

# PINO DONCEL BLACK

DOP: Jumilla

Type wine: Tinto Roble.

Grape: Monastrell, Syrah y Petit Verdot.

Alcohol: 14,5% Vol.

The Pino Doncel Brand was born in homage to the inseparable companion of our vineyards of Monastrell, with which this Mediterranean pine has lived for centuries. With a wood step that gives great finesse in flavors and aromas, and an original coupage of Monastrell, Syrah and Petit Verdot, is a versatile and modern wine, at the height of the most demanding palates, suitable for your enjoyment at all times and situation.



# ERIAL 12 MONTHS

DOP: Ribera del Duero  
Type wine: Tinto Crianza  
Grape: Tempranillo  
Alcohol: 14% Vol.

It is a red wine made from the Tempranillo variety (100%) by Bodegas Epifanio Rivera, under the denomination of origin Ribera del Duero. It presents a 12-month aging in French and American oak barrels.

Very intense ruby red color. The nose features ripe black fruit, black licorice and mineral notes with creamy and smoky oak tones and a spicy finish. The palate is structured, with a nice and well-melted tannin, fleshy and with concentrated fruit, very tasty, balanced and with a refreshing sensation due to a good acidity.



# SIERRA CANTABRIA CUVEE

DOP: La Rioja  
Type wine: Tinto Crianza  
Grape: Tempranillo  
Alcohol: 14% Vol.

Own farm, La Llana, over 30 years old, located in Labastida. Sandy soil, with traces of gravel and pebbles. Organic fertilizer. Cultivation of integrated agriculture. Year of planting: 1980.

Traditional preparation. 100% de-stemmed

Malolactic fermentation in barrel. Aging of 12 months in Bordeaux barrels of French oak (85%), American oak (15%) and new cask (40%).

Cherry red well covered, with bluish and ruby trim. Medium-high layer. Intense aroma with hints of red plums, ripe red fruits, spices, light notes of vanilla and a rich background of toast. Tasty on the palate, well structured, with good balance, developing all the character of ripe tannins of great quality. Broad finish, with delicate notes of spices and oaks, long and intense.



**REMELLURI RESERVA**

DOP: La Rioja

Type wine: Tinto Reserva

Grape: Tempranillo, Garnacha and Graciano

Alcohol: 14,2% Vol.

The 2010 Reserve of Remelluri is a Rioja red with all the classic identity that makes it a safe bet at any table. In this vintage, which in general was warm, the grape got very good ripening. The result is this elegant, silky wine, with good acidity and quality tannins. It will give its best during the coming months thanks to a promising evolution and refinement in the bottle.



**47 PSQR**

DOP: Ribera del Duero  
Type wine: Tinto Roble  
Grape: Tempranillo  
Alcohol: 14,3% Vol.

47PSQR is a personal wine, which we make exclusively from our own vineyards and reflects the personality of the land at more than 900 meters of altitude in the páramo of Pesquera de Duero. A low production, due to the demanding selection of grapes, marks the viticulture and style of this singular Ribera de Duero.

### **Tasting note**

Wine of intense intense red color, with intense violaceous. Nose of high intensity, marked by the notes that have contributed the French oak barrels of medium toasted, along with notes of vanilla, licorice, and roasted. As it is oxygenated, the wine recovers notes of intense and powerful fruity expression. In the mouth, dense but accessible, with ripe and melted tannins. Wine with good aftertaste marked by wood and balanced with fresh notes of fruit. As roundness and elegance in a vintage that overflows fruit.



# PROTOCOLO

DOP: Tierra de Castilla  
Type wine: Tinto Joven  
Grape: Tempranillo  
Alcohol: 14,3% Vol.

Young red wine I.G.P. Wines of the Land of Castilla, made with Tempranillo grapes. A young and honest wine, with a very fruity character and a pleasant step in the mouth. Despite its youth, it is a balanced wine and shows spicy notes both on the nose and in the mouth that complete it.

You will like it ... its freshness both on the palate and on the nose thanks to the presence of very vivid fruity notes.



# SELA

DOP: La Rioja

Type wine: Tinto Crianza

Grape: Tempranillo, Garnacha and Graciano

Alcohol: 14% Vol.

Sela pretends to be a wine to be approached from his youth, but with all the character that has led to Bodegas Roda's stardom. With a still short route in the market, it has become a safe bet both for newcomers to the world of wine and for experts who know the wines of the DOC Rioja.

It is a fruity and juicy wine, fresh and succulent, made with grapes from sustainable vineyards between 15 and 30 years old, ready to be consumed since its arrival on the market, thanks to a lesser aging than that received by its brothers. Both their alcoholic and malolactic fermentation happen spontaneously in oak vats and, the subsequent aging, in French oak barrels. Then it is naturally stabilized and clarified with egg before bottling.

It has a cherry color covered with ruby highlights and boasts a fruity nose (blackberries and cherries) and a spicy nose. On the palate it is juicy, it shows enough weight and its tannins, still somewhat sturdy, predict a good future, although they do not prevent you from tasting it immediately. It enjoys great balance thanks to a vibrant acidity and exhibits all the stately character so common in the wines of Bodegas Roda. It transmits Mediterranean sensations, with herbal and balsamic tones covering an omnipresent fruit that is interspersed with subtle cocoa memories at the end.

Undoubtedly, Sela is already a great wine with its own character that improves vintage after vintage and that supposes a magnificent access door to the wines of Roda.



# SIERRA CANTABRIA GARNACHA

DOP: La Rioja

Type wine: Tinto Crianza

Grape: Garnacha

Alcohol: 14,5% Vol.

Sierra Cantabria Garnacha is a red wine made by Bodega Sierra Cantabria in the D.O. Rioja with grapes of the Garnacha variety from their own vineyards planted in 1927 in San Vicente de la Sonsierra.

The harvest is done manually, and a double selection of bunches is made. A first selection in the vineyard itself, and a second selection upon arrival at the winery.

Despauillado and 21 days of maceration with the skins, applying daily pumping and decreasing the frequency in the last days. Performs fermentation at a controlled temperature of 23°C with native yeasts from the vineyards themselves. It has a passage of 12 months and a half per new French oak barrel by 15% and one year by 85%.

Sierra Cantabria Garnacha is a fruity, fresh, and balanced wine marked by the characteristic identity of Garnacha.





# PERSEO 7

DOP: Rueda

Type wine: Blanco Joven

Grape: Verdejo

Alcohol: 13% Vol.

The flagship wine of the house is made with grapes from vineyards owned by the family and old vineyards of small wine growers. It is the freshest and most elegant statement of her pampered Verdejo. It is characterized by being unctuous, sweet and elegant, with a soft touch of bitterness typical of the variety.

At sight it presents a bright straw yellow color, with greenish reflections. On the nose the aroma, of great intensity, is elegant, fresh and complex. It shows a marked fruity tone, which covers the range of white fruits (pear, peach), citrus fruits and passion fruit. There are aromas of fennel, scrub and an aniseed, balsamic background. The notes of fresh fruit appear again in the mouth. Unctuous, sweet and elegant with a soft touch of final bitterness.



# VIÑA PEDROSA CRIANZA

DOP: Ribera del Duero  
Type wine: Tinto Crianza  
Grape: Tempranillo  
Alcohol: 14% Vol.

His view is very intense cherry red, with violet, deep rim.

Complex and very complete on the nose; elegant set of fruity aromas (berries, ripe fruits) and aging sensations (spices, tobacco, dairy, truffle).

His taste to the palate is broad, powerful, with volume, smooth but with perfectly integrated tannins, with great character, round and very long; elegant bitter touch at the end; long persistence both sapid and aromatic.



# CAMPILLO CRIANZA

DOP: Rioja

Type wine: Tinto Crianza

Grape: Tempranillo

Alcohol: 14% Vol.

Campillo Crianza is born from vineyards located in the Rioja Alavesa region that provide grapes with a great acidity, very appropriate for long aging. In fact, this wine aged 18 months in barrels, a aging that exceeds the time stipulated by the Regulatory Council of the D.O.Ca. Rioja Good intensity on the nose, easy to drink, with an excellent balance on the palate, tasty, fresh, friendly, with a silky, creamy, aromatic step and an intense finish. Very representative of Rioja Alavesa.

