



**LUSTAU  
SOLERA  
FAMILIAR**

**OLOROSO  
DON NUÑO**

**VARIETY**

100% **Palomino**

**AGING**

Aged following an oxidative aging for **12 years** in Bodega *La Campana* in **Jerez de la Frontera**.

**TASTING NOTES**

**Dark bronze** colour with golden rim. Pungent **nutty aromas** with a smoky wood background. Rich flavors of **bitter chocolate**, walnuts and **baked chestnuts**.

This Oloroso wine has an intense, concentrated aftertaste, lightened by a **tangy acidity**.

**TO SERVE**

Serve at 13 – 14°C. /55 - 57°F/ Pair it with hard or **matured cheeses** and **red meats**. Ideal with game dishes, stews and other rich meat dishes. It is also a perfect digestive.



Alcohol	Density	pH	Volatile Acidity	Total Acidity	Residual Sugar	Average Age
20%	0.9845	3.2	0.80	6,00	6	12 years



# ALVAREDOS-HOBBS

*At the intersection of two great ancient worlds – the wine region of Ribeira Sacra and the storied Camino de Santiago – rests Alvaredos-Hobbs. Internationally-renowned winemaker Paul Hobbs and Galician viticultur Antonio Lopez Fernández craft wines from the region's indigenous grapes sourced from vineyards growing on steep, hillside vineyards overlooking the Rio Sil.*

## 2019 GODELLO Galicia, Spain

### Vineyards

- ✦ **Region:** Ribeira Sacra DO
- ✦ **Soils:** slate, clay, granite, and quartz
- ✦ **Slopes:** southern facing with slopes of 15-55%
- ✦ **Harvest dates:** September 9 – October 8

### Winemaking

- ✦ **Varietal composition:** 93% Godello, 7% Loureiro
- ✦ **Fermentation:** native yeasts
- ✦ **Aging:** 10 months in combination new oak (28%) and neutral foudres
- ✦ **Bottled:** unfinned and unfiltered, August 25, 2020

### Tasting Notes

- ✦ Enticing notes of peach blossom, apricot, and jasmine mingle in this delicately aromatic white wine. Medium-bodied, with bright notes of citrus and stone fruit balanced by a creamy mouthfeel and an elegant mineral backbone, the wine's zesty acidity and refreshing finish make it an excellent accompaniment to light salads and seafood dishes.





# CARE

VINOS DE ARAGÓN



<b>LABEL</b>	<b>GARNACHA BLANCA NATIVA</b>
<b>VARIETAL</b>	100% White Grenache
<b>ALTITUDE</b>	600 to 800 meters
<b>VINEYARDS</b>	Rocky and poor soils.
<b>VINIFICATION</b>	Aged 2 months in French oak barrels with its lees.



## WINERY

Bodegas CARE was founded in 2000 as a familiar and modern project focused on grape and wine quality. With 150 hectares and 4,000m and two state-of-the-art facilities for wine making, the winery aims to lead an area with a great heritage. CARE is the brand and intends to be the New Face of Garnacha in Aragon.

## LOCATION AND CLIMATE

D.O.P. Cariñena, Northeast of Spain. Mediterranean climate, scarce rainfall below 250 liters, cold and dry wind called Cierzo.

## WINEMAKER'S IMPRESSIONS

This bright white wine displays pale yellow with steel and green tones. The nose is very intense, with white floral aromas, hints of aromatic herbs and citrus. The fruit is ripe and exotic (passion fruit and grapefruit). In the mouth the wine is mouth filling, elegant and fruit forward. It has an outstanding balance between its freshness and structure. The aftertaste is long and rich.

Sensations remain hidden somewhere in our memory. To revive them, you just have to uncork them. WHEEL OF FLAVORS prepared by the CARE wine lab team.

GRAPEJUICE GROUP

WINE IMPORTER

[www.grapejuicergroup.com](http://www.grapejuicergroup.com)



# „ Peraj Petita“

## Grape Varieties:

- 60% Garnacha
- 20% Tempranillo
- 20% Cariñena

## Vinification:

- Made under the strict supervision of the „Orthodox Union“ supervised by Rabbi Nachum Rabinowitz and Rabbi Akiva Katz/ Karen Consulting, Lo Mevushal – Kosher Le Pesaj
- Temperature controlled fermentation (26-28°C; indigenous yeast)
- All varieties were vinified together, maceration time: 10 days
- Malo-lactic fermentation in tank
- „sur lie“ in tank for 5 months
- Cold stabilized, not fined and only slightly filtered

## Aging:

- 85% of this wine has been stainless steel tank aged
- 15% of it is barrel aged for 10 months
- after blending aged for 2 months in tank before bottling

## Vineyards:

- Old bush vines Garnacha and Cariñena (25-50 years old)
- Tempranillo: 10-25 years old
- Low yield: green harvest
- Terroir: clay, granite; very mineral; two plots of slate
- Slopes and terraces; altitude: 180-450m

## Harvest/ Yield:

- Hand-picked, from beginning to mid-September
- 1kg-1,5kg per vine
- 35hl/ha (Garnacha); 40 hl/ha (the others )

## Production:

- 15.000 bottles (75cl.)



