

gaintza

TXAKOLINA

Original y authentic

85 % **Hondarrabi Zuri**
5 % **Hondarrabi Beltz**
10 % **Gros Manseng**

D.O.: Getariako Txakolina.

Vineyard surface area: 21-hectare state in Getaria, divided into 7 plots.

Average age of the vines: Between 25 and 50 years.

Alcohol by volume: 11,5%.

Viticulture: Integrated viticulture.

Vine training system: 40% arbour, 60% trellis.

Colour: Pale gold with hints of green. Bright and clean in the glass. Fine bubbles owing to the production method.

Nose: A blend of fresh aromas with herbal notes. White fruit and apple with lemon citrus undertones.

Palate: A fresh and intense wine. Lightly sparkling with well-integrated acidity. Pleasant in the mouth leaving a fresh sensation with citrus notes.

Gainza txakolina is a traditional and authentic wine. This expressive txakoli has a low alcohol content and balanced acidity.

This txakoli is from the best vineyards the region, and its unique character make it our most expressive wine.

Our philosophy supports sustainable agriculture while at the same time respecting our inheritance. We make our wines using grapes from land which is worked and cultivated using integrated production.

We selectively harvest the grapes by hand in late-September and combine traditional mastery with the latest technology to produce our txakoli. This wine starts out in a stainless-steel vat under strict temperature control to keep the naturally-occurring carbon gas in solution.

The simplicity and originality of this friendly wine appeals to all palates, experts and amateurs alike.

We recommend serving this txakoli at 8°-10°C.

The ideal accompaniment to appetisers, starters, seafood, fish, white meats, grilled vegetables or Japanese cuisine.



INTERNATIONAL WINE CHALLENGE

IWC 92
POINTS



750ml VINO BLANCO



XIÓN 2024



Designation of Origin: Rías Baixas.
Subzone: Val do Salnés.
Wine's category: Dry White wine.
Grape variety: 100% albariño.

VINEYARD

Traditional pergola with 800 vines /ha.
Soils of granitic Entisoles of Sandy-clay character.
Dominant orientation in the western part, looking to the Atlantic Ocean.

WINEMAKING

Hand harvested in perforated crates.
Sorting table selection.
Complete destemming and compress air press.
Setting the juice with cold temperature.
Alcoholic spontaneous fermentation with temperature controlled (12-15°C).
Ageing on lees in stainless steel tank for 4 months with "batonnage".
No malolactic fermentation.
Fining with isinglass.
Tangential filtration.

WINE TASTING

Visual: Intense yellow color with a Green rim. Clean and brilliant.
Nose: a bouquet of intense fresh white fruit with hints of citric fruit coming through.
Palate: luscious and fresh. It would go perfectly with shellfish and fish.

PACKAGING

Boxes of 12 bottles (750 ml).

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Herenza Blanco

DO ALELLA

In this wine, we find the Mediterranean passion softened by the winds from the majestic and nearby Montseny, at 1,712 meters above sea level. The skillful blend of varieties provides the body and character of the Pansa Blanca, a classic in the appellation, with the aroma and elegance of Sauvignon Blanc. Bright straw color. Elegant, expressive aromas: ripe fruit, citrus, and tropical notes. On the palate, it is full-bodied, fresh, complex, and persistent.

Presentation: boxes of 12 bottles of 750 ml



Campo Viejo™

RESERVA

“The layout of our vineyard plots allows me to select the right grapes especially for this wine, assessing how their potential develops with each vintage. The end result is rounded, flavoursome and well-balanced wine.”

Regional overview / The Denominación de Origen Calificada Rioja is located in the north of Spain, in the Ebro River Valley, and it's divided into 3 zones: Rioja Alta, Rioja Alavesa and Rioja Oriental. The whole area hosts 66 thousand hectares of vineyards, distributed in terraces at both sides of the river. Rioja's mild climate, being a confluence of Atlantic and Mediterranean influences, is perfect for grape growing. The diversity of soil types and mesoclimates, together with local varieties and centuries old experience in winemaking makes Rioja one of the most emblematic regions in the world.