Is one of the firms that marked modern Rioja and one of the most representative wineries of the Rioja Alavesa. Located in Laguardia, heart of the Rioja Alavesa, it is considered the 'boutique' winery and the most exclusive of the Faustino Group: With Campillo, Julio Faustino Martínez fulfilled his dream of creating a winery in the image of the French 'châteaux', as he was committed to an innovative concept, with the vineyards surrounding the facilities. In addition, Campillo was one of the first bets for avant-garde architecture.

Campillo intends to offer in its wines the maximum expression of Tempranillo. Pursuing that goal, the Faustino Group decided to locate this project in Laguardia, where it acquired 50 hectares of vineyards. Later it extended this heritage with 50 ha more in the vicinity of the Sierra de Cantabria. In total, 100 ha of vines grown on poor soils that provide low yields of highly structured fruits with good acidity, perfect for conceiving expressive wines that support long aging in oak. Is ideal to accompany stewed and roasted meat, lamb chops, fatty fish and Iberian sausages.



# ZUAZO GASTON

DOP: Rioja

Type wine: Tinto Crianza

Grape: Tempranillo

Alcohol: 14% Vol.

His elaboration is with controlled temperature and prolonged maceration, an adequate extraction of compounds and polyphenolic reactions is achieved.

12 months in French (50%) and American (50%) oak barrels of 225 liters. and 6 at least in the bottle.

Bright color, intense garnet with slight tinge shade on the edge, varietal and aging aromas (oak and vanilla). Complex and elegant in the mouth. Balanced and without edges, complex wine with an intense aftertaste and long persistence of candied fruit.

Recommended for red meats, game, seasoned stews and cheeses.



# MARQUÉS DE VARGAS RESERVA

DOP: La Rioja

Type wine: Tinto Reserva

Grape: Tempranillo, Mazuelo y Garnacha

Alcohol: 13,9% Vol.

For the elaboration of Marqués de Vargas Reserva we carry out a careful selection and manual harvest of the grapes, which come from 50 hectares of the vineyard of the estate, which was planted by the family that already has the marquisate in 1840. The harvest is performed by micro-plots, of which we have identified 34, and they are vinified separately in order to obtain the greatest possible expression of our vineyard.

At Marqués de Vargas we practice sustainable agriculture, without herbicides or pesticides and we grow our vineyards as if they were a garden.

The wine is then aged for 18 months in French, Russian and American oak barrels, followed by long months in the bottle until it reaches its optimum moment of consumption.

The result is a wine of payment, with character, elegance and personality, with the capacity to keep the great Rioja wines.



# DEHESA DE GAGO

DOP: Toro

Type wine: Tinto Crianza

Grape: Tinta de Toro

Alcohol: 14,5% Vol.

Dehesa Gago is a red wine from D.O. Toro elaborated by Telmo Rodríguez, a winery that only uses native varieties from original areas, a philosophy that contrasts with the boom of the introduction of foreign varieties that has occurred in Spain.

This wine is a monovarietal of Tinta de Toro (100%) from vineyards leased from vines planted in a glass on sandy soil on gravel terraces. Regarding the elaboration, a fermentation was carried out with autochthonous yeasts in cement and stainless steel vats and a subsequent aging in cement vats during 4 or 6 months.

Dehesa Gago is a wine that stands out for its excellent price-quality ratio.



# COVILA CRIANZA

DOP: La Rioja

Type wine: Tinto Crianza

Grape: Tempranillo

Alcohol: 14% Vol.

To the view Deep color, red, with a lot of layer. In nose is very complex and intense nose where the impression of vanilla is mixed with jam of black fruits and lactic notes. In mouth is sweet, velvety, with a creamy texture and with a vanilla aftertaste and red fruits like nose notes. Long and balanced.



# MITARTE MACERACIÓN CARBÓNICA

DOP: La Rioja

Type wine: Tinto Joven

Grape: Tempranillo, Viura y Garnacha

Alcohol: 14% Vol

Made using the traditional method of Carbonic Maceration, also called "Primer" for being the first wine of the new vintage. Manual harvest in own vineyard characteristic of Labastida. The grape cluster is introduced whole in a steel tank. Fermentation at controlled temperature.

Color: Bright with violet tones.

Aroma: Red berries, blueberries, currants and raspberries.

Taste: Silky and warm with a lot of fresh fruit.

Pairing: Snacks in general, rice, white meat and pasta. Recommended to take it fresh at about 10-12 degrees.

Appropriate to taste on warm days at noon and as afternoon wine with skewers and portions.





# PACO GARCIA CRIANZA

DOP: La Rioja

Type wine: Tinto Crianza

Grape: Tempranillo y Garnacha

Alcohol: 13,5% Vol

Modern, fruity, with the touch of aging wood just to provide roundness and volume in the mouth. It is a wine designed for all types of audiences, which pleases and seeks to delight those who try it. Made mostly with Tempranillo and with a small percentage of Garnacha, it is a wine that pairs with all kinds of meats.

View: Cherry red cherry.

Nose: You can notice a ripe fruit (peach, cherries, etc.) including mint and chocolate.

Mouth: Velvety, with very good acidity. It is broad, tasty and balanced. Dairy nuances, floral (like violet) and fruit nuances (reminiscent of blackberry and coconut), much chocolate are appreciated. Long and persistent end.

Pairing: White and red meats (veal, lamb, sirloin) pasta, cooked and cheese.



# TORRE DE OÑA RESERVA

DOP: La Rioja

Type wine: Tinto Reserva

Grape: Tempranillo y Mazuelo

Alcohol: 13,5% Vo

Torre de Oña Reserva is the fruit of the knowledge of our best plots. A current and innovative wine that enhances the personality of a privileged estate, molded in contact with the French and Caucasian oak. A wine of great complexity, structure and very fruity notes. Its elegance and volume seduce the lover of Rioja Alavesa.

## HARVEST

After a vegetative cycle with a very favorable climate, our farm presented an excellent vegetative and sanitary situation at the end of the envero, fulfilling the expectations of a great vintage. Thanks to the care in our vineyards, the grapes were picked from the second week of October with a magnificent quality. The pruning in green and the thinning of clusters allowed to elaborate a Tower of Oña with an excellent balance in alcoholic graduation, acidity aromas and polyphenols.

## BREEDING

Its aging was 18 months in new French oak (40%), two-wine French (35%) and the New Caucasus (25%) being raked three times by the traditional method. It was bottled in October 2016.

## TASTING

Clean and bright, ruby color with intense pink border. Of great aromatic intensity, typical of this terroir of Rioja Alavesa, with notes of black forest fruit, blackberries, blueberries on a background of incense, cedar oil, ground coffee, licorice, black pepper, mints and aniseed. Powerful entry in the mouth, fresh, with good structure and a sweet and persistent tannic load. Wide and pleasant aftertaste where the memories of the jam of berries, licorice, peppers, cedar oil and aniseed stand out in a harmonious conjunction.

## PAIRING

A wine that accompanies any type of stews and stews: cheeks, meats with spicy sauces, semi-cured cheeses, etc.



# SONSIERRA JOVEN

DOP: La Rioja

Type wine: Tinto Joven

Grape: Tempranillo

Alcohol: 13% Vol

Vineyards: Harvested by hand and located in the region of La Sonsierra, in the heart of the Rioja Alta.

## ELABORATION:

Pre-fermentation maceration for 24 hours. Alcoholic fermentation with light traces in steel tanks stainless for 9 days at a maximum temperature of 24°C to preserve and extract the maximum fruity aromas. Malolactic fermentation in concrete tanks.

## CATA'S NOTES

Cherry red with purple edges and good tear. On the nose highlights its potent varietal expression of the characteristic tempranillo from this area With aromas of berries (blackberry, raspberry) and notes of Violet. When the glass is shaken, licorice aromas and mineral notes also arise. The palate is fresh and sweet with a retronasal full of fruit memories and licorice that give it a vivid tone that invite you to enjoy it.

## PAIRING

The best company for rice, red meat, legumes, river fish, Sausages and soft cheeses.



# SEÑORIO DE P. PECIÑA

DOP: La Rioja

Type wine: Tinto Crianza

Grape: 95% Tempranillo – 3% Graciano – 2% Garnacha

Alcohol: 13,5% Vol

Coming from different vineyards with an average of approximately 40 years old on clay-calcareous soils, he has remained 24 months in previously wrapped American oak barrels.

