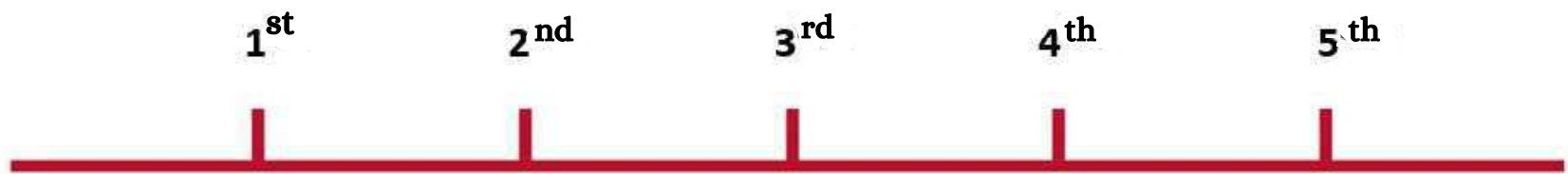




VALSANGIACOMO

BODEGUEROS DESDE 1831

5 GÉNÉRATIONS



1831



1880



1913



1960



1996

Valsangiacomo has almost 200 years of history.

Since 1831, our family has been producing wine and exporting its savoir-faire all over the world. Combining tradition and cutting-edge technology, each of the five generations has made its mark in their own time: we were export pioneers in the 19th century, and produced one of the first vermouths in Spain, now one of the most renowned.

The various projects currently underway at Valsangiacomo include preserving old vineyards and making wine the old way in the raw concrete tanks of an ancient restored winery (high altitude wines from the Utiel-Requena appellation), producing Mediterranean wines in our other facilities at Chiva (Valencia), and making our Vermouths in the traditional way (some according to the original 1904 recipe).

We also offer Cava, Mistela (a Spanish muscatel-based liqueur), the famous Agua de Valencia (a cocktail made with wine and orange juice), and low-alcohol wine-based drinks in innovative formats.

We meet the highest quality standards, guaranteed by the BRC A+ (not announced audits).

Some of our wines are certified organic or vegan, and all of them are real treasures that we invite you to discover.



D.O. CAVA




VALSANGIACOMO
BODEGUEROS DESDE 1831



Viticultores de San Juan (Utiel-Requena)


utiel-requena
DENOMINACIÓN DE ORIGEN





The SanJuan Bobal project was born out of our desire to recover a territory that was being abandoned and our concern to safeguard this indigenous grape variety, which is difficult to grow but has great potential for making exceptional, intense yet elegant red wines and delicious and easy-drinking rosés.

The hundred-year-old Bobal vines in the village of San Juan, 80 km inland from Valencia (Utiel-Requena appellation), are located 750 m above sea level. Ten hectares of unique, non-irrigated vineyards, bush vines on clay-limestone soils, caressed by a Mediterranean climate with continental features.

Long, harsh winters, coupled with dry, hot summers with a wide temperature range between day and night, guarantee perfectly healthy vines and extremely aromatic wines.

We strive to preserve biodiversity with total respect for nature: inter-row ground cover, planting of aromatic herbs to encourage pollination, installation of insect nests and hotels - these are just some of the big and small things we do to keep this landscape alive.

The value of raw concrete: we have restored the 70 raw concrete tanks in this old winery to ferment and mature our wines as they did 100 years ago. This porous material allows the wines to evolve with finesse: the constant and prolonged maintenance of temperature and micro-oxygenation will elegantly and gradually refine the wines, giving them greater expressiveness and more rounded tannins.

Singular wines, with a unique personality, in an unrivalled region.





bobal de Sanjuan rosé

Young rosé wine from old Bobal vines (60-80 years old), fermented and matured in raw concrete tanks.



Rosé wine

Grape variety: 100% Bobal

Appellation: DOP Utiel-Requena

Altitude: 700 m

Soil: clay-limestone

Bush vines, dry farmed vineyards, harvested by hand

Sustainable viticulture

13% vol.

Fermented then matured in raw concrete tanks.

Bright, intense pink. Rich, complex aromas of wild strawberry, raspberry, banana and caramelised apple on a background of fresh fennel and other aromatic herbs. Fresh on the palate with hints of red fruit.

Elegant and subtle, with a refreshing and natural acidity, this wine is long and persistent.



