

# FLECHAZO CON... \* TEMPRANILLO



## Grape variety

100% Tempranillo

(also called Cencibel in La Mancha)

## Vintage year

2024

## Origin

D.O. La Mancha

## Alcohol content

13°

## Wine Type

Red dry

## Winemaker

Alejandro Alonso

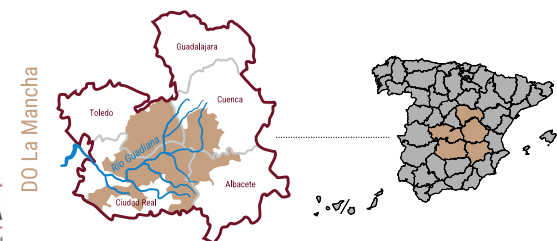
## Vineyards

Toledo & Cuenca



\* Flechazo con... Tempranillo (sp.) –  
Crush on... Tempranillo

\*\* Terroir (fr.) refers to the location  
and unique characteristics of the  
environment where grapes are grown.



## Vineyards and Terroir\*\*

The vineyards are located at an altitude of 750 meters above sea level, with vines that are 30–50 years old.

The terroir is characterized by a continental climate, with hot summers (reaching 40–45°C) and cold winters, resulting in significant temperature fluctuations between day and night, which helps slow ripening of the grapes. The region receives approximately 3,000 hours of sunshine annually and has a low level of precipitation (300–400 mm per year), minimizing the risk of vine diseases.

The soils are predominantly limestone-clay, with good drainage and moisture retention, which is ideal for the dry climate. The vineyard's altitude (500–800 meters above sea level) and constant winds contribute to the health of the vines and add freshness to the wines. These conditions make La Mancha optimal for cultivating native grape varieties, such as Tempranillo, producing rich and balanced wines.

## Vinification

The grapes are harvested mechanically. Afterward, they undergo quality control and are sent to the press. The harvest starts early September. Fermentation occurs in stainless steel tanks under temperature control over 10-14 days to preserve all the aromatic qualities of the grapes.

## Notes from Our Winemaker

This wine has a bright ruby-red color and delights with aromas of strawberry, raspberry, and subtle hints of licorice. Its taste is characterized by the richness of fruit, balanced acidity, and a full body, creating a pleasant sensation on the palate. The finish is long, with dominant fruity notes.

This wine pairs perfectly with ribeye or T-bone steaks, mushroom dishes such as julienne or baked champignon mushrooms, chicken or liver pâté, lamb chops, and cheeses like Manchego or Camembert.

Serve at a temperature of around 12-14°C.

# FLECHAZO CON... GARNACHA



**VIÑALESA**  
WINE GROUP



**VIÑALESA**  
WINE GROUP

## Grape variety

100% Garnacha

## Vintage year

2024

## Origin

D.O. La Mancha

## Alcohol content

13°

## Wine Type

Red dry

## Winemaker

Alejandro Alonso

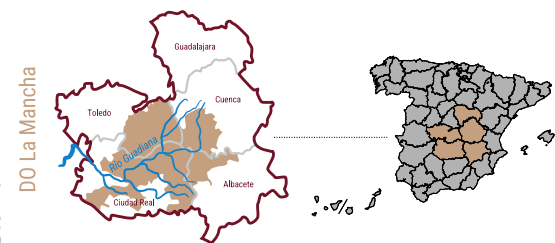
## Vineyards

Toledo & Cuenca



\* Flechazo con... Garnacha (sp.) –  
Crush on... Garnacha

\*\* Terroir (fr.) refers to the location  
and unique characteristics of the  
environment where grapes are grown.



## Vineyards and Terroir\*\*

The vineyards are located at an altitude of 750 meters above sea level, with vines that are 30–50 years old.

The terroir is characterized by a continental climate, with hot summers (reaching 40–45°C) and cold winters, resulting in significant temperature fluctuations between day and night, which helps slow ripening of the grapes. The region receives approximately 3,000 hours of sunshine annually and has a low level of precipitation (300–400 mm per year), minimizing the risk of vine diseases.

The soils are predominantly limestone-clay, with good drainage and moisture retention, which is ideal for the dry climate. The vineyard's altitude (500–800 meters above sea level) and constant winds contribute to the health of the vines and add freshness to the wines. These conditions make La Mancha optimal for cultivating native grape varieties, producing rich and balanced wines.

## Vinification

Harvesting of Garnacha grapes starts in early September at full ripeness to ensure maximum flavour and sugar content. The grapes are then gently crushed, and fermentation typically occurs in stainless steel tanks, with the skins left in contact with the juice to extract color, tannins, and flavours under controlled temperature to preserve the fresh, fruit-forward character of Garnacha. After fermentation, the wine is pressed to separate the solids and undergo malolactic fermentation to soften acidity.

## Notes from Our Winemaker

This vibrant and versatile wine has a deep ruby-red color with a velvety hue. It captivates with its rich aroma of forest fruits, blackberry, and subtle spicy notes of black pepper. The taste is rounded with good structure and is accompanied by a long, pleasant fruity aftertaste.

Garnacha pairs perfectly with meat dishes such as grilled steaks, rosemary lamb, or meat tapas. It also complements roasted potatoes, soft and semi-hard cheeses like brie or Manchego, as well as fish, such as tuna steak with lemon sauce.

