Noble Rot

The Martinez Wines Newsletter





Over 250 people will be heading to the Ilkley's Winter Gardens & Kings Hall on their yearly pilgrimage to taste in excess of 150 wines, sherries, ports and the odd spirit too.

However, this year devotees to this fabulous event will also be treated to cheese from none other than, the winner of 'cheesemonger of the year at the world cheese awards', The Courtyard Dairy.

The ticket price this year is £25 with at least £5 from each ticket going to Save the Children. There will also be the usual raffle

with a fine selection of wines as first prize and of course a cheese prize, proceeds from which go to Macmillan.

So what do you get for your £25?

- ✓ Over 150 wines to taste
- ✓ Self service tapas

than ever and has the added attraction of more cheese!

- ✓ A cheese plate from the Courtyard Dairy
- ✓ Wine & cheese pairing master classes (80 spaces only)
- ✓ 12.5% discount on any orders on the day

Tickets are available from the Martinez Ilkley or Bingley shops and can be purchased online at www.martinez.co.uk for collection or free delivery.



DID YOU KNOW

THAT EVERY MONTH AT MARTINEZ ILKLEY & BINGLEY WE HAVE......

- ✓ A Sipping Society (wine tasting)
- ✓ A Wine & Cheese Night
- ✓ Live music
- We also regularly have winemaker tastings and dinners at local Independent venues

The best way to find out about all these events and more is to join our no hassle mailing list by simply inserting your email in a box on the front page of our website www.martinez.co.uk

You may of course also follow Martinez on Face Book, Twitter & instagram







Farewell

Saying farewell to Philip Kirk

After over six years at Martinez, Philip has decided that it is time for him to up sticks and move to Portugal to pursue his love of their wines and sunshine. We wish him a fond farewell and thank him for his dedication to Martinez and his unwavering love of wine.

He is undoubtedly a top wine man!

Here is a selection of Portuguese wines that Philip has introduced to Martinez:

Morgadio Da Torre Alvarinho 2016 Vinho Verde £16.99

Grape :Alvarinho
This wine has a lemon-yellow hue
with greenish hints. Its bouquet is
fresh, with components of white
fruits (loquat and peach) and citrus,
that marry beautifully together to
show the typical characteristics of this
variety. Its palate is fresh and lively,
with excellent acidity, entwined in the
wine's body. It has mineral and citrus
flavours which have great elegance
and a lingering finish. More than a
match for many a Spanish Albarino



Casal Figueira ANTONIO 2015 Lisboa £21.99

Grape:Vital
From the rare Vital grape, grown just
south of Lisbon, this is a strikingly pure
and natural wine that conveys terroir
above all else. Intense aromas of white
flowers, fresh tarragon, green and
yellow apple, pear and vanilla. On the
palate, intense and bright, with silky
texture and a rare combination of weight
and elegance. Orchard fruits, flowers,
spicebox and bright citrus lead to a long,
fresh, savoury finish with lifted tones of
green herbs and limestone minerals.



Convento do Paraiso EUPHORIA 2015 Algarve £18.49

Grapes: Touriga Nacional, Aragonez, Sousao Now one of the top Estates in the Algarve, Convento do Paraiso's second wine offers all the great ripeness and flavour of their top wine, but is more approachable young. Plummy, berry fruit mixes with a touch of toasty spice from 9 months in used french oak



Sivipa SERRA MAE Tinto 2015 Palmela £15.49

across the border.

Grapes: Castelao
The Serra Mãe is made from
100% Castelão, grown on the
free-draining, sandy soils West of
Palmela, just south of Lisbon. It
was naturally fermented (no added
yeast), and then subsequently
aged, in concrete vats.

The wine shows cherry and bramble fruits, some green herbs, and a fresh and juicy texture. Its fresh acidity is a perfect match for slow-roast lamb or toad in the hole



Niepoort VERTENTE Tinto 2015 Douro £21.99

Grapes: Tinta Roriz, Touriga Franca & others Vertente uses the younger vineyards (25 years old) of Quinta de Nápoles, on the slopes of the river Tedo, where Touriga Franca and Tinta Amarela are predominant. Some older vines (60 years plus), bringing Tinta Roriz and others, contribute to the elegance of this wine, while the younger vines give it youth. Despite being made to be consumed young, it does has great ageing potential. Wonderful freshness and purity, the autumn red berry fruit and soft cinnamon spice are most seductive.. A firm favourite packed with interest and flavour at only 12% Vol.