During this period there have been 4 racks (one every 6 months) through the traditional method of "Barrel to Barrel", thus achieving a decantation of grounds by gravity in a natural way and avoiding the use of filters and clarifications, thus maintaining maximum Wine personality Subsequently, he has rested a minimum of 18 months in the bottle, acquiring the balance and structure necessary to obtain a great wine.

Color: Intense cherry, saffron reflections, slightly orange trim.

Aromas: Deep, ripe red fruit, toasted notes and vanilla, jam background.

In the mouth: Fresh fruit combined with a slight oxidation, tasty, soft, spicy, balanced, pleasant tannin.



# PARADA DE ATAUTA

DOP: Ribera del Duero

Type wine: Tinto Crianza

Grape: 95% Tempranillo – 3% Graciano – 2% Garnacha

Alcohol: 13,5% Vol

Parada de Atauta is not the second wine in the cellar. It is a wine designed from a selection of exclusive vineyards to be Parada de Atauta. A wine with a unique personality, with a more youthful and less serious profile. Lots of fruit with an incredibly silky and elegant mouth

The wine is made from a selection of vineyards very old, looking for vineyards located in sandy land and with song rolled, providing better ripening and greater fruit intensity. Winemaking by towns, is made in concrete and steel tanks stainless. The malolactic fermentation takes place in wooden tubs and then aged for 14 months in French oak barrels.

I live cherry color with violet reflections. Intense aroma of fresh red fruit with notes of violets, thyme and rosemary. In the mouth It stands out for its freshness and silkiness that accompany a good concentration of ripe red and black fruit wrapped in incredibly silky tannins with A mineral and fresh mouth finish.



# SONSIERRA CRIANZA

DOP: Rioja

Type wine: Tinto Crianza

Grape: 100% Tempranillo

Alcohol: 13,5% Vol

12 meses en barrica bordelesa de roble americano completada con un mínimo de 3 meses de crianza en botella como mínimo.

De color rojo rubí con ribetes vivos y de capa media. En nariz ofrece una distinguida conjunción entre el cacao, la vainilla y el café propios de su crianza en barrica con las notas de frutas negras y regaliz. En boca resulta redondo y bien equilibrado con agradables recuerdos a fruta y vainilla que nos invita a seguir bebiéndolo.

12 months in Bordeaux American oak barrels completed with a minimum of 3 months of aging in the bottle at least.

Ruby red with vivid and medium layer trim. On the nose it offers a distinguished combination between cocoa, vanilla and coffee typical of its aging in barrels with the notes of black fruits and licorice. In the mouth it is round and well balanced with pleasant memories of fruit and vanilla that invites us to continue drinking it.



# LZ DE LANZAGA

DOP: Rioja

Type wine: Tinto Roble

Grape: Tempranillo, Graciano y Garnacha

Alcohol: 13,5% Vol

LZ es un homenaje a los viticultores del pueblo de los años 20. Un vino fermentado en pequeños tanques de cemento con uvas seleccionadas procedentes de nuestros viñedos ecológicos situados en el municipio de Lanziego. Con LZ nuestro deseo es mantener viva la memoria de ese gusto.

Situados a una altitud de entre 500 y 700 metros. Encontramos dos tipos de suelos, ambos de origen continental de la era terciaria. Unos están desarrollados sobre replanos de areniscas y son someros, llanos, pedregosos, calizos y de textura limosa. Los otros se encuentran en laderas sobre margas y son moderadamente profundos, con pendientes suaves, poco pedregosos, calizos y de textura franca fina.

LZ is a tribute to the winemakers of the town of the 20s. A wine fermented in small cement tanks with selected grapes from our ecological vineyards located in the municipality of Lanziego. With LZ our desire is to keep alive the memory of that taste.

Located at an altitude of between 500 and 700 meters. We found two types of soils, both of continental origin from the tertiary era. Some are developed on sandstone replanos and are shallow, flat, stony, limestone and silty texture. The others are located on slopes on loam and are moderately deep, with gentle slopes, shallow, limestone and fine frank texture.





# GAGO

DOP: Toro

Type wine: Tinto Crianza

Grape: Tinta de Toro y Albiño Mayor

Alcohol: 13,5% Vol

Gago es nuestro vino más representativo de Toro, donde se aúnan las viñas más viejas de las 8 familias con las que trabajamos desde hace años, y nuestra experiencia para elaborar vinos puros y equilibrados.

Elegimos las 21 mejores parcelas de nuestros proveedores con los que trabajamos desde el año 1998. Viñedos viejos exclusivamente en vaso, de baja densidad. Vendimia manual en cajas.

En depósitos de madera y de acero inoxidable de 6000 kg. Crianza de 14 meses en foudres, 80%, y en barricas, 20%.

Gago is our most representative wine from Toro, where the oldest vineyards of the 8 families we work with for years have come together, and our experience to produce pure and balanced wines.

We chose the 21 best plots of our suppliers with whom we work since 1998. Old vineyards exclusively in glass, low density. Manual vintage in boxes.

In 6000 kg wood and stainless steel tanks. Aged for 14 months in foudres, 80%, and in barrels, 20%.



# ALBIKER

DOP: Rioja

Type wine: Tinto Young

Grape: 97% Tempranillo y 3% Viura

Alcohol: 13,5% Vol

Un vino elaborado mediante el método tradicional de elaboración de Rioja, maceración carbónica o encubado de racimos enteros.

En el cual la uva se deposita en lagares de hormigón para que realice la primera fermentación. Una vez concluida ésta, se procede a su pisado artesanal, para la obtención del mosto denominado corazón.

De esta forma nace Albiker cuyo nombre es la unión de sus dos hijos; Alberto e Iker. Los vinos obtenidos se caracterizan por su gran potencial aromático y su frutuosidad en la boca

A wine made by the traditional method of making Rioja, carbonic maceration or covered with whole clusters.

In which the grape is deposited in concrete wineries to perform the first fermentation. Once this is completed, we proceed to artisanal treading, to obtain the must called heart.

This is how Albiker was born whose name is the union of his two children; Alberto and Iker. The wines obtained are characterized by their great aromatic potential and their fruitiness in the mouth



# ROMANICO

DOP: Toro

Type wine: Tinto roble

Grape: Tinta de Toro

Alcohol: 14,5% Vol

Fue creada por los familia Eguren, que son los propietarios a su vez de la emblemática bodega de Sierra Cantabria en La Rioja.

Poseen 92 hectáreas en propiedad, algunos de sus viñedos son prefiloxéricos con más de 130 años están sometidos a un duro clima continental, con veranos muy calurosos e inviernos muy fríos que marcan el carácter opulento de sus vinos. Los terrenos se cultivan de forma respetuosa con el entorno y el medio ambiente, aplicando las mínimas intervenciones posibles a la hora de trabajar el terreno. Se evita utilizar ni herbicidas ni productos sistémicos.

La uva utilizada proviene de viñedos viejos de baja producción localizados en los municipios de Valdefinjas y Toro, en Zamora. Pasa finalmente por un envejecimiento de seis meses en barricas de roble francés. Románico es un vino jugoso y fácil de entender, perfecto para empezar a descubrir la uva Tinta de Toro.

It was created by the Eguren family, who are the owners of the emblematic Sierra Cantabria winery in La Rioja.

They have 92 hectares in property, some of their vineyards are pre-oxidical with more than 130 years are subjected to a harsh continental climate, with very hot summers and very cold winters that mark the opulent character of their wines. The lands are cultivated in a respectful way with the environment and the environment, applying the minimum possible interventions when working the land. Avoid using herbicides or systemic products.

The grapes used come from old low-production vineyards located in the municipalities of Valdefinjas and Toro, in Zamora. It finally goes through a six month aging in French oak barrels. Romanico is a juicy and easy to understand wine, perfect to start discovering the Tinta de Toro grape.



# ORBEN

DOP: Rioja

Type wine: Tinto Autor 12 meses

Grape: Tempranillo y Graciano

Alcohol: 14% Vol

En Laguardia, en la Rioja Alavesa, donde el clima atlántico recibe aún la lejana influencia mediterránea, se asientan las cepas de más de 70 años que producen las uvas que darán vida al Orben. En bodega conjugan los conocimientos ancestrales con las prácticas más modernas para obtener vinos expresivos que no dejan indiferente a nadie. Las uvas de las microparcels esparcidas por la zona se miman hasta la extenuación para obtener un vino noble y robusto.