Serve at a temperature of around 12-15°C.

# FLECHAZO CON... VERDEJO\*



**VIÑALESA**  
WINE GROUP



**VIÑALESA**  
WINE GROUP

## Grape variety

100% Verdejo

## Vintage year

2024

## Origin

D.O. La Mancha

## Alcohol content

12°

## Wine Type

White dry

## Winemaker

Alejandro Alonso

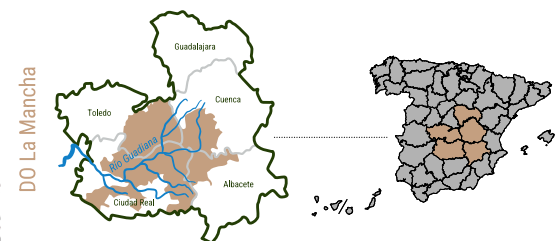
## Vineyards

Toledo & Cuenca



\* Flechazo con... Verdejo (sp.) –  
Crush on... Verdejo

\*\* Terroir (fr.) refers to the location  
and unique characteristics of the  
environment where grapes are grown.



## Vineyards and Terroir\*\*

The vineyards are located at an altitude of 750 meters above sea level, with vines that are 20–35 years old.

The terroir is characterized by a continental climate, with hot summers (reaching 40–45°C) and cold winters, resulting in significant temperature fluctuations between day and night, which helps slow ripening of the grapes. The region receives approximately 3,000 hours of sunshine annually and has a low level of precipitation (300–400 mm per year), minimizing the risk of vine diseases.

The soils are predominantly limestone-clay, with good drainage and moisture retention, which is ideal for the dry climate. The vineyard's altitude (500–800 meters above sea level) and constant winds contribute to the health of the vines and add freshness to the wines. These conditions make La Mancha optimal for cultivating native grape varieties, such as Verdejo, producing rich and balanced wines.

## Vinification

The grapes are harvested mechanically. Afterward, they undergo quality control and are sent to the press. The harvest starts late August. Fermentation occurs in stainless steel tanks under temperature control over 10–14 days to preserve all the aromatic qualities of the grapes.

## Notes from Our Winemaker

The wine has a bright yellow-green color with a characteristic sheen. Its aroma is expressed through notes of pineapple and lychee, with subtle hints of fresh apple. The taste is fresh, dominated by fruitiness, which gives it lightness and balance. It pairs excellently with white fish dishes, such as baked cod or pike-perch fillet, as well as meat dishes featuring lamb and chicken. It also complements Italian pasta, such as fettuccine, risotto, and Spanish paella, especially with seafood.

Serve at a temperature of around 9–10°C.



# FLECHAZO CON... VIURA\*



**VIÑALESA**  
WINE GROUP



**VIÑALESA**  
WINE GROUP

## Grape variety

100% Viura

## Vintage year

2024

## Origin

D.O. La Mancha

## Alcohol content

12°

## Wine Type

White dry

## Winemaker

Alejandro Alonso

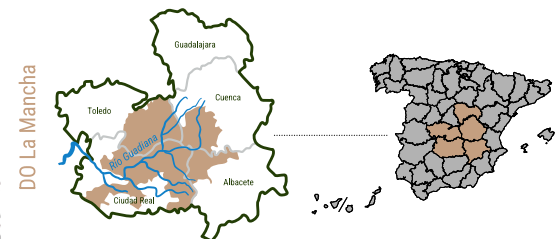
## Vineyards

Toledo & Cuenca



\* Flechazo con... Viura (sp.) –  
Crush on... Viura

\*\* Terroir (fr.) refers to the location  
and unique characteristics of the  
environment where grapes are grown.



## Vineyards and Terroir\*\*

The vineyards are located at an altitude of 750 meters above sea level, with vines that are 20–35 years old.

The terroir is characterized by a continental climate, with hot summers (reaching 40–45°C) and cold winters, resulting in significant temperature fluctuations between day and night, which helps slow ripening of the grapes. The region receives approximately 3,000 hours of sunshine annually and has a low level of precipitation (300–400 mm per year), minimizing the risk of vine diseases.

The soils are predominantly limestone-clay, with good drainage and moisture retention, which is ideal for the dry climate. The vineyard's altitude (500–800 meters above sea level) and constant winds contribute to the health of the vines and add freshness to the wines. These conditions make La Mancha optimal for cultivating native grape varieties, such as Viura, producing rich and balanced wines.

## Vinification

The grapes are harvested mechanically. Afterward, they undergo quality control and are sent to the press. The harvest starts late August. Fermentation occurs in stainless steel tanks under temperature control over 10–14 days to preserve all the aromatic qualities of the grapes.

## Notes from Our Winemaker

The wine has a light golden color with green highlights. Its aroma is characterized by citrus notes of grapefruit, complemented by hints of banana and pear. The taste is fresh and vibrant, with a pleasant fruity aftertaste.

It pairs wonderfully with Japanese cuisine, such as salmon rolls, tuna sashimi, and shrimp tempura. It also complements aged cheeses, such as cheddar or Comté, and fresh fruits like pears or pineapple. Among curry dishes, the wine pairs well with chicken in curry sauce or Thai green curry with seafood.

Serve at a temperature of around 10–12°C.