


Premium Blend

# FYI, Red Blend

Graffiti is art that is written, painted, or drawn on a wall in public view. Through the years, it has become an icon of modernity. As the art of blending, FYI is an innovative expression and way of understanding winemaking. A blend of di fferent grapes aiming to surprise and deliver another way of enjoying wine.

## Region

Blend is the new trend in the world of wine. These wines are made from a *premium blend* of different grapes from different vines, either by their regionality or by their variety. This characterises them as unique wines with their own identity, in which the art of winemaking is represented.

VARIETY
**Tempranillo and Syrah**

STYLE
**Still Wine.**

ALCOHOL GRADUATION
**13.5%**

SERVING TEMPERATURE
**Between 15º and 18ºC.**

## Tasting Notes

Cherry red color, medium-high layer and compact edging. Aromatic, elegant with good intensity. Memories of ripe black fruit, scrubland, balsamic. Background with touches of noble leather and vanilla. In the mouth it is complex, broad, alive. In the mouth, the fruity, mineral notes stand out, on fine sensations of cocoa. Persistent and elegant finish.

## Food Pairing

A treat to drink on its own or perfect to pair with lamb and cheese, particularly blue cheese.

## Technical Information

The object of the coupage is to obtain a different and special wine, using the Tempranillo and Syrah varieties of several Spanish viticultural origins, which provide their own particularities. The grapes come from old vines and are collected manually. The vinifications are made in stainless steel tanks for 10-14 days with controlled temperatures of 26-28ºC. The wine remains in American oak barrels for 3-4 months until the end of the malolactic fermentation. After determining the mixture and the wines are assembled.

## Awards

**GOLD**
2022 Gilbert & Gaillard : FYI red blend NV




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# FYI, urban white blend

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A different style of white wine that makes the most of three varieties: the versatile Verdejo, and the international Sauvignon Blanc and Chardonnay.

VIVINO 4.1

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VARIETY
**Verdejo, Sauvignon blanc and Chardonnay.**

STYLE
**Still wine**

ALCOHOL GRADUATION
**12.5%**

SERVING TEMPERATURE
**Between 7-9º C**

## Tasting Notes

Brilliant straw-colour with greenish hues. A rich palate with delicious flavours of tropical fruits and fresh citrus notes.

## Food Pairing

Ideal as an aperitif, it also goes well with pasta, paella, fish, tapas and cheeses.

## Technical Information

Vinification lasts for 20-25 days at a maximum of 15ºC. Once the fermentation is finished, the wine remains on its lees for 2-3 months. In the case of Chardonnay, the wine remains in French oak barrels for 3 months, making batonnage (removed from the lees) several times a week.




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# FYI Rosé Blend

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| VARIETY<br>**Garnacha & Tempranillo** | STYLE<br>**Still Wine** |
| ALCOHOL GRADUATION<br>**12%** | SERVING TEMPERATURE<br>**Between 8-10ºC** |

## Tasting Notes

Pale pink in colour with intensely bright reflections. The nose is dominated by aromas of red fruits. On the palate is fresh and moreish, with a perfect balance between fruit and acidity highlighting its harmony and sweet sensation. A smooth and persistent finish.

## Food Pairing

Accompanies all kinds of starters, fish and seafood.

## Technical Information

This wine is made from Garnacha and Tempranillo grape varieties. These are carefully monitored to ensure perfect maturity while limiting the concentration of anthocyanins in order to obtain a pale coloured Rosé. This also allows for juices with good acidity and freshness, perfect for this wine style. Each variety is treated separately, with a limited maceration of just 2-3 hours, followed by very soft pressing and static draining to obtain very clean musts. The fermentations take place at very low temperaturas, similar to white wines, at around 12-14ºC, with extended lees contact for 3-4 months before assembly and bottling.