Sus ribetes violáceos hablan de frescor mientras que su corazón opaco denota muy a las claras su fuerte personalidad. De la combinación de estas dos virtudes Bodegas Orben obtiene un tinto moderno, con una amplia paleta aromática que va desde las cerezas y los recuerdos de tinta hasta la regaliz y la mina de lápiz. En boca se muestra fresco desde el inicio, al tiempo que láctico (caramelo de café con leche) y moderadamente tánico. Es jugoso y rugoso, y la fruta concentrada resalta sobre un fondo especiado y balsámico. Se despide reiterando su carácter de fruta en su máxima expresión acompañado del tacto cálido de una madera bien medida.

In Laguardia, in the Rioja Alavesa, where the Atlantic climate still receives the distant Mediterranean influence, the strains of more than 70 years that produce the grapes that will give life to the Orben settle. In the winery they combine ancestral knowledge with the most modern practices to obtain expressive wines that leave no one indifferent. The grapes of the microparcels scattered around the area are pampered until exhaustion to obtain a noble and robust wine.

Its violet edges speak of freshness while its opaque heart clearly denotes its strong personality. From the combination of these two virtues Bodegas Orben obtains a modern red, with a wide aromatic palette that goes from cherries and ink memories to licorice and pencil lead. The palate is fresh from the beginning, while lactic (caramel coffee with milk) and moderately tannic. It is juicy and rough, and the concentrated fruit stands out against a spicy and balsamic background. He says goodbye reiterating his fruit character at its best accompanied by the warm touch of a well-measured wood.



# ENATE CRIANZA

DOP: Somontano

Type wine: Crianza 9 meses

Grape: Tempranillo y Cabernet Sauvignon

Alcohol: 13,5% Vol

Es el vino de nuestra familia que más carácter peninsular tiene ya que el tempranillo es la base de su composición varietal. El Cabernet Sauvignon contribuye a reforzar su estructura.

Es un vino adulador, lleno de matices y que sabe combinar con destreza la potencia con la delicadeza.

Color rojo cereza picota, muy cubierto. Aroma intenso y complejo, rico en matices ahumados y especiados, sobre un fondo de frutas rojas maduras. De estructura tánica equilibrada, en boca se muestra denso, carnoso y con un final extraordinariamente largo, en el que aparecen finas notas tostadas

It is the wine of our family that has more peninsular character since Tempranillo is the base of its varietal composition. The Cabernet Sauvignon helps to strengthen its structure.

It is a flattering wine, full of nuances and that knows how to combine power with skill delicacy.

Cherry red color, very covered. Intense and complex aroma, rich in smoky nuances and spices, on a background of ripe red fruits. Of balanced tannic structure, in mouth is dense, fleshy and with an extraordinarily long finish, in which fine toasted notes appear



# VIZCARRA CRIANZA

DOP: Ribera del Duero  
Type wine: Crianza 15 meses  
Grape: Tinto Fino  
Alcohol: 14% Vol

Uno de los vinos con mayor crianza de la bodega, elaborado con Tinto fino estrictamente seleccionado racimo a racimo y grano a grano, tras una vendimia 100% manual. Carácter frutal, de madurez mineral, acompañado de leves notas terciarias en nariz. En boca es estructurado, carnoso, equilibrado y potente. Vizcarra es un vino tinto de la D.O. Ribera del Duero elaborado por Bodegas Vizcarra en Mambrilla de Castrejon una bodega que fue fundada en 1991 por Juan Carlos Vizcarra, un apasionado del mundo del vino que decidió seguir los pasos de su padre.

El clima en la D.O. Ribera del Duero es mediterráneo pero de carácter continental. Se caracteriza por una pluviometría moderada-baja, veranos secos e inviernos largos y rigurosos. Se registran temperaturas que oscilan considerablemente entre estaciones. Por último, el vino permanece en barricas de roble americano y francés durante 15 meses. Vizcarra es un vino característico de la zona en el que el variedad Tinto Fino se expresa de una manera fiel.

One of the wines with the highest aging in the winery, made with Tinto fino strictly selected cluster by cluster and grain by grain, after a 100% manual harvest. Fruit character, mineral maturity, accompanied by slight tertiary notes on the nose. In the mouth it is structured, fleshy, balanced and powerful. Vizcarra is a red wine from the D.O. Ribera del Duero produced by Bodegas Vizcarra in Mambrilla de Castrejon, a winery that was founded in 1991 by Juan Carlos Vizcarra, a wine lover who decided to follow in his father's footsteps.

The weather in the D.O. Ribera del Duero is Mediterranean but continental. It is characterized by moderate-low rainfall, dry summers and long and severe winters. Temperatures that vary considerably between seasons are recorded. Finally, the wine remains in American and French oak barrels for 15 months. Vizcarra is a characteristic wine of the area in which the Tinto Fino variety is expressed in a faithful way.



# MANIA SAUVIGNON BLANC

DOP: Rueda

Type wine: 0 months

Grape: Sauvignon blanc

Alcohol: 13,5% Vol

La colección Manía es la interpretación más juvenil y moderna de Félix Lorenzo Cachazo sobre los vinos de la D.O. Rueda. Este blanco se elabora íntegramente con Sauvignon blanc y se muestra muy, muy varietal: notas aromáticas cítricas y de albaricoques y un gusto estructurado, largo, sabroso y persistente.

Vista: Color amarillo pajizo pálido con irisaciones verde limón, vivas y luminosas.

Nariz: Fragante, muy intenso, explosivo y muy varietal. Notas de frutas tropicales y exóticas (piña y paraguaya), delicados recuerdos cítricos (cáscara de lima y limón verde), suaves notas de albaricoque. Delicado fondo de hoja del árbol de boj.

Boca: Amplia estructura gustativa, sabroso y con rasgos que revelan complejidad, largo y persistente con recuerdos finales a fruta tropical.

The Manía collection is the most youthful and modern interpretation of Félix Lorenzo Cachazo on the wines of the D.O. Wheel. This white is made entirely with Sauvignon blanc and is very, very varietal: citrus and apricot aromatic notes and a structured, long, tasty and persistent taste.

View: Pale straw yellow color with lemon green iridescence, bright and alive.

Nose: Fragrant, very intense, explosive and very varietal. Notes of tropical and exotic fruits (pineapple and Paraguayan), delicate citrus memories (lime peel and green lemon), soft notes of apricot. Delicate boxwood tree leaf background.

Mouth: Extensive taste structure, tasty and with features that reveal complexity, long and persistent with final memories of tropical fruit.



# MITARTE LA SECRETA CRIANZA

DOP: Rioja  
Type wine: 12 months  
Grape: Tempranillo  
Alcohol: 13,5% Vol

Procedente del pago «La Secreta». Viñedos con más de 60 años de edad. Vendimia manual a finales de octubre y primeros de noviembre. Fermentación a 25°C durante 8 días. Maceración durante 3 días más después de la fermentación. Envejecimiento durante 12 meses en barricas nuevas de roble francés 70% y americano 30%.

**Color:** Cereza intenso de capa alta, limpio y brillante.  
**Aroma:** Profundo, frutas rojas y negras maduras, sotobosque mediterráneo, muy elegante.  
**Boca:** Muy sabroso, con potencia y estructura pero fácil de beber, confitura de frutos rojos, aterciopelado y con retrogusto exquisito.

From the payment "La Secreta". Vineyards over 60 years old. Manual harvest in late October and early November. Fermentation at 25 ° C for 8 days. Maceration for 3 more days after fermentation. Aging for 12 months in new 70% French and 30% American oak barrels.

Color: Intense cherry with a high, clean and bright robe.

Aroma: Deep, ripe red and black fruits, Mediterranean understory, very elegant.

Mouth: Very tasty, with power and structure but easy to drink, red fruit jam, velvety and with an exquisite aftertaste.





# TARIMA HILL

DOP: Alicante

Type wine: 14 months

Grape: Monastrell

Alcohol: 15% Vol

**VIÑEDO:** Elaborado con uvas procedentes de múltiples viñedos localizados en los pueblos del Vinalopó medio: Pinoso, Salinas, El Maña, Monovar... Plantados en vaso entre 1935 y 1970 donde se lleva a cabo una viticultura tradicional de secano dando lugar a un rendimiento de 1,5 kg por planta.

