

# And the search goes on

## Three days Four Regions by Phil Sutcliffe

This whistle stop visit to 4 DO regions of Spain started with **Dominio de Atauta**, where we visited several vineyard plots up to a height of 1000 metres. A fascinating array of old bush vines, 90% of which were pre phyloxera. Time for our first tasting in the stunningly located winery. Several stars emerged, notably **Atauta La Mala** made from a single plot of 1200 bush vines, and the **Parada de Atauta** from 100 year bush vines lovely soft fruit with soft tannins.

Onwards in baking temperatures to Ollauri in the Rioja Alta and the Valenciso winery. We were now well away from the random small plots of bush vines and into the trellised and beautifully kept vineyards of Rioja. A couple of stand out wines here, the Valenciso Blanco made from Viura and White Garnacha, a nose of peach and citrus with a touch of apple on the palate, very well balanced. The reserva from 2008 also showed particularly well.

The next morning and into the Rioja Baja and the vineyards and winery of the family owned and run Bodegas Ontanon. First stop was above the old village of Quel to the highest of the Ontanon Vineyards

at a height of 1000 metres. Star of this first tasting was the Artesa Organic Rioja which has 4 – 6 months always in new oak and low sulphite addition. An intense nose of fresh fruit leads to a beautifully balanced palate. Next up was the original winery in the caves in the village of Quel. Fascinating to see how the villagers had excavated into the limestone to make their own individual little wineries. Time for tasting number 2 and an interesting little wine made in a style called clette Lovely salmon pink in colour it is made from a mix of garnacha and viura grapes of which at least 80% are white. Pressed and fermented together to produce a very dry but delicate wine.

The winery of Diez Siglos situated on the high (800 m) plateau of Rueda was our first port of call on the Wednesday morning. We were shown around by winemaker Sandra Chivite, a tour of the winery and a chance to taste the only wine on this trip that we actually stock here at Martinez. La Bascula' Heights of the charge verdejo/viura blend (£10.49). Alongside it was the Siglos Verdejo from 2014 which is aged on its lees giving soft white stone fruit on the palate. Very dry due to there being no residual sugar left in the final wine.

Final visit of our trip and our 4th region was to Commando G in the DO vinos do Madrid. Situated in the Gredos Mountains to the West of Madrid, this winery produces high quality garnacha from 5 small parcels of vines, all with different aspects producing different characteristics from the grapes. The vines have been reclaimed from neglected vineyards in the mountains all at about 1000 metres. The El Hombre Bala produced, (as are all their wines) in a biodynamic way. Grown on granite soils the wine was light, fresh and vibrant.

### Commando G Wines (limited availability)

Ca N'Estruc Xarel-Lo	£11.99
Idoia Blanc	£15.99
L'Equilibrista Blanc	£19.49
L'Equilibrista Syrah	£19.49
El Hombre Bala	£21.49
La Mujer Canon	£64.99

At Martinez all wines go through a double tasting process before they get to you. Therefore although Phil has fed back to us the star wines of his trip we will not taste most of these wines as a team until out in house January tasting. The pick of these wines will be shown at our Extravaganza on Tuesday 15th March 2016.

# Noble Rot

## The Martinez Wines Newsletter

AUTUMN 2015

# BINGLEY BOOMS!

## Tastings galore and much, much more.

Bingley Martinez shop opened quietly on the first of April to be followed by the new 100 capacity wine bar in July. (Full story inside)



### Save the Date...

Tuesday 15th March 2016

- Martinez Annual Wine Tasting Extravaganza
- Ilkley Winter Gardens
- Over 200 wines on show
- Proceeds go to Save the Children



### WHAT'S ON

#### Rioja Month

**Rioja promotions throughout October**  
Includes 10% off all Rioja's in shop all month!

#### The South Africa

**Six tasting Monday 5th October 6pm-10pm (Bingley)**  
Thirty one wines from six vineyards

**Bodegas Riojanas Tasting Tuesday 20th October 7.30pm (Bingley)**  
Hosted by Dave Roles (European Manager)

#### Gin Tasting

**Tuesday 10th November 7.30pm (Bingley)**  
Enquire philip.kirk@martinez.co.uk

#### Annual Wine Weekend in Northumberland

**Weekend 6th & 7th November. £200pp** includes 2 nights Dinner B & B and all wines! (See inside for details)

#### Annual Whisky Tasting at the Ilkley Bowling Club

**Friday November 20th 7.30pm** Hosted by Philip Kirk

#### Port Tasting

**Wednesday 2nd December (Ilkley)**  
Details to be confirmed

#### Swing Into Christmas with Beverley Beirne Jazz Quartet

**Tuesday 15th December**  
Ticket only £5 available in shop or Reserve by email becky@martinez.co.uk

### REGULAR EVENTS

**Bingley Sipping Society Tuesday 17th November & every 3rd Tuesday of the month**

**SIGN UP NOW!**  
philip.kirk@martinez.co.uk

#### Buskers Nights in the wine bars

**Ilkley Last Wednesday of each month**  
**Bingley 2nd Sunday of each month**

**WANT TO PERFORM?**  
becky@martinez.co.uk

**Martinez Ilkley**  
35 The Grove  
Ilkley  
LS29 9NJ  
01943 600000  
e: shop@martinez.co.uk

#### Shop Opening

Mon-Wed	9am-6pm
Thurs	9am-11pm
Fri	9am-11pm
Sat	9am-11pm
Sun	12-6pm

#### Bar Opening

Thurs	5-11pm
Fri	5-11pm
Sat	3-11pm

**Martinez Bingley**  
110 Main Street  
Bingley  
BD16 2JH  
01274 565000  
e: philip.kirk@martinez.co.uk

#### Shop Opening

Mon	11am-5pm
Tues	11am-7pm
Wed-Fri	11am-11pm
Sat	10am-11pm
Sun	12-6pm

#### Bar Opening

Wed - Thurs	4-11pm
Fri	4pm-12am
Sat	12pm-12am

# www.martinez.co.uk

## Reward your Friends, Relatives & Customers

We offer a complete bespoke gift service catering for corporate and personal gifts with nationwide delivery.



