



### Blend El Adivino

Every day we make an average of 35,000 decisions, it's time to let ourselves with El Adivino... The magic starts when you download the app. Just open it and point your phone at the bottle label to make El Adivino come alive in augmented reality. Then you can discover your fortune ticket.

#### Region

Blend is the new trend in the world of wine. These wines are made with different grapes of distinct vines, selected either for their regionality or for their variety. This characterizes them as unique wines with their own identity, in which the art of making wine is represented.

#### VARIETY

**Tempranillo from the North area of Spain, Tempranillo from the Center-South of Spain and Syrah from the Center-South of Spain.**

#### STYLE

**Still wine**

#### ALCOHOL GRADUATION

**14%**

#### SERVING TEMPERATURE

**Best served between  
15-18°C**

#### Tasting Notes

El Adivino is a wine that has it all; rich and condensed flavors of black berries and hints where the fine smoked aromas resemble. Eccentric wine with a mixture of soft sensations, almost of fine pastries where chocolate and vanilla memories complete a desired balance. To the palate, its chameleonic character will be discovered, its contained power will enchant sip by sip

#### Food Pairing

It is an all-terrain wine, perfect to drink alone or to accompany tapas, cheese or exotic meals such as duck with hoisin sauce, spicy Indian curry or pad Thai with red chili.

#### Technical Information

The goal of the coupage is to obtain a wine that is different and special, using varieties Tempranillo and Syrah from different areas in Spain, that provide their own particularities. The grapes come from old vineyards and are recollected through a manual process. Permutations are done in stainless steel deposits for 10 to 14 days with controlled temperatures of 26-28°. The wine is kept in American oak barrels for 3 to 4 months until the malolactic fermentation is finished. Afterwards the mixed is decided and the wines are put together.

#### Awards

**90 points**

2020 James Suckling: El Adivino Premium Red



### Blend

## El Adivino White Premium

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### 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.