



## 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.



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## 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

2025 Sakura Awards : Mucho Mas NV

2025 Vinespaña: Mucho Más NV

2025 The Drink Business Asia Masters: Mucho Más NV

2025 Asian Masters: Mucho Más NV

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

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**Tempranillo, Grenache and Syrah**

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## 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

### **90 POINTS**

2025 IWC: Mucho Mas Black Edition NV

### **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.



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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

### **90 POINTS**

2025 Andreas Larsson Tasting: Mucho Más Gold NV

### **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 Starlite Special Edition

The STARLITE SPECIAL EDITION stands out for its complexity and delicate fruity and sweet nuances. This new proposal has an authentic and unmistakable personality that transports you to the most vibrant nights of the festival.

An intense wine, full of aromas and fruit, inspired by the [rhythm of Starlite](#), capturing the essence of its festivities. A unique blend, worthy of such an exclusive edition, that celebrates the perfect union between music and wine, much more than a festival, Mucho Más than a wine!

## Region

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#### VARIETY

**Tempranillo, Garnacha and Syrah.**

#### STYLE

**Still Wine**

#### ALCOHOL GRADUATION

**13.5%**

#### SERVING TEMPERATURE

**Serve between 15 and 18°C**

## Tasting Notes

This wine is a symphony of flavours, with intense notes of red fruits such as raspberry and cherry intertwining with delicate hints of vanilla and spices to create a harmonious blend that evokes the emotion of a festival night. On the palate, soft, velvety tannins envelop you in a warm embrace, and the lingering finish leaves an unforgettable impression, much like the echo of a great concert.

## Food Pairing

Pair the Starlite Special Edition of Mucho Más with an international cheese board accompanied by nuts and jams. Try it with red meats such as beef carpaccio with Parmesan, or grilled dishes such as teriyaki chicken skewers.

## Technical Information

The art of winemaking using grapes from old vineyards in various regions of Spain seeks to capture the unique essence and depth that these vines offer. The STARLITE SPECIAL EDITION is made from grapes selected from old vineyards in northern Spain, where the climate and soil give each vine its own unique character. Our winemaking team has placed particular focus on the Tempranillo variety from century-old vineyards, which provides a firm structure and unique aromatic complexity. This is combined with Garnacha, which adds rich fruit notes. The result is a wine with greater depth and body, whose fruit profile faithfully reflects the terroir of northern Spain.



## Premium Blend Mucho Más 0.0 red

A range of wines to enjoy 'without moderation'. MUCHO MÁS 0.0% adapts to the new market trend and is aimed at all types of public and consumption occasions. Expand your experience with non-alcoholic beverages. These are ideal for those who want to take care of their health without giving up the pleasure of having a glass with the aroma



and flavour of wine, but without alcohol.

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### VARIETY

**Cabernet Sauvignon and Tempranillo**

### STYLE

**Desalcoholised wine-based drink.**

### ALCOHOL GRADUATION

**0.0% (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

During the harvest, specific vineyards and grapes with naturally low alcohol content are selected. For its production, the alcohol is extracted through a complex process to avoid the loss of aromatic compounds characteristic of the original wine and the variety from which it comes. The quality and organoleptic properties of the product are preserved, resulting in a quality, expressive, fresh wine with intense aromas.





## Premium Blend Mucho Más White

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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

2025 The Drinks Business Asia Masters: Mucho Más Blanco

2025 Asian Masters: Mucho Más Blanco

2024 Challenge International Du Vin: Mucho Más white

2024 CWSA BEST VALUE: Mucho Más white

2023 VINESPANA: Mucho Más white

### SILVER

2025 Vinespaña: Mucho Más Blanco

2025 Sakura Wine Awards: Mucho Más Blanco

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 Special Edition Starlite white

Mucho Más Special Edition Starlite white wine stands out for its complexity and delicate fruity nuances. This new offering has an authentic and unmistakable character that will transport you to the most vibrant nights of the festival.

This balanced and elegant wine is full of aromas and fruit, and is inspired by the rhythm of Starlite, capturing the essence of its parties. This unique blend is worthy of such an exclusive edition and celebrates the perfect union between music and wine — MUCHO MÁS than just a festival and a wine!

### Region

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#### VARIETY

**Verdejo, Sauvignon blanc and Chardonnay**

#### STYLE

**Still Wine**

#### ALCOHOL GRADUATION

**12.5%**

#### SERVING TEMPERATURE

**Serve between 6 and 8°C.**

### Tasting Notes

This white wine boasts a bright straw-yellow colour with greenish reflections, promising a fresh and vibrant experience. The aroma is a complex and subtle symphony of sweet peach and apricot accords intertwining with sparkling citrus notes, all wrapped in a smoky background. On the palate, it boasts exquisite elegance and an extremely pleasant character, with exotic notes of tropical fruits mingling with light vanilla nuances. Its perfectly balanced acidity makes it the ideal accompaniment to a toast under the stars at Starlite.

