

# VIÑALESA



**VIÑALESA**  
WINE GROUP

**Grape variety**  
100% Tempranillo

**Aging**  
4 months oak aged

**Vintage year**  
2023

**Origin**  
Northern Regions  
of Spain

**Alcohol content**  
13,5°

**Wine Type**  
Red dry

**The grape is a gift from the earth,  
wine is the gift of the gods\***

Grapes are a gift from the earth, nourished by the sun, kissed by the rain, and born in the patient embrace of the vine. But wine is something more than just nature's fruit. It is the alchemy of time, the art of humankind, and a mystery known only to the gods. In every sip, a story unfolds: the warmth of the southern winds, the breath of centuries, and the echoes of ancient feasts where gods and mortals raised their cups in celebration of life's joy. Wine is transformation, a kind of magic that bends time and turns fleeting moments into eternity.

### Vinification

The wine production process starts with harvesting grapes at their optimal ripeness. The grapes are then crushed to release their juice and kickstart fermentation over a period of 7-14 days, while the skins, seeds, and juice stay in contact to extract color and tannins. After fermentation, the wine is pressed to separate it from the solids. At this stage, optional malolactic fermentation may occur to reduce acidity. The wine is aged in American oak barrels for 4 months.

### Notes from Our Winemaker

Garnet-red colour with purple hues, clear and bright. Complex ripe fruit aromas well integrated with subtle spicy hints of vanilla and caramel. Round and well-balanced wine with a smooth yet long aftertaste. Especially suitable with charcuterie, cheese platters as well as pasta dishes, grilled vegetables and barbecue and smoked meats.

Serve at a temperature of around 16-18°C.



\* La uva es un regalo de la tierra, el vino es el regalo de los dioses (sp.) –  
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**Grape variety**

100% Garnacha

**Vintage year**

2024

**Origin**

Northern Regions  
of Spain

**Alcohol content**

12,5°

**Wine Type**

Rosé dry

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**Vinification**

After harvest, the grapes are lightly crushed, and the juice is allowed to macerate with the skins for a very short period to extract color and flavour. Afterward, the juice is separated from the skins and fermented in stainless steel tanks at a controlled temperature to preserve fresh, fruity characteristics of Garnacha.

**Notes from Our Winemaker**

It has a strawberry rose colour, clean and bright. It reveals delicate rose petals aromas, together with fine nuances to red berries like the redcurrant and raspberry. The palate is round with a sweet touch and a very persistent aftertaste. We can enjoy this wine with all kinds of rice dishes, especially with paella and risotto. It goes perfect with pasta, pizza, smoked salmon, and Asian food.

Serve at a temperature of around 6-8°C.



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WINE GROUP

**Grape variety**  
100% Viura

**Vintage year**  
2024

**Origin**  
Northern Regions  
of Spain

**Alcohol content**  
12°

**Wine Type**  
White dry

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### Vinification

Viura harvesting starts when grapes achieve it optimal ripeness. The grapes are gently pressed to extract the juice, which is then fermented in stainless steel tanks under temperature control to preserve its freshness and fruity aromas. After fermentation, the wine is clarified, filtered, and ready for bottling.

### Notes from Our Winemaker

It has a pale green-yellow colour, clean and bright. It displays well-defined fruity aromas, standing out those of the yellow fruits, like peach, apricot, apple, and melon. It also shows nuances of Jazmin and lilies. Soft, fresh and round palate with a long, subtle and crisp aftertaste.

This wine pairs great with finger food such as cheese sticks, breads, guacamole, or shrimp cocktail. It also goes fantastic with more elaborated dishes such as seafood risottos, steamed mussels, pasta dishes and lean meats.

Serve at a temperature of around 6-8°C.



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