**ELABORACIÓN:** La vendimia se adapta al momento óptimo de maduración de las uvas, suele darse en los primeros días del otoño. Levaduras autóctonas. Fermentación maloláctica en barrica, y crianza 14 meses en barrica francesa. **ANÁLISIS DE CATA:** De color cereza con un ribete rubí intenso. En nariz destaca la fruta madura, frambuesas negras, arándanos, especias, notas balsámicas, así como notas florales. Sabroso en boca, equilibrado y con mucho cuerpo. Final largo.

**VINEYARD:** Made with grapes from multiple vineyards located in the towns of the middle Vinalopó: Pinoso, Salinas, El Maña, Monovar ... Planted in glass between 1935 and 1970 where a traditional dry-land viticulture is carried out giving rise to a yield 1.5 kg per plant.

**PREPARATION:** The harvest is adapted to the optimum moment of ripening of the grapes, it usually occurs in the first days of autumn. Native yeasts. Malolactic fermentation in barrels, and aging for 14 months in French barrels. **TASTING ANALYSIS:** Cherry in color with an intense ruby rim. On the nose, ripe fruit, black raspberries, blueberries, spices, balsamic notes, as well as floral notes stand out. Tasty on the palate, balanced and full-bodied. Long finish.



# VALLOBERA GRACIANO

DOP: Rioja  
Type wine: 14 months  
Grape: Graciano  
Alcohol: 15% Vol

ELABORACIÓN: Parcela de 4 Has. a 600 m de altitud y 20 años de antigüedad. Elaborado en acero inoxidable con maceración pre-fermentativa de 3 días a 13-14° C con remontados largos. Al cuarto día comienza la fermentación, que vino a durar unos 15 días a una temperatura entre 25 y 27°C, preservando la franqueza en los aromas primarios. 16 meses en tres trasiegos, en distintas barricas nuevas de roble francés buscando complejidad en los aromas. Maloláctica en barrica.

CATA: Color rojo picota con intensidad cromática. En nariz es potente aromáticamente predominando los frutos del bosque maduros apareciendo notas florales.

En boca tiene una entrada potente pero con un paso suave marcado por un tanino amable y sedoso, que proporciona gran amplitud en retronasal.

PREPARATION: Plot of 4 Has. at 600 m of altitude and 20 years old. Made in stainless steel with pre-fermentation maceration for 3 days at 13-14° C with long pump-overs. On the fourth day the fermentation begins, which lasted about 15 days at a temperature between 25 and 27°C, preserving the frankness in the primary aromas. 16 months in three rackings, in different new French oak barrels looking for complexity in the aromas. Malolactic in barrel.

TASTING: Cherry red color with chromatic intensity. On the nose it is aromatically powerful, predominantly ripe berries. appearing floral notes. On the palate it has a powerful entry but with a smooth mid palate marked by a kind and silky tannin, which provides great amplitude in the aftertaste.



# CM DE MATARROMERA

DOP: Rioja

Type wine: 12 months

Grape: Tempranillo

Alcohol: 14% Vol

CM es un vino magnífico para cualquier maridaje. Nuestra sugerencia es hacerlo con todo tipo de legumbres, con carnes, guisos y asados. Puede tomarse de copeo antes de comer, con aperitivos, embutidos, quesos y pescados blancos y azules.

Procedente de nuestros viñedos con una edad entre los 30 y 80 años situados en la zona más alta de la Sonsierra. Son parcelas muy próximas a Bodega Carlos Moro con el nombre de Gallomate, San Martín y La Rad, con una altura de 610 metros y suelos de textura franco arcillosa. Sus suelos y su peculiar climatología son los causantes en gran medida de la calidad de sus vinos ya que la sierra provoca el efecto “Foehn” que protege a los viñedos de los vientos fríos procedentes del norte llenos de humedad tras acariciar el Mar Cantábrico.

CM is a magnificent wine for any pairing. Our suggestion is to do it with all kinds of legumes, with meats, stews and roasts. It can be drunk before eating, with appetizers, cold cuts, cheeses and white and blue fish.

From our vineyards with an age between 30 and 80 years located in the highest area of the Sonsierra. They are plots very close to the Carlos Moro Winery with the names of Gallomate, San Martín and La Rad, with a height of 610 meters and clay loam soils. Its soils and its peculiar climate are largely responsible for the quality of its wines since the saw causes the “Foehn” effect that protects the vineyards from the cold winds coming from the north, full of humidity after caressing the Cantabrian Sea.



# QUIXOTE

DOP: Pago Casa del Blanco

Type wine: 12 months

Grape: Merlot, Tempranillo & Petit Verdot

Alcohol: 13% Vol

En este Quixote la fiel **Tempranillo** se mezcla, en perfecta armonía, con la fragante **Merlot** y con la fresca **Petit verdot**. El resultado nos acerca a un tinto más que agradable. Con recuerdos de monte bajo y balsámicos, tiene un paso por boca potente.

**Vista:** Color cereza de capa alta.

**Nariz:** Muy potente con recuerdos de monte bajo y balsámicos.

**Boca:** Se muestra un perfecto equilibrio entre las maderas nobles y las frutas rojas. Presenta una marcada personalidad, potencia, y un final especiado y persistente.

In this Quixote the faithful Tempranillo blends in perfect harmony with the fragrant Merlot and the fresh Petit verdot. The result brings us closer to a more than pleasant red. With hints of scrubland and balsamic, it has a powerful mid palate.

View: High robe cherry color.

Nose: Very powerful with hints of scrubland and balsamic.

Mouth: It shows a perfect balance between noble woods and red fruits. She presents a strong personality, power, and a spicy and lingering finish.



# EBANO 6

DOP: Ribera del Duero  
Type wine: 6 months  
Grape: Tempranillo  
Alcohol: 14,5% Vol

El tempranillo del ÉBANO 6 procede, en su mayoría, de nuestros viñedos en espaldera. Mesa de selección de uva en bodega, estrujado y despalillado previos a la entrada al depósito de acero inoxidable. Remontados diarios con aireación durante la maceración y fermentación alcohólica bajo una temperatura controlada (24-25°C) durante aproximadamente 12-14 días.

Color rojo púrpura intenso con ribete violáceo. En nariz muestra aromas de mermelada de fresa y mora silvestre, grosella, arándano y regaliz. Acompañados con toques especiados de eneldo, pimienta negra y canela.

Balsámico, vainilla, nota mentolada fresca y suave, tostados de cacao y toffee. Notas de fruta madura, compotadas y cereza. Boca enorme, de taninos maduros y envolventes, buena untuosidad. Bien estructurado, potente armonioso y cálido, glicérico, largo...

The EBANO 6 tempranillo comes, for the most part, from our trellised vineyards. Grape selection table in the winery, crushing and destemming prior to entering the stainless steel tank. Daily pumping over with aeration during maceration and alcoholic fermentation under a controlled temperature (24-25°C) for approximately 12-14 days.

Intense purple-red color with a purplish rim. On the nose it shows aromas of strawberry jam and wild blackberry, currant, blueberry and liquorice.

Accompanied with spicy touches of dill, black pepper and cinnamon. Balsamic, vanilla, fresh and soft minty note, toasted cocoa and toffee. Notes of ripe fruit, compote and cherry. Huge mouth, with ripe and enveloping tannins, good unctuousness. Well structured, powerful, harmonious and warm, glyceric, long ...



# 13 CANTAROS NICOLAS

DOP: Cigales

Type wine: 8 months

Grape: Tempranillo

Alcohol: 14% Vol

Sacó su navaja del bolsillo del pantalón, lugar donde residía desde que su padre se la regaló cuando era niño, y con ella grabó «*debo 13 cántaros a Nicolás*» sobre la pared de barro a la entrada de la sisa que pertenecía a su hermano. Era la bodega de sus abuelos, que ellos recordaran.

La deuda de vino era para rellenar el tino, huyendo de la oxidación, favores comunes entre vecinos y familiares porque la subsistencia era asunto de todos. Todo parece indicar que la deuda no se saldó y hoy la sacamos también provecho. Era de honra no cobrarla por los muchos favores intercambiados y de honra también no borrarla, porque dichos favores no se olvidan. De honra también es recordarla y aquí lo hacemos.

