronco Wine Company is a family-owned winery committed to growing, producing and selling the finest quality wines of the highest value to our customers. Bronco Wine Company's diverse family of brands is sold in over 90 countries worldwide in addition to being distributed throughout the United States. Bronco Wine Company has become a major vintage varietal wine source to the California wine industry and is currently recognized as the fifth largest winery and the largest vineyard owner in the United States.

Code	Item	Vintage	Format	Wholesale	Score
198889	California, Cherry Blossom Pinot Noir (Jul)	2014	12 x 75cl	65	90 CS



Cherry Blossom Pinot Noir 2014

"Bright, warm nose of crushed black plums, cranberry juice, cherries, milk chocolate, licorice root and little hints of oak. The palate is consistent with the nose; 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 is rich and forward with good amounts of balance between fruit and acidity, as well as good tannin structure. The finish is very fine with hints of cranberries and mineral notes." - CS 90

Spirits >

Selections



98 INGREDIENTS
AGED IN ANTIQUE CLAY POTS FOR ONE YEAR
42% ALCOHOL

Killepitsch

PREMIUM-KRÄUTERLIKÖR

95 POINTS
WINE ENTHUSIAST
MAGAZINE

"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."

94 POINTS
BEVERAGE TESTING
INSTITUTE

"Exceptional! 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."



BEST SPIRIT
LIQUEUR HERB/SPICE CATEGORY



BUY 12
* 1 FREE

Peter Busch Distillery

Düsseldorf, Germany

Dating from 1958, this unique herbal liqueur was developed by the Busch family in Düsseldorf, Germany. Formally launched as a commercial brand in the 1950s, the name was derived from a story between two friends, during World War II. Willi Busch, while in an air-raid shelter during the Second World War, promised to toast new beginnings with his friend Hans Müller-Schlösser if they survived: "If we get through this without getting killed, I'll brew something for you, a real lip-smacker. That will be some PITSCH (local vernacular for drink), I tell you. And I tell you what, we will call it Killepitsch". Willi kept his promise to Hans and they shared their first shot of Killepitsch in 1955, on opening-night of their new neighbourhood bar, in the heart of downtown Düsseldorf's.

Code	Abv	Item	Vintage	Format	Wholesale	Awards
998877	42%	Killepitsch Premium-Kräuterlikör	NV	12 x 75cl	195	WE 95, BTI 94

Killepitsch Premium-Kräuterlikör

Made from a secret recipe that includes 98 different herbs, spices, roots, dried fruits and berries that have matured together for over a year and ripened in antique clay containers, Killepitsch offers a truly complex burst of flavours. The recipe has been a family secret for over 70 years and continues to combine tradition with state of the art advances in the industry to conquer new markets and new generations of users.

95 Points - Wine Enthusiast Magazine

"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."

94 Points, Gold Medal & Best Spirits of 2002 - Beverage Testing Institute of Chicago

"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."

4 Stars & Highly Recommended - Spirits Journal

"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."

Drinkhacker.com

"Formally launched as a commercial brand in the 1950s, the name was derived during World War II, by Willi Busch, who, while in an air-raid shelter during the Second World War, promised to toast new beginnings with his friend Hans Müller-Schlösser if they survived. The message to his friend was, 'If they don't "KILL" us now, we will have a chance to "PITSCH"' (local vernacular for drink), creating the name 'Killepitsch'."

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 ultrasweet 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."

Coming Soon From Killepitsch!



Applepitsch
18% Premium Apple Liqueur

A Tangy liqueur consisting of a harmonious blend of untreated citrus-fruit distillate and the juice from natural apples is gently blended together with Vodkapitsch. In order to achieve its irresistible taste, Applepitsch is stored in stainless steel tempered tanks to ripen.

Applepitsch 10% is the ideal liqueur at any party! Suitable for mixing cocktails and long drinks.



Vodkapitsch
40% Premium German Vodka

A mild Vodka showing subtle notes of fresh wheat. Using a state of the art blender, of which only two exist, 96% abv fine wheat distillate is blended together with pure filtered water under high pressure (3.5 Bar), diluted to 72% abv and allowed to rest. Then the process is repeated until it reaches 40% abv. Finally the Vodka goes through a sheet filtration system and ripened in stainless steel tanks.