Gold Medal Berliner
Wein Trophy

90 pts [JAMESUCKLING.COM](https://www.jamesuckling.com)



93 pts Decanter World Wine Awards -
Silver Medal



bobal de Sanjuan

Young wine from old Bobal vines (60-80 years old), fermented and matured in raw concrete tanks for 7 months.

Red wine

Grape variety: 100% Bobal

Appellation: DOP Utiel-Requena

Altitude: 750 m

Soil: clay-limestone

Bush vines, dry farmed vineyards, harvested by hand

Sustainable viticulture

13.5% vol.

Fermented and aged for 7 months in raw concrete tanks.

A small portion of the wine (3%) is aged in oak barrels.

Medium garnet red with purple hues.

On the nose, an intense fragrance of red fruit (especially strawberries) and a floral touch of violets, followed by spicy notes, particularly black pepper and liquorice.

Fresh and tasty on the palate, with a hint of pepper and a background of ripe red fruit (strawberries and cherries). A young wine with a subtle, almost imperceptible touch of wood.

The balance between fresh acidity and firm but well-rounded tannins ensures remarkable length and depth.

As the wine has not undergone aggressive filtration, natural sediments may appear.



Silver Medal
Sélections
Mondiales des
vins Canada



Gold Medal Asia
Wine Trophy



Gold Medal Berliner
Wein Trophy

JAMES SUCKLING.COM

91 pts



93 pts Decanter
Asia Wine Awards



Winner Wine
Drinks Business
Sustainability
Awards 2024



91 pts [JAMESUCKLING.COM](https://www.jamesuckling.com)

Camo

Camo is the abbreviation for camouflage: the centennial vines are hidden away in the 'El Albardín' plot, with its remarkable characteristics.

Red wine

Grape variety: 100% Bobal

Appellation: DOP Utiel-Requena

Altitude: 600 m

Soil: clay-limestone

Bush vines, dry farmed vineyards, harvested by hand

Sustainable viticulture

13.5% vol.

Fermented and matured for 5 months in raw concrete tanks, then aged for 6 months in an 8000-litre French oak foudre.

Intense garnet red with purplish highlights.

On the nose, reminiscence of ripe red fruit: mainly cherries, but also berries, with a few floral touches (violets).

Notes of liquorice and hints of black pepper.

Pleasant on the palate, with a good balance between the soft tannins and the acidity of the Bobal grape variety.

Long and warm finish.

As the wine has not undergone aggressive filtration, natural sediments may appear.



Tim Atkin MW



CLOS de San Juan

Wine made from old bobal vines (80-100 years old), fermented in raw concrete tanks for 10 months then aged for 15 months in large French oak barrels.

Red wine

Grape variety: 100% Bobal

Appellation: DOP Utiel-Requena

Altitude: 700 m

Soil: clay-limestone

Bush vines, dry farmed vineyards, harvested by hand

Sustainable viticulture

14% vol.

Fermented and matured for 10 months in raw concrete tanks, then aged for 15 months in large 500-litre French oak barrels.

Intense, dark garnet colour with purple highlights.

Intense on the nose, with notes of red fruit combined with spicy, balsamic touches of black pepper and liquorice. Its barrel ageing gives it subtle notes of toast.

On the palate, the powerful attack presents a structured wine with plenty of character. Spicy, savoury and easy-drinking (black and red fruit), with flavoursome tannins and a good acidity. Long, persistent finish.

As the wine has not undergone aggressive filtration, natural sediments may appear.



Tim
Atkin

92 pts [JAMESUCKLING.COM](https://www.jamesuckling.com)



Platinum Best in Show
Decanter World Wine Awards
95 pts



El Perdío

Old Bobal vines (100 years old). Part of the wine is fermented in raw concrete tanks, while the rest is aged for 12 months in large open oak vats.

Red wine, organic certified, plot “El Perdío” (1.2 ha)

Grape variety: 100% Bobal

Appellation: DOP Utiel-Requena

Altitude: 660 m

Soil: clay-limestone

Bush vines, dry farmed vineyards, harvested by hand

Sustainable viticulture

14% vol.

Vinified with a small percentage of stems. Part of the wine ferments in open 500-litre oak barrels, while the rest is aged in raw concrete tanks. Blended about 1 year later.

Dark cherry-red colour with purple iridescence.

