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Spain

Vega Sicilia 2021 Offer

VEGA SICILIA & OREMUS 2021 Release

We are extremely pleased to be able to offer the latest releases from Vega Sicilia and Oremus, Tokaji. As you can see, once again, the wines don't disappoint and have been highly lauded by the Wine Advocate.

Quantities are limited so if you are interested please let me know at the earliest opportunity.

Regards

Neil

Terms and Conditions

Pricing - No further discounts apply. Prices include Freight, Jersey Import Duty & GST.

Allocations - Wines will be offered on a first-come-first-served basis.

Delivery - Mid 2022

Payment - Goods will be invoiced on receipt of order and payment is due as per your account terms.

E&OE - Errors & Omissions Excepted



VEGA SICILIA Alion, Ribera del Duero 2017 CASE x 6 Bottles - PRE-RELEASE

MAGNUMS & DOUBLE MAGNUMS AVAILABLE ON REQUEST

Alión comes from a careful selection of terroirs dotted across the very best areas of the Ribera del Duero DO. These complementary soils, along with the same winemaking process as Vega Sicilia, have given rise to generously structured wines. 2017 was the 'vintage of the frost', but this affected Alión less than it could have thanks to their policy of aiming for surplus production, and to the double pruning carried out in the winter. In this drier and warmer vintage, the contribution of oak was reduced, using 72% new barrels, 18% used barrels and 10% concrete, to optimise the tannin texture as well as the wine's freshness and length.

The Vintage

The temperatures recorded during the month of January were slightly lower than expected, with heavy frosts. However, this trend changed throughout February and until the end of June, with average temperatures above normal (2°C to 3°C higher). Due to the high temperatures in April, budbreak was slightly earlier than usual. But the abrupt changes in temperature in the last few days of April and widespread heavy frosts considerably damaged budburst.

The heaviest frost, which caused the most damage to the grapevine, was on the night of April 27. The cold front in the last few days of April and the first days of May passed quickly, giving way to high temperatures and some rainfall, which allowed the vineyard to recover well from the frost damage. Regarding rainfall, the amount of water accumulated in this cycle was below the historical average. The pronounced thermal differences (maximum versus minimum daily temperatures) in the first fortnight of September were of particular importance for the ripening of the grapes.

Grape Varieties: 100% Tempranillo (Tinto Fino)

2017 was a challenging vintage, but with a glorious end result, maintaining the pure, modern character of Alión with both warmth and poise.

THE WINE ADVOCATE Rating: 94

Drink Date: 2021 - 2026

The 2017 Alión, the only wine produced here, comes from a challenging year marked by spring frost and a warm and dry end of the season, so they reduced the amount of new oak by 8%. It fermented with indigenous yeasts, and 10% of the volume aged in concrete, completely unoaked. The change in the oak regimen helped with the style of the vintage, which was marked by the frost that hit part of the Alión vineyards. Furthermore, the end of the season was warm and dry, and they had to work to control ripeness and power and perhaps the possibility of more aggressive tannins. It's a classical Alión, with some developed aromas, juicy and round but not heavy, with just a tad of earthy rusticity. With time, it develops more balsamic notes and hints of licorice. 230,032 bottles, 7,04 magnums, 614 double magnums and a handful of bigger sizes were produced. It was bottled in June 2019.

They never stop at Alión and keep renovating their cellar and winery to achieve more precision in their fermentations and using more concrete for the aging of the wines. They have 130 hectares of vineyards in the villages of Padilla de Duero, Pesquera and Valbuena de Duero to produce 250,000 to 300,000 bottles per year. - Luis Gutiérrez, 30th Dec 2020

Ribera del Duero

£325.00



VEGA SICILIA Unico 2011 CASE x 3 Bottles - PRE-RELEASE

Of the almost 1,000 hectares that make up the Vega Sicilia estate, 210 are dedicated to the cultivation of vines, with nineteen different types of soil and fifty-five plots with very specific features. In the extraordinary management of these soils, the influence of the course of the Douro River and the passage of time have been crucial. Forty of these hectares are used to produce Unico, which is aged for a minimum of ten years between barrel and bottle, one of the longest ageing processes in the world. Both French and American oak are used, in new and used 225-litre barrels and 22,000-litre vats. Though long and complex, this maturation technique works wonders: the wines gain a myriad of nuances, a precise texture, and a wonderful depth over time. Thanks to this incredible terroir and unique ageing process, Unico can continue developing for decades.

