



Premium Blend

the guv'nor

When the gloves are off what kind of wine would our winemakers choose to drink at home? That's the rather tantalising challenge we set them. They stepped up to the task with gusto. After all, how could they resist such an enticing opportunity?

Revelling in all its glorious indulgent ripe fruit and deliciousness, the creation they crafted is the guv'nor. So let's park the wine pretence and unlock some straightforward pleasure. Pull the cork, pour a generous serving and savour its rewarding flavours.



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 15° and 18°C.

Tasting Notes

Enjoy this fruity red, revel in the smooth oaky vanilla and be satisfied by the rich aromas.

Food Pairing

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

Technical Information

Grapes are macerated at cool temperatures to allow for the gentle extraction of sweet tannins and complex compounds, which encourages the production of a wine with an expressive character to compliment the red berry flavours typical of Tempranillo.

Awards

GOLD

2023 Mundus Vini: the guv'nor NV

SILVER

2024 AWC Vienna – International Wine Challenge: the guv'nor NV



Premium Blend the guv'nor VIP

Reserved for his most discerning customers, the guv'nor has outdone himself with the VIP limited edition wine. A premium full-bodied blend meticulously crafted with the trademark care of the guv'nor. Its dense and rich fruit flavours are a treat to savour. Indulge you senses and revel in the experience.



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VARIETY
Tempranillo

STYLE
Still wine

ALCOHOL GRADUATION
14%

SERVING
TEMPERATURE
**Between 14
and 16°C**

Tasting Notes

Heady aroma of hedgerow fruits and vanilla notes. Bold flavours of black cherry, red plum and blackberry fruits in the mouth. Well-balanced tannins with a touch of savoury oak and mellow spice. Full-bodied with luscious ripe flavours and a long satisfying finish.

Food Pairing

Ideal with tapas and appetizers, cured cheeses, lean meats and game dishes.

Technical Information

the guv'nor VIP is a pioneering new red blend sourced from three of northern Spain's most famous wine regions. Our team of winemakers have expertly crafted this wine, harnessing the best characteristics of each winegrowing area. The culmination of their work is a harmonious and delicious expression of Spain's most noble red grape variety, Tempranillo

Awards

GOLD

- 2024 Berliner Wine Trophy: the guv'nor VIP NV
- 2024 The Drinks Business Spring Tasting: The guv'nor VIP
- 2024 Frankfurt International Trophy: The guv'nor VIP
- 2024 The Drinks Business Autumn Tasting: The guv'nor VIP



Premium Blend the guv'nor White

the guv'nor rules his establishment with confident poise, yet he is not a man to be trifled with. Like his beer, his wine is carefully selected to ensure both he and his associates enjoy a wine that hits the spot. the guv'nor stamps his approval on the cap of the each bottle.

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

Delight your senses with this indulgent wine. Bursting with tropical fruit flavours and a fresh citrus edge this rich satisfying white, like the guv'nor, knows how to deliver.

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

SILVER

2024 Mundus Vini: the guv'nor white NV

2024 AWC Vienna – International Wine Challenge: the guv'nor white NV



Premium Blend

The Guv'nor VIP white

Reserved for his most discerning customers, the guv'nor has outdone himself once again with the VIP limited edition white wine. A premium aromatic blend meticulously crafted with the trademark care of the guv'nor. Its exuberant and intense fruit flavours are a treat to savour. Indulge your senses and revel in the experience.

Region

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VARIETY

Verdejo, Sauvignon Blanc and Chardonnay

STYLE

Still Wine

ALCOHOL GRADUATION

12.5%

SERVING TEMPERATURE

Serve between 8°C and 10°C.

Tasting Notes

The result is aromatic, with notes of zesty lime, grapefruit and white peach, followed by flavours of passion fruit and yellow apple.

Food Pairing

Fresh enough to pair with a Greek feta salad, and bold enough to pair with salmon en croute or roast chicken.

Technical Information

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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 American oak barriques to ensure quality and complexity.



Premium Blend the guv'nor Rosé

A very attractive rosé wine with pale tones and its own distinctive personality. The versatile Garnacha grape contributes to the aromatic richness, fixing the final colour and tonality as well as giving a fantastic creaminess to the palate. This type of grape, so typical of quality Spanish rosé wines, provides freshness and aroma, while the Tempranillo contributes to the final balance, giving a long and persistent mid-palate.

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

Awards

GOLD

2024 Frankfurt International Trophy: The guv'nor rosé NV

2024 CMB- ROSADOS: The guv'nor rosé NV

SILVER

2024 Concours Mondial de Bruxelles: The guv'nor rosé NV

2024 Global Rosé Masters: The guv'nor rosé NV



Premium Blend the guv'nor Sparkling

the guv'nor rules his establishment with confident poise, yet his disarming politeness conveys a sense of wariness. He is not a man to be trifled with. Like his choice in beer, his wine is handcrafted and carefully selected to ensure both he and his associates enjoy a wine that hits the spot. the guv'nor stamps his approval on the cap of the each bottle.

Region

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VARIETY
Viura and Chardonnay

STYLE
Extra Dry Sparkling Wine

ALCOHOL GRADUATION
12%

SERVING TEMPERATURE
Best served chilled. (8 – 10 °C)

Tasting Notes

Shiny yellow colour. Slightly notes of toasted vanilla and brioche pave the way for a volley of ripe citrus and stone fruit flavours as peach and pears, rounded off by delicious creamy finish.

Food Pairing

Ideal as aperitif or for pairing with poultry meat dishes, pasta, seafood, salmon and curated cheeses.

Technical Information

This sparkling wine is a blend of Viura and Chardonnay grapes from selected old vineyards. The harvest date for the base wine is specially planned to obtain the perfect acidity, freshness and aromatic complexity. Part of the Chardonnay wine is aged in new American and French oak barrels. After the second fermentation in 250HL steel tanks, the wine rest on its yeast for tree months. The result is a balanced and delicate sparkling.

Awards

GOLD

2024 Berliner Wine Trophy: the guv'nor sparkling

SILBER

2024 The Global Sparkling Masters (The Drinks Business Magazine): the guv'nor sparkling

2024 The Drinks Business Spring Tasting: the guv'nor sparkling



Premium Blend the guv'nor Sparkling Rosé

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VARIETY
Garnacha and Tempranillo

STYLE
Sparkling rosé wine

ALCOHOL GRADUATION
11%

SERVING TEMPERATURE
Between 8 and 10°C

Tasting Notes

Pale rose color, with a fine and constant bubble, pear and raspberry flavours that delight you taste buds, revealing a hint of sweetness and plenty of refreshing fizz.

Food Pairing

A treat to drink on its own or with just about anything from pasta salad to 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 Mundus Vini: the guv'nor sparkling rosé

2024 Berliner Wine Trophy: the guv'nor sparkling rosé