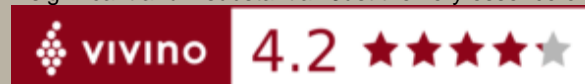


Mucho Más



Premium Blend Mucho Mas Red Blend

A quality wine, reduced to its very essence, eliminating all that is insignificant and insubstantial. Just the very essence of 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, Grenache and Syrah

STYLE

Still Wine

ALCOHOL GRADUATION

13.5%

SERVING TEMPERATURE

Best served between 15 and 18 °C

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

Ideal wine to accompany tapas and appetizers, cured cheeses, lean meats and game dishes.

Technical Information

The object of the coupage is to obtain a different and special wine, using the Tempranillo, Grenache 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 26-28°C. 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

GRAND GOLD

2023 Vinalies Internationales: Mucho Mas NV

GOLD

2024 Sakura Awards : Mucho Mas NV

2024 España Selección : Mucho Mas NV

2023 Berliner Wine Trophy: Mucho Mas NV

2023 Frankfurt International Trophy: Mucho Mas NV

SILVER

2024 Concurso Mundial de Bruselas: Mucho Más NV

2024 CWSA BEST VALUE: Mucho Más NV

2024 AWC Vienna – International Wine Challenge: Mucho Más NV



Premium Blend Mucho Más – Black Edition

A quality wine, reduced to its very essence, eliminating all that is insignificant and insubstantial. Just the very essence of wine.



Region

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VARIETY

Tempranillo, Grenache and Syrah

STYLE

Still wine

ALCOHOL GRADUATION

13.5%

SERVING TEMPERATURE

Best served between 15 and 18 °C

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

Ideal wine to accompany tapas and appetizers, cured cheeses, lean meats and game dishes.

Technical Information

The object of the coupage is to obtain a different and special wine, using the Tempranillo, Grenache 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 26-28°C. 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

DOUBLE GOLD / ** LA MANCHA WINE OF THE YEAR**

2024 China Wine & Spirits Awards (CWSA): Mucho Mas Black Edition NV

GOLD

2024 Berliner Wine Trophy: Mucho Mas Black Edition NV

2024 CINVE : Mucho Mas Black Edition NV

2024 The Drink Business Spring Tasting : Mucho Mas Black Edition NV

SILVER

2024 Mundus Vini: Mucho Mas Black Edition NV



Premium Blend Mucho Más Gold

Mucho Más Gold, the top wine in our range, is the result of a new blend made with the Spanish grape par excellence: the Tempranillo variety. We have scoured the various wine-growing areas of northern Spain to select the perfect vineyards that give life to this premium and exclusive wine. Our commitment to exceptional quality is reflected at every stage of its production.

Mucho Más Gold pays homage to the rich winemaking tradition and sets an exciting new benchmark in our already successful range.



Region

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VARIETY
Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
14%

SERVING TEMPERATURE
14°C – 16°C

Tasting Notes

Very intense cherry red with hints of ruby. Entry is powerful and fresh. Enveloping and sweet mid palate with fruity and spicy notes. Rich tannins and very good acidity. A fine and elegant wine. Intense and complex on the palate, it has prominent aromas of red and black fruit, balanced with fine toasted notes. Very consistent balsamic base on mineral notes.

Food Pairing

Ideal pairing with tapas and appetizers, mature cheeses, stews.

Technical Information

Our skilled winemakers have artfully combined the distinct features of Tempranillo from various terroirs to highlight its characteristic fruit balance, and then aged the wine for months in American oak barrels to give a complex and pleasurable complexity and structure.

Awards

GOLD

2025 Sakura Awards: Mucho Más Gold NV

2024 Vinespaña: Mucho Más Gold NV

2024 Berliner Wine Trophy: Mucho Más Gold NV

2024 Mundus Vini: Mucho Más Gold NV

SILVER

2024 The Drinks Business Autumn Tasting: Mucho Más Gold NV



Premium Blend

Mucho Más red low alcohol

Enjoy the “Mucho Más” range of wines, now available in a low alcohol version! Expand your horizons with low alcohol red and white wines with only 0.5% alcohol. Ideal for those who want to take care of their health without giving up the pleasure of a drink with the aroma and flavour of wine.

