

TILENUS

SPANISH BURGUNDAY

Elegant

World famous

Served in Michelin restaurants

Legendary winemaker Raúl Pérez

Out of the ordinary Spanish wine



TILENUS

D.O. Bierzo

WHY TILENUS?

- The most different Spanish wine. With more than 7,000 Spanish wineries in Spain, it is one of the two wineries being touted as Burgundy of Spain. Tilenus can set apart from other wines and competitors.
- Burgundy is recognized as the most elegant wine in the world, it is quite a difficult wine to understand, those who really understand and appreciate the depth of elegant of Burgundy are the highest level of wine tasters
- Tilenus is the most elegant Spanish wine, favored and sought after by wine experts at home and abroad and It is well-known worldwide.
- It is a unique and rare boutique Spanish wine.

SELLING POINTS

- The most distinctive Spanish wine, Spanish wine is known full-bodied, but Tilenus is elegant
- All wines in the series score over 90 Parker point.
- The winemaker is Raúl Pérez, a Spanish national treasure, selected as the best winemaker in the world by China and Germany 2019
- Served in many Michelin restaurants around the world.
- All old vines range from nearly half a century to more than 100 years.



FACT SHEET

- Known as the most elegant Spanish wine which rivals Burgundy
- Widely popular all over the world, served by many high-end restaurants including Michelin restaurants
- Made by the legendary Raúl Pérez winemaker, his wines are often score above 96 Parker points
- Made from a single grape variety - Mencía. Mencía is unique, only grown in D.O Bierzo
- Mencía grapes combine the elegance of Pinot Noir with the freshness of Carbernet Franc. Some wine critics think that Tilenus' Pieros and Pagos de Posada are so balanced and exquisite, only the top Burgundy Volnay can be compared to
- All 5 wines in the series are rated above 90 Parker score
- Winery was selected as the best 20 new wineries in the world
- Peter Kwong, the Hong Kong sommelier ranked second in Asia and 16th in the world, praised Tilenus and thought it was the best Pinot Noir outside of Burgundy
- Grapes grown in the mountains (400-1000 meters high) all need to be planted and harvested manually
- Pieros uses the most expensive new French oak barrel T-5 Taransaud which is naturally seasoned in the open air for five years. Wines matured in T5 reveal greater length and depth, thus enhancing their density while preserving their finesse and elegance.



Tilenus is poetic

TILENUS – SPANISH BURGUNDY

Tilenus is poetic



Pieros 2014

- 90 Parker / vintage 2012
- 92 Guia Penin
- > 100 years old vine
- 山頂特區專屬葡萄
- French T-5 Taransaud oak barrel 14-16 months



Pagos de Posada 2016

- 93 Parker /2014 vintage
- 90 Guia Penin
- 100 years old vines
- French oak barrel 12-16 months



Florida 2018

- 92 James Suckling/vintage 2015
- 90 Guia Penin
- 60-80 years old vines
- French oak barrel 12-14 months



Roble 2017

- 90 Parker/2010 vintage
- 92 Guia Penin/2013 vintage
- 40-60 years old vines
- French oak barrel 8-12 months



Vendimia 2019

- 92 Guia Penin
- Bronze Decanter 2020
- 20-40 years old vines



TILENUS

BIERZO-THE HOLY GRAIL OF SPANISH WINE?

Do you want to listen to the story?

A long time ago, there was a mountain area in northwestern Spain called BIERZO, where the century-old grape vine that is unique to that place in the world was planted called MENCIA. People never thought of making it into wine. Finally, one day someone from Rioja/Priorat, a famous winemaker named Alvaro Palacios, passed by there and fell in love with BIERZO at first sight. He believed that BIERZO's steep terrain is neither hot nor cold, neither wet nor dry, with a large temperature difference between day and night, as well as on the excellent soil full of shale, quartzite, and sandy clay. Later, he spent a few years brewing the first 100% red wine of Mencía and published it internationally. It was a blockbuster. Various parties considered this to be the most elegant wine in Spain, better than the beautiful French Burgundy. The Pinot Noir red wine and Chardonnay white wine produced in Burgundy are recognized as the most elegant wines in the world. Generally, Spain produces red wines with deep color, high alcohol content, and rich tannins, in contrast, BIERZO is known for its elegance, and it is rare. Since then, BIERZO has jumped onto the international stage from an unknown mountainous area and is known as the most dazzling star of Spain. It is believed that the most elegant and charming wine in Spain will be BIERZO in the future.

