

Dear Vega Sicilia Wine Lovers,

## Spanish "1<sup>st</sup> Growth" --- Vega Sicilia

Vega Sicilia is one of the most notable wine estate, with very scarce in supply while increasing demand from the market. It is a wine known for great restraint in its youth but great cellaring potential. For order and enquiries, please contact us at (852) **3154 9570** or Wechat / Whatsapp us at (852) **6481 0000** or email us at [info@wineworld.com.hk](mailto:info@wineworld.com.hk)



Vega Sicilia	Vintage	WA	Stock	Case price	Ship. Cost	Btl price	Locat.
Alion ***	2012	95	60+	-	-	<b>\$430</b>	HK
Alion (1.5L)	2012	95	12	-	-	<b>\$920</b>	HK
Pintia ***	2010	95	60+	-	-	<b>\$310</b>	HK
Pintia (1.5L)	2010	95	12	-	-	<b>\$680</b>	HK
Benjamin Rothschild & Vega Sicilia Macan	2011	93	5	-	-	<b>\$420</b>	HK
Vega Sicilia Tinto Valbuena 5	2002	92	2	-	-	<b>\$1,120</b>	HK
Vega Sicilia Tinto Valbuena 5 (1.5L)	2005	93	1 cs	<b>£990</b> (Cs of 12)	<b>£30</b>	\$965 (ref)	UK
Vega Sicilia Tinto Valbuena 5	2007	92	1 cs	<b>£220</b> (Cs of 3)	<b>£8</b>	\$863 (ref)	UK
Vega Sicilia Tinto Valbuena 5	2008	94	1 cs	<b>£210</b> (Cs of 3)	<b>£8</b>	\$825 (ref)	UK
Vega Sicilia Tinto Valbuena 5	2009	94	36+	-	-	<b>\$800</b>	HK
Vega Sicilia Tinto Valbuena 5	2010	96	36+	-	-	<b>\$800</b>	HK
Vega Sicilia Tinto Valbuena 5 (1.5L)	2010	96	17	-	-	<b>\$1,760</b>	HK
Vega Sicilia Unico	1948	86	11	-	-	<b>\$7,880</b>	HK
Vega Sicilia Unico	1966	95	2	-	-	<b>\$10,850</b>	HK
Vega Sicilia Unico	1970	97	1cs + 5 btls	-	-	<b>\$6,780</b>	HK
Vega Sicilia Unico (Ex-Bodega) (1.5L)	1991	95	20	-	-	<b>\$7,460</b>	HK
Vega Sicilia Unico	1994	96	1 cs	<b>£880</b> (Cs of 3)	<b>£8</b>	\$3,360 (ref)	UK
Vega Sicilia Unico	1995	97	12	-	-	<b>\$3,080</b>	HK
Vega Sicilia Unico (Ex-Bodega) (1.5L)	2000	93	17	-	-	<b>\$5,520</b>	HK
Vega Sicilia Unico (Ex-Bodega) (1.5L)	2002	95	20	-	-	<b>\$5,890</b>	HK
Vega Sicilia Unico	2003	94	1 cs	<b>£520</b> (Cs of 3)	<b>£8</b>	\$1,998 (ref)	UK
Vega Sicilia Unico (1.5L)	2003	94	4	-	-	<b>\$4,080</b>	HK
Vega Sicilia Unico	2007	95	6+ cs	<b>£410</b> (Cs of 3)	<b>£8</b>	\$1,581 (ref)	UK
Vega Sicilia Unico	2007	95	6+ cs	<b>£820</b> (Cs of 6)	<b>£15</b>	\$1,580 (ref)	UK
Vega Sicilia Unico Reserva Especial (1994/1999/2000) ***	2013	98	3 cs	<b>£620</b> (Cs of 3)	<b>£8</b>	\$2,376 (ref)	UK
Vega Sicilia Unico Reserva Especial (1994/1996/2000)	2015	96+	1 cs	<b>£570</b> (Cs of 3)	<b>£8</b>	\$2,187 (ref)	UK
Vega Sicilia Unico Reserva Especial (1996/1998/2002) (cs order only)	2016	95	5+ cs	<b>\$6,840</b> (cs of 3)	-	\$2,280 (ref)	HK
Tokaji Oremus Late Harvest***	2013	-	30+	-	-	<b>\$125</b>	HK

**\*\*Remarks:** For UK location wine, offered in GBP, subject to additional shipment cost and must be purchased in case only. Exchange Rate based on GBP 1 to **HK\$11.35** (for reference only and spot exchange rate will be applied). Payment in full to secure the order.



**ALION** – Unlike Vega Sicilia, where vinification is a hybrid of traditional and modern techniques, Alion is made in the modern Bordeaux cru classe style, using state-of-the-art equipment and lots of new oak. Pablo Alvarez, managing director of Vega Sicilia, calls Alion “**a wine somewhere between a Ribera del Duero and a Medoc in style**”. This wine is 100% Tempranillo, called locally Tinto Fino, and thus identifiably Spanish in flavor and richness. Modern winemaking by Vega’s own highly-talented winemaker Javier Ausas, combined with the use of top-quality new French oak gives Alion an international interpretation that is difficult to resist.

