



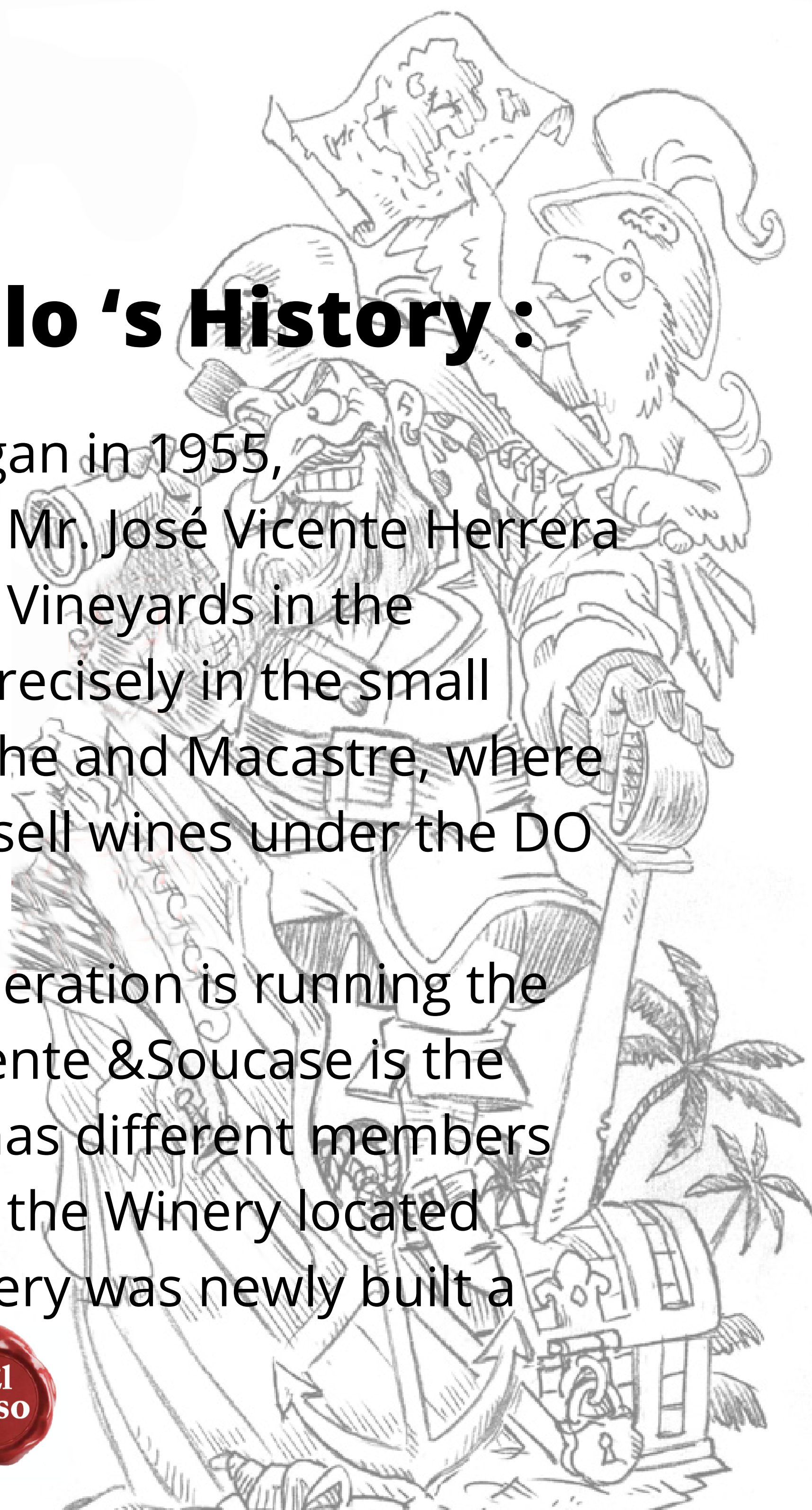
bodega
viñas del portillo^{S.L.}



Viñas del Portillo 's History :

Our Family Business began in 1955, when our Grand Father, Mr. José Vicente Herrera started to plant our first Vineyards in the Valencia Region, more precisely in the small villages of Turis, Alborache and Macastre, where he started to make and sell wines under the DO Valencia appellation.