Quinta do MOURO Estremoz 2011 Alentejo £39.99

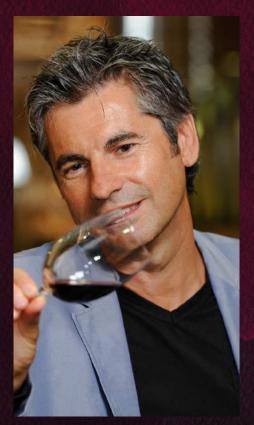
Grapes: Aragonez, Alicante Bouschet, Touriga Nacional & Cabernet Sauvignon
One of the great, classic red wines of the Alentejo. Quinta do Mouro and its owner Miguel Louro don't court publicity, and in the pantheon of Portugal's iconic wines, remains almost enigma-like. A rich, velvety red with real polish and finesse. Savoury cassis, cedar box and red damson fill the

palate with elan. A real ambassador for

Portugal, an affordable treat.



SINCE 2005



SITT SELECTIONS

Two of our team members have attended a SITT wine tastings in recent weeks. This is one of the biggest specialist independent trade tastings of the year!

Sophie attended Manchester and Jonathan attended in London. Below is what we are calling our SITT selections some of which are already on our shelves and others will be introduced at this year's extravaganza tasting therefore will be on the shelf by mid April:

River Retreat Brut NV Sparkling wine, Australia £11.99 - Extravaganza (W)

If you like Prosecco then you are very likely going to love this. A blend of chardonnay and pinot noir, this fizz is light and delightful. Fruity, floral and lighter in alcohol at 10%

Susanna Balbo Wines Signature Rose 2017, Argentina £20.99 - In shop (Ro)

A lovely pale salmon pink colour and a fine florality with hints of wild strawberry and cherry. It shows freshness and clarity with natural acidity lifting the finish.

If you like Sancerre Rose you will love this.

Maurice Lorca Recoleta PX Blanco 2018, Argentina £10.99 - Extravaganza (W)

A delightful dry and uncomplicated white made from the pedro ximenez grape. Aromatic on the nose with floral

hints. On the palate, it has lovely fresh, delicate zesty undertones and nice clean minerality. Lovely Summer/Spring drinking.

Atamisque Serbal Cabernet Franc 2017, Argentina £16.95 - Extravaganza (R)

Capsicum, raspberries and even hazelnuts on the nose are backed up with more raspberries and tea and rose on the palate. Fruity and with great length.

Boschendal Appellation Series Elgin Chardonnay 2016, South Africa £29.99 - Extravaganza (W)

Boschendal have introduced a new higher range using selected parcels. I believe this is only their second vintage and this chardonnay was the pick of the bunch. Burgundy-esc with an almost perfect balance of fruit, oak and minerality. No wonder it has won so many awards. An absolute must for all oaky chardonnay lovers.

Ernie Els Big Easy Chenin 2017, South Africa 2017 £12.99 - In shop (W)

An appealing apple and apricot nose. This wine has all the chenin characteristics of quince, apple, plum and a hint of ginger. As the name suggests, it is easy drinking.

Akarregi Txiki Txiki Txakoli 2017, Spain £14.99 - In Shop (W)

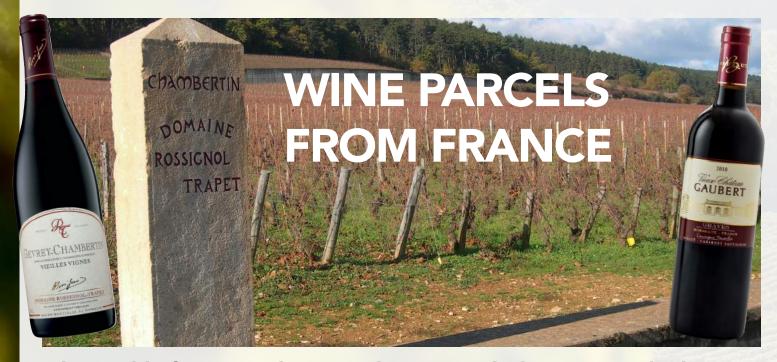
A fresh and zesty Txakoli made from 13ha of hand-picked vines. It has fresh herbs, wet clay and a delicate hint of white peach. Light and delightful.

Cantina Tomaso Gianolio, Barbera D'alba Superiore DOC 2015, Italy £19.49 - Extravaganza (R)

Rich black cherry with a slight sweet spice, tobacco & currants. There is a lot going on here! Lots of high balanced acidity too.

