



Premium Blend

The Guv'nor 0.0 Red

Enjoy the Guv'nor range of wines, now available in an alcohol-free version! Expand your horizons with our alcohol-free red wine. It's ideal for those who want to take care of their health without giving up the pleasure of a wine-like drink with an authentic aroma and flavour. This vibrant Cabernet Sauvignon Tempranillo blend captures the essence of our sun-drenched Spanish vineyards. Using innovative technology, we have gently removed most of the alcohol while preserving all the flavours you love in a traditional wine. It's the perfect choice for those seeking a delicious, mindful indulgence.

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

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

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, without alcohol.



Premium Blend the guv'nor red

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.



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VARIETY
Tempranillo and Syrah.

STYLE
Still Wine.

ALCOHOL GRADUATION
13%

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

2025 Mundus Vini: the guv'nor red NV

2025 AWC Vienna: the guv'nor red NV

2025 Japan Wine Challenge: the guv'nor red NV

SILVER

2025 Berliner Wine Trophy: the guv'nor NV

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



Premium Blend

The Guv'nor Merlot

The Guv'nor range continues to grow with an attractive new blend of merlot grapes. One of the most popular international varietals, the second most consumed red wine in the world. This grape is easy to grow and ripen, and in favourable climatic conditions it always gives optimal results.

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VARIETY
Merlot

STYLE
Still Wine.

ALCOHOL GRADUATION
12.5%

SERVING TEMPERATURE
12-14°C.

Tasting Notes

A smooth and juicy merlot with flavours of blackberry, plum and a touch of chocolate. Smooth tannins and velvety finish.

Food Pairing

Perfect with risottos, stews, tomato-sauce pastas, red meats, or poultry like grilled sirloin or partridge salad with red berries.

Technical Information

To craft this wine, we select grapes from our best vineyards at different stages of ripeness, ensuring top quality and unique character. The grape must then undergoes cold maceration for 3 to 4 days. Fermentation proceeds for 8 days in stainless steel tanks at a controlled temperature, never exceeding 25°C.



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.



Region

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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

- 2025 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

SILVER

- 2025 Frankfurt International Trophy: 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

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

Verdejo, Sauvignon blanc and Chardonnay.

STYLE

Still wine.

ALCOHOL GRADUATION

12%

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

GOLD

2025 Berliner Wine Trophy: the guv'nor white NV

2025 Mundus Vini: the guv'nor white NV

SILVER

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.

Awards

DOUBLE GOLD

2025 Frankfurt International Trophy: the guv'nor VIP white NV

SILVER

2025 Berliner Wine Trophy: the guv'nor VIP white NV

2025 Mundus Vini: the guv'nor VIP white NV



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

12%

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

2025 Frankfurt International Trophy: The guv'nor rosé NV

2024 Frankfurt International Trophy: The guv'nor rosé NV

SILVER

2025 Concours Mondial de Bruxelles- ROSADOS: The guv'nor rosé

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

11,5 %

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

2025 Mundus Vini: the guv'nor sparkling

2025 Frankfurt International Trophy: the guv'nor sparkling

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

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 each bottle.

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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

SILVER

2025 The Global Masters Sparkling: the guv'nor sparkling rosé