At present, the 3rd Generation is running the business, Mr. Rafael Vicente & Soucase is the CEO and the Company has different members of the Family working at the Winery located in Buñol, where the Winery was newly built a couple of years ago.



Climate and Soil - Our " Know-How "

The Winery is located in Buñol, at 35 Kms from Valencia, the Capital by excellence for Mediterranean wines elaborated in Spain.



At 300 meters above the level of the sea, stands a warm land enjoying the true Mediterranean climate, with more than 3000 hours of sunshine per year.

Our Vineyards :With our 50 hectares, rooted in calcareous, clayey soils and poor in organic elements, all our wines are elaborated from our own Vineyards and also from the vineyards belonging to the Cooperative of vine-growers, with whom we are maintaining a very good relationship through all those years.

This collaboration is giving us a good flexibility when offering diversity in terms of grapes. We are always looking for " Taylor Made Wines " in order to offer UNIQUE wines to our customers.



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The culture of Valencia in your glass...



Víñas del Portillo

LADY NANCY

BOBAL ROSE

Enjoy to the delicious notes of this unique Spanish Rosé! A pleasure of ripe cherries, wild strawberries and accents of wild berries that will impress any wine lover.

VINEYARDS

Age of Vines

15-25 years old

Yield

50 hl/ha.

Altitude

700 - 850 m.

Climate

**Mediterranean
with long hot summer**

Vineyard

**Head trained, spur bush vines on
Spanish plateau**

WINEMAKING

Blend

100% Bobal

Harvest

**Manual harvest in the early
morning**

Winemaking

Cold Maceration

Fermentation

14-16°C/20 days

Ageing

Stainless steel

Alcohol: 12,5%

T.Acidity: 6.02 gr./L

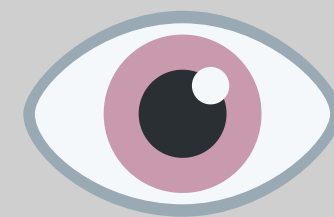
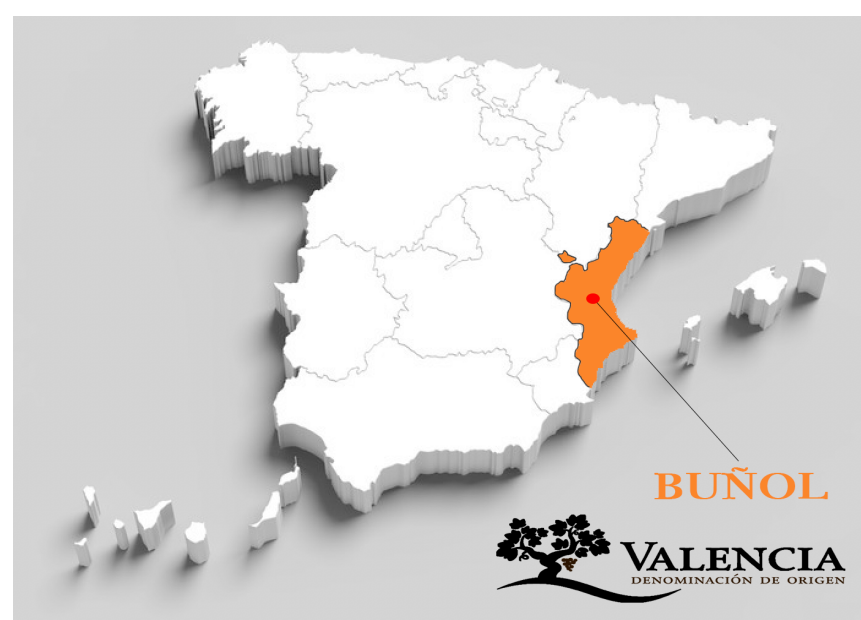
pH: 3.31

R.Sugar: 5.4 gr./L

V.Acidity: 0.15 gr./L

Awards

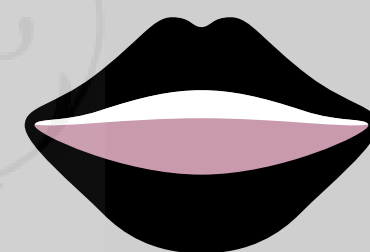
Gold Medal Berlin Wein Trophy



Light salmon pink



Expressive Fresh
red fruit Ripe
strawberries
Blossoms



Soft, silky & fruit
driven Refreshing
acidity Intense
fruity finish

Light salmon pink colour. On the nose is very expressive, with accents of fresh red fruit aromas, ripe strawberries and blossoms. On the palate it is soft, silky and fruit driven with a refreshing acidity and an intense fruity finish.