# Bingley Booms...

I have to say that I am very proud the way Bingley has turned out, the shop is airy yet rustic and includes a real 40 year old olive tree centrepiece. Shop manager is our vastly experienced diploma level Philip Kirk, who has settled in really well and is fast developing his own following in the Aire valley. The Bingley shop has the same range of wines as Ilkley as well as corporate gift service, vouchers, gift packaging, sale or return, free glass hire and of course quality wines from £5.50.

The Wine bar is hosted by Martinez newby Becky Holmes whose grandad, it turns out, worked for my dad! Becky spent a month in the Ilkley wine bar getting used to the Martinez way of doing things. Whilst working in Ilkley Becky took her WSET intermediate

which she passed with merit and she is a real asset to the business.

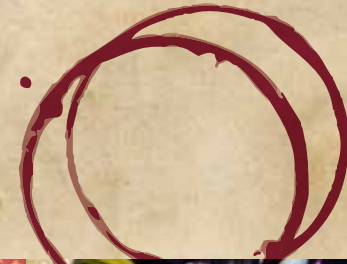
Becky has introduced a gin list to the bar with four house gins and two other rolling gins all paired with different Fever Tree tonics: cucumber, basil, grapefruit and more. We decided to keep the prices of gins reasonable and they have been a massive success. Then there of course the wines. Thirty by the glass and over 500 by the bottle, all at competitive corkage prices making Martinez wine bars great value.

The wine bar did nearly break me however, with endless months of 14 hour days stripping the walls back to brick, restoring the parquet floor to give it that unique Martinez look. Not to mention the ridiculous red tape that was required to open.

Without the help of Eric my father in law the whole project would not have been financially or physically possible. Eric

the joiner, builder, plumber & electrician, who is apparently retired, worked tirelessly alongside me throughout the project. As a result he will never have to pay for a bottle of wine again!

Stage 3 of the Bingley development is due to start in January 2016 with the refurbishment of the large 1st floor area, returning it into a large venue for tastings & functions. Many other ideas have been circulating for this area these include pop up restaurants, dance classes, trampolining, wall climbing, big screen viewing, & roller skating!  
**We may do them all... watch this space.**



## NAVAJAS RIOJA'S WIN WINE MERCHANT AWARDS

We are very happy to share with you this excellent news: Navajas Gran Reserva 2005 is the winner of the Trophy for the Best Red Wine 2015 by the The Wine Merchant Magazine, (the first trade magazine aimed solely at independent wine retailers in UK)

Also Navajas Crianza 2011 has been elected as one of the 100 best wines with a very good write up, see below:

It's been a good competition for Rioja's Bodegas Navajas. The family-run producer's excellent Gran Reserva may have scooped the Red Wine Trophy for its deeply satisfying spin on classic mature Rioja, but, in the Top 100 judges' opinion, the Crianza was not very far behind. Largely Tempranillo with a dollop of Mazuelo, and aged in French and American oak barrels for 12 months, it is a "super, super wine," the judges said. "Modern-style Rioja with oodles of red and black fruit and little by the way of dusty oak, and for £11 it's simply stunning value."



### MARTINEZ PRICES

Navajas Crianza 2011 £9.99 | Navajas Gran reserve 2005 £20.95

5% discount on 6 bottles / 10% discount on £150 spend (10% off all October on any spend)



## Northumberland Wine weekend YEAR 3

We are again hosting this year at the Riverdale Hall Hotel, Bellingham, Northumberland.

The format is the crazy fun 'Call My Quaff Dinner' on the Friday night with a more formal wine dinner on Saturday night. This year's dinner with matching wines is hosted by Carlos Read from Wine Traders who specialise in Italian & Spanish wines.

The price is £200pp and includes dinner, B & B and wine with dinner on both nights.

**If you are interested in attending be quick, as there are only three or four rooms left. Most people booked before they left last year.**



## Christmas & New Year Parties at Bingley

We are now taking bookings for Christmas parties & New Years Eve at Bingley Martinez.

We have devised a Six course tapas menu with matching wines including fizz, white, red & sticky. We can of course tailor the wines & price to suit, so you could have all whites, all reds or even all fizz!

Alternatively you could just take the food package and choose your own drinks on the night! Or even choose from our standard tapas menu.

For further details and sample menu's please contact [becky@martinez.co.uk](mailto:becky@martinez.co.uk) or call in.

### Things you might not know!

The shops are open until 11pm when the wine bar is open. Just ring the bell if the door is locked!

There are 20+ wines to taste in the wine shop, just ask.

You can purchase any wine from the shop and drink it in the wine bar for £8 corkage.