



Large Format Wines

Any serious wine collector is likely to incorporate magnums or large-format wine bottles in a collection, regardless of whether the collector is focusing on new world wine or old world wines from France, Spain, or Italy. The attraction is predicated on rarity for the proverbial trophy collectors and on better aging of the wine due to a more stable environment of a large container.

Why do collectors and wine lovers pay a substantial premium? The answer is three-fold:

1. Scarcity
2. Better Juice and Aging Potential
3. Presentation

Large Formats Are More Recherché

Rarer generally translates into more expensive. One of the main reasons certain wine increases in value (other than the scores it receives from wine critics such as Robert Parker) is small production. Expensive wine tends to be rare because it is produced in relatively small quantities, and over time there is less of it, since it gets consumed.



SIERRA CANTABRIA GROUP



Señorio de San Vicente

- 2008- 1.5L
- 2011- 3L
- 2000- 9L and 27L

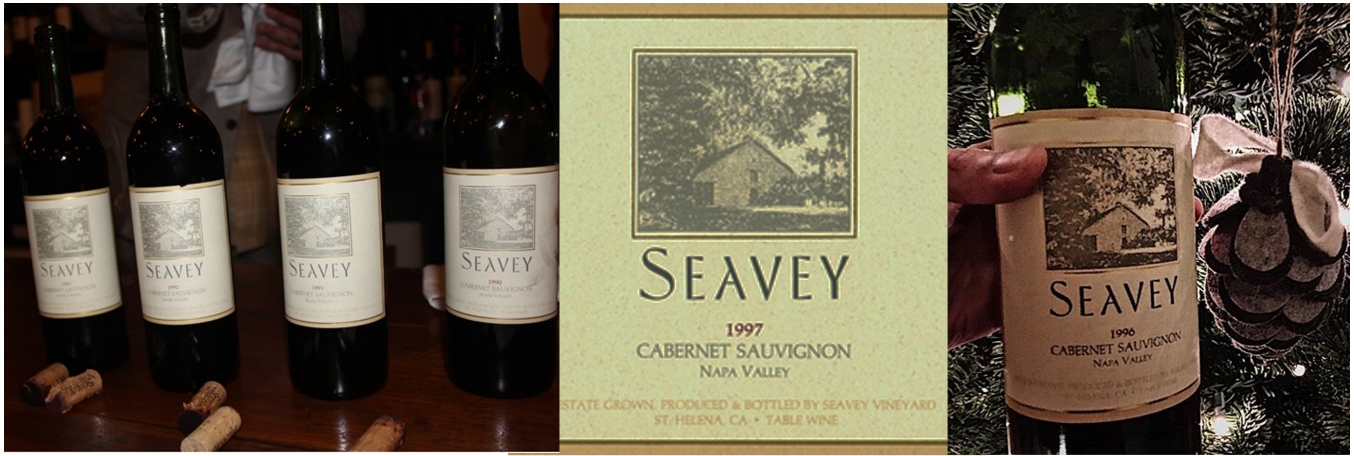
Sierra Cantabria Amancio

- 2004- 1.5L

La Nieta

- 2010- 3L
- 2011- 3L





Rare wines in large bottles command higher prices because there are much fewer large bottles than regular size bottles. It is just that simple. This is the basic rule of the marketplace: Supply and demand. Aside from that, one has to bear in mind that wineries present their best wines in big bottles, thus, great wines in large-formats are rarer than their “regular” bottle counterparts.

It Is Better Wine

Without getting overly technical, we know that wine ages through oxidation. There is a fairly small amount of oxygen trapped inside every wine bottle. The space between the wine and the cork is called ullage, and older bottles can often show a shoulder fill – greater ullage. This is often predominantly a result of oxidation, which occurs naturally over time.



- Roda I
- 2008- 1.5L, 3L, 6L
 - 1999- 6L



- Valbuena 5°
- 2011- 1.5L

Typically, wineries that produce collectible wines designed for aging, bottle much fewer large-format bottles. Large-format bottles are reserved for special collectors, charity auctions, winery displays or private collections of the proprietors or their friends and family. Many large-format bottles are often special releases used to showcase outstanding vintages, mark a winery's special occasion (i.e. new release, anniversary, construction of a new building, etc.) or be auctioned for charity. It is important to note that not all large-format bottles are super expensive. Even though none are a typical bargain, some are accessible to a broader base than the just the super wealthy.

- Vega Sicilia Unico
- 1986, 1987, 1990, 1991, and 2004- 1.5L





L-R: Clarendelle 2009- 5L, Calin 2005- 1.5L, Pol Roger Brut Reserve Cuvée NV- 1.5L, 6L, and 15L

A big wine bottle has less oxygen relative to the volume of wine, which means that the wine oxidizes more slowly. Think of the ratio of air to liquid in big bottles. Slower oxidation tends to lead to a longer aging and slower and better ageing. This, in turn, affects aromas, and the overall stability of the wine, yielding wine that can age longer, given proper storage conditions (where the bottle is left in the dark with stable cool temperature and sufficient humidity to protect the integrity of the cork).

Ergo, large bottles will age better and longer, and tend to be more robust - more resistant to temperature irregularities compared to those bottles in regular formats - either 375ml bottles or 750ml bottles.

We, at Txanton suggests that if you want to put a bottle or a collection of bottles away for a great occasion such as a wedding, birth of a child, anniversary, successful closing of a business transaction or a birthday bash many years in the future, a large-format bottle is indeed a better choice.



Cos D'Estournel
• 1997- 18L



Corimbo I
• 2010- 3L, 6L



Castel Roubine
• 2014- 1.5L



Domaine Du Pegau Chateaufeuille Du Pape
• 2003- 9L



Magnum Bottles L-R: Chateau Duhart-Milon 2005, Chateau Siran 1986, Chateau Angelus 2009, Chateau Palmer 2001, Chateau Grand Puy Lacoste 2006, Chateau Mouton-Rothschild 2001, Chateau Margaux 2001, Bisou Cabernet Sauvignon 2005, Clarendelle 2009

Large Format Wines are Best with VCANTER

Handling a big, rather, a huge bottle of wine is quite hard most especially those bottle sizes ranging from 6L up.

Txanton is proud to announce our soon-to-be decanting tool, a decanting machine, and at the same time a cradle for large-format bottles called **VCANTER**®. A premium hand-made machine from the idyllic Swiss city of Lucerne. It is an object of highest precision and quality.

Besides the glossy chromeplated version the **VCANTER**® can be custom ordered here at Txanton in any color of your choice as well as silver-plated and goldplated.



The Final Verdict

Still, the benefits of collecting wine in large-format bottles outweigh the drawbacks by a wide margin. Whether you are an ego-driven investor or a drinking purist, bigger bottles deliver value, better wine, and the ultimate in bragging rights. Still, the biggest advantage to big bottles is that historically and due to their size they deliver better wine. Adding large-format bottles to a collection pays off both for those focusing on building a rare valuable collection, as well as to those who collect predominantly to enjoy drinking wine, but want to plan for special occasions in the future.

Credits: Christine Faith L. Lopez | © Txanton Torre Wine & Olive Oil Co.,



Magnum Bottles L-R: Opus One 2004, Chateau Montelena 1997, Philip Togni 2006, Dunn Vineyards Howell Mountain 2006, Amarone della Valpolicella DO, Chateau Cap De Fer 2012, Gemstone 2004, and Clos D' Agon 2000, Pintia 2011, Pago De Carraovejas Crianza 2008 & 2009