

**THE WINETONES**

Inspired by  
**VINTAE**

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**We make wine in fifteen denominations of origin in Spain. Each wine begins as a project that challenges us and excites us.**



# vintae

Vintae is an innovative, young and dynamic enterprise, which elaborates wine in 15 different Designations of Origin in Spain. The initiative originates in the passion of José Miguel Arambarri Terrero for wine, an entrepreneur from La Rioja who is a connoisseur and lover of the wine world. His vision gave birth to Castillo de Maetierra and Maetierra Dominum, two wineries which spawned Vintae. With the inclusion of his two sons, Ricardo and José Miguel, Vintae came into shape as a project and is causing a real revolution in the different aspects of the wine-growing industry, by representing the avant-garde and market approach through many of its products or the creation of Valles de Sadacia, the greatest progress in white wines in the entire history of the Autonomous Community of La Rioja.

Vintae is born to create innovative wines adapted to new customer tastes. For this purpose, it has a group of over 50 professionals who share their passion for the wine world with a creative and dynamic spirit, applying this spirit to each of their specialized areas.



**Only by dreaming of revolutionize the wine world we will be able to achieve it.**

**THE WINETONES**

**If we were to stop dreaming, we would not be Vintae**

The only guiding compass we have at Vintae is the one which leads us to the best vineyards. And although we make wine in more than 15 designations of origin in Spain, we have never stopped looking at our land. There, in the heart of the Sonsierra, set among the best old Tempranillo vineyards, stands Bodega Hacienda López de Haro. The winery that makes us feel proud of our roots.



THE WINETONES





### **IF WE WERE TO STOP DREAMING, WE WOULD NOT BE VINTAE**

The only guiding compass we have at Vintae is the one which leads us to the best vineyards. And although we make wine in more than 15 designations of origin in Spain, we have never stopped looking at our land. There, in the heart of the Sonsierra, set among the best old Tempranillo vineyards, stands Bodega Hacienda López de Haro. The winery that makes us feel proud of our roots.

### **RIOJA AT ITS PUREST**

All Bodega Hacienda López de Haro wines share something in common: grapes from the best wine regions of La Rioja, the dedication with which our winemakers work the vineyard and the affection that our winemakers devote to the elaboration of each wine. Only thus have we been able to create 3 collections like Hacienda López de Haro, El Pacto and Grandes Añadas. Get to know them.

From the heart of the Rioja comes the collection Hacienda López de Haro. Sonsierra, in the heart of Rioja Alta, is flanked to the north by the Sierra de Cantabria and to the south by the Ebro river. The micro-climate that is generated is perfect for the Tempranillo variety. López de Haro combines the excellent conditions of the grape with the Rioja tradition, creating elegant, expressive and aromatic wines

### **THE HEART OF RIOJA**

San Vicente de la Sonsierra is in a privileged situation for winegrowing. A region located under the Toño mountain range, which shelters it from the cold winds of the Cantabrian Sea and with the river Ebro to the south, providing the moisture needed..

### **A UNIQUE CLIMATE**

This location creates an ideal microclimate for the vineyard. On the one hand, with just enough wind to facilitate the perfect aeration of the vines, and on the other, favoring mild temperatures throughout the year with more rainfall during the winter months.

### **Elegant, expressive, nice and aromatic wines, the new classic Riojas.**

From the heart of the Rioja Denomination of Origin comes Hacienda López de Haro. La Sonsierra, with the Sierra de Cantabria to the north and the Ebro River to the south, is a perfect area for growing Tempranillo. Bodega Hacienda López de Haro combines the excellent conditions of the grape with the essence of the Rioja wine-making tradition.



**THE WINETONES**



## WHITE

notes

**Varieties:** Viura and other varieties.

**Ageing:** Three months. French oak barrels.

**Harvest:** During the entire month of October. Hand picked.

**Vineyard:** A selection of old Viura vineyards, settled on poor land in the area of San Vicente de la Sonsierra (La Rioja).