On the nose, very expressive fresh fruit, recognising the Bobal grape variety, the uniqueness of the raw concrete tanks of our SanJuan winery and the complexity conferred by the fermentation and ageing of the wine in barrels of different ages in different proportions.

On the palate, the wine is firm, flavoursome and complex, with a good fruit-driven taste.

As the wine has not undergone aggressive filtration, natural sediments may appear.

91 pts [JAMESUCKLING.COM](https://www.jamesuckling.com)



Golden Medal Asia Wein Trophy



Golden Medal Berliner Wein Trophy

VALSANGIACOMO
BODEGUEROS DESDE 1831

Cava
(Requena)

D.O. CAVA



Organic



Valle de Sanjaime

Cava Brut

Valle de SantJaime is actually a translation of Valsangiacomo, our family name, into Spanish. It's also a nod to the first brand we bottled, in 1943.

Cava Brut, white sparkling wine, organic certified
Grape varieties: 80% Macabeo and 20% Chardonnay
Appellation: DOP Cava
Altitude: 750 m
Soil: clay-limestone
11.5% vol.

Traditional method (the same as used to make Champagne).
First fermentation, then second (in bottle) at low temperature.
Aging in the bottle horizontally for a minimum of 9 months.
To respect the original taste and aromas of this Cava, we have added the same base wine to the expedition liqueur after disgorgement.
The Macabeo (also known as Viura) adds sweetness and fragrance; the Chardonnay, structure and elegance.

Brilliant, pale yellow colour with greenish iridescence, with a fine, persistent bubble. The aroma is intense and fruity (pears, apples) with hints of lime and white flowers. On the palate, it stands out for its freshness, well-balanced acidity and long, refined floral finish.

88 pts [JAMESUCKLING.COM](https://www.jamesuckling.com)

VALSANGIACOMO
BODEGUEROS DESDE 1831

Mediterranean wines (Chiva, Valencia)





VALSANGIACOMO
BODEGUEROS DESDE 1831

At our other facilities in Chiva, 30 km from Valencia, we produce a range of flavoursome, aromatic wines with a variety of Mediterranean accents.

Our vineyards in Valencia are rich and diverse, depending on their location: not only the soils but also the climates can be slightly different, altering the final fruit and therefore the final wine.

As a general rule, the Mediterranean climate is temperate, and the diverse characteristics of our vineyards in altitude enable us to produce a wide range of warm wines with powerful, fruity and enchanting aromas. Tasty, sun-drenched wines.

Malvasía, Merseguera, Moscatel, Macabeo, Godello, Tempranillo and other grape varieties that we grow are all names that evoke you to dream, travel and enjoy.





Malvasía de SantJaume

Malvasía de SantJaume is actually a translation of Valsangiacomo, our family name, into Valencian (the local language).

It was also the first brand we bottled, in 1943.



Dry white wine

Grape varieties: 85% Malvasía and 15% Merseguera

Appellation: DOP Valencia

Altitude: between 400 and 700 m (terraced vineyards)

Soil: clay-limestone

Bush vines, dry farmed vineyards, harvested by hand

Sustainable viticulture

12.5% vol.

Grapes from our Benicaprà and Fasicampo plots in Bélgida, and our "Els Conills" plot on the steep, undulating slopes of the Chiva mountain range (Valencia).

The grapes are cooled to extract their aromatic precursors.

Fermentation in stainless steel tanks at 13-14° for 15 days.

Attractive ripe lemon colour with brilliant green iridescence.

On the nose, elegant aromas of white flowers and hints of fresh tropical fruit.

Expressive, tasty and crisp on the palate. A wine that is both fresh and very Mediterranean. Very easy to drink thanks to its finesse and lively, well-balanced acidity.

Long finish.



Gold Medal Berliner
Wein Trophy

89 pts **Tim
Atkin**

89 pts **JAMES SUCKLING.COM**



Bronze Decanter
World Wine Awards

Garnacha de Sant Jaume

Garnacha de Sant Jaume is actually a translation of Valsangiacomo, our family name, into Valencian (the local language).

It was also the first brand we bottled, in 1943.



Red wine

Grape variety: Garnacha

Varietal and vintage certified by ECCV

Altitude: 750 m

Soil: clay-limestone

Bush vines, dry farmed vineyards, harvested by hand

Sustainable viticulture

13% vol.

