

Dear Vega Sicilia Wine Lovers

Kung Hei Fat Choy! Happy New Year of Monkey! We are starting our 1st with Spanish “1st Growth” **Vega Sicilia**, being 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.



ALION –Unlike Vega Sicilia, where vinification is a hybrid of traditional and modern techniques, Alion is made in the modern Bordeaux cru classe tyle, 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	Vintage	Rating	Retail	By Bottle	Case of 12 (/btl)
Alion	1994	WS94	\$830	\$720	-
Alion ***	2012	WA95	\$450	\$410	\$390
Alion (1.5L)	2012	WA95	\$1,060	\$900	-

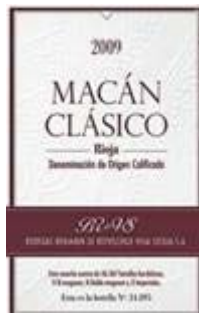
Alion 2012 – “2012 has to be one of the best recent vintages of Alion. This 2012 Alion is pure Tempranillo from vineyards averaging 25 to 30 years of age, harvested at the end of September and matured for 14 months in new French oak barrels. The nose is much more elegant than the Pinta from Toro (I tasted 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, forefully presence of a Toro.

PINTIA	Vintage	Rating	Retail	Special
Pintia ***	2010	WA95	\$370	\$300
Pintia (1.5L) ***	2010	WA95	\$780	\$680

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 & MACÁN CLÁSICO – 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 an 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.

MACÁN & MACÁN CLASSICO	Vintage	Rating	Retail	Special
Benjamin de Rothschild & Vega Sicilia Macan ***	2011	WA93	\$490	\$420
Benjamin de Rothschild & Vega Sicilia Macan Clasico (only 1 btl left)	2009	WA93	\$690	\$450

Benjamin de Rothschild & Vega Sicilia Macan 2011 – “The 2011 Macan feels young, a little backward and still marked by the barrel-aging. It presents a nose that is somewhat closed, but with good depth, mixing black berry fruit with vanilla and other aromatic spices. There is good weight of fruit in the palate framed by abundant tannins and balancing acidity through a finish that is very long. It's a modern, well-made Rioja that should improve in bottle. I'd wait one or two years before pulling the cork, and for sure it will evolve for a good decade. 55,500 bottles.” – **WA 93**



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.

VALBUENA 5	Vintage	Rating	Retail	Special
Bodegas Y Vinos Vega Sicilia Tinto Valbuena 5 Reserva	2002	WS88	\$1,300	\$1,120
Bodegas Y Vinos Vega Sicilia Tinto Valbuena 5 Reserva (1.5L)	2007	WA95	\$2,400	\$1,980
Bodegas Y Vinos Vega Sicilia Tinto Valbuena 5 Reserva (1.5L)	2008	WA96	\$2,400	\$1,980
Bodegas Y Vinos Vega Sicilia Tinto Valbuena 5 Reserva	2009	-	\$860	\$788
Bodegas Y Vinos Vega Sicilia Tinto Valbuena 5 Reserva	2010	-	\$860	\$788
Bodegas Y Vinos Vega Sicilia Tinto Valbuena 5 Reserva (1.5L)	2010	-	\$2,300	\$1,760



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.

UNICO	Vintage	Rating	Retail	Special
Vega Sicilia Unico OWC (1.5L) (on order, photos available upon request)	1968	WA94	-	\$25,000
Vega Sicilia Unico	1970	WA97	\$8,100	\$6,700
Vega Sicilia Unico	1975	WA95	\$4,780	\$4,280
Vega Sicilia Unico ***	1982	WA96	\$4,480	\$3,880
Vega Sicilia Unico ***	1998	WA98	\$3,980	\$3,080
Vega Sicilia Unico (1.5L) ***	2003	WA94	\$4,780	\$3,880