**Alcohol content:** 12,5% Vol

### TASTING NOTES

**Colour:** Straw yellow colour wine.

**Nose:** Ripe fruit, dates and banana notes stand out on the nose in combination with the nuances of the barrel.

**Palate:** It is fresh and fleshy, leaving a long, balanced and pleasant aftertaste.



## ROSE

notes

**Varieties:** Gamacha and Viura.

**Harvest:** During the entire month of October. Hand picked.

**Vineyard:** A selection of old Tempranillo vineyards with low production, settled on poor land of Ebro's terraces in the area of San Vicente de la Sonsierra (La Rioja).

**Winemaking:** Maceration between 24 and 48 hours at low temperatures, around 10C. Subsequently, the devatting process is carried out, extracting a bright and rosé coloured must in a natural way and that ferments between 10-12C for 20 days.

**Alcohol content:** 12,5% Vol

### TASTING NOTES

**Colour:** Clean pale pink.

**Nose:** Intense wine, highlighting red fruits and banana aromas as well as featuring some floral notes.

**Palate:** Silky and pleasant wine with great balance, resulting at the same time greedy and fresh.



## RED

notes

**Varieties:** 100% Tempranillo.

**Ageing:** 6 months in new barrels.

**Harvest:** Hand picked during the second and third week of October.

**Vineyard:** A selection of old vineyards, between 50 and 70 years old, located in San Vicente de la Sonsierra.

**Alcohol content:** 13,5% Vol

### TASTING NOTES

**Colour:** Violet tones.

**Nose:** Complex, aromas of red fruit and liquorish, typical of the Tempranillo variety, combined with a touch of roast nuances from the barrel.

**Palate:** Very pleasant wine with a seet attack, followed by a nice acidity and ripe tannins, wich provides it with a long and pleasant aftertaste.



## CRianza

notes

**Varieties:** Tempranillo, Garnacha and Graciano. **Ageing:** Aged in French and American oak barrels during 18 months. **Harvest:** Hand picked during the second and third week of October. **Vineyard:** A selection of old vineyards with very low production settled on poor land of Ebro's terraces in the area of San Vicente de la Sonsierra (La Rioja). **Winemaking:** Produced in 30.000 g vats. Fermentation at 28°. Maceration for 2 weeks. **Alcohol content:** 13,5% Vol

### TASTING NOTES

**Colour:** Deep red cherry colour with roof tile tones.

**Nose:** Aromas of ripe red fruit and liquorish combined with coffee, vainilla and a balsamic nuances from the barrel ageing.

**Palate:** Smooth and velvety wine with sweet and ripe tanning that make it a pleasant and easy-drinking wine with a long aftertaste.



## RESERVA

notes

**Varieties:** Tempranillo and Graciano. **Ageing:** 20 months in French oak barrels used 1 to 3 times. **Harvest:** Hand picked during the second and third week of October. **Vineyard:** Old vineyards with very low production settled on poor land of Ebro's terraces in the area of San Vicente de la Sonsierra (La Rioja). **Winemaking:** Produced in 30.000 g vats. Fermentation at 28°. Maceration for 2 weeks. **Alcohol content:** 13,5% Vol

### TASTING NOTES

**Colour:** Medium-high depth wine, ruby red colour with roof tile rim, which denotes its long barrel ageing and its peaceful bottle ageing.

**Nose:** Powerful on the nose with primary aromas of ripe fruit accompanied by complex spicy and balsamic notes and a slight touch of vanilla.

**Palate:** Balanced on the palate, it is a round and unctuous wine with ripe and sweet tannins, providing the wine with a long aftertaste: an elegant Rioja classic.



## GRAN RESERVA

notes

**Varieties:** Tempranillo y Graciano. **Ageing:** Aged for 30 months in French and American oak barrels. Quaterly racking. Bottle aged for at least three years. **Harvest:** Handpicked during the second and third week of October. **Vineyard:** A selection of old vineyards with very low production settled on poor land of Ebro's terraces in the area of San Vicente de la Sonsierra (La Rioja). **Winemaking:** Made in 30,000 kg vats. Fermentation at 28°C. Two weeks maceration. **Alcohol content:** 14% Vol

### TASTING NOTES

**Colour:** Bright cherry-red colour and a rim with roof tile tones

**Nose:** High aromatic intensity, clean and sound. Complex on the nose with coffee, vanilla, roast and balsamic nuances integrated into an intense bottom note of ripe fruit.