Grape varieties from a 0.5 hectare plot at high altitude in the Mediterranean arch.

Production limited to 3,000 bottles.

Cold maceration of unpressed whole grapes with a little stem in stainless steel tanks. End of fermentation in raw concrete tanks. Malolactic fermentation during the brief successive passages of the wine in barrels with different characteristics (age, capacity, grain), allowing a natural micro-oxygenation that reinforces its powerful, fruity aroma, but not masking it with too much wood.

Very attractive ripe cherry colour, with ruby iridescence.

An elegant freshness on the nose, which honestly expresses the typicality of the grape variety, with a subtle mineral touch.

The palate is above all light, juicy and deep. Pleasant finish thanks to its good balance with a touch of ...

89 pts [JAMESUCKLING.COM](https://www.jamesuckling.com)



Gold Medal Asia Wein
Trophy

Moscatel de Sant Jaume

Sant Jaume is actually a translation of Valsangiacomo, our family name, into Valencian (the local language).

It was also the first brand we bottled, in 1943.



Dry white wine

Grape varieties: 100% Moscatel de Alejandría

Appellation: DOP Valencia

Altitude: between 450 and 650m

Soil: chalky-clay (terraced vineyards)

Bush vines, dry farmed vineyards, harvested by hand. Sustainable viticulture.
12% vol.

Depending on which plots the grapes come from, we use two different approaches to winemaking, always trying to get the best possible balance:

The bunches from the higher areas macerate and ferment under a low temperature in contact with the skins, for a better complexity on the palate.

Bunches from the lower areas, at a different stage of ripeness at the moment of the harvest, are processed in a more traditional way, separating the first-run must and leaving it in contact with the fine lees, for a mouthfeel with more volume and to extract the typical Moscatel flavours.

A portion of these wines stays for a brief time in new casks of French oak, which pleasantly balances the freshness and the complexity.

Clean and bright lemon yellow with greenish hues.

On the nose, Typical aroma of the grape variety Moscatel, with notes of fresh flowers, jasmine, orange blossom and some citrus notes.

On the mouth, nice volume and complexity, combined with refreshing notes of fennel, grapefruit and orange zest. Persistent, with a fresh and crispy acidity.

Inverso

The Godello grape variety is normally grown in Galicia, in north-east Spain. However, we have found the perfect conditions to grow it here, in a very special vineyard in Valencia, inland and at high altitude, exactly at the opposite, which explains the name "Inverso" (reverse). A combination of Atlantic and Mediterranean characters.

Dry white wine

Grape variety: 100% Godello

Varietal and vintage certified by ECCV

Altitude: 700 m

Soil: clay-limestone

Bush vines, dry farmed vineyards, harvested by hand

Sustainable viticulture

12.5% vol.

Vineyard of 0.7 hectares, non-irrigated, located at high altitude in Siete Aguas (Avellán spot). Sustainable viticulture.

Fermented on the lees in stainless steel tanks, then aged for 2 months in 500-litre French oak barrels.

Production limited to 3,000 bottles.

Pale yellow colour with green hues.

Delicate fruit and white flowers on the nose, with some mineral and citrus notes.

Silky on the palate, with a good acidity. The finish is fresh and long.

As the wine has not undergone aggressive filtration, natural sediments may appear.



Tim
Atkin

90 pts [JAMESUCKLING.COM](https://www.jamesuckling.com)



Inverso

Velo Flor

Biological ageing, under the natural yeast membrane.

The Godello grape variety is normally grown in Galicia, in north-east Spain. However, we have found the perfect conditions to grow it here, in a very special vineyard in Valencia, inland and at high altitude, exactly at the opposite, which explains the name "Inverso" (reverse). A combination of Atlantic and Mediterranean characters.

Dry white wine, biological ageing under the natural yeast membrane

Grape variety: 100% Godello

Varietal and vintage certified by ECCV

Altitude: 700 m

Soil: clay-limestone

13.5% vol. Production limited to 458 bottles.

Vineyard of 2,5 hectares, non-irrigated, located at high altitude in Siete Aguas (Avellán spot). Bush vines, dry farmed vineyards, harvested by hand. Sustainable viticulture

After a careful selection of the grapes, harvested by hand, they are very gently pressed to obtain the free-run juice. This must ("mosto flor) decants in a static way and ferments with the fine lees in stainless steel tanks. Once the fermentation is completed, the wine stays in one single barrel (500 liters) of French oak, where we leave some empty space for the yeasts to create the membrane. The wine rests under the veil for approximately one year prior to bottling.