**Analysis:**

- 14 % vol. Alcohol
- 5 g/l acidity (tartaric)
- <2 g/l residual sugar

**Tasting note:**

- Medium ruby with flicks of violet; fresh, seductive aromas of red berries and cherry; loads of red fruits in taste; crispy and ripe, concentrated and well-balanced but not over-powered; very Garnacha in character and mineral in taste; fruit + minerality plus some elegant Glycerin-sweetness; medium finish with crispy but soft tannins, and nicely fresh.

[www.cellercapcanes.com](http://www.cellercapcanes.com)



# OLÉ & OBRIGADO

WINE & SPIRITS WITH HEART & SOUL

## La Cartuja



La Cartuja is a modern interpretation of DOCa Priorat's terroir that nods to the great history of the region. During medieval times, "La Cartuja" was the name given to a large area of today's Catalonia region governed by the Carthusian monks, who were responsible for much of the agrarian development of the region, including viticulture. Today, Priorat is one of the most prestigious appellations in Spain, revered for its powerfully mineral reds grown in poor soils of decomposed volcanic slate. Among other accolades, Priorat has the status of Denominación de Origen Calificada, the highest tier of quality in the Spanish appellation system. La Cartuja is a distinct wine with Mediterranean flair but stands out among its peers for its approachable character, moderate alcohol and soft tannins that allow for drinking much younger than is common for Priorat. A wine of pedigree, La Cartuja remains a small production cuvee made from estate-owned grapes located in the Les Solanes estate, which has been farmed since the heyday of the Carthusian monks in the middle ages. This project was born in 2007 as a special bottling to capture and display the unique mineral character of the region in a direct, unpretentious way, finally making Priorat available to all.

**WHAT MAKES THIS WINE UNIQUE?:** La Cartuja is a single-vineyard wine that represents the authentic identity and flavors of Priorat, made only from native varieties. The wine is made in an approachable style to be enjoyed young while preserving the minerality and explosive blue fruit that is the hallmark of all Priorat reds.

**RATING HISTORY:** 2018 91VM, 91IWR; 2016 92 W&S; 2015 91VM

**GRAPE:** 70% Garnacha, 30% Mazuelo (Cariñena). Vines planted since 2002. Tended in llicorella soil at 250 m (820 ft) elevation

**VINIFICATION AND AGING:** The wine undergoes two days of maceration followed by eight days of fermentation and ten days of extended maceration after fermentation. The wine is aged for 6 months, half in 225-liter and half in 300-liter French oak barrels.

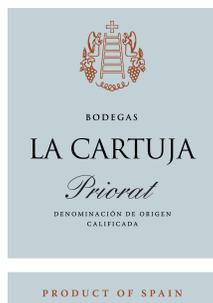
**LOCATION, SOIL, CLIMATE:** The vineyards are located in a 24-hectare (59 acre) estate named La Solana ("Les Solanes" in Catalan) in the heart of Priorat, between the towns of El Molar and El Lloar, 4.5 km southwest of Gratallops. The La Solana vineyard sits at 250 meters (820 feet) elevation with slopes that have a southeastern exposure. These steep slopes overlook the Siurana River at the bottom of the valley, 1.6 kilometers away, which joins the Ebro River 8 km further on. The famous Ebro runs through Aragon, Navarra and Rioja. The soils of this vineyard are composed of volcanic slate and sand, which impart the signature of Priorat's terroir and distinctive mineral and graphite flavors. Priorat's soils are poor in nutrients and have a low pH, which results in brighter, fresher wines. Priorat wines show the characteristics of a cool climate, which lends acidity, and a warm climate, which brings ripe tannins.



**TASTING NOTES** Brilliant ruby. Ripe dark berries, licorice, smoky minerals and a hint of succulent flowers on the perfumed nose. Juicy, round and open-knit; a peppery note adds lift and cut to warm blackberry, bitter cherry and licorice pastille flavors. The long, mineral-accented finish shows very good focus and closes on a youthfully tannic note, leaving cherry pit and floral notes behind. -- Josh Reynolds.

