

AUTÉNTICA



D.O.Ca. Rioja Auténtica Tempranillo

AUTÉNTICA reflects the pure and genuine flavour of an area with a great winemaking tradition such as DOCa Rioja. Auténtica Tempranillo celebrates the essence of this grape variety and pays tribute to it as the main protagonist and exponent of an internationally recognised region. Tempranillo celebrates the essence of this grape variety and pays tribute to it as the main protagonist and exponent of an internationally



recognised region.

Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities, always within the framework that their long-established Qualified Denominación de Origen demands from them.

VARIETY
Tempranillo

STYLE
Still Wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 16-17° C

Tasting Notes

Deep cherry red colour with touches of violet. Aromas of red fruits, strawberries and flowers which are reflected perfectly on the palate with its smooth fresh fruit characters. Long and pleasant finish.

Food Pairing

A good companion to rice, pasta sauces, grilled meats, cheese or salads.

Technical Information

Made with Tempranillo grapes. Production begins with a cold maceration for 48-72 hours to extract the colour and fruity aromas. Fermentation takes place in stainless steel tanks at temperatures of between 21 and 23°C for about 8-10 days.

Awards

SILVER

2024 Mundus Vini: Auténtica Tempranillo 2023

AUTÉNTICA



D.O. Rueda Auténtica Verdejo

Auténtica is a wine that celebrates the essence of the Verdejo variety in the Rueda DO. Its name pays tribute to this varietal, the true protagonist and exponent of a region where exceptional white wines are produced, characterised by their freshness and elegance, and always accompanied by fruity aromas and herbaceous notes. Auténtica reflects the pure and genuine flavour of an area with a great winemaking tradition.



Region

Rueda is a wine producing region in the heart of the Iberian Peninsula, on the high plateau of Castile and León, right between two of Spain's most famous red-wine producers: Ribera del Duero and Toro, and just on the North-West of Madrid. The river Duero flows through this region from East to West. Rueda was the first Denominación de Origen to be certified in the Region of Castile and León (1980). This high plateau is characterised by a typical continental climate featuring long cold winters, a brief spring season, and dry harsh hot summers

VARIETY
Verdejo

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 8-10° C

Tasting Notes

Pale yellow with subtle golden hues. On the nose, elegant citrus aromas such as tangerines and oranges and white flowers combined with subtle notes of dill and hay at the end. The aromas are reflected on the palate and the wine has a well-integrated acidity, a medium body and a fresh and pleasant finish.

Food Pairing

Perfect with fish and seafood, vegetable salads and cold soups.

Technical Information

Before pressing, the must is macerated on the skins for between 6 and 8 hours before fermentation in stainless steel tanks at a controlled temperature of 14-16° C. All of this results in a fresh and very balanced white wine.

Awards

GOLD

2024 Mundus Vini: Auténtica Verdejo 2023

AUTÉNTICA



D.O.Ca. Rioja

Auténtica Tempranillo Garnacha

AUTÉNTICA reflects the pure and genuine flavour of an area with a great winemaking tradition such as D.O.Ca. Rioja. Auténtica Tempranillo Garnacha celebrates the essence of the most cultivated grape in Spain, Tempranillo, which together with Garnacha pays tribute to a region known internationally for its wines.



Region

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VARIETY

Tempranillo y Garnacha.

STYLE

Still Wine

ALCOHOL GRADUATION

13%

SERVING TEMPERATURE

9-11°C

Tasting Notes

Vibrant strawberry pink with aromas of strawberries and currants. This is a refreshing wine with plenty of fruit on the palate and a good structure.

Food Pairing

An ideal complement to pasta, white meat, seafood and salads.

Technical Information

Wine made from Tempranillo and Garnacha grapes that go through a controlled maceration for between 3 and 6 hours. This allows the skins to stay in contact with the grape must and take on an attractive pink colour. Fermentation takes place at a controlled temperature of between 15-16° C for 20 days.

Awards

GOLD

2024 Mundus Vini: Auténtica Tempranillo Garnacha 2023

2024 Berliner Wine Trophy: Auténtica Tempranillo Garnacha 2023