Bright gold with straw yellow hues.

Hints of apple, yeast and dried fruits.

Intense and glyceric, full, with a certain saltiness and notes of bakery.

As the wine has not undergone aggressive filtration, natural sediments may appear.



Ulises Valsangiacomo

Ulises Valsangiacomo wine is named after one of our great-uncles, whose hundredth birthday we recently celebrated, shortly before he passed away.

We are particularly attached to the family and all that its members can bequeath during their lifetime. We naturally wanted to pay tribute to him.

Dry white wine

Grape variety: 100% Chardonnay

Grape variety and vintage certified by ECCV

Altitude: 830 m

Soil: clay-limestone

13% vol.

Bush vines, single and dry farmed vineyard, located at high altitude in Fuenterrobles. Harvested by hand.

Sustainable viticulture.

Fermented in 500-litre French oak barrels with manual stirring for 2 months.

Straw yellow colour with golden iridescence.

Clean, expressive nose. Tropical fruit aromas with hints of wood that blend harmoniously and add volume to the whole.

Smooth and creamy on the palate with a balanced acidity.

An elegant wine with a pleasant, long finish.



Valsangiacomo

Chardonnay

Premium sparkling wine

Brut Nature

Quality sparkling wine, traditional method (second fermentation in the bottle). Long ageing of more than 36 months in contact with its fine lees to develop all the complexity, creaminess and elegance of the Chardonnay grown in the Valencian mountains.

Quality sparkling wine, Brut Nature

Grape varieties: 100% Chardonnay

Altitude: 830 m

Soil: clay-limestone

Bush vines, dry farmed vineyards, harvested by hand

Sustainable agriculture.

12% vol.

Free-run juice. Traditional method: first fermentation and subsequent blending, then second fermentation (in bottle) at low temperature.

Ageing in the bottle horizontally for a minimum of 36 months.

Bright straw yellow colour, with golden tones, and fine integrated bubbles that caress the tongue.

On the nose, sophisticated nose where expressive aromas of tropical and stone fruit appear first, followed by notes of bakery, toast, and subtle spices, typical of the long ageing.

The palate is extremely seductive and elegant, with a balanced flavour and a complex, creamy, and persistent finish.



Moscatel Vittore

A traditional liqueur from the Valencia region made from Moscatel. A wonderful dessert wine, as delicate as fruity.

Sweet white wine

Grape variety: 100% Moscatel de Alejandría

Appellation: DOP Valencia

15 % vol.

This liqueur is also known in our area as "Mistela".

The alcohol is added to the clarified must before fermentation begins (unlike most fortified wines, where the alcohol is added during fermentation to interrupt the process).

Straw yellow colour with light golden tints.

On the nose, the wine has intense fruity aromas of Moscatel, fresh and delicious, with hints of honey and orange peel.

The palate is intense and balanced between sweetness and freshness.

Light aromas of white flowers such as orange blossom and jasmine.

Cuva Vella Moscatel

A traditional liqueur from the Valencia region made from Moscatel. Cuva Vella is our 1980 vintage liqueur, the result of an oenological oversight: an old mistela barrel discovered in our old facilities in the port of Valencia.

A truly special liqueur, highly rated by international critics and much appreciated in high-end restaurants as a dessert wine.



Sweet white wine

Grape Variety: 100% Moscatel de Alejandría

Appellation: DOP Valencia

Vintage: 1980

15 % vol.

To make mistela, the alcohol is added to the clarified must before fermentation begins (unlike most fortified wines, where the alcohol is added during fermentation to interrupt the process). Very few bottles of this liqueur are marketed each year. The wine we remove from the chestnut barrel is then replaced by 'fresh' mistela from the current year, recalling the Andalusian method of making solera wines. Each bottle is numbered by hand.

Dark iodine colour with amber reflections.

Attractive, complex aromas of coffee, raisins, figs, caramel and liquorice, with spicy, mentholated overtones.

On the palate, it is warm and creamy, very elegant, displaying a harmonious combination of pleasant acidity, slight bitterness and sweetness, with a deep, lingering finish.



