

# CONVENIENCIA 2023

Grape varieties: Merseguera 50%, Chardonnay 25%, and Pinot Noir 25%.

Appellation: DO Utiel-Requena

Vineyard: Clayey-chalky soil Altitude: 750 m.

Harvest: By hand in small crates of 10 kg during the first two weeks of September for Chardonnay and Pinot Noir and the last two weeks of September for Merseguera.

Winemaking: The whole bunches are cooled down in cold storage at 5 °C for 24 hours and pressed lightly and slowly. The must is clarified by natural decantation at 8°C for 48 hours. Each grape variety is fermented separately at 17°C during the first phase, after that, the temperature is gradually increased up to 22 °C at the final phase. Aged with its own yeast in stainless steel tank for four months with periodical stirrings. Malolactic fermentation is not carried out to preserve its acidity.

Bottling date: March, 2024.

Alcohol: 12,5 % vol.

Production: 10,000 bottles

Tasting notes: Straw-yellow colour with green hues. On the nose, white flores, white fruits (pear, apple), hints of stone fruits such as apricot and yellow plum, and citrus notes at the end. The palate is fresh and crisp, with a slight bitterness and very pleasant finish. A long aftertaste.

Food pairing: on its own or with all kinds of seafood, pasta and rice dishes, fresh fruits and nuts.

Temp. of service: 8-10°C

Awards and ratings :  
(2020 vintage)



# BLANCO 2020

**Grape varieties:** Merseguera 50%, Chardonnay 50%  
**Appellation:** DO Utiel-Requena

**Vineyard:** Clayey-chalky soil **Altitude:** 750 m.

**Harvest:** By hand in small crates of 10 kg during the first two weeks of September.

**Winemaking:** Fermentation at 17°C during two weeks.

**Aging:** 3 months on the lees with its own yeast in light toasted French oak barrels of 500L (Boutes), followed by an aging of 3 more months in 2000L foudres.

**-Additional note-**

“Solera” wine: Part of the wine (15%) is blend of different vintages since 2008 (2008- 2018).

**Bottling date:** April, 2021

**Alcohol:** 13.5% vol.

**Production:** 4,000 bottles

**Tasting notes:**

**Appearance-** Straw yellow with some golden glints.

**Aroma-** Elegant, with hints of white flowers, stone fruits and some citrus. It also has balsamic and spicy notes. The hints of pastries and lactic aromas are mainly the result of the Solera process.

**Taste-** Fresh, with good acidity. It is also pleasant, dense, fruity and creamy. The aging on lees gives the wine volume and complexity. The finish is spicy and slightly bitter, with a long and excellent aftertaste.

**Food pairing:** On its own or with all kinds of seafood, poultry, pasta and rice dishes, grilled fatty fish, chicken dishes with sauce or/and spices and nuts.

**Serving temperature:** 8-10°C



**Awards and ratings (2018 vintage):**



# TALABÁ 2023

Varieties: Bobal 50%, Garnacha 50%.

Appellation: DO Utiel-Requena

Vineyard: Terraces of clayey silt with abundant pebbles. The soils are very well drained due to their stratification and granulometry. The alluvial soils are characterized by a wide variety of textures that transfer complexity and minerality to the wine. 750m altitude.

Harvest: Manual in 10 kg boxes with selection in the vineyard.

Winemaking: Whole bunches are cooled down in a cold storage at 5°C for 24 hours. Pressing of whole bunches, without destemming or crushing, to preserve the quality of the fruit and avoid oxidation and maceration. Fermentation at 20°C with its own yeast. Without malolactic fermentation. Ageing on lees for 3 months in used 225L French oak barrels. Light clarification and filtration.

Bottling: February 2024.

Alcohol: 13% vol.

Production: 2,500 bottles

Tasting notes: Clean. Salmon pink. The nose is subtle, with a background of strawberry, caramel and citrus. The palate is fresh, fruity and fleshy, with good acidity. Finally, a slight bitterness provides a pleasant sensation. Long aftertaste, with great balance.

Food pairing: Alone or with all types of fish, pasta and rice dishes, dried fruits and nuts.

Serving temperature: 8 - 12°C

Awards and ratings (2021 vintage) :



**Tim  
Atkin** MW  
88 Pts

# GARNACHA 2020

**Grape variety:** 100 % Grenache from the plot “ El Trillero”.  
**Appellation:** DO Utiel-Requena.



**Vineyard:** Located next to the dry riverbed which runs through the estate, among hills, olive trees and almond trees. Clayey and lime soil with a lot of gravels and river stones. The soil is well drained due to the stratification and granulometry. The alluvial soil is characterized by having wide variety of textures that transfer to the wine complexity and minerality. **Altitude:** 750m.

**Viticulture:** Planted with vertical cordon or bilateral cordon trellis system. 2850 vines/ha. Sustainable and organic viticulture.