The Vintage

A normal winter for the area in terms of temperature and rainfall gave way to a frostfree spring with temperatures somewhat higher than usual, bringing the plant's cycle forward in this season. Summer started rather hot at the beginning of July, only to return to average temperatures in the second fortnight. The veraison date was around 12 August, which is typical for this area. The end of ripening was slow and even, with no rainfall and good temperatures allowing pickers to wait for the optimal ripening point for each plot. This resulted in very healthy grapes with a great balance of components, such as high colour indices and good acidity levels. In short, an excellent vintage. The harvest began on 15 September and ended on 28 September.

Grape Varieties: 95% Tinto Fino, 5% Cabernet Sauvignon

2011 is a concentrated vintage, yet elegant, silky, precise and deep. Unico is an expression that can be savoured immediately, although over time it will become truly incredible. It is, without a shadow of doubt, a true delight.

THE WINE ADVOCATE Rating: 96

Drink Date: 2021 - 2033

The Único released in 2021, 10 years after the harvest, is the 2011 Único, selected from 40 of their 210 hectares of vineyards. 2011 is a concentrated and ripe vintage, and they selected 95% Tinto Fino (Tempranillo) and 5% Cabernet Sauvignon that were cooled in a cold room for 24 hours before being sorted; the bunches and grapes macerated at 9 to 10 degrees Celsius for three to four days, and then it was inoculated with a pied de cuve to ferment with pumping overs. Malolactic was in stainless steel, and the wine was put through a long aging, 10 years between oak and bottle, using new and used French and American oak barrels and 20,000-liter oak vats. For Vega Sicilia, 2011 was a fresher year than 2010, not the common idea about those vintages in Ribera del Duero. The wine has a developed nose with some notes of ripe black fruit, meat and underbrush, somewhat herbal and perfumed. There is something about the nose of the Únicos that I cannot quite describe but is quite distinct, and it's in this vintage and also in the Reserva Especial. 88,288 bottles, 3,505 magnums, 318 double magnums, 60 Imperial and 3 Salmanazar were produced. The wine was bottled in June 2017. - Luis Gutiérrez, 30th Dec 2020

Ribera del Duero

£745.00



VEGA SICILIA Valbuena 5 2016 CASE x 3 Bottles - PRE-RELEASE

MAGNUMS & DOUBLE MAGNUMS AVAILABLE ON REQUEST

Valbuena is the purest expression of red wine at Vega Sicilia and is aged over five winters in barrel then bottle, hence the name of the end product: Valbuena 5°. The crucial first year of ageing takes place in barrel, with 75% French oak and 25% American oak.

In this first stage, the aim is to amplify the wine's structure, sense of sweetness and density. The second year of ageing takes place in large wooden vats and, during this stage, it gains elegance, complexity, tension and subtlety.

The Vintage

The first frosts took place in mid-November, although they only became significant in December. The weather was relatively mild from November to February, a trend that was reversed in early March. As the start of spring was cooler than average, the budbreak was slightly later than usual. The summer was typical of the conditions in the Ribera del Duero. Flowering took place in the middle of June. The sweltering heat experienced in the month of August caused long dormancy stages that delayed ripening. September was a dry month, which helped keep the grapes healthy and ensure a well-balanced end to ripening. The harvest began on 22 September for the pied de cuve and then continued between 27 September and 11 October.

Grape Varieties: 94% Tinto Fino, 6% Merlot

Valbuena 5° 2016 is the perfect balance between elegance, complexity and concentration. Pure harmony.