CHINA WINE & SPIRITS AWARDS
中国环球葡萄酒及烈酒大奖

2016

TROIS RIVIÈRES TRIPLE MILLÉSIME

was awarded a
DOUBLE GOLD MEDAL

at the CWSA Best Value 2016

CWSA IS THE BIGGEST & MOST PRESTIGIOUS WINE & SPIRITS COMPETITION IN HONG KONG & CHINA

Carefully selected as CWSA Judges are the top 100 BUYERS - Importers, Distributors and Retailers, all based in Hong Kong and China. This important CWSA Medal is the most powerful endorsement of quality and suitability for the Chinese market.

Kelly England

CWSA PRESIDENT





Trois Rivières

Martinique, France

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 litres per annum. The rums of Martinique are considered among the best in the world; they are so fine and aromatic that since 1996, Martinique was awarded its own AOC status for 'Agricole Rhum' designated as 'AOC Martinique Rhum Agricole'. Unlike most other rums, Rhum Agricole is made from freshly pressed cane juice rather than from molasses. 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.

Code	Abv	Item	Vintage	Format	Wholesale	Awards
787128	40%	AOC Martinique Rhum Agricole, Blanc	NV	6 x 70cl	165	CWSA Gold
787129	42%	AOC Martinique Rhum Agricole, Blanc Cuvée De L'Océan	NV	6 x 70cl	195	CWSA Gold
787127	40%	AOC Martinique Rhum Agricole, Ambré	NV	6 x 70cl	205	CWSA Double Gold
787126	40%	AOC Martinique Rhum Agricole, Cuvée Du Moulin	NV	6 x 70cl	350	Silver
787125	40%	AOC Martinique Rhum Agricole, VSOP Réserve Spéciale	NV	6 x 70cl	425	CWSA Gold
787124	42%	AOC Martinique Rhum Agricole, Triple Millésime	NV	6 x 70cl	595	CWSA Double Gold
787123	42%	AOC Martinique Rhum Agricole, 12 Ans	NV	6 x 70cl	995	Gold
788223	43%	AOC Martinique Rhum Agricole, Cuvée Princesse	NV	6 x 70cl	1,775	
788224	45%	AOC Martinique Rhum Agricole, Millésime Carafe Baccarat	1980	1 x 70cl	29,000	



Rhum Blanc Agricole

"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."



Rhum Blanc Cuvée De L'Océan

"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."



Rhum Ambré

"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."



Rhum Vieux Agricole Cuvée Du Moulin

"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."



Rhum Vieux Agricole VSOP Réserve Spéciale

"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."



Rhum Vieux Agricole Triple Millésime

"This cuvée is the result of a blend of three exceptional plantation grands crus from 1998, 2000 and 2007 vintages that was aged in French and American barrels for many years. 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."



Rhum Vieux Agricole 12 Ans

"Aged in Bourbon Barrels for 12 years, this oily, exceptionally robust rum has a rich golden color. Its nose is characterised 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."



Rhum Agricole Hors D'Age Cuvée Princesse

"Cuvée Princesse epitomizes the excellence and the elegance of the Trois Rivières Plantation. It is the result of a blend of over 50 cuvées, 8 of which were to become remarkable vintages. Delicately golden, bright and crystalline colour; its first nose reveals perfumes of honey, flowers, dried raisins, and sweet almonds, a real cornucopia of subtle fragrances and rare aromas. The taste is altogether delicate, lively and incredibly aromatic with flavors of spices, honey-sweet pastry and fresh and candied fruit. Exceptionally long, amazingly intense, finely aromatic finish."



Millésime 1980 En Carafe Baccarat

Trois Rivières has chosen the internationally renowned French crystal manufacturer, Baccarat, to specially design a crystal bottle to enhance their greatest and most precious Grands Milésimes collection of Très Vieux Rhums Agricoles, consisting of 11 rare and complex Trois Rivières vintages. Trois Rivières Millésime 1980 was chosen to represent this unique collection. This graceful bottle comes in a precious box of lacquered wood and leather.