BIERZO is a mountainous grape vines planted on slopes. Not only the soil of each winery is different, even if the same winery has different soils at different heights, the same grape variety MENCIA can produce various styles and different wines. Sometimes it's hard to believe that the two bottles of wines with completely different flavors and tastes are made from Mencía grapes. The wines produced by MENCIA have the elegance and delicateness of Pinot Noir, and the vivid and strong of Cabernet Franc and fresh and tender of Italy's Nebbiolo. Among the BIERZO wineries are Palacios and Estefania, their wines are more of elegant Pinot Noir, while other wineries are more of Cabernet Franc.

ESTEFANIA WINERY

The original goal of the establishment of the winery was to be a characteristic small estate, using a single grape variety to produce a unique wine, which can convey the beautiful and complex terroir of BIERZO.

- The grapes used in the TILENUS series of ESTEFANIA winery are Mencía, Bierzo is the only place in the world has Mencía . It is believed that the grapes of MENCIA were brought and planted by the Romans at that time, but only the climate and geographical environment of the BIERZO region are suitable for the growth of MENCIA, so now only this region has them. BIERZO is a mountainous area. The grapes are grown on slopes on the hillside (400-1000 meters high). Machines cannot be used. All of them need to be planted and harvested manually
- The BIERZO producing area had a wide variety of grapes to make wine during the Roman Empire two thousand years ago. The trademark of ESTEFANIA winery is a coin left by the Roman Empire found in the manor, which has been exhibited in a museum in Spain.
- The ESTEFANIA winery was established at the same time as the PALACIOS winery where the BIERZO production area was discovered (1999). Although the winery was not established for a long time, there were many century-old vines in the vineyards at that time. After the famous Spanish Raúl Pérez winemaker followed traditional methods and combined modern technology to make it. TILENUS's most elegant and high-quality wine soon gained a good reputation internationally and won numerous awards after it was launched.
- There are many wineries in the BIERZO production area, but only the two wineries ESTEFANIA and PALACIOS are touted as the most elegant wines in Spain.

TILENUS TRADEMARK

The brand name of Tilenus is taken from the highest mountain in the province of Leon (the province where Bierzo is located) called Tilenus (now renamed Teleno), it is a God of war in Rome. It is believed that the grapes of Mencía were brought and planted by the Romans at that time, but only the climate and geographical environment of Bierzo are suitable for the growth of Mencía, so now only this area has Mencía.

The Tilenus trademark is a coin of the ancient Roman Empire, which was discovered in the vineyard of the winery and is now in a museum in Madrid, Spain. This is a coin issued by the Roman Empire more than 2,000 years ago.



CAES (Caesas) : 凯撒大帝 (罗马帝国的第一个皇帝)

DOMITIANUS (Domiciano) : 罗马当时的一位将军 (硬币上的人像)

AUG (Augusto, Augustus) : 凯撒大帝的名 : Augustus Caesas

PM (Pontifex Maximus) : 最高统帅

TP (Tribuna Potestas) : 主管赋税最高领导

RAUL PERIZ -THE LEDGENARY WINE MAKEER

Raul Perez, a legendary Spanish winemaker, is recognized as one of Spain's most talented, innovative and restless winemakers. Pérez reinvents his portfolio relentlessly and is universally considered to be one of the world's most visionary winemakers. Born in a winemaking family, had a dream since he was a child and worked in the family winery until 2003 before starting his own business to tell everyone. He explained his wine dichotomy like this: "The red wine I make has the soul of white wine, and white wine has the essence of red wine. Raúl believes that the best wines are made in vineyards.

Pérez does not produce "winemaker" wines. Rather, he produces wines that are unadulterated expressions of the villages and vineyards from which they hail. He also has his own mysterious knack for discovering the potential of grapes. Now his views on wine and the way he makes wine have changed, from the previous pursuit of strong and concentrated wines to now looking for more refreshing, direct, low-alcohol, and more expressive wines. "The worst way people drink wine is to try to find all kinds of complex content in wine, so in the end you will want to add something to it instead of letting it express your natural personality," Perez said. "I don't like to use oak barrels. The wines are too closed in the barrels, and they need to release themselves. I never know what they will become. My only requirement for my wine is that it is of good quality and can be brought to others. Come and be happy."

