

Noble Rot

The Martinez Wines Newsletter



SUMMER ISSUE

Martinez Enters 'Harpers' Wines from

RIOJA 2014



This autumn, Martinez has joined Wines from Rioja for 'Shop Rioja' - a dedicated retailer promotion running throughout October, celebrating the quality and diversity of Spain's flagship wine region.

So in October you can expect to taste 6 wines from Rioja in shop every day all with a discount of 10% with no minimum purchase. We will also be hosting several events throughout the month which are listed below. For more details on these events either join our mailing list by visiting www.martinez.co.uk or call in at the shop.

The Launch

The Big Rioja Tasting Friday 10th October from 8.30pm Tickets £10. Preceded by early bird dinner (optional). Downstairs at the Vaults pre-tasting dinner 5.30-7.00pm / 2 course £15, 3 course £18
Starter

Spanish Tapas board- Chorizo Pampalona, Chorizo Picante, garlic prawns, manchego, garlic bread, tortilla, salad & olives

Mains

- Beef & Ale Pie, Mash & Veg
- Smoked Haddock, mustard sauce, spinach & mash
- (Vegetarian option available)

Dessert

- Chocolate & Hazelnut truffle cake with cream
- Sticky toffee pudding with vanilla ice cream
- Yorkshire cheese board, biscuits and quince jelly

Then

Upstairs at The Ilkley Moor Vaults taste over 20 Martinez Rioja's

To book tickets for the Rioja tasting call 01943 600000 or email jonathan@martinez.co.uk

To book a table for the Tasting Dinner Call 01943 607012

Throughout the month

In the shop

A selection of 6 Rioja's to taste daily plus the 'Great Rioja Raffle'. For every 6 (can be mixed) Rioja's purchased throughout October you will get one raffle ticket into our 'Great Rioja Raffle' The winning Ticket will be drawn on 1st November and the lucky winner will receive a bottle of 1976 Lopez de Heredia TONDONIA GRAN RESERVA TINTO priced at £120 in the Martinez shop. Much more expensive elsewhere!

In the Wine Bar

6 Rioja's by the glass and a bottle at a reduced corkage of only £5.

The Grand Finale

Quinta Bar & Grill Rioja Dinner

Thursday 23rd - Rioja Dinner at the newly opened Quinta Bar & Grill on Wells road, £60pp includes canapés, 3 course dinner, coffee and all wines (approx 1 bottle per person).

Hosted by Philip Kirk of Martinez who will begin the night by introducing Rioja 'The Region' he will also introduce the wines as they are poured throughout the night.

For Bookings call 01943 602670

5% Discount on 6 bottles, 10% discount on £150 spend & we have a friendly no minimum order policy!

With a packed year round events calendar it means there will definitely be something for everyone to enjoy. Here's what's coming up...

Busker's Night:

27th August in the Wine Bar

- **FREE ENTRY**

Midweek entertainment held in the Wine Bar on the last Wednesday of every month.

Waterkloof Wine Tasting:

8th September in the Wine Bar

- **FREE ENTRY**

A selection of award winning South African wines hosted by Louis Boutinot. **Booking Essential.**

Emiliana Wine Tasting:

16th September in the Wine Bar

- **FREE ENTRY**

A selection of Organic and Biodynamic Chilean wines hosted by Winemaker Noelia Orts.

Booking Essential.

Keighley & North Valley Railway Beer & Music Festival:

Thurs 23rd Oct – Sun 26th Oct

We will have our own specialist wine bar set up for this extremely popular annual event.

Visit the website at: www.kwvr.co.uk for further info and ticket prices.

Wines from Rioja Promotion:

1st Oct – 31st Oct

An ongoing promotion throughout October; we will be hosting several dinners and tastings and will be offering discounts on all wines from Rioja within the month.

The Big Rioja Tasting:

Friday 10th October at the Ilkley Moor Vaults – £10pp

Quinta Bar & Grill Rioja Dinner:

Thurs 23rd Oct – £60 pp

Northumberland Wine Weekend:

Fri 31st Oct - Sat 1st Nov - £180 pp

Grapeful, Leeds Town Hall:

22nd – 24th May 2015

A large, never been done before, wine, food and music festival. Further details will be released throughout the year...



Have you got a large event coming up? Or just throwing a small private party?