Ronchi di Manazno, Friulano DOC 2017, Italy £17.49 - Extravaganza (W)

Straw-yellow colour with light green reflections. Intense aroma of blossom and ripened fruit. It is dry, full, very intense with notes of hazelnut. Scents of sweet almonds, pear and green apple with a beautiful, fresh minerality.



The world of wine can be quite daunting. Which wines are drinking well and from which years? How do i know the wine is the best it can be from that vineyard and that I am getting value?

The world of wine can be quite daunting. Which wines are drinking well and from which years? How do I know the wine is the best it can be from that vineyard and that I am getting value?

A good wine merchant in my opinion will take the hard work out of this process for you by buying 'wine parcels'. In the case of Martinez, we buy wine parcels and in this example from France and the regions of Bordeaux, Burgundy and the Rhone.

Buying wines from the best years in advance parcels that are likely to take three years or more to sell does not make the best cash flow sense but it is, in my opinion, an essential part of being a wine merchant.

So let us take these three regions and split them into the best recent vintages. Bordeaux and Burgundy analysed by Jonathan and Rhone by Philip.

Bordeaux Reds

- **2000:** A Stella year if you can find any!
- 2005: There is still a bit about if you look hard
- **2009:** Fruit forward with many wines drinking earlier than normal
- 2010: Classic year with wines showing great structure. Some drinking now but many still not ready
- 2012 & 2014: Not top vintages but certainly good. The 2012 vintage was good for merlot so look for merlot dominant wines
- **2015:** Great year. Buying now to drink later mostly
- 2016: As good as it gets, perhaps. Lay them down

Bordeaux Reds in stock now

- **2010:** Rousseau De Sipian Medoc £21.99 (Decanter Gold)
- **2009 & 2015:** Bertrand Ambroise Nuits St Georges £49.95
- 2015: Patache d Aux £23.99
- **2010:** Gaubert Graves £25.99
- 2015: Fourcas Dupre £21.99
- 2015: Jacques Noir St Emilion £21.50
- 2013: Chateau La Croix de Gay Pomerol £38.50
- 2010: Chateau Clerc Milon £97.99 (Lafite Rothschild 5th growth)

Burgundy Whites

- 2000: Very good year but most likely past their best
- **2002:** Another very good year. Good luck finding any value now though.
- 2005 & 2006: Good if not great year and should be drinking well now.
- 2009 & 2010: Again good years and just starting to drink
- **2012:** A Very good year. Taste and see if is ready yet.
- 2014: Stella year! Lay some down
- 2015 & 2016: Good years and drinking young.

It should be noted that excluding 2003 there has not been a really bad vintage

Burgundy Reds

It has to be said that this is my favourite region and pinot noir my grape of choice. When it is right it is simply magnificent. However, everyone seems to have a different opinion on when is best to drink them. Me, I like them almost too old!

- 2002: Very good year, drinking now
- 2003: A good year again drinking now
- 2005: A perfect vintage?
- 2009 & 2010: Two very good vintages that will just be starting to drink well.
- 2012 to 2016 inc: Very good or good years but mostly need leaving for now

Burgundy wines in stock now

White

- 2015: Domaine Gerard Thomas Saint-Aubin Champ Tirant £27.99
- 2015: Alian Chavy Puligny Montrachet £49.99
- 2014: Yves Boyer-Martenot Meusault Cuvee Fernand Boyer £46.99
- **2014:** Jean-Marc Pillot Chassagne Montrachet £46.50

Red

- 2015: Jean Jaques Girard Savigny Rouge £27.99
- **2013:** Rossignol-Trapet Gevrey-Chambertin Vieilles Vignes £41.50
- **2015:** Bertrand Ambroise Beune 1st Cru Les Tuvilains £48.49
- 2014: Les Chalandins Vosne-Romanee £52.99
- 2009: La Pousse d'Or Volnay 1er CRU 'EN CAILLERETS' £67.00

Rhone Whites

In the north, these are made in small amounts and, in great vintages, they evolve and drink well for many years. They remain a fringe interest for wine enthusiasts. The tiny appellation of Condrieu is famous for the fashionable Viognier, known for rich aromas of hawthorn and honeysuckle, a gourmet wine for the hedonist's dinner table. Rousanne and marsanne rule in Hermitage and Cote Rotie, both can age majestically, whilst more affordable wines can be enjoyed from St. Joseph and Crozes Hermitage.

In the south, white from Chateauneuf Estates enjoy the best reputation. These are usually blends of grenache blanc, clairette, rousanne and bourboulenc. Opulent and fruity when young, they enter a period of slumber after 3-4 years. They emerge more exotic and complex 10-15 years later and drink well beyond. For those with deep pockets, and the taste, these are delicious underrated wines.

