

D.O. Ribera del Duero

Altos de Tamaron Tempranillo

Altos de Tamaron Tempranillo is made from this grape variety, also known as Tinta del País, carefully cultivated in carefully selected vineyards. These vineyards are located in the vicinity of Olmedillo de Roa, in the province of Burgos, the heart of Ribera del Duero. The region's clay and sandy soils give the grapes their characteristic minerality and firm structure.

Region

In the last 30 years, the Denominación de Origen Ribera del Duero has emerged to challenge the crown of Spain's greatest wine region; Rioja. Located in Spain's northern plateau, this region covers four Castile and León provinces – Burgos, Segovia, Soria and Valladolid. But, despite what its name may suggest, Ribera del Duero does not cover all of the villages along the River Duero. Ribera del Duero was granted its Denominación de Origen status in 1982 and today it has over 250 wineries and over 22,000 ha of vineyards. Most of Ribera del Duero's production is red wine and only a moderate amount of rosé is produced.

VARIETY	STYLE
Tempranillo	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13.5%	**Between 15-16ºC**

Tasting Notes

Deep cherry red with purple tones. On the nose, aromas of ripe blackberry and liquorice. The palate is silky and fruity with a long finish.

Food Pairing

A perfect companion to grilled and braised meats, casseroles and pasta with pesto sauce.

Technical Information

The grapes are carefully selected to undergo a prefermentation process for two days. Then they are fermented at 22 ºC to ensure that the wine's optimum aromatic potential is obtained. This guarantees that the wine acquires its characteristic shade and polished tannins. The bottles are then aged in our cellar for 4 months.



D.O. Ribera del Duero

409

The days go by, one after another, until, finally, the great day arrives! The calendar stops at 409 days, exactly the number for which our wine stays in its oak barrels, resting in the cellar of our Pagos del Rey winery in Olmedillo de Roa, at the heart of Ribera del Duero.
A wine that exemplifies the best of each grape, the best of each barrel, the best of each cooper … the result of all this is a complex, round wine with nuances of red fruit mixed with spicy and elegant smoky notes. Its persistence in the mouth will reveal a wine full of sensations.

Region

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **14%**	SERVING TEMPERATURE **Between 16-17ºC**

Tasting Notes

Bright ruby red with touches of violet. Aromas of blackberries and blueberries with subtle notes of toast and spices from the oak barrels. On the palate, plenty of soft round tannins, a well-integrated acidity and complex. A very well balanced wine and a persistent and pleasing finish.

Food Pairing

A wonderful accompaniment to roast lamb, spinach and meat croquettes, suckling pig and beef chops with pepper.

Technical Information

The grapes from old and young vines macerate separately for three days. The young grapes ferment at very low temperature to extract as much fruit and expressive floral aromas as possible; whilst the grapes from the old vines are fermented at 26-28 ºC to ensure optimal expression. This ensures its characteristic colour and tannins. Finally, the wine ages for 409 days in French oak barrels before bottling.

Awards

GOLD
2024 Berliner Wine Trophy: 409 2021
2024 Mundus Vini : 409 2021



Vino de la Tierra de Castilla y León

Altos de Tamaron Tempranillo VTCYL

Altos de Tamaron, made from Tempranillo grapes, completes the range under the Protected Geographical Indication of Castilla y León.
These wines are popularly known as Vinos de la Tierra de Castilla y León and their production area is made up of all the municipalities of the Autonomous Community of Castilla y León.
They are balanced wines due to the ripening process of the grapes, exposed to the climate of the region with a great variation of temperatures between day and night.

Region

Like France's Vins de Pays, Vino de la Tierra de Castilla y León is a Spanish geographic indicator for wines produced at the autonomous region of Castile and León, on the northern Spanish plateau.

VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **14%**	SERVING TEMPERATURE **Serve between 16-18º C**

Tasting Notes

Fresh fruit, raspberry, over slightly mineral notes. Subtle, elegant and gourmand.

Food Pairing

Ideal with stone-grilled red meat. It can also be paired with stews with strong sauces such as Iberian cheeks or oxtail.

Technical Information

The grapes are selected and fermented at a controlled temperature of 22 ºC to obtain the maximum aromatic potential, after which they undergo a pre-fermentation maceration period of 2 days. This ensures that the wine acquires its characteristic colour and polished tannins.