"This oily rum has a copper colour with mahogany highlights. The foregoing powerful aroma of overripe fruit quickly evolves into notes of jam, caramel and roasted coffee. The taste is as robust as it is balanced and aromatic. The pleasant, fully-developed structure is enhanced by notes of black and white pepper, perhaps a tinge of hot pepper followed by a nice medley of licorice and fig. A very long finish that is all at once robust, elegant and delicate. It suggests the contemporary style of today's Trois Rivières rums."

Rhum Vieux & Rhum Hors D'Age Packaging





BASTILLE

Hand-Crafted

1789

Beverage Testing Institute
94 Points, Exceptional

"Bright orange amber color. Intriguing aromas of orange marmalade, dried apricot, spice cake, pineapple blossoms and suede with a vibrant, dry-yet-fuity 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."

La Societe Daucourt

France

La Societe Daucourt is owned by master-distiller and entrepreneur Jean-Marc Daucourt, who is of French-Irish heritage and produces a range of outstanding spirits. Jean-Marc left his native France as a young man to study the art of distillation in Scotland and Germany. After apprenticesing at a number of distilleries, Daucourt returned to France. Together with his brother Edward he purchased a distillery just outside the Cognac region and after seven years of perfecting his recipe, Daucourt released Jean Marc XO Vodka in 2004 which he sold to the Campari Group in 2007, for over twenty million Euros. This sale laid the groundwork for La Societe Daucourt.

Code	Abv	Item	Vintage	Format	Wholesale	Awards
850990	40%	Moulin By Jean-Paul Vodka	NV	6 x 75cl	185	BTI 97
730002	40%	Bastille 1789 Hand-Crafted Whisky	NV	6 x 75cl	295	BTI 95
790011	43%	Bastille 1789 Single Malt Whisky	NV	6 x 75cl	595	

Moulin By Jean-Paul Vodka

Moulin Vodka is crafted in the town of Angoulême, in the heart of the Charente region. The most important element that goes into making Moulin Vodka is its high quality French wheat. Harvested from the 'Plain de la Beauce' in northwestern France, this particular wheat has a distinct flavour profile due to the nutrient-rich soils in which it grows. This local Terroir elevates the wheat to more than just a mere ingredient and is identical to the relationship of grapes to wine. 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.

"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." - BTI



Bastille 1789 Hand-Crafted Whisky

Produced from wheat and barley grown in the northeast of France, Bastille 1789 Whisky's innovative distillation process combines traditional and cutting-edge techniques to express the natural characteristics of its terroir, water and malts. Its delicate aromas and smooth profile make this the perfect ingredient in traditional and modern cocktails. 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 seven years in Limousin oak, Cherry wood and Acacia cask.

"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."



Bastille 1789 Single Malt Whisky

With the success of Bastille 1789 Hand-Crafted Whisky, Jean-Marc has now released Bastille 1789 Single Malt Whisky; the result of a fine selection of malted spring barley, grown in the northeast of France and distilled with traditional and cutting edge techniques. This single malt sources its unique taste profile from Limousin oak casks that were previously used to age Eaux de Vie, Sauternes, Burgundy and Sherry.



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 our final confirmation. Prices listed for products are quoted per item and are subject to change without notice. All selling prices shown are exclusive of delivery charges. All prices are provisional and subject to our confirmation, upon acceptance of order. All wines are offered subject to remaining unsold. Unless stated otherwise, all wines are offered lying in Hong Kong. Current list price overrides all previous prices and/or special offers. By placing an order, The Buyer confirms that he/she is at least 18 years old; it is illegal in Hong Kong to sell alcohol to people under the age of 18.

2. Payment

Goods are offered on a first-come, first-serve basis, and on pre-payment terms with credit accounts available at the discretion of The Seller. Invoices and settlements will be in Hong Kong Dollars (HKD). In the event of non-payment of an invoice within the specified terms stated above, The Seller reserves the right to charge an interest of 2% per month of the overdue amount until payment is received in full. 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 and/or agents. The following forms of payment are accepted:

Bank or Telegraphic Transfer: Funds must be received in The Seller's account before delivery is scheduled.

Cheque: Cheques must be made payable to: 'Christopher Stewart Wine & Spirits Asia Limited' and the word 'Limited' must be included or the bank may not process the cheque. In case of a bounced/returned cheque, The Seller may charge HKD 130 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.