**Palate:** Elegant and round. It is well balanced with a velvety attack followed by a pleasant acidity and a silky and full-bodied aftertaste resulting from its noble and ripe tannin. Its long aftertaste has spicy and balsamic hints, resulting from its long and peaceful ageing, as well as confit fruit nuances that uncover its personality.

# MATSU

by vintae

## THE PROJECT'S ORIGIN

Toro has two ingredients that have always attracted the attention of Vintae's technical team. On the one hand, it is an area that traditionally has not interfered with the vineyard too much. On the other hand, there are old vineyards of extraordinary quality in the D. O. Toro.

Thanks to the climate conditions, with low humidity, and sandy soils there is no need to apply any chemical treatments to avoid diseases as other places do. This may have contributed to the tradition of respecting the pace and allowing nature to play its role. The tradition is such that there is a firm commitment to organic wines and biodynamic agriculture. This philosophy matches our technical team's perspective to perfection, which is led by Raúl Acha, and it is one of the factors that contributed to calling their attention to this area called Toro.

So, convinced by the philosophy of respecting nature and his attraction to these extremely valuable wines, Raúl Acha initiates a journey to select vineyards with aim of including Toro wines to Vintae's portfolio.

### **"Tinta de Toro" variety**

From among the extraordinary quality vineyards of D. O. Toro, Vintae's technical team has selected true centenarian, or almost centenarian, gems from which a top quality grape is obtained. These vineyards produce the Tinta de Toro variety; are between 80 and 100 years of age and have a very low yield per vine; are located in very poor land; and are cultivated following the area's tradition of not interfering with the natural processes and the pace set by nature, while using in many cases techniques employed in biodynamic agriculture. Vegan Certified

## THE WINES

Toro's wines have always been noted for the enormous strength and personality of the Tinta de Toro, a variety from which Raul Acha, Vintae's winemaker, also had the intention of extracting an elegance and smoothness that would open these wines to a wider audience.

The challenge was to make Toro wines that combine the area's traditional strength and a smoothness and elegance adapted to the tastes of the current consumer.

## **Intense and fruity aromas, mineral notes, body, complexity, maturity and a strong personality.**

Matsu, which in Japanese means to wait, is a tribute to all the wine growers who, for generations, have devoted their efforts, wisdom, respect and sacrifice to working the vineyards. The wines, which come from old vineyards that are cared for according to traditional methods and following the times that nature sets, preserve the boldness of the Toro D. O., combining it with an alluring smoothness.



# MATSU by vintae

D.O. TORO



## EL PICARO

notes

**Varieties:** 100% Tinta de Toro. **Vineyard:** Selection of 50 to 70 year old vineyards of limited production situated in poor soil and cultivated using the biodynamic techniques. **Harvest:** Manual harvest during the first fifteen days of October. **Winemaking:** Fermentation and maceration in small concrete deposits, with natural yeasts, avoiding surpassing 24°C. Softly pressed with pneumatic press and bottled without filtration or any aggressive clarifier to preserve its natural characteristics. **Aging:** Minimum of 3 months of aging on lees in concrete tank. **Alcohol content:** 14,5% Vol

### TASTING NOTES

**Colour:** Deep bright ruby. **Nose:** Intense, ripe and sweet berry fruit characters, with mineral notes. **Palate:** Full bodied wine, with sweet fruits palate and delicious tannins. Fruitful and licorice sensations come from the maturity of the grapes from which this wine was made. The wine is complex, supple and with ripe long finish.



## EL RECIO

notes

**Varieties:** 100% Tinta de Toro. **Vineyard:** Selection of 90 to 100 year old vineyards of limited production situated in poor soil and cultivated using the biodynamic techniques. **Harvest:** Manual harvest in the first 15 days of the October. **Winemaking:** Fermentation and maceration during 3 weeks in small reinforced concrete deposits with natural yeasts. Softly pressed with pneumatic press and bottled without filtration or any aggressive clarifier to preserve its natural characteristics. **Aging:** 14 months in second use French oak barrels. **Alcohol content:** 14,5% Vol

### TASTING NOTES

**Colour:** Intense ruby red. **Nose:** Intense and multi-layered aroma, with notes of chocolate, ripe black fruits and vanilla. **Palate:** Round and silky, very unctuous with subtle hints of glycerin. Complex and interesting with the long mineral aftertaste.