Awards

SILVER
2023 Mundus Vini: Altos de Tamaron 2022



D.O.Ca. Rioja

Arnegui Tempranillo

Arnegui is made from Tempranillo grapes, a varietity originally from Rioja. The ripe fruit aromas of the Tempranillo variety stand out, resulting in a complex, full-bodied and smooth wine.

VEGANO

Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities, always within the framework that their long-established Qualified Denominación de Origen demands from them.

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VARIETY **Tempranillo.**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 12-14ºC**

Tasting Notes

Deep cherry red in colour with purple shades. The bouquet is a luscious, fruity scent of sweet cherries and blackberries. The aromas are mirrored on the palate, with additional hints of violet and liquorice. Beautifully soft, harmonious tannins and subtly sweet, notes of spices linger on the finish.

Food Pairing

A good companion to rice dishes, pasta with sauce, grilled meat and braised lamb shoulder.

Technical Information

The grapes are harvested at optimal ripening level. A period of cold maceration (48-72 hours) allows the extraction of skin colour and fruit bouquet. Fermentation in stainless steel tanks takes place at 21-23ºC over a period of around 8-10 days.

Awards

MASTER (97 POINTS)
2023 The Global Rioja Masters: Arnegui Tempranillo 2022
GOLD
2024 Mundus Vini: Arnegui Tempranillo 2023
2024 Berliner Wine Trophy: Arnegui Tempranillo 2023



D.O.Ca. Rioja

Auténtica Tempranillo

AUTÉNTICA reflects the pure and genuine flavour of an area with a great winemaking tradition such as DOCa Rioja. Auténtica Tempranillo celebrates the essence of this grape variety and pays tribute to it as the main protagonist and exponent of an internationally recognised region. Tempranillo celebrates the essence of this grape variety and pays tribute to it as the main protagonist and exponent of an internationally recognised region.

VEGANO

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VARIETY **Tempranillo**	STYLE **Still Wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 16-17º C**

Tasting Notes

Deep cherry red colour with touches of violet. Aromas of red fruits, strawberries and flowers which are reflected perfectly on the palate with its smooth fresh fruit characters. Long and pleasant finish.

Food Pairing

A good companion to rice, pasta sauces, grilled meats, cheese or salads.

Technical Information

Made with Tempranillo grapes. Production begins with a cold maceration for 48-72 hours to extract the colour and fruity aromas. Fermentation takes place in stainless steel tanks at temperatures of between 21 and 23ºC for about 8-10 days.

Awards

SILVER
2024 Mundus Vini: Auténtica Tempranillo 2023



D.O. Toro

Bajoz Tempranillo

Bajoz, named after the River Bajoz that runs near the village of Morales de Toro, uses only the best handpicked Tempranillo (Tinta de Toro) grapes for this Pagos del Rey wine. Some of the vines that provide the grapes for this wine are 40 years-old. The result is a fruity and well balanced wine.

Region

Brimming with tradition, Toro D.O. is an exciting wine region nestled in the heart of Castile and León, in the northern Spanish province of Zamora. This D.O. is next door to Rueda's territory, and not far from Ribera del Duero and Rioja's. It is one of Spain's best kept secrets. Its wines inherit a long history, dating back to Roman settlements. In the middle ages, the wines enjoyed Royal privileges that allowed them to be exclusively sold in towns and cities. Even Christopher Columbus is said to have taken the wines of Toro on his expeditions to America. Toro qualified for the Denominación de Origen status in 1987. With its ancient vines, it is certainly one of Spain´s most promising regions for the production of red wines of impressive quality.

VARIETY **Tempranillo (Tinta de Toro)**	STYLE **Still wine**
ALCOHOL GRADUATION **14%**	SERVING TEMPERATURE **Serve between 16ºC and 18ºC.**

Tasting Notes

Deep cherry red colour with purplish sparkles. Intense aromas of strawberry, raspberry, redcurrant and liquorice. It has got a structured, persistent and fleshy palate.

Food Pairing

A perfect companion to beef dishes, game, poultry, chorizo stew, pasta with spicy tomato sauce or pizza.

Technical Information

The grapes are carefully selected and lightly crushed and cooled to allow for a period of maceration where the juice and the skins are in contact. The grapes are carefully selected and the must undergoes a maceration process that includes skin contact before the actual fermentation at 22-24 ° C. A process of micro-oxygenation yields maximum fruitiness and polished pleasing tannins in the finished wine.