Viñas del Portillo

LADY NANCY

MERSEGUERA

The perfect treat for your best moments. Enjoy the flavours that will delight your senses: notes of pineapple and banana, citric and herbs, in an harmonious concentration of natural sweetness, and optimal acidity. Drink it alone or in good company!



Light straw yellow



Citrus, kiwi & papaya Sweet pineapple & ripe banana A gentle touch of honey



Natural sweetness
Fruity acidity

Light straw yellow colour. The aromas are intense fruity reminiscent of citrus, kiwi, papaya, sweet pineapple, ripe banana and a gentle touch of honey. On the palate, the wine is rich and juicy. On the palate, the taste of tropical fruit, balanced with a delicate acidity. A great balanced wine.

VINEYARDS

Age of Vines

12-25 years old

Yield

20 hl/ha.

Altitude

700 - 850 m.

Climate

Mediterranean with hot summer

Vineyard

Head trained, spur bush vines on Valencia area.

WINEMAKING

Blend

100% Merseguera

Harvest

Manual harvest in the early morning

Winemaking

Cold Maceration

Fermentation

12-16° C

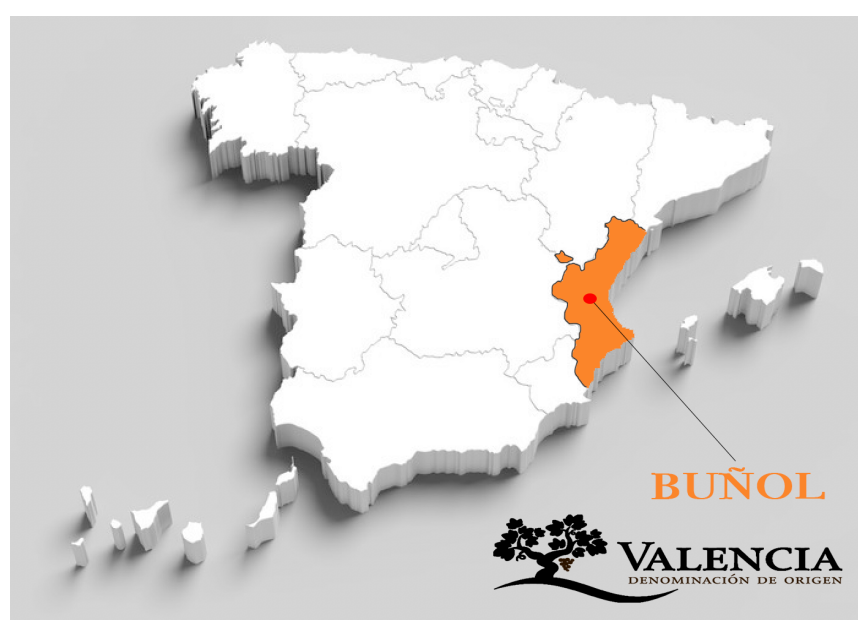
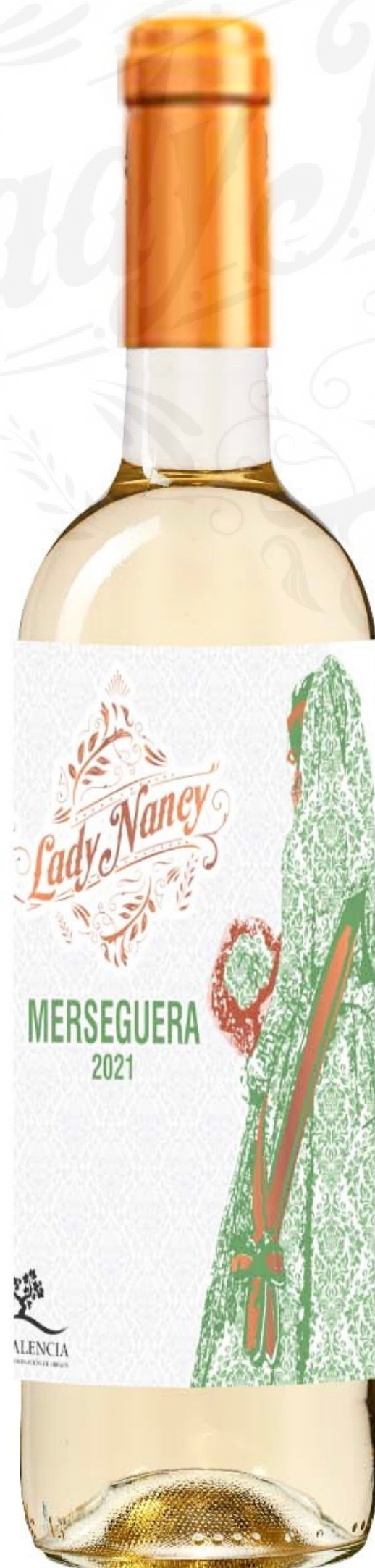
Ageing