Vega Sicilia Unico 1982 – “This is a sensational Unico. It has a sublime bouquet with dark red fruit, blood orange, marmalade, crushed stone and pepper. The palate is medium-bodied with effervescent red fruit that are irrepressibly precocious and seem to shimmer with delight. There is a keen thread of acidity, wonderful harmony and sense of vibrancy. It has an extraordinary finish, like eating an orange flavored vitamin pill. Somehow this reminds me of the 1982 Cheval Blanc in terms of its fabulous freshness and vivacity. 81,500 bottles produced. Drink now-2030+ ” -- **WA 96 pts**

Vega Sicilia Unico 1998 – “The 1998 Unico is purple-colored with a complex bouquet of wood smoke, violets, Asian spices, mineral, blueberry, and assorted black fruits. This is followed by a full-bodied, dense, loaded wine with gobs of sweet fruit, great concentration, and layers of flavor. It will continue to evolve for another 5-7 years and drink well through 2040+” -- **WA 98 pts**

Vega Sicilia Unico 2003 – “It starts off slightly lactic, with notes of cafe au lait, coconut and cola. With a bit of time, it turns more flowery and shows more red fruit. It is very aromatic, with plenty dry herbs, thyme and rosemary, even pine nuts, a bit of resin and some cured meat, and overall has a very complex nose. The mouth is a little more transparent toward the heat of the vintage, it is powerful and full-bodied, but manages to keep freshness.” -- **WA 94 pts**



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**.

UNICO RESERVA ESPECIAL	Vintage	Rating	Retail	Special
Unico Reserva Especial 2014 Release (on order for 1 cs of 3)	1994/1995/2000	WA98	\$3,100	\$6,750/cs of 3 \$2,250/btl
Unico Reserva Especial 2015 Release	1994/1996/2000	WA96+	\$2,770	\$2,180

Vega Sicilia 2015 Unico Reserva Especial (1994/1996/2000) – “The current NV 2015 Unico Release Reserva Especial is a blend of 1994, 1996, 2000, for a total of 54 barrels. The wine was bottled around 2009-2010 and the older wines are kept in oak vats until the blend is done. This wine retains the more classical Vega Sicilia style, with a longing aging of the wines before bottling, a more Burgundian, complex and developed wine with more tertiary aromas of truffles, forest floor, paprika, spices and something earthy. The palate is medium to full-bodied, but quite polished, almost fully-resolved tannins, good, lively acidity and great length. Simply superb.” -- **WA 96+ pts**



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.

TOKAJ OREMUS	Vintage	Rating	Retail	By Bottle
Tokaji Oremus Late Harvest (375ml)	2013	-	\$150	\$120
Tokaji Oremus Aszu 6 Puttonyos (500ml)	2003	WA90	\$610	\$520
Tokaji Oremus Aszu 5 Puttonyos (500ml)***	2006	WA95	\$430	\$370
Tokaji Oremus Aszu 3 Puttonyos (500ml)	2009	WS90	\$230	\$190
Tokaji Oremus Eszencia (375ml)	2005	WS97	\$2,450	\$2,000

Tokaji Oremus Aszu 5 Puttonyos 2006 – “The 2006 Tokaji Aszu 5-Puttonyos will be released on the market in 2014. It manages to translate two styles of aszu: the sharp citric-driven Tokaji, thanks to its almost 12 grams per liter total acidity, and the fruit-driven style associated with a warm year. There is a little more residual sugar compared to previous vintages at 160 grams per liter and it was raised in oak for 30 months. It has a seductive, pure aszu bouquet with tropical fruit, dried honey, syrup of fig and orange zest that is very well-defined and already intense. The palate is medium-bodied with a very effervescent entry, Satsuma, grapefruit and mango all vying for attention. It is tight at the moment, even after four years in bottle, but it displays laser-like precision on the mineral finish. Excellent. Drink 2015-2035+” - **WA 95 pts**

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 Mar 4, 2016.



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