**Alion 2012** – “2012 has to be one of the best recent vintages of Alion. This 2012 Alion is pure Tempranillo from vineyards averaging 25 to 30 years of age, harvested at the end of September and matured for 14 months in new French oak barrels. The nose is much more elegant than the Pinta from Toro (I tasted them together), still very fresh and primary but with a special brightness of fruit, shiny cherries, raspberries, something effervescent, open and somehow exuberant. The palate is quite round, much more polished, with some notes of dark chocolates, some subtle volatility, elegant, fresh and long. It has the balance and stuffing to develop nicely in bottle. Superb balance, Ribera character, clean and modern classic.” – **WA 95**



**PINTIA** – Vega Sicilia set themselves an ambitious challenge when they started purchasing vineyards in Toro in 1997. This region was well known for wines of great character, but little finesse. For 4 years they perfected their style in secret, before finally releasing the 2001 under the name Pintia. The grape is 100% Tina de Toro, a thick-skinned local clone of Tempranillo. The Vega team carefully vinify the wine to extract only the finest tannins and maintain aromatic purity, and age 1 year in the highest quality French and American oak barrels. Pintia displays the style and class (elegance even!!) of a Vega Sicilia Group wine, but with the extra spicy, forefely presence of a Toro.

**Pintia 2010** – “The 2010 Pintia had already been bottled when I tasted it, although not released. The bouquet is very Bordeaux-like with black rather than red fruit, fine minerality and touches of graphite and cedar. The palate is medium-bodied with plump, rounded tannins, a firm structure and great precision on the finish. This is what you might call a “classic” Pintia that already demonstrates great breeding and sophistication toward the finish” – **WA 95**



**MACÁN** – Vega Sicilia’s expansion into Rioja, a project with Benjamin de Rothschild that began 10 years ago. They discreetly but steady acquisition of multiple vineyard plots from smallerholder farmers, with a size of 120 hectares in Rioja Alta. A first and a second wine following the Bordeaux tradition of classification by tasting the different lots and bottling a first wine with more potential and a second wine more expressive and easy to drink when young. Style of wine not “traditional” Rioja, style is not modern “alto expression” either. Perhaps Neo-Classical, with complex mineral-infused fruit and discreet oak influences, underpinned by a fine but firm structure.



**VALBUENA** – Made from younger vines (average vine age of 20-25 years), and in years when Unico is not produced grapes normally destined for Unico will go into Valbuena. It is only released after 5 years' ageing. Comprised of 95% tempranillo, 5% merlot.



**VEGA SICILIA UNICO** – the flagship and signature Gran Reserva wine, made up of mostly Tempranillo (approximately 80%), Cabernet Sauvignon, and is usually released 10 years after aging in barrels and bottles. If Vega Sicilia’s winemaker is dissatisfied with the quality of the harvest of any year, the winery will refuse to produce a single bottle of Unico, which happened four times in the last 2 decades: 1992, 1993, 1997 and 2001.

**Vega Sicilia Unico 1995** – “The 1995 Unico is a worthy successor to the profound 1994 (awarded a score of 98+ in Issue #159). Opaque purple in color, it has aromatic complexity which nearly defies words. There are notes of earth, licorice, hard wood charcoal, and black currants. Full-bodied, and powerful, the wine has beautiful balance with a multi-dimensional character and the structure to last for 25-40 years. The 1960 and the 1965, drunk within the last

several months, appear to have many more years ahead.” -- **WA 97**



**VEGA SICILIA UNICO RESERVA ESPECIAL** – A mixture of wines from the best harvest from which the most representative wine of the winery. “Reserva Especial” is a wine with the greatest personality, that combines complexity of the Unico multiplied by different vintages and provides us with a **huge range of aromas, pure elegance in a never-ending flow through the magic of a myth**. Only the best Unicos are used to produce Reserva Especial; a mix of years, virtues, experiences and sentiments that serves only to profile the most profound essence of a unique and unrepeatable style, **the VEGA SICILIA style**.

**Vega Sicilia Unico Reserva Especial (1994/1999/2000) 2013**–“Bodegas Vega Sicilia remains a benchmark for the world’s great red wines. The Valbuena bottling receives 3 years in barrel and 2 years in bottle prior to release. On the occasion of my visit in May 2010, the three Reserva Especiales already in bottle and awaiting release were tasted side by side. They are identified (for the purposes of this review only) as the 2013 Release, the 2012 Release, and the 2011 Release. I was not told what vintages are in each bottling but it actually makes little difference. The Reserva Especiales are blended to a house style designed to reflect Vega Sicilia at its very best. The vagaries of vintage (as reflected in Unico) are blended away leaving a wine that is, in my opinion, better than any of the single vintage wines with the possible exception of the 1942.” -- **WA 98**



**TOKAJI OREMUS** – As a legendary estate, Vega-Sicilia set its sights on another legendary name, a vineyard known as Oremus, which had produced the first Aszú wine in 1650. Vega-Sicilia purchased the estate after the break up of the Hungarian state monopoly in 1993. A state-of-the-art winery, rediscovered by Vega-Sicilia’s meticulous work, with a single and noble aim: producing the best wines following the last centuries' traditions.

**Tokaji Oremus Late Harvest 2013** – Oremus is responsible for some of the sleekest and most elegant modern new-wave Tokajis to come from the historic Hungarian region. This is a glorious confection of finely oaked, rich marmaladey intensity with undertones of dried apricot, honey and raisin, all beautifully balanced by the typical acidity of the Furmit grape, which is very much the hallmark of the style

All wines subject to final confirmation and on first come first serve basis. Free delivery for order > \$3,000. For orders below \$3,000, can arrange pick up at Wanchai office (385 Lockhart Road – located 3 minutes away from MTR station). Promotion offer last until Jun 25, 2016.

Regards,

Wineworld Team

(852)3154 9570 / 6481 0000

[www.wineworld.com.hk](http://www.wineworld.com.hk)

[www.winedeals.com.hk](http://www.winedeals.com.hk)

[www.wineworldexchange.com](http://www.wineworldexchange.com)

If you wish not to receive our wine promotions in the future, please write to unsubscribe @wineworld.com.hk to remove from our list