THE WINE ADVOCATE Rating: 96

Drink Date: 2021 - 2030

The 2016 Valbuena was produced with a blend of 94% Tinto Fino (Tempranillo) and 6% Merlot from 140 hectares dedicated to this wine. It fermented with indigenous yeasts, and the first year it matured in barrels (75% French, 25% American) and the second year in large oak vats. This is again a floral and elegant vintage of Valbuena, very much in line with what has happened in the best vintages since 2010. 2016 is going to be a wine that the public is going to like; it has an extroverted personality and is perfumed and generous, juicy and tasty and nicely textured, with fine-grained tannins and very focused and clean flavors. 2016 was a year of very good freshness in Ribera del Duero, a year they like even better than 2018. 182,882 bottles, 6,030 magnums and a few larger formats were produced. It was bottled in June 2019. - Luis Gutiérrez, 30th Dec 2020

Ribera del Duero

£295.00



VEGA SICILIA & DE ROTHSCHILD Macan 2016 CASE x 6 Bottles - PRE-RELEASE

MAGNUMS AVAILABLE ON REQUEST

Macán is a modern and very personal take on the highly expressive wines of the DOCa Rioja. It is a commitment to finesse, elegance, complexity and power. And it is the flagship of Bodegas Benjamin de Rothschild & Vega Sicilia, the project launched by Tempos Vega Sicilia and the Compagnie Vinicole Baron Edmond de Rothschild in 2004. 2009 was the first vintage released on the market, and this 2016 Macán endorses the work achieved over these years. Knowledge, effort, patience and a spirit of constant improvement have boosted the growth of a project that currently resides on a 92-hectare estate of high-quality vineyards and cutting-edge production facilities.

Macán is made only from Tempranillo, grown on a meticulous selection of mature plots found on high terraces with poor gravelly soils of a loamy-calcareous nature. During fermentation, in this first year of the new winery, the extraction was very precise and the evolution of the oak has led to better integration in the ageing phase, which took place in barrels (50% new) of French origin and a 4,000-litre foudre for sixteen months.

The Vintage

The 2016 vintage was marked by abundant rainfall in the winter months which built up water reserves, and were key to overcoming a very dry and relatively hot summer. The budbreak occurred on 20 April, somewhat later than the previous year, while flowering took place on 20 June. In the months of August and September, water stress situations exacerbated the slow ripening caused by a large crop on many plots throughout La Rioja. However, the moderate rains that fell in the third week of September helped the small berries reach full maturity, and restored faith in this excellent harvest, which took place from 17 September to 3 October.

Grape Varieties

100% Tempranillo

Macán 2016 is the realisation of the bodega's ideal style. It is a wine of density, but at the same time, it is fresh, deep and harmonious.

THE WINE ADVOCATE Rating: 94+

Drink Date: 2020 - 2028

The 2016 Macán saw a new vinification by plot with the introduction of their new fermentation room. The Tempranillo came from selected vineyards from their 92 hectares; it fermented in oak vats and matured in 4,000-liter and barriques (50/50) for some 16 months and was kept in bottle for three years before being released. They think this 2016 is finally the style they were looking for, a wine with density and freshness. 2016 was the first year they vinified and aged from start to finish in the new winery, and they believe that gave them better control over the fermentations. 2016 is a year with more freshness than 2015, and they are trying to achieve wines with more tension and less power and oak than in the beginning. This could very well be the finest vintage of Macán so far. The grapes were picked between September 17th and October 3rd. 87,792 bottles, 2,570 magnums and some larger formats were produced. The wine was bottled in September 2018.

The joint venture between Benjamin de Rothschild and Vega Sicilia has a new fermentation chamber in 2016. They have also started using 4,000-liter oak vats for the aging of the wines, looking for less impact from the wood. The 92 hectares of 40-year-old vines in the villages of Ábalos, Labastida, El Villar and San Vicente de la Sonsierra produce some 300,000 bottles per year. - Luis Gutiérrez, 30th Dec 2020