This vibrant Cabernet Sauvignon Tempranillo blend bursts with the essence of our sun-drenched Spanish vineyards. Crafted with innovative technology, we’ve gently removed most of the alcohol, preserving the full symphony of flavors you love in a traditional wine, without the alcohol content. It’s the perfect choice for those seeking a delicious and mindful indulgence.

Region

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VARIETY

Cabernet Sauvignon and Tempranillo

STYLE

Desalcoholised wine-based drink.

ALCOHOL GRADUATION

<0.5% (Desalcoholized wine).

SERVING TEMPERATURE

Once opened, keep refrigerated and consume in two days.

Tasting Notes

Ruby colour with intense aromas dominated by red fruits such as raspberry and strawberry, accompanied by a touch of black plum. Soft spicy notes follow, characteristic of the Cabernet Sauvignon and Tempranillo varieties. Smooth on the palate, balanced and fresh.

Food Pairing

Perfect with salads, roasted vegetables, pasta dishes or white meats.

Technical Information

Alcohol is extracted from wine by a non-aggressive, complex and sophisticated process, to avoid the loss of aromatic compounds and characteristics of the original grape variety. The quality and organoleptic properties of the resulting product are not affected in the process, obtaining a wine of high quality, expressive, fresh and intense aromas, with <0.5% alcohol.

Mucho Más



Premium Blend Mucho Más White

A quality wine, reduced to its very essence, eliminating all that is insignificant and insubstantial. Just the very essence of wine.



Region

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VARIETY

Verdejo, Sauvignon blanc and Chardonnay.

STYLE

Still Wine

ALCOHOL GRADUATION

12.5%

SERVING TEMPERATURE

Best served between 6 and 8 °C.

Tasting Notes

Bright and straw coloured with greenish tints. Complex and subtle on the nose, there are peach and apricot aromas with hints of citrus and smokiness. Rich and mouth-filling in style, with moreish tropical fruit flavours, nuanced vanilla and nicely balanced acidity.

Food Pairing

Ideal as an aperitif but also goes well pasta, paella and all sorts of tapas, especially grilled fish, smoked hams and cheeses.

Technical Information

The goal was to create a distinctive style of wine by harnessing the qualities of three different but complementary grape varieties from several notable winegrowing regions in Spain. Fermentations take place in stainless steel tanks over 20-25 days at maximum temperatures of 15°C. Once the vinification process is complete, the wine is left on its lees at low temperature for 2-3 months to develop secondary flavour characteristics. In the case of Chardonnay, the wine remains in French oak barrels for 3 months, with batonnage (stirring the lees) occurring several times a week.

Awards

90 POINTS

2023 James Suckling: Mucho Más white

GOLD

2024 Challenge International Du Vin: Mucho Más white

2024 CWSA BEST VALUE: Mucho Más white

2023 VINESPAÑA: Mucho Más white

SILVER

2024 Sakura Wine Awards: Mucho Más white

2024 Baco: Mucho Más white

2023 The Global Masters Autumn Tasting: Mucho Más white

2023 Concurso Mundial de Bruselas: Mucho Más white

2023 Concurso de Vinos Casino de Madrid: Mucho Más white

2023 Bacchus: Mucho Más white



Premium Blend

Mucho Más white low alcohol

Enjoy the “Mucho Más” range of wines, now available in a low alcohol version! Expand your horizons with low alcohol red and white wines with only 0.5% alcohol. Ideal for those who want to take care of their health without giving up the pleasure of a drink with the aroma and flavour of wine.

Region

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VARIETY

Sauvignon Blanc

STYLE

Desalcoholised wine-based drink.

ALCOHOL GRADUATION

<0.5% (Desalcoholized wine).

SERVING TEMPERATURE

8-10°C. Once opened, keep refrigerated and consume in two days.

Tasting Notes

Straw yellow colour with greenish tints, vibrant and fresh with tropical fruit and citrus aromas. In the mouth, it is intense, tasty and balanced.

Food Pairing

Ideal with appetizers, salads, fish and seafood.