Este vino es un homenaje a su legado, a las tradiciones de Fuensaldaña y de la **Denominación de Origen Cigales**. Es un vino más fresco y afrutado que César Príncipe, pensado para disfrutar como lo haría el abuelo, en una merienda y con amigos. Esos momentos impagables que regala el vino.

He took his knife from his trouser pocket, the place where he had resided since his father gave it to him as a child, and with it he engraved "I owe 13 jugs to Nicolás" on the clay wall at the entrance to the armhole that belonged to his brother. It was the cellar of his grandparents, that they would remember.

The wine debt was to fill the barrel, avoiding oxidation, common favors between neighbors and relatives because subsistence was everyone's business. Everything seems to indicate that the debt was not settled and today we also take advantage of it. It was honorable not to charge her for the many favors exchanged and honor also not to erase her, because such favors are not forgotten. It is also honoring to remember it and here we do it.

This wine is a tribute to his legacy, to the traditions of Fuensaldaña and the Denomination of Origin Cigales. It is a fresher and more fruity wine than César Príncipe, designed to be enjoyed as your grandfather would, in a snack and with friends. Those priceless moments that he gives wine as a gift.



## EL BUSCADOR CRIANZA

DOP: La Rioja

Type wine: 14 months

Grape: 90 % Tempranillo - 10% Graciano

Alcohol: 13,5% Vol

El Buscador es un tinto de media crianza en su resultado, aunque en realidad es una mezcla de un vino de crianza (una selección de barricas de El Nómada, criado en roble francés durante 14 meses) junto con un vino joven (el último depósito de El Guía, el tinto fresco de la bodega). Una interesante mezcla de tempranillos, mayoritariamente, con un pequeño aporte de garnacha, que se muestra aromático en nariz, con notas de cacao, regaliz, pimienta verde y chocolate amargo, y cremoso, amable y muy frutal en boca. Un vino fresco y alegre que acompaña a la perfección quesos frescos y semicurados, carnes blancas y aves, y pescados con cierta estructura.

El Buscador is a medium aging red in its result, although in reality it is a mixture of an aging wine (a selection of El Nómada barrels, aged in French oak for 14 months) together with a young wine (the last deposit of El Guía, the fresh red from the winery). An interesting mixture of tempranillos, mostly, with a small contribution of Garnacha, which is aromatic on the nose, with notes of cocoa, liquorice, green pepper and dark chocolate, and creamy, friendly and very fruity on the palate. A fresh and cheerful wine that perfectly accompanies fresh and semi-cured cheeses, white meat and poultry, and fish with a certain structure.



## LEALTANZA GRAN RESERVA

DOP: La Rioja

Type wine: 24 months

Grape: Tempranillo

Alcohol: 14% Vol

**Rojo granate con destellos tejas. Es un vino con mucha complejidad aromática.**

**Destacan los aromas a frutas confitadas y especias primarias (tostados, vainilla), que dan paso a las notas más opacas, que se desprenden gradualmente (cacao, clavo, tierra húmeda). Entrada en boca con notas dulces potente, con una buena acidez y muy equilibrado. Debido a la suavidad de sus taninos, ofrece sabores de frutos del bosque, matizados por las especias dulces de la madera. Largo postgusto. Acompaña bien todo tipo de caza, estofados y quesos fuertes, como la Torta del Casar. También casa bien con ciertos postres que contengan algún ingrediente amargo, como el chocolate negro. Sugerencias: venado al chocolate.**

Garnet red with brick glints. It is a wine with a lot of aromatic complexity. Fruit aromas stand out candied and primary spices (roasted, vanilla), which give I move to the more opaque notes, which come off gradually (cocoa, cloves, moist soil). Entry into the mouth with powerful sweet notes, with good acidity and very balanced. Due to the softness of its tannins, it offers flavors of berries, nuanced by spices wood sweets. Long aftertaste. It goes well with all kinds of game, stews and strong cheeses, like the Torta del Casar. It also marries well with certain desserts that contain a bitter ingredient, such as dark chocolate. Suggestions: venison with chocolate.





## MADRID ROMERO

DOP: Jumilla

Type wine: 12 months

Grape: Monastrell

Alcohol: 15% Vol

Este Monastrell Crianza es un vino en el que se ha cuidado cada detalle, desde el trabajo en la viticultura, la enología en la bodega y la perfección en la crianza en su sala de barricas. Los 12 meses en roble francés resultan en un buen vino bien estructurado, armonioso y elegante.

This Monastrell Crianza is a wine in which every detail has been taken care of, from the work in the viticulture, the oenology in the cellar and the perfection in the aging in its barrel room. The 12 months in French oak result in a good, well-structured, harmonious and elegant wine.



## LAS CHOVAS

DOP: Jumilla

Type wine: 12 months

Grape: Monastrell

Alcohol: 14,5% Vol

Vino elaborado con uvas Monastrell procedentes de viñedos viejos de más de 30 años del paraje El Redondo situados a 800 metros de altura, cultivados en vaso tradicional, suelos pardos calizos con gran cantidad de piedra. Clima mediterráneo continental con entorno natural y bajas precipitaciones de agua.

Aromas a fruta negra, ligeras notas de madera fresca aportando complejidad y mineral. Su paso por boca es redondo, suave y equilibrado, con excelente estructura ácida que refleja la altitud y la frescura del entorno del viñedo. Taninos finos y suaves.

Wine made with Monastrell grapes from old vineyards over 30 years old in the El Redondo area located at an altitude of 800 meters, cultivated in a traditional glass, on brown

limestone soils with a large amount of stone. Continental Mediterranean climate with natural environment and low rainfall.

Black fruit aromas, light notes of fresh wood providing complexity and mineral.

Its passage through the mouth is round, smooth and balanced, with an excellent acid structure that reflects the altitude and freshness of the vineyard environment. Fine and soft tannins.



## **PALACIO DE BORNOS**

DOP: Rueda

Type wine: -

Grape: Verdejo

Alcohol: 13% Vol

La familia Sanz es uno de los productores más conocidos de Rueda, y sus vinos ofrecen una muy buena relación calidad-precio. Su verdejo, agradable, fresco y ligero es un blanco de calidad ideal para tomar a diario.

A la vista tiene un color amarillo pajizo con reflejos verdosas, en nariz posee una intensidad alta con gran diversidad aromática, notas cítricas, herbáceas y anisados. En boca es intenso, sabroso, equilibrado, fresco, con buena acidez, frutal y muy aromático.

The Sanz family is one of the best-known producers in Rueda, and their wines offer very good value for money. Its pleasant, fresh and light Verdejo is a quality white that is ideal for daily drinking.

At sight it has a straw yellow color with greenish reflections, on the nose it has a high intensity with great aromatic diversity, citrus, herbaceous and aniseed notes. On the palate it is intense, tasty, balanced, fresh, with good acidity, fruity and very aromatic.



## CONDE DE VALDEMAR CRIANZA

DOP: Rioja

Type wine: 19 months

Grape: 90% Tempranillo - 5% Garnacha - 5% Mazuelo

Alcohol: 14% Vol

Muestra un color rojo cereza picota de capa media alta, limpio y brillante. En nariz destaca un intenso aroma a fruta negra madura y regaliz, bien integrado con las sensaciones del roble, como las notas a especias dulces. Sabroso en boca, con una entrada golosa, amable y con nervio. Tiene un final largo y persistente con recuerdos a fruta negra.

Es un perfecto acompañante para estofados. Carnes rojas y legumbres, sin olvidarnos de los quesos curados y embutidos

Show a red color that will make the headline high, limp and brilliant. In nariza destaca an intense aroma of black fruit and regaliz, well integrated with the sensations of the ruble, as the notes to the sweet species. Sabroso en boca, con una entrada golosa, amable y con nervio. It has a long and persistent final with recruits and black fruit.

Is a perfect accompaniment to estofados. Red carpets and legumes, without elbows from the curved and embossed quests



## MESTIZAJE

DOP: Vino de Pago El Terrerazo  
Type wine: 10 months  
Grape: 72% Bobal - 17% Garnacha - 11 Syrah  
Alcohol: 13,5% Vol

Mestizaje es un vino moderno y cosmopolita, con toda la tradición de Mustiguillo. Es la fusión de la viticultura tradicional y de las más modernas técnicas de cultivo.