Vineyards / Campo Viejo benefits from the diversity provided by Rioja by sourcing grapes from vineyards distributed throughout the region, each one of them with its unique characteristics imprinted in the wines obtained. Sustainable practices are used during the growing season to ensure high quality grapes in each vintage are obtained in a respectful manner with the environment. The Campo Viejo winery itself was built to be sustainable and pioneered in the country to be the first Spanish winery to be carbon footprint certified, among other certifications.

Winemaking and ageing / The grapes coming from different locations are de-stemmed, gently crushed and carried via gravity force to stainless steel vats for fermentation at a controlled temperature of approximately 28°C.

During fermentation, regular pump-overs are used in order to extract colour and flavours. The components of the final blend are aged separately in French and American oak barriques (225 litres) for 18 months. After the oak ageing, the final blend is made and then the wine rests in bottle for a further 18 months where it gains its complexity and round palate.

Tasting / A beautifully-structured Spanish red wine with fruit notes (cherries and ripe blackberries). The wine has elegant, soft tannins, medium body, and a long, complex finish. There is a great balance between the fruit (cherries, black plums, ripe blackberries) and the clean nuances from the oak (clove, pepper, vanilla and coconut), enriched by the complex aromas developed during bottle ageing.

Very attractive to the palate, with ripe fruit and spices, tobacco and toasted oak. Elegant, soft tannins, medium body and a long, complex finish.



Tempranillo,
Graciano y mazuelo



Aged for 3 years in total; at least
18 months in barrels followed by
at least 18 months in the bottle



Red meat, grills and roasts, game,
mature and blue cheeses



16 - 18 °C



ADD

SOME

PASIÓN



Faustino

BODEGAS



PRODUCER PROFILE

Winemaker: Juan José Díez González
Total acreage under vine: 1600
Estate founded: 1861
Winery production: 7,920 Bottles
Region: DOCa Rioja
Country: Spain

Faustino I Gran Reserva 2016

WINE DESCRIPTION

Faustino I Gran Reserva launched the reputation and the global recognition of the Faustino winery and it is best selling Gran Reserva wine in the world. It is produced only in best vintages considered by the winery.

Vineyards are located in the Oyón area of the Rioja Alavesa zone at an average altitude of 450m. Soils are predominantly calcareous based on marl, alternating with coarse-grained sandstone that easily crumbles and is laid out horizontally. The terrain has a slight slope, which means that the lower areas collect eroded material from the higher areas. This soil gives the grapes grown here aromas and notes of undergrowth. What's more, it also adds warmth to the wines.

The winemaking team looks for balance not only for immediate consumption, but also for perfect development that will improve in the bottle over time. This wine is aged longer than what is required by the DOCa rules, spending 26 months in French and American oak barrels, followed by at least 3 years in the bottle. The wine is released only when in the perfect balance has been achieved.

TASTING NOTES

Spice and dark, stewed fruit aromas, with vanilla, pastry and jam notes. Long, structured finish.

FOOD PAIRING

T-bone steak and grilled meats in general. Grilled tuna. Aged and fatty cheeses. With desserts, it pairs very well with baked cheesecake or chocolate cake.

VINEYARD & PRODUCTION INFO

| | |
|--------------------------------|---|
| Production area/appellation: | Rioja Alavesa |
| Vineyard name: | Oyón |
| Soil composition: | chalky |
| Elevation: | 1476 feet |
| Bottles produced of this wine: | 7,920 |
| Certified Organizations: | Sustainable Wineries for Climate Protection |
| Sustainability Certification: | certified, stated on label |

WINEMAKING & AGING

| | |
|----------------------------------|---|
| Varietal composition: | 86% Tempranillo, 9% Graciano, 5% Mazuelo |
| Fermentation container: | stainless steel tank |
| Malolactic fermentation: | yes |
| Fining agent: | animal based |
| Type of aging container: | new French and American oak barrels (225 L) |
| Length of aging before bottling: | 24 months |
| Total SO ₂ : | 71 mg/L |