Rioja

£285.00



VEGA SICILIA & DE ROTHSCHILD Macan 2017 Rioja Clasico CASE x 6 Bottles - PRE-REL

MAGNUMS AVAILABLE ON REQUEST

Macán Clásico is a quintessential wine from the foothills of the Sierra de Cantabria in LaRioja. It showcases the freshness, fruitiness, liveliness and delicacy of the terroir, while also offering depth and complexity. Since 2016, this joint venture between Tempos Vega Sicilia and the Compagnie Vinicole Baron Edmond de Rothschild has enjoyed modern facilities where innovation, technology and wine science converge. Macán Clásico is 100% Tempranillo, from limestone plots with a slightly more sandy-loam profile. This vintage was marked by a severe late-April frost, with the harvest taking place early, in fairly warm conditions. This is why special emphasis was placed on very gentle extraction, working the press wines differently this year and refining them before blending them in the final assemblage. 50% new oak barrels were used for ageing, with 10% American oak to contribute extra smoothness.

The Vintage

The winter of 2017 was mild and fairly dry. December and January were cooler and harsher, but temperatures were higher than normal (almost spring-like) in the second fortnight of February. 2017 will always be marked by the late frosts that affected crops in the northern half of Spain, in particular the advection frost (due to a cold spell originating in northern Europe) recorded on 28 April, which affected certain areas of the vineyard. Scattered rainfall and mild temperatures in the spring slightly brought forward the growth cycle. There was further heavy rain, over 70mm, in June. Storms in July caused some hail damage, although the favourable wind and temperature conditions of the following days quickly minimised the impact. Meanwhile, rainfall in late August and early September helped mitigate water shortages in the middle and deep root areas. The rains in these months favoured growth and the normal development of the grape ripening process. The harvest proceeded under normal conditions between 15 September and 27 September, with good weather prevailing.

Grape Varieties: 100% Tempranillo

Macán Clásico 2017 conveys the purest expression of Rioja Tempranillo with ripeness, structure and balance.

THE WINE ADVOCATE Rating: 93

Drink Date: 2021 - 2026

The second wine is the 2017 Macán Clásico, which since 2016 has been vinified in the new "cuverie" that allows for a more precise extraction for each plot fermenting in stainless steel. In 2017, they reduced the new oak to 50%, and 10% of the volume was aged in American oak barrels crafted by the Vega Sicilia coopers. They were also more selective with the press wine. The élevage lasted 12 months, and the wine was kept in bottle for no less than 18 months. They lost two-thirds of the crop due to the terrible frost, and the end of the season was warm and dry with an early harvest. They did a softer everything, and the wine has a creamy and gentle quality, ripe without excess, a little in the style of the 2015, with finer tannins, a fine thread and texture and a long, dry and supple finish. This is definitely a warmer year for Macán Clásico but a triumph over the adverse conditions of the year. 37,211 bottles, 1,057 magnums and some larger formats were produced, a much shorter crop. It was bottled in August 2019.

The joint venture between Benjamin de Rothschild and Vega Sicilia has a new fermentation chamber in 2016. They have also started using 4,000-liter oak vats for the aging of the wines, looking for less impact from the wood. The 92 hectares of 40-year-old vines in the villages of Ábalos, Labastida, El Villar and San Vicente de la Sonsierra produce some 300,000 bottles per year. - Luis Gutiérrez, 30th Dec 2020

Rioja

£175.00



VEGA SICILIA Bodegas Pintia, Toro 2016 CASE x 6 Bottles - PRE-RELEASE

MAGNUMS & DOUBLE MAGNUMS AVAILABLE ON REQUEST

Toro

£225.00

Pintia lies on the banks of the Douro River, within the DO of Toro. The extremely cold winters and hot summers influence its complex soils, which are characterised by a large number of pebbles. Therefore, it is paramount to find the optimal harvest time so as not to lose the freshness of the aromas or the acidity of the wine. The prolonged harvest in 2016 pushed extraction later into the fermentation stage. The percentage of new oak barrels used for ageing was 80%, with American oak rising by 5% to 25% to give greater density to the wine.

The Vintage

The growth cycle was marked by a below-average rainfall of 279mm, an absence of heavy frosts in the dormancy stage, and high summer temperatures both day and night, especially from mid-August onwards. This led to sugar ripening faster than phenolics early on in the harvest. However, a significant drop in temperatures in mid-September restored the balance. Intermittent rainfall meant that the harvest took longer than usual (beginning on 13 September and ending on 7 October).