Stainless steel

Alcohol: 12%
T.Acidity: 5,85 gr./L
pH: 3.391
R.Sugar: 6.4 gr./L
V.Acidity: 0.35 gr./L

Awards

Gold Medal Berlin Wein Trophy



Viñas del Portillo

LADY NANCY

BOBAL

This Wine will surprise you with its intense yet soft flavour. To produce this delicacy we carefully select Bobal grapes which are harvested just as they start to become raisins while still on the vines. The result is a delicate wine with just the perfect touch of natural sugars, complimenting the power of this special grape.

VINEYARDS

Age of Vines
40-60 years old
Yield
15 hl/ha.
Altitude
800 - 850 m.
Climate
**Mediterranean
with hot summer**
Vineyard
Old vines on Valencia area.

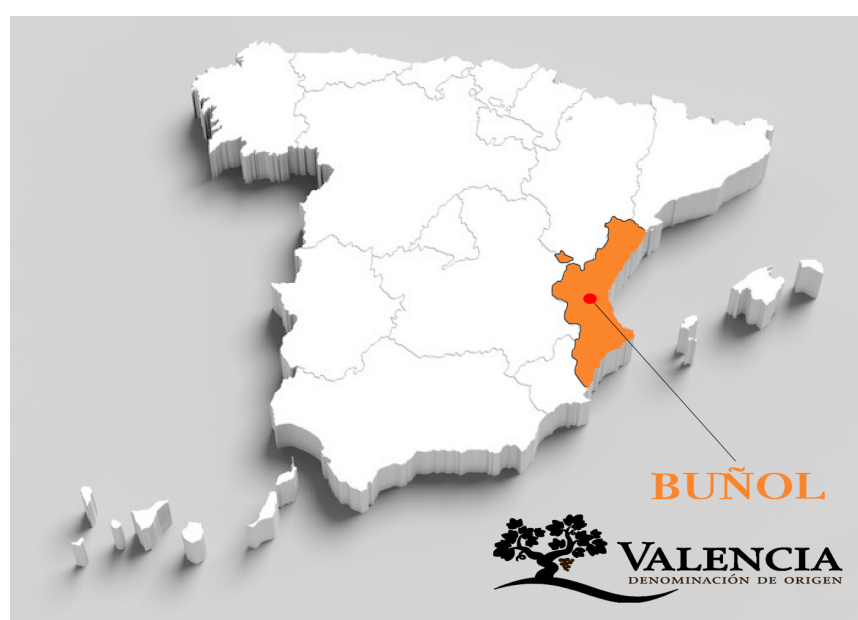
WINEMAKING

Blend
100% Bobal
Harvest
Manual harvest end of October
Winemaking
Cold Maceration
Fermentation
24-26°C/12-15 days
Ageing
Stainless steel

Alcohol: 14%
T.Acidity: 5,70 gr./L
pH: 3.421
R.Sugar: 4 gr./L
V.Acidity: 0.40 gr./L