Bierzo in Spain is a bit like Burgundy, with many small vineyards. He has revolutionized winemaking in Bierzo, was named Winemaker of the Year in 2014 by German food and drink magazine Der Feinschmecker and Best Winemaker in the World in 2015 by the French wine publication Bettane+Desseauve Perez. He brews two barrels of Pinot Noir per year because he likes this grape variety very much..



WHAT IS ELEGANT WINE?

- Elegant wine is like a woman with outstanding temperament, such as Princess Grace Kelly or Audrey Hepburn their noble and elegant temperament, elegant manners, and in-depth conversation, everything looks so gentle and smooth, the smile is deeply unforgettable. In the same way, the elegant wine brings you silky smooth tannins, soft fruity aroma, light acidity, excellent balance, medium body, when it lightly touches your lips, its complex and timeless aftertaste seems to linger forever. Elegant wine needs to be drunk calmly and slowly to enjoy. It is more like a cultivated taste.
- Nowadays, both new drinkers and old wine gluttons have a higher acceptance of the new world wine, because it emphasizes strong rather than balanced, maturity rather than complexity, fancy and cuteness rather than elegant beauty. If you are used to drinking those with strong fruity wines, when you taste a more restrained elegant red wine for the first time, you may not appreciate, because it will not give you the impact of a normal strong fruity wine. But when you learn to savor it carefully, you will slowly be fascinated by its faint, deep elegance and timeless aftertaste. When you truly understand how to taste a bottle of elegant wine, you have learned to combine your life with living wine, let this spiritual wine soothe your tired soul, listen to your joys and sorrows, Share your life. This is the highest level of so-called wine drinking - your life with wine become one.

TELEVISION AND INTERNET REPORT

- **Tilenus Roble 2007 was No. 1 in famous sommelier John Szabos Top 10 Smart buy**
<http://www.winealign.com/wines/26681-Tilenus-Envejecido-En-Roble-2007>
http://www.winealign.com/new-releases?rec=10Nov12_JTP
- **Tilenus Pagos de Posada 2001 was named the best value from Bierzo**
<http://www.nytimes.com/2009/03/18/dining/18wine.html?pagewanted=all>
- **Tilenus Pagos de Posada 2003 was named second time as the best value wines by New York Times**
<http://www.nytimes.com/2006/05/31/dining/31wine.html?pagewanted=all>
- **Special introduction of two best wines from Bierzo: Tilenus Pagos de Posada 2003, and Petalos 2008**
<http://magnusericsson.wordpress.com/>
- **In his article praising Bierzo for producing the most elegant wines in Spain, and saying Tilenus Pieros and Pagos de Posada of Estefanía and the Moncerbal of Palacios are so balanced and exquisite, only the top Burgundy Volnay can be compared**
<http://mypaper.pchome.com.tw/wwwwww/post/1273023053> <http://www.9519.com.cn/WineCulture/WineCultureInfo.aspx?WineCultureID=195>
- **Jerry , A well-known Canadian writer, wrote an article about the journey of Tilenus into Canada and the love by professionals and sommeliers**
<http://www.gerryshikatani.com/#/wine-report/4571447972>
<http://www.gerryshikatani.com/#/bierzo/4571568305>
- **Tilenus Envecido en Roble, Bierzo, 2001 was selected as one of the best value wine in New York Times article**
http://travel.nytimes.com/2004/09/19/style/tmagazine/MAN18.html?_r=0

TELEVISION AND INTERNET REPORT (CONTINUED)

- **Tilenus Envejecido En Roble 2007 was one of the wine pick**
<http://www.winexpress.ca/Pages/WinePicks.Fall12.html#anchor3>
- **Auther James introduced Estifania Winery and Tilenus Series in his article "Tilenus Wins Prestigious Wine Award"**
[http://www.articlenorth.com/Article/Tilenus-Wins-Prestigious-Wine-Award/37622By: James Johnson](http://www.articlenorth.com/Article/Tilenus-Wins-Prestigious-Wine-Award/37622By:JamesJohnson)
- **Comments on Tilenus from Robert Parker**
<http://www.worldwinehq.com/reviews/?estate=tilenus>
- **England author and Spanish wine expert John Radford selected Tilenus Pagos de Posada Reserva 2001 as one of the six best Spanish wines**
http://www.winesfromspain.com/icex/cda/controller/pageGen/0,3346,1549487_6763451_6784365_349320,00.html
- **Canada famous TV reporter Philippe Lapeyrier introduced Tilenus Roble 2007 on prime time.**
<http://tva.canoe.ca/emissions/salutbonjour/chroniques/sbwe/vins/161521/blanc-rouge-et-symbiose-buf>

PUBLICATIONS

BOOK: 500 VINS A ACHETER LES YEUX FERMES /Le Chartier

(500 Wines You Can Buy Blindly)

Former“Guide du vin Chartier” published for over 17 years with over 1 million circulation. Author Francois Chartier is Canada and world famous wine and food critics.