Awards

GOLD
2022 Gilbert & Gaillard: Bajoz Tempranillo 2021
2022 AWC VIENNA – International Wine Challenge: Bajoz Tempranillo 2021
SILVER
2023 Vinespaña Bajoz: Tempranillo 2022



D.O. La Mancha

Caliza Merlot Syrah Tempranillo

"Caliza" is Spanish for limestone and this wine's label is a faithful resemblance of the characteristic soil in this region. We have embraced the full potential of the Merlot, Syrah and our traditional Tempranillo to create this coupage that brings pleasure to the three senses – sight, smell and taste. This is a perfect wine to enjoy with a wide range of Spanish gastronomic concepts.

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Region

In the former kingdom of Castilla-La Mancha in central Spain, we can find the largest vine-growing area in the world with an endless expanse of 300,000 hectares of vineyard. It is also the stomping ground of Miguel de Cervantes's famous novel, Don Quixote. The huge area covered by this Denominación de Origen borders Valencia and Murcia to the East, and Extremadura to the West, Andalusia to the South and Madrid to the North-West. Wine making began here in Roman times and was widespread during the middle ages. The versatility of this land has allowed for the introduction of a wide variety of international varieties of grape.

VARIETY **Merlot, Syrah and Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Between 12-14ºC.**

Tasting Notes

Deep red in colour. Rich aroma of red berries. Complex and delicious on the palate with a hint of pepper, mocha and spices. Warm and balanced with a delightful aftertaste.

Food Pairing

Perfect with red meat, pasta, burgers and mature cheese.

Technical Information

The grapes are carefully selected and handpicked and fermented separately at a controlled temperature (22-24 ºC) to ensure the optimum aromatic potential in order to preserve the original aromas and flavours. The assemblage of the wines is essential to produce a wine of excellent quality that retains the characteristics of the terroir.

Awards



D.O. La Mancha

Caliza Organic Tempranillo

"Caliza" is Spanish for limestone and this wine's label is a faithful resemblance of the characteristic soil in this region.
Caliza organic wines made with carefully selected organic grapes from our vineyards. These are young wines of the Tempranillo and Verdejo variety with organic cultivation certificates. Viticulture stands out for recovering the most traditional care of the vineyard, promoting natural products and eliminating chemical fertilizers, herbicides or insecticides.

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Region

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VARIETY **Tempranillo**	STYLE **Still wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 16-18ºC.**

Tasting Notes

A smooth, balanced and easy to drink wine. Deep cherry colour with aromas of strawberries and red fruits. A perfect match with pasta, meats and even cold cuts and soft cheeses

Food Pairing

It is perfect to accompany with pasta with light sauces, roast meats, sausages and soft cheeses.

Technical Information

The grapes are carefully selected and handpicked and fermented separately at a controlled temperature (22-24 ºC) to ensure the optimum aromatic potential in order to preserve the original aromas and flavours. The assemblage of the wines is essential to produce a wine of excellent quality that retains the characteristics of the terroir.



D.O. Toro

Caño Tempranillo Garnacha

Caño Tempranillo Grenache is made from only the very best Tempranillo and Grenache grapes. These two-grape varieties blend together to create a wine that's packed with the taste of cherry, mulberry and raspberry.

Region

Brimming with tradition, Toro D.O. is an exciting wine region nestled in the heart of Castile and León, in the northern Spanish province of Zamora. This D.O. is next door to Rueda's territory, and not far from Ribera del Duero and Rioja's. It is one of Spain's best kept secrets. Its wines inherit a long history, dating back to Roman settlements. In the middle ages, the wines enjoyed Royal privileges that allowed them to be exclusively sold in towns and cities. Even Christopher Columbus is said to have taken the wines of Toro on his expeditions to America. Toro qualified for the Denominación de Origen status in 1987. With its ancient vines, it is certainly one of Spain´s most promising regions for the production of red wines of impressive quality.

VARIETY	STYLE
Tempranillo and Grenache coupage.	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13,5%	**Best between 14-16ºC**

Tasting Notes

Deep cherry red in colour with purple hues. This wine exhibits aromas of red fruits and fruit of the forest. Fruity on the palate with a long-lasting finish.

Food Pairing

Perfect to go with traditional home-made dishes such as roast beef or lamb or with a rich Spanish chorizo stew.

Technical Information

The Tinta de Toro (Tempranillo) and Grenache grapes are harvested from the end of September through to October. The two grape varieties are then fermented separately in stainless steel tanks at 24-26ºC to maximise the extraction of flavour and colour.



