

PAJARILLOS



VIÑALESA
WINE GROUP



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WINE GROUP

Grape variety

100% Cabernet Sauvignon

Vintage year

2024

Origin

D.O. La Mancha

Alcohol content

13°

Wine Type

Red dry

Winemaker

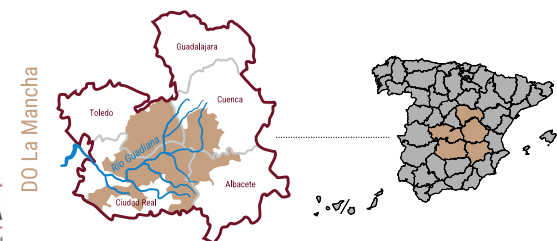
Alejandro Alonso

Vineyards

Toledo & Cuenca



* 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 Garnacha, producing rich and balanced wines.

Vinification

Vinification process begins with harvesting grapes at peak ripeness, followed by crushing to release juice and initiate fermentation for approximately 14 days, while skins, seeds, and juice remain in contact for color and tannin extraction. After fermentation, the wine is pressed to separate it from the solids, followed by malolactic fermentation to soften acidity. The wine is then aged in stainless steel tanks, clarified, and filtered before being bottled.

Notes from Our Winemaker

The wine has a deep ruby-red color with violet reflections. Its aroma is intense, featuring notes of blackcurrant, ripe cherry, and green pepper, complemented by subtle hints of spices and herbs. On the palate, it is juicy and well-structured, with vibrant fruitiness, pleasant acidity, and a smooth finish.

This wine pairs beautifully with red meat dishes, including roasted beef, lamb, and steaks, as well as with cured meats and hard cheeses. Its vibrant fruitiness and freshness make it a great choice for dishes with tomato-based sauces and spicy seasonings.

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

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Grape variety

100% Sauvignon Blanc

Vintage year

2024

Origin

D.O. La Mancha

Alcohol content

12°

Wine Type

White dry

Winemaker

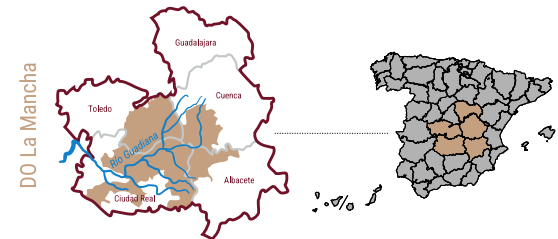
Alejandro Alonso

Vineyards

Toledo & Cuenca



* 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 Sauvignon Blanc vinification process begins with harvesting in early September. The grapes are gently pressed to extract the juice, which is fermented with selected yeast to preserve the fresh, fruity flavours. Fermentation typically occurs in stainless steel tanks to maintain the wine's crispness and aromatic character.

Notes from Our Winemaker

The wine has a pale straw color with greenish reflections. Its aroma is bright and fresh, featuring notes of citrus, green apple, passion fruit, and freshly cut grass. On the palate, it is light and crisp, with refreshing acidity, hints of lime, gooseberry, and white flowers, leaving a clean and vibrant finish.

This wine pairs perfectly with seafood, fish, fresh salads, and soft cheeses. Its refreshing acidity and citrus notes make it an ideal complement to sushi, vegetable appetizers, and dishes with light sauces.

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