**Harvest:** By hand in boxes of 10 kg during the first week of October.



**Winemaking:** The grapes are cooled down in cold storage to 9 °C. Partially destemmed. Without crushing. Fermentation with their own yeast. Maceration with little intervention (only with soft batonnage). Just free-run wine is used. Malolactic fermentation in 500L French oak barrels. Aged in 2000L foudres for 8 months. Light filtration.

**Bottling:** February, 2023

**Alcohol:** 14% vol.

**Total production:** 7,000 bottles



**Tasting notes:**

**Appearance-** Red garnet. Medium color intensity.

**Aroma-** High intensity. Fruity with hints of fragrant herbs grown in mountains. Lightly spiced.

**Taste-** Fresh with vivid acidity. Full and juicy flavor with soft tannin on the finish. Wine to drink and enjoy now and in a few years.

**Food pairing:** Intense flavored fish. Lamb, chicken or red meats grilled over a charcoal fire accompanied by roast bell peppers and eggplants

**Serving temperature:** 15-16°C



**Awards and ratings:**



# BOBAL 2019

**Grape variety:** 100% Bobal  
**Appellation:** DO Utiel-Requena.

**Vineyard:** Grapes come from the plots “El Pitorral” and “Los Cantos”. The culture system per vertical cordon reduces plant vigor, achieving a lower yield per vine. Also particular pruning technics help reduce the grape size and gain more concentration and more equal maturation. Sustainable agriculture. Clayey-chalky soil and river stones.

**Altitude:** 750 m.

**Harvest:** Manual in boxes of 10 kg during the first two weeks of October.

**Winemaking:** The grapes are cooled down in cold storage at 5 °C during 24 hours. Destemmed and selection table. Without crushing. Fermentation with their own yeast and maceration without intervention for 3 weeks. Malolactic fermentation in 2000L foudres.

**Aging:** 14 months in 2000L foudres.

**Bottling:** July, 2022

**Alcohol:** 14.5% vol.

**Total production:** 5,000 bottles.

**Tasting notes:**

**Appearance-**Deep bright red cherry colour. The wine’s thick legs come to tint the glass, which gives an idea of its density.

**Aroma-** Intense and elegant, with hints of black wild fruit, spices, balsamics and roasted notes, milk coffee, all wrapped in a soft touch of fine wood.

**Taste-** Meaty, juicy, creamy, with soft tannins, very fruity with hints of black liquorice. It is long and pleasant, with great balance. It has great potential for aging.

**Food pairing:** All kinds of red meats and game meats, spicy stews, semi-soft and aged cheeses, foie gras, cold cuts and dark chocolate.

**Serving temperature:** 15-18°C

**Awards and ratings :**





# LA SENDA DEL CABALLO 2019

## -SINGLE VINEYARD WINE -



**Grape variety:** 100% Bobal  
**Appellation:** DO Utiel-Requena.

**Environment:** Protected by the hills which surround the vineyards. The vines are perfectly adapted to the environment.

**Vineyard:** Calcareous clayey soil with gravel and pebbles. 750m altitude. 2850 vines/Ha. Vertical cordon training. Sustainable viticulture.

"The richness of the plot is its poverty."

**Harvest:** Hand harvesting only small bunches of grapes in the second week of October.

**Wine making:** The grapes are cooled down in cold storage at 5 °C during 24 hours. Destemmed and selection table. Without crushing. Fermentation with their own yeast. Only free run juice is used. Malolactic fermentation in 500L French oak barrels. Aging in 2000L foudres for 12 months. Not clarified. Light filtration.

**Bottling:** June, 2021  
**Alcohol:** 14% vol.  
**Production:** 950 bottles

**Tasting:**  
**Appearance-** Deep bright red cherry color with violet rim.  
**Aroma-** Black fruits and aromatic herbs from the hills near the vineyard such as rosemary, thyme, savory.  
**Taste-** Long, structured and full of nerve.

"Acidity, tannin and aroma in perfect harmony".

**Pairing:** Intense flavored fish. Grilled, roasted or pan-fried lamb, chicken or red meats.

**Serving temperature:** 15-16°C

**Awards and ratings :**



# DULCE 2019 (Noble Rot Wine)



Grape varieties: Unreleased  
Appellation: DO Utiel-Requena.

Soil: clayey-chalky. Sandy texture. Altitude: 750 m.

Harvest: by hand in small crates of 10 kg at the end of October.

Winemaking: Soft pressing for more than 12 h. Natural fermentation, without added yeast or sulfurous, at room temperature (12°C), in second year oak barrels for more than one year, until it stops spontaneously.

Aging: With its own yeast in the oak barrels where it was fermented for about 3 years.

Bottling date: January 2022.

Alcohol: 11% vol.

Total production: 500 bottles.

Tasting: Complex aromas of quince, honey, flowers, citrus and dried apricots. On the palate, it has harmony between freshness and sweetness. It is unctuous with great persistence and addictive for its quality and nobleness.

Food pairing: on its own or with appetizers, blue cheeses, foie gras, pâtés, fresh fruits and nuts.

Temp. of service: 8-10°C

Awards and ratings :



(2013 vintage)



Decanter 2016  
Platinum Best  
in show.

Vintage 2013.