93 pts

Best sweet fortified wine at UK
Wines From Spain Awards



95 pts

JAMES SUCKLING.COM

91 pts



Gold Medal
Muscats du Monde



93 pts
Silver Decanter
World Wine Awards

To innovate or to conserve?

Valsangiacomo family has chosen not to choose.

Faithful to our tradition of almost 200 years, we are no less committed to innovation, which is essential to the survival of our sector.

Aware of the restrictions on alcohol consumption or that new generations of consumers need to be approached differently, we have created a whole range of festive wines or flavoured wine-based drinks with a low or moderate alcohol content.

We have bottled the recipe for a traditional Valencia cocktail, but we have also introduced wine in cans, a new format that is more practical in many ways: lighter, smaller, easier to transport and chill, and that accompanies us on our outings in the great outdoors, where glass is not allowed.



El Novio Perfecto

*El Novio Perfecto translates as The Perfect Fiancé.
Sweet white wine. A fresh, easy-drinking party wine.
Moderate alcohol content (10% vol.).
Ideal on its own, as an aperitif or with dessert.*



Sweet white wine

Grape varieties: 50% Moscatel and 50% Viura (Macabeo)

Grape varieties and vintage certified by ECCV

10% vol.

Each grape variety is vinified separately. The Moscatel part is a dry wine because this grape is fermented right to the end, but we cut the fermentation of the Macabeo in order to obtain a wine with a natural concentration of sugar and less than 10% alcohol.

Lemon yellow in colour, with brilliant green iridescence.

The nose is incredibly subtle and seductive, revealing the pleasant union between the characteristic fragrance of the Moscatel variety and that of the stone fruit of the Macabeo.

The palate is dangerously light and fresh, inviting you to come back for more. Prolonged, refreshing acidity that masterfully balances its sweetness.

Warning: this wine is addictive.



La Novia Ideal

*La Novia Ideal translates as The Ideal Bride.
A mellow rosé wine with fine bubbles, due to the grapes'
own sugars. A fresh, easy-drinking party wine.
Moderate alcohol content (10% vol.).
Ideal on its own, as an aperitif or with dessert.*

Sweet rosé wine

Grape variety: Bobal

Grape variety and vintage certified by ECCV
10% vol.

Bright raspberry colour.

The nose of this wine is clean and intense, with red fruits standing out, particularly strawberry aromas.

Very fresh and tasty.

The palate is very lively, with a pleasant hint of carbonic acid.

Light and fresh, this wine invites you to come back for more.

Prolonged, refreshing acidity that beautifully balances its sweetness.

Warning: this wine is addictive.

Un Abrazo Perfecto

*Un Abrazo Perfecto translates as A Perfect Embrace.
It's a flavoured wine-based drink with very fine bubbles
and lime and mango aromas.
Very low alcohol content (5.5% vol.).*



Flavoured white wine-based drink.

Grape varieties: Moscatel and Viura (Macabeo)

5.5% vol.

Can capacity: 25 cl

This ready-to-drink cocktail is the latest addition to the successful Perfect Fiancé and Ideal Fiancée range.

Its concept is the same as the rest of the range: it's an easy way to introduce a younger audience to the world of wine, and an excellent alternative to other drinks that have a higher alcohol content.

Small, light, easy to carry and quick to chill: the can is a great way to enjoy this kind of festive beverages in a relaxed atmosphere.

Very pale yellow colour with golden highlights.

On the nose, a pleasant balance between the freshness of lime and the tropical touch of mango, on a base of Moscatel wine, quite expressive by itself.

On the palate, the sweet aftertaste is a perfect complement to the refreshing notes of the bubbles.

Aigua de València

The Aigua de València is a very popular cocktail in Spain, created in 1960 by a Valencian barman. Our delicious ready-to-drink cocktail is made with white wine, orange juice, liqueur extracts and fine bubbles.



Flavoured white wine-based cocktail

Ingredients: white wine, orange juice and added CO2

Grape variety: 100% Moscatel

8.5% vol.

Ideal on its own or adding vodka or gin

A sparkling combination of Moscatel wine and orange juice, to which we have added our special touch made up of several quality liqueurs.

On the nose, predominant aromas of orange peel and lemon.

Very fruity on the palate, with light, refreshing bubbles.