 Good recent vintages for white Rhone: 2006, 2010, 2012 & 2016

Rhone Reds

A game of two halves with Syrah reigning supreme in the north, famously in Cote Rotie, Hermitage, Cornas and St Joseph . Firm fruited, medium bodied with finesse and structure, built to last years at the top end.

Grenache rules the south, often blended with syrah, mourvedre, counoise, cinsault and carignan with up to 18 varietals now permitted. These are rich, fleshy, full bodied fruity reds which can age majestically.

Best recent vintages:

- 2009: Great fruit and polished tannins.
- 2010: Beautifully ripe, racy, terroir-driven wines for aging.
- 2015: Reds are rich, ripe and full of powerful fruit. Cellar.
- **2016:** Ripe, focused and pure. Superb Cotes du Rhone for drinking now.
- 2017: Small volumes, but wines of concentration and real finesse. Serious wines need keeping

Saint-Aubir

Rhone Reds in stock

- **2016:** Domaine Des Amphores St Joseph Rouge £21.99 (organic)
- 2016: Domaine Lafond Lirac £16.49 (organic)
- **2014:** Bosquet des Papes CHATEAUNEUF DU PAPE £34.99
- 2015: Beaumes de Venise Domaine la Brune

SHOP DISCOUNT RATES

5% off 6 bottles - 10% off £150 spend

Drinking in great value at Martinez

You may drink any shop wine for only £9 extra corkage in the wine bars making our top end wines exceptional value to drink in.

Pre-ordering is advisable so that we can prepare the wine for your arrival.



Whilst away for a jolly with my best friend Mark in the wonderful city of Malaga, it seemed only reasonable that, as Mark has a sweet tooth, we divert to taste some PX sherries.

For those of you who do not know what PX is short for, it is pedro ximénez, which is a white grape famed for making very sweet dessert wine like sherries. It is usually akin to liquid raisins but can be like liquid sultanas or even bonfire toffee. Often drunk in the UK at the end of a meal, or poured over vanilla ice cream at dinner parties, this sherry is an absolute must for the sweet tooth.

We visited Toro Albala which is in D.O. Montilla-Moriles, the neighbouring region of the D.O. Jerez-Xérès-Sherry. The winery is located just over an hour north of Malaga in the town of Aguilar de la Frontera and is on the site of an old power station. Toro Albala is home to the best PX in the world in many opinions.

The town itself is not the prettiest but the winery is a must and, as a huge bonus, there are a few wonderful rooms with antiques and collectables like no others! I have to be honest though, I am not sure if this part is open to the public.

To give you an idea of how special we are talking here, the Don PX Convento Selección 1946 was given 100 points by Robert Parker which is the highest of accolades. You're simply not likely to get any 1946 but half bottles of 1959 are still available at a mere £250.



It should be said that Fino, Amontillado and Oloroso are also produced here and I was particularly taken with the 5 **year 'Electrico' old en Rama Fino 37.5cl £17.99** so I asked for some to be imported.

Dulce de Pasas 2017 (37.5cl) £17.99

Dark golden in colour and more sultanas than the classic raisin px's. Fruity and exultant with aromas of raisins, dates, eucalyptus, honey and oven baked confectionery.

Bodegas Toro Albala DON PX Gran Reserva 1987 (37.5d) £24.99

What a blockbuster dessert sherry this is! Molasses, prunes, black olives, dried figs, perfumed and raisins galore! For what you get and the age, great value really! 94 points RP

Bodegas Toro Albala DON PX Gran Reserva 1968 (75cl) £149.95

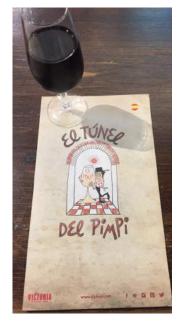
This wine was kept in American oak for 47 years before bottling. If you have had many px's then the first thing you will notice about this is that it is not as heavy. In the mouth it is filling, but light, with almost a marshmallow kind of texture and creamy rather than sticky. Chocolatey with hints of coffee and cinnamon, this truly struck me as a one off. Once tasted, never forgotten. 94 points RP

Bodegas El Pimpi

Malaga's last winery and home to Lopez Hermanos MALAGA VIRGEN, a lighter style of px which is delightful slightly chilled on a hot day.

El Pimpi is a rambling bar and is an institution in Malaga. The interior encompasses a warren of rooms and there's a courtyard and open terrace overlooking the Roman amphitheatre. Walls are decorated with historic feria posters and photos of visitors past while the enormous barrels are signed by more well-known passers-by, including Tony Blair and Antonio Banderas. I recommend you find the little bar at the bottom with its long bar and locals which sells great authentic tapas. What a place!