Grape Varieties: 100% Tinta de Toro

Pintia 2016 has a very elegant, fresh and silky balance, with power and precision in equal measure.



THE WINE ADVOCATE Rating: 95

Drink Date: 2020 - 2026

The 2016 Pintia comes from a cooler but drier vintage, and the wine has a little less alcohol and more freshness. It fermented in oak vats and matured in mostly new and mostly French oak, but this year they used a little more American oak with the idea to increase density. 2016 was an atypical year in Toro; they had plenty of time to pick the grapes with lower alcohol and wines with more elegance. This is clearly a more elegant vintage than 2015. The wine has some notes that took me to the Northern Rhône, and the oak is neatly integrated—it seems to get better integrated in cooler years. There is a mix of black and red fruit that denotes good freshness. The palate is medium-bodied, with a distinct lack of rusticity and density, and it's more fluid. It has abundant, chalky and fine-grained tannins and a supple, long and dry finish. 230,032 bottles, 6,517 magnums and some larger formats were produced. It was bottled in May 2018.

Similar to Alión, they are constantly renovating the Pintia facilities. They own 98 hectares of vineyards in the villages of San Román de Hornija, Villaester and Toro to produce 250,000 to 300,000 bottles. - Luis Gutiérrez, 30th Dec 2020

Oremus 2021 Offer

OREMUS

The Oremus wine estate has a long and colourful history and Tokaji was being produced there as early as 1620 by a Calvinist priest called Mate Szepsy Lacko. In 1993 the 33 hectare estate was bought by a Spanish consortium headed by David Álvarez, owner of Vega Sicilia.

The vineyards are centred around 3 hills, Mandulas, Kupatka and Losce, where Furmint and Hárslevelu are planted. A new winery has been built in Tolcsva.

The aim at Oremus is to produce Tokaji wines of elegance and balance with perfect harmony between the sweet fruit and natural acidity.

Tokaj-Hegyalja



OREMUS Tokaji Aszu, 5 Puttonyos 2013 CASE x 6 Half Litres - PRE-RELEASE

The production of Aszú wine (literally, "teardrop" wine) is a meticulous process only possible in exceptional vintages and under unique conditions which enable the development of *Botrytis cinerea*, or noble rot. A five puttonyos wine is made by adding five 25-kilo panniers (puttonyos) containing noble Aszú berries to a gönc barrel (136 liters) of base must. For a six puttonyos wine, it's six panniers to a barrel, increasing sweetness and concentration even further. The Aszú berries are macerated for two days until swollen, followed by a gentle press. Fermentation takes place in new Hungarian oak barrels – a slow process which can last up to two months. The ageing process is completed in 136 and 200-litre barrels for two to three years, and in bottle for an additional year before release.

The Vintage

The winter of 2013 was mild with abundant precipitation, which provided an ideal water reserve to start the growing cycle. Rainfall continued in June, though July and August were dry and hot with some showers and hail. Autumn was mild with cold nights and sunny days that reinforced the typical acidity of the region. This was a classical vintage for excellent Aszú grapes. In fact, after 2008, vintage 2013 was the greatest vintage of the millennium so far for sweet wines. Extraordinary in quality and quantity.

Grape Varieties: Furmint, Hárslevelu, Zéta, Sárgamuskotály

Sugar: 5 puttonyos: 156 grams per litre

Citrus, peach and apricot aromas characterise the nose of this Aszú 5 puttonyos 2013; rich, intense on the palate with a long aftertaste of orange blossom and spices. The Aszú 6 puttonyos 2013 is a thrilling combination of richness and clarity. The base wine component contributes mouth-watering grapefruit and orange blossom flavours, which the botrytis element rounds out with decadent marmalade and fig.