Technical Information

Alcohol is extracted from wine by a non-aggressive, complex and sophisticated process, to avoid the loss of aromatic compounds and characteristics of the original grape variety. The quality and organoleptic properties of the resulting product are not affected in the process, obtaining a wine of high quality, expressive, fresh and intense aromas, with <0.5% alcohol.



Premium Blend Mucho Mas Rosé

A quality wine, reduced to its very essence, eliminating all that is insignificant and insubstantial. Just the very essence of wine.

Region

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VARIETY
Garnacha & Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 8-10°C

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 colored 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 temperature, similar to white wines, at around 12-14 °C, with extended lees contact for 3-4 months before assembly and bottling.

Awards

GOLD

2024 Vinespaña: Mucho Mas Rosé

2024 BACCHUS: Mucho Mas Rosé

2023 Challenge International du Vin: Mucho Más Rosé

SILVER

2024 Mundus Vini: Mucho Mas Rosé

2023 Concurso Mundial de Bruselas: Mucho Mas Rosé

2023 Concurso de Vinos Casino de Madrid: Mucho Más Rosé



Premium Blend

Mucho Más Sparkling Wine

Sometimes we need to go back to the essential, to the authentic, to find the genuine article. Moments that do not need embellishment or artifice, moments that imbue sincerity and saturate your being. In the search for those moments, Mucho Mas was born.

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
Viura and Chardonnay

STYLE
Sparkling wine

ALCOHOL GRADUATION
12 %

SERVING TEMPERATURE
Serve between 8 and 10°C

Tasting Notes

Bright yellow colour. Subtle notes of toasted vanilla and brioche pave the way for a burst of ripe citrus and stone fruit flavours, rounded off by a delicious creamy finish.

Food Pairing

Ideal wine as an aperitif, and can also accompany white meat dishes, pasta, seafood, salmon and all kinds of cured cheeses.

Technical Information

The originality of this sparkling wine lies in the care taken in its preparation and in the choice of harvest date. The optimum moment is meticulously chosen so that acidity, freshness and aromatic complexity prevail in the base wine. This wine is made from Viura and Chardonnay grapes from selected vineyards. A part of the Chardonnay is fermented in new French and American oak barrels.

After the second fermentation, the wine remains for between six and twelve weeks on its lees.

The result is a balanced and elegant wine.

Awards

GRAN GOLD

2024 CWSA BEST VALUE: Mucho Más Sparkling White

2023 Vinespaña: Mucho Más Sparkling White

GOLD

2024 Berliner Wein Trophy: Mucho Más Sparkling White

SILVER

2024 China Wine & Spirits Awards (CWSA): Mucho Más Sparkling White

2024 Vinespaña: Mucho Más Sparkling White



Premium Blend Mucho Más Sparkling Rosé

Sometimes we need to go back to the essential, to the authentic, to find the genuine article. Moments that do not need embellishment or artifice, moments that imbue sincerity and saturate your being. In the search for those moments, Mucho Mas was born.



Region

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VARIETY
Grenache and Tempranillo

STYLE
Sparkling wine

ALCOHOL GRADUATION
11%

SERVING TEMPERATURE
Serve between 8 and 10°C

Tasting Notes

Pale rose color, accompanied by a fine and constant bubble that provides an elegant touch.

On the palate, pear and raspberry flavours are prominent, delighting the palate with their delicious combination. There are subtle sweet nuances with a pleasant complexity and refreshing effervescence.

Food Pairing

This wine is a delight to enjoy either on its own or with light starters, such as salads, pasta, seafood and even desserts, such as the classic cheesecake.

Technical Information

This sparkling wine is the result of combining Garnacha and Tempranillo grapes from specially selected old vineyards. The early harvesting of the grapes ensures that we obtain the perfect freshness and aromatic complexity. The result is a balanced sparkling wine with personality.

Awards

GOLD

2024 Berliner Wine Trophy: Mucho Más Sparkling Rosé
2024 Korea Wine Challenge: Mucho Más Sparkling Rosé

SILVER

2024 Global Rosé Masters: Mucho Más Sparkling Rosé