Lopez Hermanos MALAGA VIRGEN £16.99 (75cl)



VEGAN, BIO-DYNAMIC & VEGETARIAN!

As the demand for vegan, biodynamic and vegetarian wines increase, Sophie thought she would highlight some wines at Martinez which are all three!

Whites

Palladiano Durello Spumante Brut-£9.99

Citrus and gently floral aromas lead to a very fresh and zippy palate with crisp green apple and lightly honeyed characters. A refreshing and approachable style of fizz - yet with texture and depth underlying the bright fruit. A great Prosecco alternative!

Zensa, Fiano-£11.99

A fragrant and floral wine with hints of mango, pineapple and nuts. Very subtle with a crisp and well balanced fresh acidity. The grapes are grown totally organically without the use of any fertilisers. Such an easy drinking white!

Alzavola Bianco, Pecorino & Malvasia-£14.99

Intense aroma, full of great elegance and persistence with hints of honey and wildflowers. A full bodied wine with a soft taste and very well balanced. Something a bit different!

Orange!

Alpha, Box & Dice, Golden Mullet-£18.99

Our first "Orange" wine, with the white grapes fermented on their skins to extract a rich golden colour. Once you come over the shock of the golden colour, this is a delicious smooth textured wine. White peach, apricot and grapefruit compete for attention on the palate. The finish is persistent and impressive with lively mouthwatering acidity. Highly recommended!

There are many wines on our shelves that may well be vegan, vegetarian, organic or Bio-dynamic without declaring it. We source the majority of our wine from small to medium sized vineyards who may well use some or all of these practices but do not want to incur the cost involved in becoming certified.

Reds

Chateau Pineraie, Cahors-£13.49

Intense berry fruit with plum, blackberry and lots of spicy oak. Characterful and complex with a moreish balance of evident tannins and acidity. One for those Malbec lovers!

Plantation 1905-£14.99

Twenty three grape varieties go into this stunning bottle which is made from a single small parcel of land, with some of the vines up to 100 years old. Smooth, silky, juicy; this wine is pure deliciousness. Also known as heaven in a bottle.



MORE CHEESE!

Every first Thursday of the month in both Ilkley and Bingley, you can enjoy a relaxed Wine & Cheese experience.

We pair together 5 x 100ml glasses of quality wines with five cheeses from, you guessed it, The Courtyard Dairy'. The cheese of course comes with an assortment of biscuits and breads.

The night is not hosted so you may discuss the wine and cheeses with your friends at your leisure. We do of course provide detailed notes on both the wine and the cheese and there are discounts on any wines ordered on the evening.

So that we can order the cheese and prepare the wine, you do need to book and payment is in advance.

To book, call Ilkley on 01943 600000 or Bingley on 01274 565000

The price is a very reasonable at £25 per person so why not try it? After all, Thursday is the start of the weekend is it not?!



ILKLEY WINE DINNERS

Full detail & prices of both the diners below are yet to be confirmed so please join our mailing list or enquire neaerer the time if you would like to attend.

Tuesday 7th May

Wines of Spain Broadley's Bistro



Thursday 30th MayWines of Argentina
Ouinta Bar & Grill







ILKLEY PARKING PROBLEMS

Much has been made of the impending parking changes in and around Ilkley.

The proposals are a concern for Ilkley's independents however I have a simple solution.

Everyone in Ilkley just shops local, problem solved and see you soon.

Oh and we have 3 dedicated parking spaces at the front of our shop FREE for customers to use

ALL PART OF THE SERVICE!

- ✓ 20+ wines to taste at anytime
- √ 600+ wines, 40+ Sherries, 30+ Whiskies, 50+ Gins, a large selection of Ports, Brandies, Cognacs, unusual spirits, local & world beers
- ✓ In shop expert advice on ALL Products
- ✓ Free local delivery
- ✓ Next day delivery arranged to anywhere in the country
- ✓ Tastings
- ✓ Gift packaging for 1, 2, 3, 6 & 12 bottles delivery arranged to anywhere in the country
- ✓ Free Glass hire for functions
- ✓ Mixed Cases to suit your pocket
- ✓ Parking directly outside
- ✓ Retail/Corporate /Wholesale
- ✓ Call My Quaff Events
- ✓ Wine Wedding Gift Service
- ✓ Order online and get national next day delivery at only £6.99 on over £50 spend

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