## EL VIEJO

notes

**Varieties:** 100% Tinta de Toro. **Vineyard:** Selection of the best grapes, that come from very old vineyards of more than 100 years of age.

**Harvest:** Manual harvest in the first 15 days of the October.

**Winemaking:** Fermentation and maceration during 3 weeks in small reinforced concrete deposits with natural yeasts. Softly pressed with pneumatic press and bottled without filtration or any aggressive clarifier to preserve its natural characteristics.

**Aging:** 16 months in new French oak barrels.

**Alcohol content:** 15% Vol

### TASTING NOTES

**Colour:** Deep cherry with violet edges. **Nose:** Very intense and complex. The combination of juicy ripe black fruits, spices, nuts and maturity gives sheer pleasure. **Palate:** Serious wine with velvety texture, lots of structure, great backbone and serious tannic grip. Long and persistent aftertaste.



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# MATSU

by vintae



## LA JEFA

notes

**Varieties:** Malvasía and other varieties. **Vineyard:** There are very few plots where the white grape predominates in the DO Toro, that is why La Jefa comes from a selection of a multitude white vines that are found alternately in old red grape vineyards (from 50 to 150 years old). The vines settle on sandy soils with a high granite stony component and are cultivated naturally as the tradition of Toro says. **Harvest:** The harvest began on September 24 and was carried out manually. **Winemaking:** minimal intervention winemaking. Maceration with the skins for 4 hours, soft pressing and static racking. Spontaneous fermentation with native yeasts in new 600-liter French oak barrels, where it remains in contact with the fine lees.

**Aging:** 14 months in new 600 l French oak "bocoyes" (big barrels), lightly toasted. **Alcohol content:** 13% Vol

### TASTING NOTES

**Colour:** Straw yellow color, medium intensity, very bright, gray overtones.

**Nose:** Highly complex, notes of vanilla and ripe stone fruits stand out, accompanied by creamy notes. **Palate:** A mouth-filling, silky wine, great creaminess and very pleasant. But at the same time with good acidity, resulting in a very balanced and elegant wine.



# Proyecto Garnachas by vintae

At Vintae we believe that the best way to explain our raison d'être is to open one of our bottles. But if we must explain it with words, we always like to say that we are a new way of living wine.

Some have called us revolutionaries, others have defined us as innovative, there are even those who have accused us of being crazy. Crazy?

Well, perhaps. If we weren't, we would never have planted that first vineyard of muscatel grapes in La Rioja back in 1999.

Since then we have grown to become a very special family that enjoys, lives and dreams of creating new wines. Something that together with our adventurous spirit has led us to produce wine in fifteen denominations of origin in Spain, betting on authentic, daring projects.

And because we know that each region has its own way of honoring wine, we always like to respect the soul and the essence of each destination and trust the wine growers of each locale. Only in this way can we continue harvesting the best stories... and fuelling our craziness ;-)

Because if we were to stop dreaming we would not be Vintae

## **La Garnacha**

Garnacha is one of the varieties whose wines have increased in popularity in recent years. This has not always been the case, however; for a long time Garnacha was relegated to a secondary role and associated with wines of lesser quality

## **The Lost Vineyards**

From Rioja to Catalonia, passing through Navarra and Aragón, there are still small old vineyards waiting to be rediscovered to offer us a unique wine.

## **Fruity, fresh and mineral wines, with sweet, full and delicious tannins.**

This project is a tribute to the Garnacha grape, a variety historically forgotten and neglected because of its complicated viticulture. Proyecto Garnachas is a collection of monovarietal wines made in different areas of the Ebro Valley and from very old vineyards. Each wine expresses all the nuances and peculiarities of its own production area.



**VARIOUS D.O.**



# Proyecto Garnachas by vintae

VARIOUS D.O.



