



**Regional Trophy winner**  
**Spanish Fortified over £15**  
**Bodegas Robles, Selección de Robles**  
**Oro, Montilla-Moriles NV (15%)**

*Exotic and lush, with an opulent and expansive nose of prune, plum, molasses, chocolate, smoky cedar and apricot skin. Despite the staggeringly intense and wide-ranging flavours, it is lively and fruity, with flavours of orange peel supplemented by pine trees, cinder toffee and a light liquorice toast.*

Not available in the UK or USA

**Tasted against** No other Golds in this category

THE WINERY HAS remained in the Robles family since it was founded by José Antonion Robles Diaz in 1927, in the Montilla-Moriles region of Andalusia. This Trophy winner remains its signature expression of the Pedro Ximénez grape.

The third generation, under Francisco José Robles Rubio (pictured right, with son Pablo) is now in charge, placing a fresh emphasis on the environment. The bodega claims to have been the first in Andalusia, Spain and the world to produce what it calls ‘green fortified wines’, in a process which started in early 2000 following research into the use of cover crops in the vineyards. A few years later, in 2003, it also became the first Spanish winery to certify the carbon footprint of its wines.

This Trophy winner has been made since the winery was established in 1927 and is still produced in the traditional way, from PX grapes grown on the white albariza soils of Andalusia, then laid out to dry on traditional grass mats, turned daily to ensure an even shrivelling as the residual water evaporates.

The grapes are then fermented, fortified and put into a solera of 80 years and more to mature. Each year, Bodegas Robles releases only about 900 bottles of this wine, which won the same DWWA Regional Trophy three years ago.



**Regional Trophy winner**  
**Swiss White Over £15**  
**Adrian & Diego Mathier,**  
**L’Ambassadeur des Domaines Diego**  
**Mathier, Valais 2013 (13.5%)**

*A grapey, aromatic nose with orchard fruits and almond, along with lifted notes of toast, caramel and honey indicating the use of some pricey oak. This is a finely crafted blend, with layers of lemon, more honey, cashews and baked apricot.*

POA Alpine Wines

**Tasted against** Adrian & Diego Mathier, Petite Arvin de Molignon, Valais 2013 • Didier Joris, Amigne, Vétroz, Valais 2014 • Provins, Maîtres de Chais, Heida, Valais 2013

AN IMPRESSIVE ACCOLADE for the first vintage of this wine – one which Diego Mathier (pictured, with wife Nadia) has had in mind for five years: a white Ambassadeur to complement the winery’s top red.

For Mathier, the fourth generation of the family to farm vines and make wines at Salgesch (Salquenen) in the Valais, 2013 was the perfect vintage for this Trophy winner to make its debut. The blend is 65% Savagnin Blanc, 25% Marsanne and 10% Petite Arvine de Molignon.

The Savagnin, says Mathier, gives backbone to the blend, sourced from vines grown at the entry to the Turtmann Valley, on the left bank of the Rhône at 850m on loam soil. The Marsanne, which gives complexity and alcohol, is picked on the right bank at 550m, from vines grown on south-facing, schistous slopes. Petite Arvine lends an aromatic character and a distinctive note of saltiness.

The wine spends 16 months in new French oak barrels, as does its red sibling, which was one of the first Swiss wines to be made in this way when first released in 1985.



For tasting notes of all wines, plus prices and stockists, see [Decanter.com/dwwa](http://Decanter.com/dwwa)