Buena combinación con arroces, cocina asiática, embutidos, pastas, o quesos no muy curados. Ideal con setas, ensaladas o como aperitivo

Mestizaje is a modern and cosmopolitan wine, with all the Mustiguillo tradition. It is the fusion of traditional viticulture and the most modern cultivating techniques.

Good combination with arrows, Asian cuisine, embutidos, pastas, or quesos not very curated. Ideal with sets, salads or as an aperitif



## TRAPIO

DOP: Yecla

Type wine: 12 months

Grape: 100% Monastrell

Alcohol: 15% Vol

Este vino ha sido elaborado para rendir homenaje a la variedad reina de nuestra tierra: la Monastrell. Por ese motivo Trapío es un Monastrell 100%. Sin compromiso y sin complejos

Monastrell enraizado procedente de viñedos de pie franco de secano de más de 50 años con un rendimiento de un kilo por cepa. De color rojo picota intenso, con complejos

aromas a cuero, regaliz, tabaco, y notas minerales, con un paso por boca amplio y un final torrefacto largo e intenso.

This wine has been prepared to pay homage to the pure variety of our world: the Monastrell. For this reason Trapío is a 100% Monastrell. No compromises and no complaints

Monastrell enraizado procediendo de pie franco por segundo de más de 50 años con un rendimiento de un kilo por cepa. Intenso color rojo, con aromas complejos de curd, regaliz, tabaco, y notas minerales, con un paso por boca amplio y un final largo e intenso torrefacto.



## HONORO VERA

DOP: Calatayud

Type wine: 12 months

Grape: 100% Garnacha

Alcohol: 14,5% Vol

**Notas de cata** Picota madura con borde granate. Nariz intensa con predominio de frutos maduros (frambuesa, grosella), sensaciones balsámicas y un fondo global con aromas minerales y especiados. Un vino frutoso, floral, muy fresco y fácil de beber, sabroso, que produce la agradable sensación de saborear un bombón de fruta en boca.

**Gastronomía-Platos recomendados** Ideal para acompañar guisos y estofados de carne, legumbres, arroces, setas, embutidos, morros y manos de cerdo, asados variados, quesos de corta y media curación, carnes blancas y rojas en salsa, parrilla o plancha.

**Tasting notes** Ripe cherry with a garnet rim. Intense nose with a predominance of ripe fruit (raspberry, currant), balsamic sensations and a global background with mineral and spicy aromas. A fruity, floral wine, very fresh and easy to drink, tasty, that produces the pleasant sensation of savoring a fruit bonbon in the mouth.

**Gastronomy-Recommended dishes** Ideal to accompany meat stews and stews, legumes, rice, mushrooms, sausages, pigs' snouts and trotters, assorted roasts, short- and medium-cured cheeses, white and red meats in sauce, grilled or grilled.



## ALMA KANALLA XXII

DOP: Jumilla

Type wine: 12 months

Grape: 100% Monastrell

Alcohol: 14,5% Vol

Elaborado con las uvas más "kanallescás" de nuestros viñedos y criado durante doce meses en barricas nuevas de roble francés y americano.



Un vino único y hedonista, un guiño al placer.

Ficha de Cata:

Color cereza en vista: frutas maduras y nueva madera de roble muy bien integrada con fragancias de vainilla y chocolate, con buena intensidad en la nariz.

Expresivo, muy bien equilibrado y con un largo postgusto.

Ideal para acompañar carnes poco hechas, carnes asadas a la parrilla, gazpacho manchego, codido madrileño, arroces de carne, quesos poco curados...

Made with the most "kanallesque" grapes from our vineyards and aged for twelve months in new French and American oak barrels. A unique and hedonistic wine, a nod to pleasure.

Tasting Sheet: Cherry color on sight: ripe fruit and new oak wood very well integrated with fragrances of vanilla and chocolate, with good intensity on the nose.

Expressive, very well balanced and with a long aftertaste. Ideal to accompany undercooked meats, grilled meats, Manchego gazpacho, codido madrileño, meat rice dishes, slightly cured cheeses...



## CASTAÑO COLECCIÓN

DOP: Yecla

Type wine: 12 months

Grape: 70% Monastrell - 30% Cabernet Sauvignon

Alcohol: 14,5% Vol

Vista: Atractivo rojo picota intenso, brillante.

Nariz: Complejo en nariz, frutas negras (arándanos, moras), mineral, especiado (clavo, pimienta negra) con una madera muy bien integrada.

Boca: En boca es suave, con peso en todas sus fases, graso, con taninos marcados pero elegantes. Final largo y persistente.

Ideal para acompañar arroces con carne de caza y melosos, guisos de carne, legumbres estofadas, setas, caza y aves, cazuelas, pescados y mariscos en salsa, ahumados, quesos curados y azules, carnes blancas y rojas a la plancha y a la parrilla, asados de cordero, cerdo, buey. Viñedo: Viñedos situados a una altitud de 750 metros, con orientación norte-sur. Con una edad de 41 años de media. Suelo pedregoso-calizo-arenoso con un clima Mediterráneo continental.

View: Attractive intense cherry red, bright.

Nose: Complex on the nose, black fruit (blueberries, blackberries), mineral, spicy (cloves, black pepper) with very well integrated wood.

Mouth: On the palate it is soft, with weight in all its phases, fatty, with marked but elegant tannins. Long and persistent finish.

Ideal to accompany rice with game and sweet meat, meat stews, stewed vegetables, mushrooms, game and poultry, casseroles, fish and shellfish in sauce, smoked, cured and blue cheeses, grilled and grilled white and red meats, roast lamb, pork, beef. Vineyard: Vineyards located at an altitude of 750 meters, facing north-south. With an average age of 41 years. Stony-limestone-sandy soil with a continental Mediterranean climate.



## MARTIN & PONS

DOP: Ribera del Duero

Type wine: 12 months

Grape: 100% Tempranillo

Alcohol: 15% Vol

Martín & Pons, cuyo nombre hace referencia a los apellidos de **Julio Martín y Rodrigo Pons**, creadores de **Nuntium**, es un tinto de estilo moderno que mezcla la dulzura y la frescura de manera ejemplar. Un vino en el que predominan las **notas frutales propias de los suelos de la Ribera del Duero**. Con un paso agradable, fresco a la vez que persistente, reúne la elegancia y la tipicidad de una de las zonas vinícolas más definidas de nuestro país.

Martín & Pons, whose name refers to the surnames of Julio Martín and Rodrigo Pons, creators of Nuntium, is a modern-style red wine that blends sweetness and freshness in an exemplary manner. A wine in which the fruity notes typical of the Ribera del Duero soils predominate. With a pleasant, fresh and persistent mid palate, it brings together the elegance and typicality of one of the most defined wine-growing areas in our country.



## IZADI CRIANZA

DOP: Rioja

Type wine: 14 months

Grape: 100% Tempranillo

Alcohol: 14% Vol

El crianza de Izadi refleja la tipicidad del terroir de donde proceden sus uvas, nacidas en las localidades de Villabuena, Samaniego y Ábalos, en el corazón de la Rioja Alavesa. Es un monovarietal de Tempranillo que aúna equilibrio, personalidad y un estilo bien definido, con una boca elegante y equilibrada y un posgusto largo y frutal.

Vista: Color rubí de capa media y untuosa lágrima.

Nariz: Alta intensidad aromática bien equilibrada en tonos de frutos rojos, regaliz y especias combinados con aromas de cedro y ahumados.

Boca: Elegante y equilibrado con un retrogusto largo con recuerdos frutales y florales.

The Izadi Crianza reflects the typicity of the terroir from which its grapes come, born in the towns of Villabuena, Samaniego and Ábalos, in the heart of the Rioja Alavesa. It is a Tempranillo monovarietal that combines balance, personality and a well-defined style, with an elegant and balanced mouthfeel and a long and fruity aftertaste.

View: Ruby color with a medium layer and unctuous tears.

Nose: High aromatic intensity well balanced in tones of red fruits, liquorice and spices combined with aromas of cedar and smoked.

Mouth: Elegant and balanced with a long aftertaste with hints of fruit and flowers.



