

EL IXSIR



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EL CUVÉE XÈME ANNIVERSAIRE

93 PT

DRINK DATE

2022 - 2040

REVIEWED BY

Mark Squires

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30th Apr 2019

SOURCE

***Issue 242 End of April 2019,
The Wine Advocate***

“The NV EL Cuvée Xème Anniversary is a special bottling of the EL, blending three fine and very recent vintages [...]. It is the typical grapes (roughly 55% Syrah, 35% Cabernet Sauvignon and 10% Merlot) aged for the typical time individually of 24 months in 50% new French oak. It comes in at 14% alcohol. Inky purple in color, this is a little sharp around the edges, but in most respects it seems much like the 2014 reviewed this issue. That is, it has finesse in the mid-palate—that’s always going to be a result of the terroir here, I suspect—a real backbone and great elegance. There’s plenty of power and this is very young. You might typically expect in a special non-vintage blend like this that there would be older vintages on display and more maturity, but the winery has gone in a different direction here. (The winery recommends at least 5 years in the cellar before tasting the first bottle, and then 10 years before tasting the second.) It certainly has plenty of room left to evolve and improve in the cellar, and it should age beautifully. There’s not a hint of age on opening this, actually. Two hours later, it was still painfully youthful but also increasingly refined and impressive. It looks like a big winner—not necessarily head and shoulders over something like the 2014, but it’s certainly very fine. ”

EL IXSIR

RED, 2014



“[...] very refined and sophisticated. Elegant and showing gorgeous mid-palate finesse, it lingers beautifully on the finish. [...] it demonstrates complexity too [...]”

92 P T

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“The 2014 EL red is mostly a 55/35 blend of Syrah and Cabernet Sauvignon with 10% Merlot aged for 24 months in 50% new French oak. It comes in at 14% alcohol. This is dark purple in color and subtly aromatic. It promises to be a blockbuster from its appearance, but it is instead very refined and sophisticated. Elegant and showing gorgeous mid-palate finesse, it lingers beautifully on the finish. Nuanced just slightly with some herbs and beefy hints around the edges, it demonstrates complexity too. It does have some sharp edges, both from tannins and its good freshness. Alternating between delicacy and persistence, power and freshness, this is more than it sometimes seemed at first taste. It may yet improve in the cellar. It may be my favorite EL yet, but there is a little prognostication here, so let’s be a little conservative for the moment and see where this goes.”



EL IXSIR

WHITE, 2017



“a fresh and elegant white that has a trace of delicacy while remaining persistent and crisp. Handling its wood beautifully this seems even fresher than its statistics would suggest.[..]”

91PT

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“The 2017 EL White is a 70/30 blend of Viognier and Chardonnay aged for 12 months in French oak (one-third each of new, second and third use barrels). It comes in at 14% alcohol. Like its red counterpart this issue, this is from one of the highest vineyards in the Northern Hemisphere. No doubt as a result, this is a fresh and elegant white that has a trace of delicacy while remaining persistent and crisp. Handling its wood beautifully, this seems even fresher than its statistics would suggest. Refined and sophisticated, this drinks nicely now. I’ll be curious, though, to see if anything interesting happens to it with a few years of age. That will be this brand’s next big test. So far, it is passing them all pretty easily.”