Tokaj-Hegyalja

£310.00



OREMUS Tokaji Aszu, 6 Puttonyos 2013 CASE x 6 Half Litres - PRE-RELEASE

The production of Aszú wine (literally, "teardrop" wine) is a meticulous process only possible in exceptional vintages and under unique conditions which enable the development of *Botrytis cinerea*, or noble rot. A five puttonyos wine is made by adding five 25-kilo panniers (puttonyos) containing noble Aszú berries to a gönc barrel (136 liters) of base must. For a six puttonyos wine, it's six panniers to a barrel, increasing sweetness and concentration even further. The Aszú berries are macerated for two days until swollen, followed by a gentle press. Fermentation takes place in new Hungarian oak barrels – a slow process which can last up to two months. The ageing process is completed in 136 and 200-litre barrels for two to three years, and in bottle for an additional year before release.

The Vintage

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Grape Varieties: Furmint, Hárslevelu, Zéta, Sárgamuskotály

Sugar: 6 puttonyos: 174 grams per litre

Citrus, peach and apricot aromas characterise the nose of this Aszú 5 puttonyos 2013; rich, intense on the palate with a long aftertaste of orange blossom and spices. The Aszú 6 puttonyos 2013 is a thrilling combination of richness and clarity. The base wine component contributes mouth-watering grapefruit and orange blossom flavours, which the botrytis element rounds out with decadent marmalade and fig.

Tokaj-Hegyalja

£395.00



OREMUS Tokaji Dry Furmint, Mandolas 2019 CASE x 6 Bottles - PRE-RELEASE

MAGNUMS & DOUBLE MAGNUMS AVAILABLE ON REQUEST

Mandolás, made from the Furmint grape variety, has evolved continuously from the debut 2000 vintage up until now. A series of improvements have been taking place in all of the processes, from the vineyard up to its release to market, marrying the most modern winemaking to ancestral tradition. In the vineyard, specific plots were selected that had sufficient planting density to give optimal golden-ripe clusters. The effort to select old Furmint clones (sourced from the over-50-year-old Petrács vineyard) has also helped to increase the quality of Mandolás from vintage to vintage. The manually harvested bunches were gently pressed, and fermentation took place 50% in new Hungarian oak barrels and 50% in stainless steel tanks. 70% of the wine was aged in oak barrels for 3 months with weekly lees-stirring (batonnage) and then for another 3 months in complete peace.

The Vintage

2019 began with a very cold January followed by a mild and extremely dry February and March. After a warm first half of spring, the second half was the coolest in the last 10 years. Extremely hot temperatures during the flowering, with the warmest June in 10 years, were followed by a cold July with heavy rainfall. The ripening season was fast, and harvest began the first week of September. The maturation was ideal for dry wines and healthy bunches were picked with excellent sugar-acidity balance.

Grape Varieties: 100% Furmint

Mandolás Furmint is a young, fruit-driven wine with a fresh aroma and attack, supported by great body and structure.

Tokaj-Hegyalja

£110.00



OREMUS Tokaji Late Harvest 2019 CASE x 6 Half Litres - PRE-RELEASE

The Tokaj legend has grown and grown in its four hundred years of history; the greatness of the Oremus vineyard was first identified in 1630. To harvest this wine, several passes are made, and only those bunches containing at least 50% of botrytised berries are picked. After destemming, the berries are pressed after a 4-12 hour maceration, to capture the character of the noble rot. Fermentation takes place in stainless steel tanks for 20-30 days. Four grape varieties are blended to produce a harmonious, complex wine. The wine then ages in Hungarian oak barrels (136-litre gönc and 220-litre szerednye) for three months, and is refined in bottle for a further ten months.

The Vintage

2019 began with a very cold January followed by a mild and extremely dry February and March. After a warm first half of spring, the second half was the coolest in the last 10 years. Extremely hot temperatures during the flowering, with the warmest June in 10 years, were followed by a cold July with heavy rainfall. The ripening season was fast, and harvest began the first week of September. October was ideal for noble rot (cool nights, sunny and windy days) so the harvest was rich in terms of the sweet wines.

Grape Varieties: Furmint, Hárslevelu, Zéta, Sárgamuskotály

Sugar: 106 grams per litre

Oremus Late Harvest is a fresh, harmonious, silky wine. It is complex and versatile, providing a new array of possibilities in each sip.

Tokaj-Hegyalja

£120.00