Not only do we host our own tastings and events but we also supply affordable, quality wines to cater for yours too. We provide the wines for large outdoor events such as The Great Yorkshire Show but also functions on a smaller scale such as Weddings, Birthdays, Summer BBQ's etc.

We offer our usual in store discounts and provide free glass hire. We will of course deliver this free of charge if you are within the local area.

Corporate events

We run corporate events for companies large and small. Our packages can be tailored to meet a wide variety of requirements and to suit most budgets. We provide professionally organised wine events to meet the demands of business and private clients with our ever popular "Call My Quaff" being a firm favourite!

A Wine weekend in Northumberland Take Two

The Martinez inaugural Wine Weekend - In the heart of the Northumberland Countryside

Friday 31st October & Saturday 1st November

As per 2013 this year's wine weekend will be held at Riverdale Hall Hotel in the sleepy village of Bellingham, Northumberland. (Hadrian's Wall Country) Enjoy two nights of wine dinners along with award winning food.

Friday Night

Call My Quaff

Enjoy 6 wines with your five course dinner as our expert panel gives you three different descriptions for each wine. Can you guess which of our panellists is telling you the truth? Based on the quiz game 'Call My Bluff'

Saturday Night

Bouchard Finlayson Winemaker Dinner

Hosted by Lia Global ambassador for Bouchard Finlayson.

'Bouchard Finlayson is renowned as one of South Africa's top wineries and this can be attributed to their philosophy and focus to produce wines of the finest quality'

This dinner promises to be something special. We will be working closely with the hotels award winning chef's to match each course with wines from this fabulous winery.

Cost

£180pp for two nights 5 course dinner, bed & Breakfast in an en-suite room including wines with dinner both nights. **Book Direct by way of deposit of £25pp 01434 220254**
126 miles or 2.5 hours drive from Ilkley

A Sticky Summer

by Philip Kirk

Expensive to make, not too pricey to buy, stickies are the unsung bargain of the wine world. Try them with summer fruits, pancakes, tarts and ice cream. Delicious. Below are 6 of the best .

Domaine de Grange Neuve MONBAZILLAC 2009 £10.99 50cl

Made with the grapes (Sauvignon, Semillon and Muscadelle) . Monbazillac produces dessert wines every bit as good as many Sauternes. Deep gold in colour, pungent barley sugar and honey on the nose, the palate perfectly balanced between sweetness and acidity. Great concentration, bags of refined and complex flavours. Extremely good value !

Dom Brial RIVESALTES TUILE £13.49 75cl

Rivesaltes is an appellation for the historic sweet wines of eastern Roussillon, in the deep south of France. The sweet vin doux naturel wines produced in this area have been revered since at least the 14th Century. Rivesaltes Tuile wines are made from a minimum of 50% Grenache Noir. They are aged for two years, during which their original deep ruby colour takes on elements of gold and tawny and their red-berry aromas develop into those of coffee, chocolate and confected fruits. Fantastic with chocolate fondant and red berry fruits.

Tabali LATE HARVEST MUSCAT 2010 £6.99 37.5cl

This sweet marvel is a real find. Tabali is one of the new stars of Chile from a brand new region far to the north of Santiago in what is practically desert but usefully cooled, like so many vineyards on the Pacific. It's made from pink-skinned Muscat grapes that are hand picked and dried to concentrate the sugars before reaching the winery. There is no point in keeping this wine – but it should enliven the end of many a meal for the next year at least.

Quady Winery ELYSIUM BLACK MUSCAT 2012 £11.49 37.5cl

Elysium is used to either accompany or replace dessert. It is wonderful with blue cheeses, with desserts containing red fruits (such as Summer Pudding, an English favourite), with vanilla, with dark chocolate, with ice cream desserts, and candlelight.

Mount Horrocks CORDON CUT RIESLING 2011 £18.99 37.5cl

You don't want your Riesling dessert wines 'over-the-top' sweet. You want them beautifully balanced like this. Fragrant, luscious, honeyed and spicy, cut through with a crisp, lime juicy zing. Perfect with crumbly blue cheeses, souffles, foie gras or fruity cheesecakes. Made from raisiny-rich grapes by 'winemaker to watch' Stephanie Toole.