## GARNACHA SALVAGE DEL MONCAYO I.G.P. RIBERA DEL QUEILES

notes

**Varieties:** 100% Grenache. **Vineyard:** Vineyards are located in a watershed area, on the north face of Moncayo. **Harvest:** Manual harvest of selected grapes at the middle of October. **Winemaking:** Maceration for 2 weeks, fermentation in vats at the temperature below 25°C. **Aging:** 5 months in French oak barrels. **Alcohol content:** 14% Vol

### TASTING NOTES

**Colour:** Medium-deep garnet colour with bright red edge.

**Nose:** Intense and elegant red berry fruit character, with tobacco and herbs notes.

**Palate:** Rich and fruity with well balanced freshness. Elegant, with unique varietal characteristics and long aftertaste.



## LA GARNACHA OLVIDADA DE ARAGON D.O. CALATAYUD

notes

**Varieties:** 100% Grenache. **Vineyard:** Goblet-trained vineyard, planted in 1940, located on slopes with ferrous-clay soil in Valle del Ribota. **Harvest:** Manual harvest of selected grapes at the middle of October. **Winemaking:** Maceration for 17 days, controlled fermentation in 15.000 kg concrete deposits at the temperature below 25°C. **Aging:** 10 months in new French oak barrels. **Alcohol content:** 14,5% Vol

### TASTING NOTES

**Colour:** Mature red cherry with deep edges.

**Nose:** Intense with dark red and black fruits with roasted and cocoa notes.

**Palate:** Smooth and fruity wine, complemented with gentle tannins. Intensive character that fills the mouth and leaves a long aftertaste.



## LA GARNATXA FOSCA DE PRIORAT D.O. PRIORAT

notes

**Varieties:** 100% Grenache. **Vineyard:** Over 60 years old vineyards, located between 300 and 400 metres above sea level on the terraced slopes of Molar (Tarragona). **Harvest:** Manual harvest during the end of September and the beginning of October. **Winemaking:** Maceration for 2 weeks, controlled fermentation in vats at the temperature below 28°C. **Aging:** 10 months in French oak barrels. **Alcohol content:** 14% Vol

### TASTING NOTES

**Colour:** Intense ruby red with deep edges.

**Nose:** Interesting bouquet where the varietal characteristics are perfectly combine with mineral and oaky touch.

**Palate:** Rich and tasty wine, with great balance, elegance and harmony. Right amount of acidity emphasizes its drinkability and leave pleasant aftertaste.



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**WINEMAKING** at Aroa Bodegas follows the philosophy with the minimal intervention as possible, to allow the grapes to do the talking through the wines.

The winery is designed to optimize its facilities, energy efficiency and overall to do as little impact as possible on the environment.

The winery has two underground floors with totally natural climate and humidity control where tanks and barrels room are located. The grapes enter from the top, using the gravity to avoid pump pressures that could effect wines.

**LE NATUREL.** A natural wine made without added sulfites and with minimal intervention throughout the whole process. A short maceration, a minimal filtration and no clarification. In this way we are able to express the essence of the terroir, the character and the personality of the vineyards

A pioneer in the D.O. Navarra with the organic spirit and organic-biodynamic methods of cultivating. The area, where the winery is situated is one of the highest areas in Navarra with a strong influence of Cantabrian sea.

**VINEYARDS**, located proximity to the Pyrenees Mountains and the Cantabrian Sea, give a strong Atlantic character to the Mediterranean climate. It's one of the most northern areas of the Iberian Peninsula where red grape varieties are grown in the shelter of the Urbasa and Andía Mountains.



## Long, elegant, fresh and balanced wines of limited production.

Le Naturel is a pioneer "boutique" winery in the Navarra D. O. in the revival of organic and biodynamic agricultural practices. They prepare their wine collection with minimal intervention, with maximum respect for the fruit of their vineyards, located in the highest and coolest area of the denomination, achieving a 100% natural product.

**Organic and vegan certified.**







## LE NATUREL TINTO

notes

**Varieties:** Grenache and others. **Vineyard:** Located on the northern border, covered by the mountain ranges of Urbasa and Andia. Organic farming on fresh calcareous clay soils. **Harvest:** Manual harvest of selected grapes, at the middle of October. Selections of berries at the sorting table. **Winemaking:** Short maceration, only 5 days with the minimum possible intervention. The malolactic fermentation takes place in a 12,000 litre vats. The wine was bottled on January the 12nd.