**ALCOHOL CONTENT:** 14.0%

**UPC CODE:** 810411013816



## 2018 Vintage



The start of the vintage 2018 was cold, but it ended with a lot of sunshine which led to good ripening. It was a cold and rainy start to the year, and even until June there were days of low temperatures, rainfall and little sun. These downpours were welcome, following the

long dry spell in 2017. The summer itself was not overly hot, but the month of September was the hottest we've ever recorded. This was excellent for us, since we were able to make up some of the delay in the vegetative cycle. It was hotter even than August 2008.

### Additional Information

#### VARIETAL

77% Tempranillo, 12% Cabernet sauvignon, 9% Syrah, Merlot, Petit verdot and Garnacha

#### CONSERVATION

The storage temperature should not exceed 15°C

#### DENOMINATION

D.O.P. Abadía Retuerta



Marqués  
de Cáceres

GRAN RESERVA 2014

D.O.Ca. RIOJA

A choice, classic style wine only produced from the best vintages.

#### VINEYARDS AND YIELDS:

Remarkable selection of old vines from Rioja Alta and Rioja Alavesa, aged between 65 and 85 years old. Meager yields of between 3,000 and 4,500 kg/ha. Due to the age and limited vigor of the vines. It is produced mainly with Tempranillo grapes from vineyards planted at different altitudes in Cenicero, Elciego, and Laguardia. This vintage is blended with small quantities of red Garnacha and Graciano grapes. The red Garnacha grapes come exclusively from vineyards in Rioja Alta, located in Cenicero and Nájera, allowing us to achieve finesse, freshness, and structure. The Graciano is primarily harvested in Elciego, where we obtain the unique character of delicacy, “grace,” liveliness, and color.

#### SOIL:

Mainly clayey-calcareous, of shallow depth and very poor.

#### PREDOMINANT CLIMATE:

A warm, dry spring, which resulted in an advanced sprouting period. Calm and stormy start to the summer. Perfect ripening was achieved thanks to a drier end of the season in September and many hours of sunshine.

#### HARVEST:

100% manual harvest parcel by parcel. Phased according to the ideal conditions of each plot and variety.

#### VINIFICATION:

Bunches are destemmed with utmost care—alcoholic fermentation at a controlled temperature. Maceration with skins extended for 30 days to extract color, flavors, and tannic structure—malolactic fermentation in new French oak barrels or stainless steel tanks, subject to the batches of wine. Once malolactic fermentation is complete, all the wines are transferred to barrels and racked every six months.

#### AGING IN BARREL:

24 to 26 months, they depend on the origin of the vines and the types of barrels. New French oak barrels and second wine barrels.

#### AGING IN BOTTLE:

4 years minimum before release.

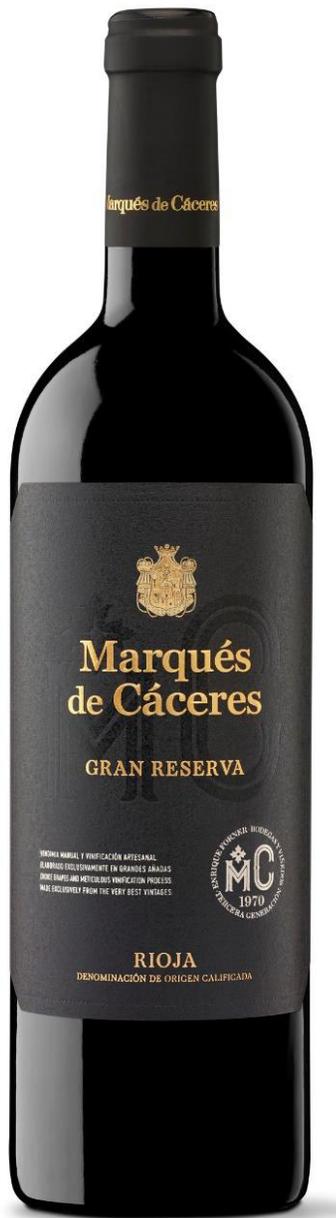
#### TASTING NOTES:

Intense color with a slightly brick-red border. Very complex bouquet of balsamic notes with delicate wood notes. Full-bodied palate with ripe plum and sweet spices over toasted flavors. It maintains the freshness of a subtle vividness that promises excellent aging potential—Flavorsome, rich with a lingering finish.

#### VARIETIES:

85% Tempranillo, 8% Garnacha tinta, 7% Graciano

Serve at 17°C (63°F) - Alcohol content: 14% Vol.



#### VINEYARD SURFACE:

Small old vines from areas of Rioja Alta and Rioja Alavesa.

#### WINE OENOLOGISTS:

Fernando Costa, Emilio Gonzalez & Manuel Iribaranegaray