Awards

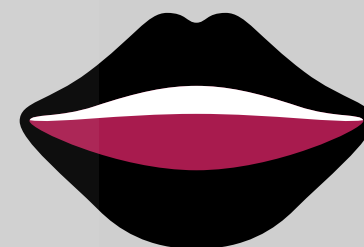
Gold Medal Berlin Wein Trophy



Deep dark ruby
red Violet rim



Intense fruity
Cherries,
blueberries &
blackberries Wild
herbs & some
toasted hints



Rich & juicy
Natural sweetness
Very soft tannins

Deep dark ruby red colour with violet rim. The aromas are intense fruity reminiscent of dark berries such as cherries, blueberries, blackberries with notes of wild herbs and spices. On the palate the wine is rich and juicy with good concentration, sweetness and very soft tannins.



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The culture of Valencia in your glass...



EL TUSO BOBAL



This wine is a tribute to the fallas and ninots. A celebration of life. The joy of those moments in which we see the beauty in the little things that we experience every day. Simply beauty. To enjoy the good times with the family around a good paella.

VINEYARDS

Age of Vines
20-50 years old
Yield
12 hl/ha.
Altitude
800 - 850 m.
Climate

Semi continental, being somewhat influenced by the humid Mediterranean and by the hot arid hub us Spain

Vineyard
Old vines of Bobal in Valencia area.

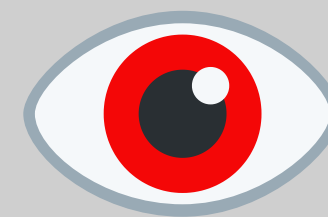
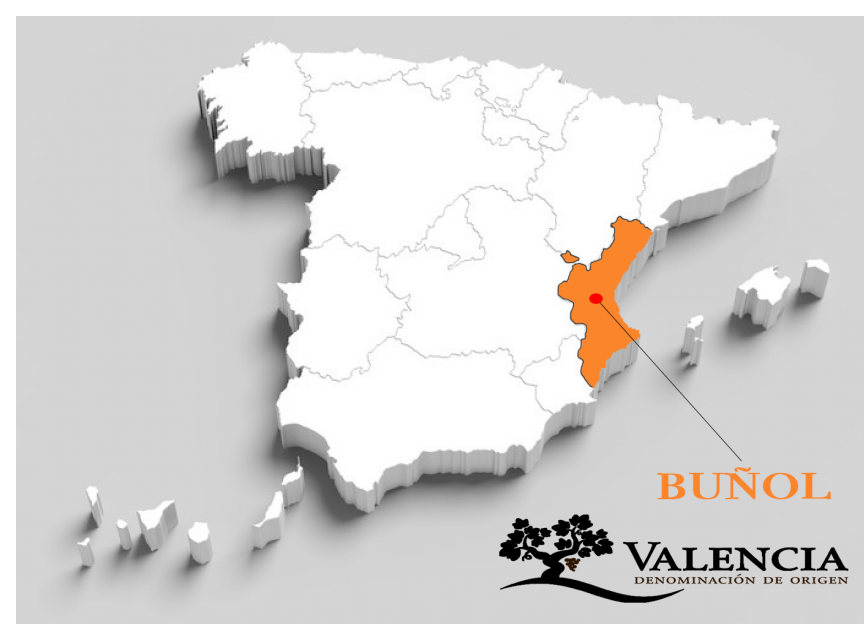
WINEMAKING

Blend
60% Bobal 40% Syrah
Harvest
Late manual harvest in the beginning of November
Winemaking
Cold Maceration
Fermentation
24-26°C/12-15 days
Ageing
Stainless steel

Alcohol: 14,5%
T.Acidity: 5,50 gr./L
pH: 3.621
R.Sugar: 4,5 gr./L
V.Acidity: 0.50 gr./L

Awards

Gold Medal Berlin Wein Trophy



Deep dark ruby red Violet blue rim



Mature blackberries Ripe juicy dark cherries Wild herbs & dark chocolate



Rich and juicy Mature fruits and rich dark chocolate Natural sweetness Gentle tannins

Deep dark ruby red colour with violet blue rim. Aromas of mature blackberries, ripe juicy dark cherries gentle notes of wild herbs, balanced off with dark chocolate. On the palate the wine is rich and juicy, with good concentration between mature fruits and rich dark chocolate. Gentle tannins that lay smooth over the palate.

CONTACT US:



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