



Reviews & Accolades

MANZANILLA PAPIRUSA

INTERNATIONAL WINE CHALLENGE

May 2018

Gold Medal & 95 Points

Vibrant salty nose leading to pristine, expressive palate of purity and refinement. Nutty complexity - lean and focused - settled cashew and pistachio. Pristine finish - gradual crescendo of salinity.

MUNDUS VINI

Summer Tasting, September 2017

Gold Medal

INTERNATIONAL WINE & SPIRITS COMPETITION

May 2017

Gold Medal

Very pale straw colour. Nose offers citrus notes, almonds and salted pretzel aromas. Bone dry in the mouth, the citric acidity and saltiness belie its origins beautifully. A text book example.

WINE SPECTATOR

James Molesworth, September 2018

91 Points

This has a lot of zing, with dried lemon peel and chamomile flower notes leading the way, while chalk and blanched almond accents race in behind them. The finish shows nice tension.

DECANTER WORLD WINE AWARDS

May 2018

Silver Medal & 90 Points

Focused, rich expression with lemon and grapefruit core and defined yeasty dough. Multilayered palate of toast, almond and chamomile.

DECANTER WORLD WINE AWARDS

July 2016

Silver Medal & 90 Points

A lightly floral, almost elderflower nose, with hints of green apple, sea shells and touches of evolution. This is refreshing and perfumed, displaying notes of cucumber skin, citrus and almonds; very nice stuff.

WINE SPECTATOR

James Molesworth, August 2014

90 Points

This rather full-bodied Manzanilla offers sunchoke, salted butter, yellow apple, dried lemon peel and Brazil nut notes all seamlessly layered and rippling through the lengthy, chalk-tinged finish.

WINE ADVOCATE

Robert Parker, August 2012

92 Points

The non-vintage Light Manzanilla Papirusa Solera Reserva (with an average age of five years in this solera) possesses an extraordinary, penetrating nose of salty brined nuts intermixed with crisp fruit, terrific acidity and intense, powerful, authoritative flavors that are ethereal in their lightness.

INTERNATIONAL WINE & SPIRITS COMPETITION

June 2015

Silver Medal