



Wines
of Spain



D.O.CA. LA RIOJA.

Sensaciones
Crianza



Sensaciones
Ecológico



Sensaciones
Reserva



SENSACIONES CRIANZA



The fermentation of this wine spread over 20 days, leaving the skins to macerate 8 days more to remove the whole personality of the varieties. It is aged in barrels made of American oak (60%) and French oak (40%) with a duration of 12 months, in which two were racking.

- **TECHNICAL:** 90% TEMPRANILLO, 10% GARNACHA (old vines). Long maceration at a controlled temperature of 25-28 degrees centigrade. 12 months in oak barrels (French and American).
- **COLOR:** Ruby red, cloudy layer. Sample violet trim his youth.
- **AROMA:** Complex. Spicy and balsamic. Ripe fruits, dairy, mild spices, truffle and mineral notes.
- **TASTE:** Broad and balanced input. It is tasty, meaty and nuanced fruit and noble aging.
- **GASTRONOMY:** Perfect pairing with Vegetables, Red Meat, Game, Cheese, Ham and Pates.
- **SENSATIONS:** The harmony of this wine is the result of a powerful aroma, fruity and spicy that draws a wide input and balanced in the mouth. His youth is outlined in purple hues in color and fruity on the palate, making this a powerful taste sensations full of nature.
- **AWARDS:** ★★★★★ Best value for money Guía Peñín 2015. 86 Points.
★★★★★ Best value for money Guía Peñín 2016. 86 Points

SENSACIONES RESERVA



Something very important to note in selecting exceptional grapes for this Reserve is definitely the varieties used, because although its main source is the Tempranillo, Graciano also would highlight the variety that comes from one of our wildest vineyards enjoying a soil difficult and with little rain.

- **TECHNICAL:** 95% TEMPRANILLO, 5 % GRACIANO. Long maceration at a controlled temperature of 26-28 degrees centigrade. 24 months in oak barrels (French and American). Racking thoroughly checked every 4-6 months
- **COLOR:** Deep red, iridescent tiles, is conceived as a wine for aging.
- **AROMA:** Complex and rich aromas linked to the land. Inhale the aromas of raspberries, chocolate sipping strong effusion.
- **TASTE:** Aging well assimilated. Ripe fruit on a tan background.
- **GASTRONOMY:** Cured Ham and Cheese and Iberian, pates, Roasts and Meats.
- **SENSATIONS:** Intimacy is the keynote of a deep red wine, spicy and smooth, sliding sensation offering total confidence. It is a wine to escape, to taste and enjoy, thanks to its complex scent of ripe fruit on the clean toasted.
- **AWARDS:** 89 points Guía Peñín 2015. 87 points Guía Peñín 2016.

SENSACIONES ORGANIC



▪ TECHNICAL:

- Variety: 100% TEMPRANILLO.
- Aging time: 5 months in American oak barrels. Viticulture Vineyard viticultura certified 100% organic by the European Union.

▪ **AROMA:** Aromas of cherry and raspberry combined with subtle sweet and spicy elements.

▪ **GASTRONOMY:** As an Aperitif or paired with a variety of Cured Meats, Cheeses, Grilled Chicken, Pork or Salads.

▪ **SENSATIONS:** Displays a good structure on the palate and fine acidity tones that give a good aging potential but we recommend its use as a young wine.

▪ **AWARDS:** ★★★★★ best value for money Guía Peñín 2015. 87 Points.
Guía Peñín 2016. 86 Points.

D.O.CA. LA RIOJA.

WOS
Joven



WOS
Crianza



WOS JOVEN



▪ TECHNICAL:

- Variety: 100% TEMPRANILLO.
- Aging time : four months bottle before leaving winery.
- Maceration: Long maceration (over 20 days) with controlled temperature between 26-28°C.

▪ **GASTRONOMY:** As an Aperitif or paired with rices, vegetables, Cured Cheese and Iberian.

▪ **SENSATIONS:** WOS is made from old-growth vines that gain their distinctive flavor from the high altitude (600-800 meters). It is a unique wines that comes only from this region of Rioja. It is a combination of acidity and elegant fruit aromas.

WOS CRIANZA



▪ TECHNICAL:

- Variety: 100% TEMPRANILLO.
- Aging time : 12 months in American oak barrels.
- Maceration: Long maceration (over 18 days) with controlled temperature between 21-27°C.

▪ **GASTRONOMY:** As an Aperitif or paired with vegetables, red meat, game, cheeses, ham and pates.

▪ **SENSATIONS:** WOS crianza is made from old-growth vines that gain their distinctive flavor from the high altitude (600-800 meters). It is a unique wines that comes only from this region of Rioja. It is a combination of acidity and elegant fruit aromas, with mineral and herbal notes that express this particular terroir.

D.O. RUEDA

Xo.
Verdejo



XO VERDEJO



▪ TECHNICAL:

- Variety: 100% VERDEJO.
- The best serving temperature is between 10 and 12 ° C
- Maceration: Long maceration (between 12 - 16 days) with controlled temperature between 14-16°C.

▪ COLOR: Straw yellow with greenish reflections.

▪ AROMA: Good aromatic intensity in the whole range of the Verdejo varietal grape opens. Aromas of tropical fruit and hay, with hints of aniseed.

▪ GASTRONOMY: Perfect pairing with pesto pasta, soft cheeses, rice and oily fish.

▪ SENSATIONS: It is an intense, tasty and well balanced wine. It has a fresh acidity and a final bodied, fruity and aromatic aftertaste.

▪ AWARDS:★★★★★ best value for money Guía Peñín 2016. 85 Points.

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WINE CELLAR – FACTORY

ALDEANUEVA DE EBRO / RIOJA

RUEDA / VALLADOLID