3. 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.

4. Delivery & MOQ

Free delivery service is offered to any location on Hong Kong Island and within Kowloon, for purchases over HKD 2,500 with a Minimum Order Quantity of 12 bottles. Each delivery location is regarded as an individual order. For deliveries under HKD 2,500 and/or less than 12 bottles, a delivery charge of HKD 175 will be applied. For delivery service to the New Territories, extra charges may apply. Please inquire for an exact quote. For urgent orders missing the order deadline, we will try our best to arrange next day delivery but no guarantees can be made.

5. Order Placing & Delivery Schedules

Orders for delivery on Tuesday through Saturday must be submitted before 2pm the previous day. Orders received after 2pm are not guaranteed to be delivered the following day. Orders for delivery on Monday must be received on the previous Friday before 2pm. Delivery service is available Monday to Friday from 10am to 6pm and Saturday 10am-12.30pm. Options for delivery times are morning (approximately 10am to 1pm), early afternoon (approximately 12pm to 3pm) and late afternoon (approximately 3pm-7pm). For delivery on a specific time, extra charges apply. No delivery service is offered on Sundays and/or Statutory Holidays. Same-day deliveries are offered at an additional charge of HKD 500 per order, per location. If a scheduled delivery cannot be completed due to the absence of the receiver, a standard delivery fee of HKD 175 will be charged to the Customer.

The Seller sells goods in full case-lots only. For items ordered in quantities less than full case-lots, an additional HKD 2 per bottle is charged for individual bottle picking and handling. Fortified wines and Spirits may be purchased per individual bottle at no extra charge.

6. Breakages & Shortfall

All goods are checked by The Seller's warehouse personnel before delivery but The Buyer must also 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 and/or missing bottles 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.

7. Returns, Refunds or Replacements

Although The Seller strives to offer wines in their best condition, The Buyer must make appropriate allowances for natural variations of ullages, conditions of cases, labels and corks for old wines. Accordingly, please note that any refund or exchange due to the requirements of wine quality problems is only available when valid original invoice is provided.

If a product is corked or defective, please notify us within one day (24 hours) after such bottle is opened, and return the bottle to us with at least two-thirds of the wine left inside so we can verify its quality. Refund and exchange will only be applicable on The Seller's exclusive agency wines below HK\$500 (per bottle) and less than five years old.

8. 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.

About Christopher Stewart Wine & Spirits

Christopher Stewart Wine & Spirits Inc. was founded in 2001 by the executive team of Chris Purcell and Garry Preiswerck. Prior to establishing Christopher Stewart, Chris and Garry came from Top Producer Systems, North America's #1 Real Estate Sales & Marketing software company with 400-plus employees. Chris Purcell was the co-founder and Executive Vice President responsible for managing the North American sales force and for all software development initiatives. Garry Preiswerck was the Vice President of Development and managed a group of over 100 developers. In the year 2000, they sold the company to a NASDAQ publicly traded firm, and decided to pursue their passion in the wine industry.

With over 20 years of experience working together and building Top Producer Systems into a company with over 400 employees, Chris and Garry bring one of the most seasoned and experienced management teams to the Canadian liquor industry.

Christopher Stewart's guiding principal for representation is to work with "best in class" producers; whether it's wine, spirits, beer, sake or liqueur, all of these can be superlative in their own right and exhibit unique qualities when responsibly enjoyed. We are committed to bring to market, producers whose products are of consistent high quality and who best represent the categories.

Christopher Stewart has experienced growth every year since its inception. This growth has come with a much focused effort to expand our distribution network, provide excellent customer service and support, ensuring that our sale force is constantly growing on a professional level, and producing industry best marketing materials and campaigns.

As of April 2013, Christopher Stewart has launched its operations in Asia. Christopher Stewart Wine & Spirits Asia is based in Hong Kong, and is operating as importer and distributor for the regions of Hong Kong and Macau and follows a strict business-to-business wholesale model, with clients limited to the liquor trade. Christopher Stewart Asia also works with distributors in Mainland China.

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WINE & SPIRITS (ASIA)

詩德（亞洲）有限公司

BRINGING THE WORLD'S BEST TO YOU™