We recommend serving it chilled or on the rocks, with a slice of orange and, why not, a mint leaf. A little vodka or gin can also be added for those who prefer a different cocktail.

Gold Medal Sélections
Mondiales des vins Canada



Sangría Vittore

Sangría is a very popular alcoholic drink in Spain and beyond.

We have kept the original recipe and added our own personal touch, as usual.

Low or moderate alcohol content (between 5.5% and 10%), on request.

Flavoured red wine

Ingredients: red wine in which fruits has been macerated, liqueur

Alcohol content around 9% vol. (according to the customer's requirements within legal limits)

Various formats available: 75 cl and 100 cl bottles, 25 cl cans

Intense red colour.

Refreshing aromas of citrus and other stone fruits.

On the palate, the wine is fresh, with a very good balance between the aromas of our best wines selected for the occasion and those of the fruit that has macerated in it. The sugar content is well balanced, with a moderate sweetness (not sickening) that gives the wine a long, pleasant finish.

A very festive flavoured wine that can also accompany the most casual of meals.



VALSANGIACOMO

BODEGUEROS DESDE 1831

Vittore is one of the oldest Vermouth in Spain. Benedetto Valsangiacomo was already making it in 1904 in a cellar in our old facilities in the Grao, the port district.

Vittore is the first name of our great-great-grandfather, who founded our winery in Switzerland in 1831.

Five Valsangiacomo generations later, we use the same traditional formula that our great-grandfather Benedetto devised in the last century, combining Alpine and Mediterranean plants, a secret family recipe.





VALSANGIACOMO
BODEGUEROS DESDE 1831

DESDE 1831

VERMOUTH

Elaboración Artesanal

VITTORE

VALSANGIACOMO
BODEGUEROS DESDE 1831



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Vermouth Vittore

Rouge



*Classic Turin-style vermouth. Perfect bitter-sweet balance.
A neutral quality white wine base infused with a unique combination of
28 botanical herbs, a traditional recipe kept by the Valsangiacomo
family since 1904.*

A flavoured white wine in which 28 top-quality aromatic herbs from the Alps and the Mediterranean have been macerated to obtain a maximum of aromas and flavours. These include gentian, artemisia absinthium, coriander, savory, sage, oregano, chamomile, elderberries and orange peel.

The rest is a family secret.

Grape variety: Macabeo

15% vol.

Ideal as an aperitif or as the base for many cocktails such as Negroni or Manhattan, but also for many sauces.

It also pairs perfectly with many desserts, such as red fruit, citrus or chocolate.

Dark, brilliant amber colour with golden sparkles, typical of the must caramel. Balsamic aromas of Mediterranean herbs (fennel, camomile and thyme), accompanied by the sweetness of vanilla, liquorice and the freshness of citrus fruit to round off the whole.

The palate is balanced between acidity and sweetness. Cinnamon, vanilla, liquorice and clove flavours. The finish is pleasant, long and persistent, with aromatic bitter herbs.

Vermouth Vittore Blanc



*Classic Italian-style vermouth. Perfect bitter-sweet balance.
A neutral quality white wine base infused with a unique combination
of 28 botanical herbs, a traditional recipe kept by the Valsangiacomo
family since 1904.*

A flavoured white wine in which 28 top-quality aromatic herbs from the Alps and the Mediterranean have been macerated separately to obtain a maximum of aromas and flavours, including gentian, artemisia absinthium, coriander, savory, sage, oregano, chamomile, elderberries and orange peel.

The rest is a family secret.

Grape variety: Macabeo

15% vol.

Ideal as an aperitif (with olives, seafood, cheese or cold meats) and much appreciated in cocktails for its balance between sweetness and bitterness, but also as a base for many sauces. At mealtimes, white vermouth pairs very well with fish and seafood.

Straw-yellow colour with golden sparkle.

Balsamic aromas of Mediterranean herbs such as fennel, sage, camomile and thyme, with hints of liquorice and the freshness of citrus fruit to round off the whole.

The palate is balanced between acidity and sweetness. Cinnamon, liquorice and clove flavours. The finish is pleasant, long and persistent, with aromatic bitter herbs.