ANALYTICAL DATA

| | |
|-----------------|---------|
| Alcohol: | 14% |
| pH level: | 3.56 |
| Residual sugar: | 1.5 g/L |
| Acidity: | 5.6 g/L |



ALVAREDOS-HOBBS

Alvaredos-Hobbs is situated at the intersection of two great ancient worlds: the wine region of Ribeira Sacra and the storied Camino de Santiago. Internationally-renowned winemaker Paul Hobbs and Galician viticultur Antonio López Fernández partner to craft wines from the region's indigenous grapes sourced from vineyard sites first developed by the Romans on steep hillsides above the Rio Sil.

2021 MENCÍA

Galicia, Spain

✦ Growing Season

A dry winter and rainy spring led to rapid growth at the beginning of the 2021 growing season in Ribeira Sacra. Mild summer conditions allowed for slower ripening and greater phenolic development in the fruit. Harvest began at a typical pace in mid-September; however cooler temperatures and rain delayed harvest for red varieties, which ended mid-October. Overall cooler conditions resulted in wines with beautiful fresh character, bright acidity and good structure.

✦ Vineyards

- Region: Ribeira Sacra DO
- Soils: slate, clay, granite, and quartz
- Slopes: southern facing with slopes of 15-55%
- Vine age: 10 - 25 years old
- Trellis and pruning: vertical shoot positioning and bilateral cordon
- Yield: 2.7 tons/acre

✦ Harvest

- Hand-harvested
- October 2 - 11

✦ Winemaking

- Varietal composition: 90% Mencía, 10% Garnacha Tintorera
- Fermented with native yeasts
- Aged 12 months in French oak barrels (225L), 35% new oak
- Bottled unfined and unfiltered; August 22, 2023

✦ Tasting Notes

Deep crimson hue with violet undertones in appearance, the 2021 vintage opens with intriguing, well-delineated aromas of ripe, juicy mulberry and Queen Anne cherry that give way to fragrant yet subtle notes of cedar and aromatic bay leaf. Beautifully balanced, with structural support provided by a vein of long, silky, black tea-like tannin and a touch of mineral-like salinity which adds tension through to an elegant, energetic finish.





100% TEMPRANILLO
RIBERA DEL DUERO
 SPAIN
2020 VINTAGE



WE: 94 - JS: 93 - WS: 91

In 2017, Pinea released its first vintage. In honor of the year that our dreams came true, we developed the "17" bottling.

This wine is a youthful and fruit-forward expression of the vintage that can be enjoyed on a daily basis.

"17" is a wine of vibrant color and medium intensity. The fruit and oak blend in perfect balance, giving it freshness as well as structure and intensity. It is a bold and elegant red made from 100% Tempranillo.

HARVEST:

2020 was a warm year with little weather variation which led to stability in the vineyards. Cool days during harvest allowed us to better control the temperature of the incoming grapes prior to fermentation, which resulted in better expressions of tannin and fruit color.

The grapes were carefully selected and harvested by hand in the vineyard and were placed into 14kg boxes. Before going into tank, the grapes were sorted a second time on a sorting table.

COUNTRY: Spain

APELLATION: Ribera del Duero

VINTAGE: 2020 - Crianza

VARIETY: 100% Tempranillo

pH: 3.83

TOTAL ACIDITY: 5.02 g/L

SUGAR: 0.86 g/L

AGING: 18 months in French oak barrels

AGE OF VINES: 30+ years

ALCOHOL VOL.: 15%

PRODUCTION: 40,320 of 750ml, 600 magnum and 40 jeroboam

DESCRIPTION:

Appearance: The wine shows ruby tones in the core with a violet rim.

Nose: Abundant aromas of black forest fruits and ripe cherries; expressive blackberry tones, with hints of vanilla and very soft notes of cedar.

Palate: Medium body with a very elegant velvety texture and a round, deep finish. The wine fills the mouth in a journey of the senses. Acidity is regulated by a mineral background typical of the limestone soils where the vineyards grow. There are well integrated tannins with a very long and persistent finish.