Camilo Castilla CAPRICO de GOYA £23 50cl

Made from 100% Moscatel grapes this brilliant dessert wine from Navarra in northern Spain is really rather special. The first 3 years are spent in demijohns situated in terraces where temperature and light vary, similar to Madeira. In the final four years the wine rests in oak casks until it is bottled. Translucent mahogany in colour, this is best served lightly chilled. The wine is smooth and seductive on the palate with rich raisin sweetness and lovely floral complexity. Great with sponges, fruit and biscuit based cheese cake.



Shop Favourites

Here are a few of our tried and tested top selling shop wines that if you have not tried, what are you waiting for?

Whites

	Retail	5% (any mixed 6 bottles)	10% (£150 spend)
Conviviale Pinot Grigio, Italy	£6.99	£6.64	£6.29
Sierra Grande Sauvignon Blanc, Chile	£6.75	£6.41	£6.08
Badajoz Verdejo Rueda, Spain	£7.99	£7.59	£7.19
MokoBlack Sauvignon Blanc, New Zealand	£9.75	£9.26	£8.78
Greywacke Sauvignon Blanc 2013, New Zealand	£17.49	£16.62	£15.74
Thierry Hamelin CHABLIS 2011, France	£13.99	£13.29	£12.59
Les Vigneaux unoaked Chardonnay, France	£8.75	£8.31	£7.88
Montes Sauvignon Blanc, Chile	£8.95	£8.50	£8.05
La Battistina GAVI di GAVI Nuovo Quadro 2012	£10.49	£9.97	£9.44
Domaine Octavie Touraine Sauvignon, France	£10.49	£9.97	£9.44

Rose

LES CERISIERS ROSE, Cotes du Rhone, France	£8.49	£8.07	£7.64
Muga Rosado, Spain	£11.49	£10.92	£10.44
Chateau de FONTLADE Provence Rose, France	£10.99	£10.44	£9.89

And then there is our 2 bottles for £11 range...

No further discounts available on these wines

Contact Martinez Wines, 35 The Grove, Ilkley, West Yorkshire LS29 9NJ
Phone: 01943 600000
Email: shop@martinez.co.uk
website: www.martinez.co.uk

Shop Opening hours

Mon 9am-6pm Tues 9am-11pm Wed 9am-11pm
 Thurs 9am-11pm Fri 9am-11pm Sat 9am-11pm Sun 12noon-6pm
 Ring the bell for attention up to 11pm on some days

Reds

Navajas Tinto Rioja, Spain	£7.49	£7.12	£6.74
Navajas Crianza Rioja, Spain	£9.99	£9.49	£8.99
Chateau Perron, Bordeaux 2010, France	£8.49	£8.07	£7.64
Montes merlot, Chile	£8.95	£8.50	£8.05
Trentham Estate Pinot Noir, Australia	£11.49	£10.92	£10.44
Murphy's 'Big Rivers' Shiraz, Australia	£6.99	£6.64	£6.29
Los Condes Tempranillo, Cabernet Crianza, Spain	£6.49	£6.17	£5.84
CAPDERUC Crianza, (The Donkey Wine), Spain	£10.99	£10.44	£9.89
Chateau Rousseau De Sipian 2005 Bordeaux, France	£14.99	£14.24	£13.49
Don David Malbec, Argentina	£11.95	£11.35	£10.75
Rustenberg JOHN X MERRIMAN, South Africa	£15.99	£15.19	£14.39

Fizz

Fontessa PROSECCO BRUT	£9.25	£8.78	£8.33
Pinot Rose Frizzante IGT Veneto Sachetto NV	£9.95	£9.45	£8.78
Gran Gesta Cava Brut and Rosado	£8.95	£8.50	£8.05
Claude Cazals Grand Cru Champagne	£26.95	£25.60	£24.25

- Cuvee Jean Paul Sec, Demi Sec and Rouge, France
- GPG Garganega Pinot Grigio, Italy
- Las Corazas Macabeo, Tempranillo & Tempranillo Rosado, Spain
- Mesta Blanco Moscatel, Chardonnay, Spain
- Ca Di Ponti Nero D' Avola and Catarratto, Sicily
- Paarl Heights Rose, South Africa
- Los Toscas Sauvignon Blanc, Chile
- Grand Cape Viogner, South Africa



Wine Bar Opening Hours:
Sunday and Monday closed;
Tuesday to Friday 5pm – 11pm;
Saturday 3pm – 11pm