2006 Crianza, 2003 Pago de Posada, 2004 Pagos were recommended in the book



BOOK : Le Guide du vin 2013) /PHANEUF

(The Wine Guide 2013)

Published over 32 years with over one million circulation. Named “The best wine book” in 2010 world famous Gourmand Cookbook competition.

2007 Tilenus Roble, 2006 Crianza, 2004 Pagos were recommended in this book



MEGAZINE : Food and Wine Magazine : Best 20 new winery in the world.

- THE BEST 20 NEW WINERIES
(<http://www.foodandwine.com/articles/20-best-new-wineries>)



STORES AND RESTAURANTS

RUSSIA

Aromas (In Red Square)
Troekurov Restaurant (the oldest restaurant)
Nightflight Club Restaruant

USA

Mostly in NYC, such as CASA MONO , ALCALA,BARRACA, My Moon Restaurant
Florida : Columbia Restaurant (100 year old)
New Orlean: The Pelican club restaurant
Virgina, Ohio etc

CANADA

Quebec and Tornoto (The Boulevard Cafe. . .)
Brampton Restaurant
Canada Wine Authority Liquor Control Board/Ontario Authorized wine stores
SAQ, Canadian National Monopole of QEBEC authorized wine stores

MEXICO

Hotel Presidente Restaurant
Plaacio de Hierro (store)

BRAZIL

Dom Francisco da Asbac
Fogo A Chao Restaruant
Sao Paulo, Brasilia , Rio de Janeiro
2012 EXPOVINIS,(High end wine show) Tilenus awarded with the best red wine.

EUROPE

Germany, Swizerland, Spain, France, Italy, Hungary etc.



Michelin restarant

| | | | |
|------|-----------|----------------------------------|---------|
| 2010 | | Tilenus Roble -Mencia- | ¥7,000 |
| 2003 | ESTEFANIA | Tilenus Pagos de Posada -Mencia- | ¥12,000 |
| 2002 | | Tilenus PIEROS -Mencia- | ¥28,000 |

JAPAN

Over 100 restaurants serve Tilenus

- Agnes Hotel Marcona Restaurant Spain Club
- Restaurant Ogasawaratei (Michelin-starred) Instituto Cervantes
- ISETAN (high end department stores)
- Cava Wine Market
- Special store such as Nissin

◦ ◦ ◦ ◦ ◦ ◦

ENGLAND

Mr. Underhills (Michelin- starred)
 Donnington Vally Restaurant
 The Ginger Fox (famous chain restaurant)
 5-star Ritz Hotel

◦ ◦ ◦ ◦ ◦ ◦

Restaurant

The courtyard is packed with plants chosen for colour and perfume. The restaurant is bright and airy with lots of glass to draw the garden in.

We feel that there is more to a meal than just food and we have built our reputation on combining good food with caring, attentive service in relaxed, comfortable surroundings.

We have become famous for our 9 course market menu of the day, which allows us to serve only freshly prepared prime ingredients.

Below are two current menus, they are just samples as our menus change on a daily basis.

[View our typical menu](#)
[View our wine list.](#)



Michelin restaurant



Dietary requirements

We check what we are planning with you & alternatives can be arranged as necessary, please let us know in advance.

J14
 J15
 J16

TILENUS JOVEN ROBLE 1/2 CRIANZA - 2006
 CASTILLO de ULVER - 2005
 TILENUS CRIANZA - 2004

We care about food

Everything is made in house – from breakfast brioche, sour dough bread & pasta through to petits fours & chocolate.

These 3 wines are from Bodegas Estefania in north west Spain – the 2 Tilenus wines are made from the local speciality grape – Mencia from 50-80 year old vines. Castillo de Ulver is organic – a blend of Mencia & Tempranillo.

£34.00
 £36.00
 £38.00