### Food Pairing

This wine is the perfect accompaniment to pasta dishes, paella and a variety of cold tapas. It also pairs well with all kinds of international dishes, such as sushi, ceviche, chicken curry and fish tacos.

### 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.



## Premium Blend Mucho Más 0.0 white

A range of wines to enjoy 'without moderation'. MUCHO MÁS 0.0% adapts to the new market trend and is aimed at all types of public and consumption occasions. Expand your experience with non-alcoholic beverages. These are ideal for those who want to take care of their health without giving up the pleasure of having a glass with the aroma



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### VARIETY

**Sauvignon Blanc**

### STYLE

**Desalcoholised wine-based drink.**

### ALCOHOL GRADUATION

**0.0% (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

During the harvest, specific vineyards and grapes with naturally low alcohol content are selected. For its production, the alcohol is extracted through a complex process to avoid the loss of aromatic compounds characteristic of the original wine and the variety from which it comes. The quality and organoleptic properties of the product are preserved, resulting in a quality, expressive, fresh wine with intense aromas.



## Premium Blend Mucho Mas Rosé

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VARIETY  
**Garnacha & Tempranillo**

STYLE  
**Still wine**

ALCOHOL GRADUATION  
**12,5%**

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**

2025 Vinespaña: Mucho Mas Rosé

2024 BACCHUS: Mucho Mas Rosé

2023 Challenge International du Vin: Mucho Más Rosé

### **SILVER**

2025 The Global Masters: Mucho Mas Rosé

2025 Concours Mondial de Bruxelles: Mucho Mas Rosé

2025 Vinos del Real Casino de Madrid: Mucho Mas Rosé

2024 Mundus Vini: Mucho Mas 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

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### VARIETY

**Viura and Chardonnay**

### STYLE

**Sparkling wine**

### ALCOHOL GRADUATION

**11.5 %**

### 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

2025 Vinespaña: Mucho Más Espumoso

2024 Berliner Wein Trophy: Mucho Más Sparkling White

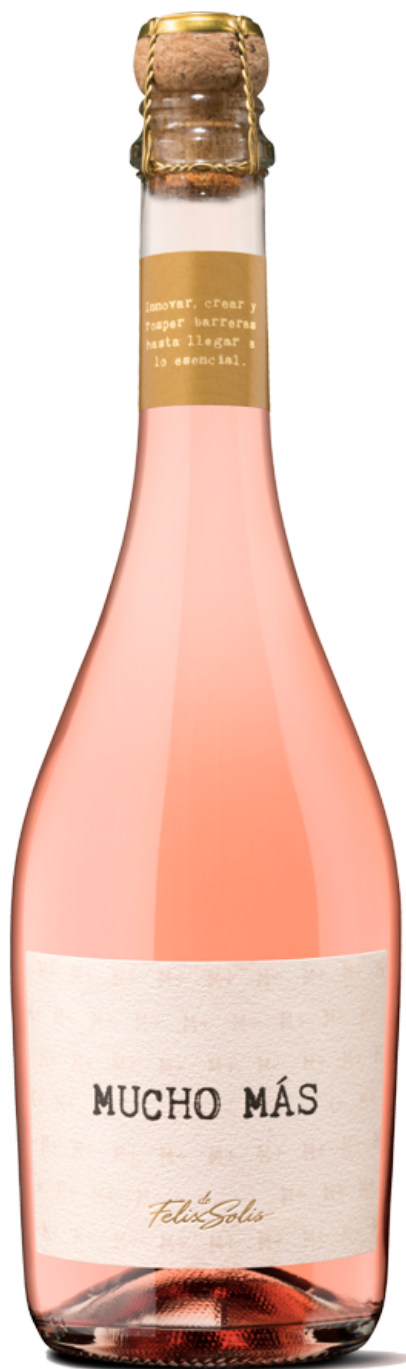
### SILVER

2025 Asian Masters: Mucho Más Espumoso

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

2024 Vinespaña: Mucho Más Sparkling White





## Premium Blend Mucho Más Sparkling Rosé

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4.0



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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



## Premium Blend

### Mucho Más 0.0 Sparkling White

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#### VARIETY

**Sauvignon Blanc.**

#### STYLE

**Desalcoholised wine-based drink.**

#### ALCOHOL GRADUATION

**0.0% (Desalcoholized wine).**

#### SERVING TEMPERATURE

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

## Tasting Notes

A delicious dealcoholised white drink made entirely from Sauvignon blanc. This zesty fizzy white is full of mouth-watering citrus flavours.

## Food Pairing

Light appetizers, pasta salads, desserts and fruits.

## Technical Information

During the harvest, specific vineyards and grapes with naturally low alcohol content are selected. For its production, the alcohol is extracted through a complex process to avoid the loss of aromatic compounds characteristic of the original wine and the variety from which it comes. The quality and organoleptic properties of the product are preserved, resulting in a quality, expressive, fresh wine with intense aromas.