D.O. Ribera del Duero

Canta Mañanas

Like every morning, the sweet and urgent melody of our rooster announces a new day; special and unique, let's drink to it.

Region

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VARIETY	STYLE
Tempranillo (Tinta del País)	**Still Wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
13.5%	**Between 15-16ºC**

Tasting Notes

A bright crimson in colour with purple hues. On the nose, a scent of ripe red fruits, that includes red currants, blackberries and cherries, accompanied by sweet and floral notes. It is a fruity wine on the palate, with sour cherry flavours, well-integrated tannins and acidity and a long fresh finish.

Food Pairing

A perfect companion to grilled and braised meats, casseroles and pasta with tomato sauce. Also a complement to beef or vegetable rice or paella.

Technical Information

Its grapes are carefully selected to experience a prefermenting maceration process for two days. The must is then fermented at 22 ºC to ensure the optimal varietal expression, its characteristic colour and polished tannins. The bottles are then aged in our cellar for 4 months.

Awards

GOLD
2023 Premios Baco: Canta Mañanas 2022



D.O. Valdepeñas

Casa Albali Tempranillo-Shiraz

Casa Albali Tempranillo-Shiraz is a wine elaborated with a selection of grapes from the best of the family Solís' own vineyards in Valdepeñas.

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VEGANO

Region

Valdepeñas takes its name from the ancient city by the same name, that lies on a sun-baked river valley dotted by small rocky formations (Val-de-peñas – Valley of Rocks). Located in the South of Castilla-La Mancha in central Spain. It experiences extreme weather conditions, with temperatures reaching up to over 40 ºC in the summer and dropping to as low as -10 ºC in the winter. The future of this Denominación de Origen lays with its red wines made from Tempranillo; a grape variety that enjoys the ability to age well as crianza, reserva and gran reserva.

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VARIETY **Tempranillo and Shiraz**	STYLE **Still Wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Between 15-18ºC**

Tasting Notes

Deep ruby in colour with violet reflections. This wine has intense floral aromas with red berries and blueberries. A warm silky and ample palate with well-balanced and pleasing tannins.

Food Pairing

Perfect for light tapas including Serrano ham, cold cut rump or chorizo, paella, meat dishes with vegetables, or semi-cured Manchego cheese.

Technical Information

Each elaboration phase is carefully controlled. The best Tempranillo and Shiraz grape batches are selected and macerated separately to get the most out of each variety. Fermentation takes place in stainless steel tanks between 22-24ºC. Then, our experts assemble a coupage made of Tempranillo and Shiraz.

Awards

GOLD
2022 Premios Baco: Casa Albali Tempranillo Shiraz 2021
2023 Mundus Vini Winter: Casa Albali Tempranillo Shiraz 2022
SILVER
2022 Mundus Vini: Casa Albali Tempranillo Shiraz 2021



Wines of Chile

Casa Solis Cabernet Sauvignon

Casa Solís has sprouted from a seed in a far away land. A seed in sewn in 1952 with the Family Solis winery in Spain has grown from sapling into a fine tree. Now its own seeds take rootin a new land: Chile. Casa Solís is a union of past experience in an exciting new destination.

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Region

Wines of Chile continue the legacy of Spanish wine culture in the 'New World'. The rugged and wild landscapes, with the currents of the Pacific to one side and the Andean slopes to the other, allow excellent climatic conditions for the cultivation of varieties brought from the Old World: Cabernet Sauvignon, Merlot, Sauvignon Blanc or Chardonnay which prosper with indigenous grapes like Carmenere.

VARIETY **Cabernet Sauvignon**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Serve between 15ºC – 17ºC**

Tasting Notes

Intense dark red color with aromas of black berries. Fruity, rich currant flavors lead to a long velvety finish with subtle notes of spice.

Food Pairing

Goes well with grilled meats, stews, roast vegetables, pork dishes or roast lamb.

Technical Information

Grapes are carefully selected and gently crushed. The juice and berries are transferred to temperature controlled tanks for fermentation, where colour and flavour from the grapes is gently extracted through pumping the released juice back over the grapes.

Awards

GOLD
2023 Challenge International du Vin: Casa Solís Cabernet Sauvignon 2022
SILVER
2023 Global Cabernet Sauvignon Masters: Casa Solís Cabernet Sauvignon 2022