**Alcohol content:** 14% Vol.

### TASTING NOTES

**Colour:** Clean and bright colour, with dominating raspberry tones.

**Nose:** Fresh and fruity, with good intensity of blackberries, blackcurrant and violets.

**Palate:** Fresh and fruity attack that comes from the high-altitude vineyards. It has a fresh and lovely tartness, pleasantly balanced acidity and delightful aftertaste.



## LE NATUREL BLANCO

notes

**Varieties:** White grenache and others. **Vineyard:** Located on the northern border, covered by the mountain ranges of Urbasa and Andia. Organic farming on fresh calcareous clay soils. **Harvest:** Manual harvest in the second half of September. **Winemaking:** Very soft pressing and fermentation with natural yeasts, avoiding surpassing 16°C, with the aim to obtain powerful and fresh aromatic profile.

**Alcohol content:** 13% Vol.

### TASTING NOTES

**Colour:** Intense straw yellow colour, Clean and bright, it shows flashes of vivacity in the glass.

**Nose:** Tropical fruits and ripe pip fruits notes are predominant. It also has fresh citrus aromas, with a mineral background. Very complex nose, which evolves very well in the glass.

**Palate:** Exuberant acidity, which is present from start to finish. Its creaminess dominates, with a sweet background, characteristic of the Garnacha Blanca variety.



## LE NATUREL PET NAT

notes

**Varieties:** White grenache **Vineyard:** Low yield, organically farmed vines, in the shelter of the Urbasa and Andia mountain ranges, in the Yeri Valley. Fresh calcareous clay soils. Vineyards not treated with synthetic chemicals. **Winemaking:** Very gentle pressing. Spontaneous fermentation begins at low temperature (16°C) in a steel tank to preserve all the aromas and freshness of the grapes. When the must reaches between 16 and 20 gr / l of residual sugar, it is bottled so that fermentation ends in the bottle, following the ancestral method. No sulfur added. It goes on the market with the same stopper from the end of fermentation, without disgorging.

**Alcohol content:** 12,5% Vol.

### TASTING NOTES

**Colour:** Fine, light bubbles. Slightly cloudy due to its production method without filtering or disgorging.

**Nose:** Fresh nose with predominating notes of pome fruit, such as pear and apple. Notes from the lees (brioche, creamy touches) and a honeyed finish add complexity.

**Palate:** Fine, well integrated bubbles. Presents fullness on the palate, good acidity and depth, which make it very easy to drink.



## LE NATUREL ZERO ZERO TINTO

notes

**Varieties:** Grenache and others. **Vineyard:** Young vineyards located in the Yerri Valley, on the northern border, covered by the mountain ranges of Urbasa and Andia. Fresh calcareous clay soils. **Harvest:** Manual harvest of selected grapes, at the last week of September. **Winemaking:** Short maceration, only 5 days with the minimum possible intervention. The malolactic fermentation takes place in a 12,000 litre vats. Once the wine is made, a delicate cold dealcoholization process is carried out, so as not to alter the aromas and flavors of the grape. **Alcohol content:** 0,0% Vol.

### TASTING NOTES

**Colour:** Light cherry red color.

**Nose:** The aromas of red and fresh fruits stand out, light notes of compote and liqueur cherries, even some spicy touches.

**Palate:** In the mouth it is subtle and sweet, with a remarkable structure, but very well integrated. A very refreshing and very pleasant non-alcoholic wine, especially due to its good acidity, providing the freshness and liveliness so characteristic of the Garnacha variety.



## LE NATUREL ZERO ZERO BLANCO

**Varieties:** White grenache and others. **Vineyard:** Young vineyards located in the Yerri Valley, on the northern border, covered by the mountain ranges of Urbasa and Andia. Fresh calcareous clay soils. **Harvest:** Manual harvest in the second half of September. **Winemaking:** Very soft pressing and fermentation with natural yeasts, avoiding surpassing 16oC, with the aim to obtain powerful and fresh aromatic profile. Once the wine is made, a delicate cold dealcoholization process is carried out, so as not to alter the aromas and flavors of the grape. **Alcohol content:** 0,0% Vol.

### TASTING NOTES

**Colour:** Straw yellow of medium intensity, with light golden glints. Very clean and bright.

**Nose:** Very subtle and complex, where notes of stone fruit and pome fruit predominate, accompanied by white flowers and certain sweet nuances.