## TARIMA HILL MONASTRELL

DOP: Alicante

Type wine: 6 months

Grape: 100% Monastrell

Alcohol: 14,5% Vol

**VIÑEDO:** Múltiples viñedos situados entre las Sierras de Salinas, Umbría y La Sima, con una altitud de 600 - 750 metros. Suelos calizos con poca capacidad para retener agua, cubiertos de piedras formando una tarima al pie de la montaña, evitando así la erosión y aclimatando el suelo especialmente en verano.

**ELABORACIÓN:** Viticultura tradicional con la mínima intervención. Vendimia tardía a partir de la segunda quincena de octubre. Levaduras autóctonas, fermentación en depósito, maloláctica en tanque y crianza en barrica francesa usada durante 6 meses.

**ANÁLISIS DE CATA:** Color picota con destellos púrpuras. Flores de Tarima en tu vaso con notas de regaliz y chocolate, con un fondo sutil a hierba y cualidades florales

**VINEYARD:** Multiple vineyards located between the Sierras de Salinas, Umbría and La Sima, with an altitude of 600 - 750 meters. Limestone soils with little capacity to retain water, covered with stones forming a platform at the foot of the mountain, thus preventing erosion and acclimatizing the soil, especially in summer.

**PREPARATION:** Traditional viticulture with minimal intervention. Late harvest from the second half of October. Native yeasts, fermentation in tank, malolactic in tank and aging in used French barrels for 6 months.

**TASTING ANALYSIS:** Picota cherry color with purple flashes. Flores de Tarima in your glass with notes of licorice and chocolate, with a subtle background of grass and floral qualities



## **CASA VELLA JUVE & CAMPS**

DOP: Penedes

Type wine: 24 months

Grape: 100% Cabernet Sauvignon

Alcohol: 14% Vol

La expresión aromática es intensa y profunda, con una compleja paleta de matices entre los que destacan las notas de fruta roja madura, especias y frutos secos tostados, sobre un rico fondo de maderas nobles. El paso por boca es untuoso y opulento, con buena intensidad y concentración y un persistente final marcado por los recuerdos especiados. Los taninos, maduros y bien delineados, le auguran una larga vida en botella. Elaborado con Cabernet Sauvignon, este vino combina clasicismo y modernidad. Muestra, a la vez, madurez y frescor, dejando elegantes notas mentoladas tras su paso por boca y por vía retronasal. También destaca por su redondez, por su buena acidez y por unas nítidas notas que revelan su paso por barricas de roble francés de grano fino.

The aromatic expression is intense and deep, with a complex palette of nuances, among which the notes of ripe red fruit, spices and toasted nuts stand out, on a rich background of noble wood.

The palate is unctuous and opulent, with good intensity and concentration and a persistent finish marked by spicy memories. The tannins, ripe and well defined, augur a long life in the bottle.

Made with Cabernet Sauvignon, this wine combines classicism and modernity. It shows maturity and freshness at the same time, leaving elegant menthol notes after passing through the mouth and retronasally. It also stands out for its roundness, for its good acidity and for some clear notes that reveal its time in fine-grained French oak barrels.



## **HESVERA CRIANZA**

DOP: Ribera del Duero

Type wine: 18 months

Grape: 100% Tempranillo

Alcohol: 14% Vol

Rojo picota con notas púrpuras y capa alta. Muy limpio y brillante. Un vino muy fresco, donde sobresalen los aromas de frutas rojas, sobremaduras, lo que nos indica un vino con larga vida.

Destacan también tonos especiales (vainillas, clavo) tonos de tostados, café y tofe. Todos ellos muy bien ensamblados.

Entrada amplia, llena la boca. Bien estructurado, con buena astringencia y equilibrado. Post gusto largo en consonancia con los aromas.

Picota cherry red with purple notes and a high layer. Very clean and bright. A very fresh wine, where the aromas of overripe red fruits stand out, which indicates a wine with a long life.

Special tones (vanillas, cloves), toasted tones, coffee and toffee also stand out. All of them very well put together.

Wide entrance, fills the mouth. Well structured, with good astringency and balanced. Long aftertaste in line with the aromas.



## OVIDIO GARCIA ROBLE

DOP: Cigales

Type wine: 6 months

Grape: 100% Tempranillo

Alcohol: 14% Vol

Se recomienda acompañar este vino con pescados grasos tipo salmón, ternera asada, sushi, legumbres y quesos suaves.

Color guinda intenso, muy cubierto. los ribetes azulados de su juventud, van dejando paso a pequeñas notas yodadas. limpio y brillante, muy glicérico. Su aroma es limpio e intenso desde el primer momento, con toques especiados, balsámicos, frutales y de madera muy ensamblada. También se aprecian tonos lácteos, que unidos a la fruta y la vainilla dan elegancia y complejidad al vino. En boca es sabroso, estructurado y potente. Redondo. La acidez muy equilibrada y los taninos maduros. Goza de gran amplitud y persistencia con un retronasal muy intenso y elegante.

It is recommended to accompany this wine with fatty fish such as salmon, roast beef, sushi, legumes and soft cheeses.

Intense cherry color, very covered. the bluish hues of his youth give way to small iodized notes. clean and bright, very glyceric. Its aroma is clean and intense from the first moment, with hints of spices, balsamic, fruit and highly assembled wood. Milky tones are also appreciated, which together with fruit and vanilla give elegance and complexity to the wine. On the palate it is tasty, structured and powerful. Round. Very balanced acidity and ripe tannins. It has great amplitude and persistence with a very intense and elegant aftertaste.



## **GOMEZ CRUZADO V. SELECCIONADA**

DOP: Rioja

Type wine: 5 months

Grape: 50% Tempranillo, 45 % Garnacha y 5% Maturana

Alcohol: 14% Vol



El Gómez Cruzado Vendimia Seleccionada es un gran tinto riojano elaborado a partes iguales con uvas de las variedades **tempranillo y garnacha**. Un tinto fácil de beber, con una buena profundidad y una buena dosis de complejidad. Gana en frescura y elegancia con cada nuevo embotellado gracias a la rebaja en el empleo del roble, mostrando **una imagen moderna del vino de Rioja** y un mayor carácter de añada.

El Vendimia Seleccionada tiene fruta jugosa (frutos rojos) notas de regaliz y algo herbal que aporta frescor al carácter dulzón de la garnacha. Solo un 20% del volumen ha madurado en barrica de roble, intentando mantener la esencia primaria de la fruta. Es jugoso, de cuerpo medio y tiene taninos muy finos y una textura sedosa.

The Gómez Cruzado Vendimia Seleccionada is a great Rioja red made in equal parts with grapes of the Tempranillo and Garnacha varieties. An easy-to-drink red, with good depth and a good dose of complexity. It gains in freshness and elegance with each new bottling thanks to the reduction in the use of oak, showing a modern image of Rioja wine and a greater vintage character.

The Vendimia Seleccionada has juicy fruit (red fruits), notes of licorice and something herbal that brings freshness to the sweet character of the Grenache. Only 20% of the volume has matured in oak barrels, trying to maintain the primary essence of the fruit. It is juicy, medium-bodied and has very fine tannins and a silky texture.



## OVIDIO GARCIA ROBLE

DOP: Cigales

Type wine: 30 months in concrete

Grape: 100% Tempranillo

Alcohol: 14% Vol

En **Valenciso** son expertos en **el uso del cemento durante la vinificación**, y este es el primer vino de la casa cuya elaboración se realiza en este material de principio a final. Gracias a este material obtienen **vinos suaves, domados, con narices muy varietales** y bocas largas y llenas. En este tinto encontrarás **mucho fruto negro y un paso por boca suave y largo en el que la fruta es la protagonista**.

Viñedo tratado en ecológico. Crianza en depósitos de cemento durante dos años y medio. Recuerdos de frutas negras. Limpio, sedoso, con los taninos muy pulidos.

In Valenciso they are experts in the use of cement during winemaking, and this is the first house wine made from start to finish using this material. Thanks to this material, they obtain soft, tamed wines, with very varietal noses and long, full mouthfeels. In this red you will find a lot of black fruit and a smooth and long palate in which fruit is the protagonist.

Organically treated vineyard. Aged in cement tanks for two and a half years. Memories of black fruits. Clean, silky, with very polished tannins.