Vermouth Vittore Orange



This innovation of the 5th generation of the Valsangiacomo family uses a less neutral white wine base than is usually used, as our estate is located in the heart of the Moscatel production area. A perfect balance of bitterness and sweetness. A base of Moscatel white wine macerated with grape skins ("orange" wine), with a unique combination of 28 botanical herbs (a traditional recipe kept by the Valsangiacomo family since 1904), with a plus of orange peel.

A flavoured white wine vinified with the skins, like the red wines (orange wine style) in which 28 quality aromatic herbs from the Alps and the Mediterranean have been macerated separately to obtain a maximum of aromas and flavours, including gentian, artemisia absinthium, coriander, savory, sage, oregano, chamomile, elderberries, with a plus of sweet and bitter orange peels to enhance the flavour of this fruit, which is closely linked to our region (Valencia is known as "the land of oranges").

The rest of the recipe is a family secret.

Grape variety: Moscatel

15% vol.

Ideal as an aperitif and much appreciated in cocktail bars for its balance between sweetness and bitterness, but also as a base for many sauces.

It also pairs perfectly with many desserts at the end of a meal, such as citrus-based fruit cakes, puddings or ice-creams.

Straw-yellow colour with orange nuances.

Balsamic aromas of Mediterranean herbs such as orange blossom, thyme, oregano and fresh citrus fruits to round it off.

The palate is balanced between acidity and sweetness. An explosion of citrus fruit and a pleasant finish of bitter aromatic herbs, long and persistent.



Vermouth Vittore Reserva

Vermouth Vittore Reserva is made using the same 1904 "formula antica" as our red Vermouth, but aged for 6 months in American oak barrels, which brings to it a greater complexity on the palate, as well as spicy and vanilla notes.

A flavoured white wine in which 28 top-quality aromatic herbs from the Alps and the Mediterranean have been macerated to obtain a maximum of aromas and flavours, including gentian, artemisia absinthium, coriander, savory, sage, oregano, chamomile, elderberries and orange peel.

The rest of this traditional recipe is a family secret.

Grape variety: Macabeo

15% vol.

Ideal as an aperitif and digestif, but also as a base for many sauces.

Its complexity and richness make it the perfect accompaniment to refined dishes, foie gras, mature cheeses and chocolate desserts.

Brilliant dark amber colour with clean iodine sparkles from the must caramel.

Balsamic aromas of Mediterranean herbs like fennel, camomile and thyme, with liquorice and the freshness of citrus fruit to round it off. A subtle touch of wood, in perfect harmony with our botanical herb base.

The palate is balanced between acidity and sweetness.

The finish is pleasant, long and persistent, with bitter aromatic herbs and vanilla.

Vermouth Valsangiacomo Reserva



Vermouth Valsangiacomo Reserva, made from a base of Chardonnay, Sauvignon Blanc with a touch of Moscatel, is aged for 5 years in American oak barrels. As a tribute to our almost 200-year tradition of making wine and vermouth, we have simply called it "Vermouth Valsangiacomo Reserva", our family name. The front label features the unique design and typography used by our family in the early days. On the back label, we have reproduced a piece of our history with a photo taken around 1930 of our great-grandfather Benedetto Valsangiacomo with the other workers of the company, when they were making our vermouth in our first facilities near the port of Valencia.

A flavoured white wine in which 28 top-quality aromatic herbs from the Alps and the Mediterranean have been macerated to obtain a maximum of aromas and flavours, including gentian, artemisia absinthium, coriander, savory, sage, oregano, chamomile, elderberries and orange peel.

The rest of this traditional recipe is a family secret.

Grape varieties: Chardonnay and Sauvignon Blanc, with a touch of Moscatel (2-3%)

Aged for 5 years in American oak barrels.

15% vol.

Ideal as an aperitif and digestif, but also as a base for many sauces.

Its complexity and richness make it the perfect accompaniment to refined dishes, foie gras, mature cheeses and chocolate desserts.

Brilliant dark amber colour with iodine sparks from the must caramel and the barrel ageing. Its floral and balsamic aromas are softened by the vanilla notes given by the wood. On the palate, an incredible explosion of flavours, guided by a subtle bitterness that makes this aperitif a real delicacy. Long, elegant finish with aromatic herbs and vanilla.



1891
CHERUBINO
VALSANGIACOMO
BODEGA



bobal de San Juan



ELNOVIO
Perfecto



VALSANGIACOMO
BODEGAS DESDE 1891