**Palate:** Very pleasant entry, sweet character but at the same time with good acidity, thanks to very refreshing citrus notes.



THE WINETONES

# BARDOS

by vintae

## **Páramo de Corcos**

The Páramo de Corcos region is the most surprising and at the same time, unknown region of Ribera. Ten thousand hectares of flat landscape, where only the bravest know how to work the land in extreme conditions throughout the year. A place where the cold shrinks the bones, the wind cuts the flesh and the sun burns the skin.

The Páramo reflects the sweat, fear and strength of the people who cultivate a land where the most sought after grape of the entire denomination can be found.



## **THE WINEMAKER**

When we created Bardos, we had the option of settling in the prestigious Golden Mile, as big wineries do, or complicating our lives and settling in the coldest, highest and most difficult area of the entire denomination. We chose the second option for a reason, if we wanted to make a daring wine we would need to be surrounded by daring people.

And the result has made it worthwhile. A collection that reflects the perfect balance between power and finesse, between complexity and intensity. Four elegant, fine tannin, very fresh wines.

## **Wines with structure and personality but with sweet tannin and a fruity character.**

The De Bardos wines, handcrafted from some of the oldest vineyards in the Ribera del Duero Denomination of Origin, reflect the personality of the Castilian landscape and climate, always respectful of the fruit they are made from, achieving an elegance and a finesse rarely found in wines from this area.



# BARDOS by vintae



## BARDOS ROMÁNTICA CRIANZA

notes

**Varieties:** Tinta del País. **Vineyard:** Old low-yield vineyards, located in Quintanilla de Onésimo, with a great mesoclimates and soils conditions.

**Harvest:** Manual harvest of selected grapes during the end of September and the beginning of October. **Winemaking:** Fermentation and maceration during 3 to 4 weeks in 15,000 kg vats at 28°C. Malolactic fermentation in French oak barrels. **Aging:** 14 months in second hand French oak barrels. **Alcohol content:** 14% Vol

### TASTING NOTES

**Colour:** Deep cherry red colour with a dark violet edge. **Nose:** Intense and complex aroma of ripe fruits, dark fruits jams, tobacco and leather.

**Palate:** Full bodied wine with strong structure and noticeable freshness. Smooth and elegant, complemented with gentle tannins and pleasant finish.



## BARDOS RESERVA

notes

**Varieties:** Tinta del País and Cabernet Sauvignon. **Vineyard:** Old low-yield vineyards of Tinta del País, located in Fuentemolinos, and younger but still low-yield vineyards of Cabernet Sauvignon. **Harvest:** Manual harvest of selected grapes during the end of September and the beginning of October. **Winemaking:** Fermentation and maceration during 4 weeks in 15,000 kg vats at 28°C. Malolactic fermentation in new French oak barrels. **Aging:** 16 months in new French oak barrels. **Alcohol content:** 14,5% Vol.

### TASTING NOTES

**Colour:** Black cherry colour with deep violet edge.

**Nose:** Aroma is complex and attractive, it reminds of black fruits, chocolate and fine French oak wood.

**Palate:** Fleshy and powerful, with strong personality that comes from Tinta del País. Acidity and tannins are nicely balanced and contribute to its character. Aftertaste is long and persistent.



## BARDOS SUPREMA

notes

**Varieties:** Tinta del País. **Vineyard:** Old low-yield vineyards, with more than 80 years, located in the plateau of Moradillo de Roa, with an altitude of 940 metres above sea level. **Harvest:** Manual harvest of selected grapes during the end of September and the beginning of October. **Winemaking:** Fermentation and maceration during 3 to 4 weeks in 9,000 kg vats at 28°C. Malolactic fermentation in new French oak barrels. **Aging:** More than 30 months in new French oak barrels. **Alcohol content:** 14,5% Vol

### TASTING NOTES

**Colour:** Violet black colour. **Nose:** Intense, mature and powerful. It reminds of mature dark fruits, caramel, coffee, chocolate, spices and smoked wood. **Palate:** Powerful wine, with the right amount of acidity, soft tannins, perfect harmony and unforgettable aftertaste.









**THE WINETONES**

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