



VINÍCOLA de CASTILLA





VINÍCOLA de CASTILLA

Olimpo

SEÑORÍO DE
GUADIANEJA

CANTARES

FINCAVIEJA

Pago Peñvelas

Tierras del Quijote

LA LLANURA





Vinícola de Castilla, with more than 40 years producing quality wines and more than 700 awards, is located in Manzanares, a town located in the heart of La Mancha, a land of wines par excellence.



40 hectares of own vineyards are treated and cared for with the utmost affection. From them we get our best grapes in their optimum time of maturation, getting the best of first quality, which become the excellent wines that characterize us.

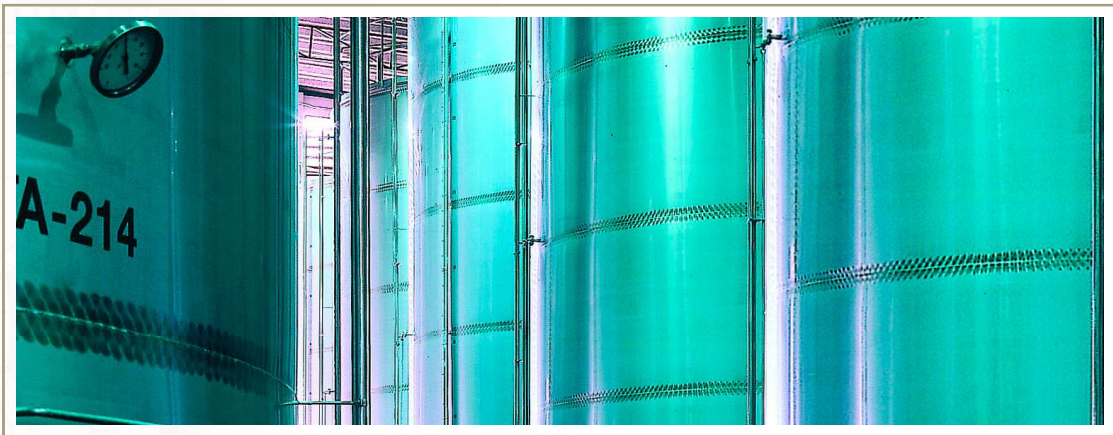


The darkness and silence of our ageing cellar, with over 6000 French and American oak barrels, are the ideal environment for wines to follow their natural maturation cycle, adding character to aromas and flavors full of nuances.

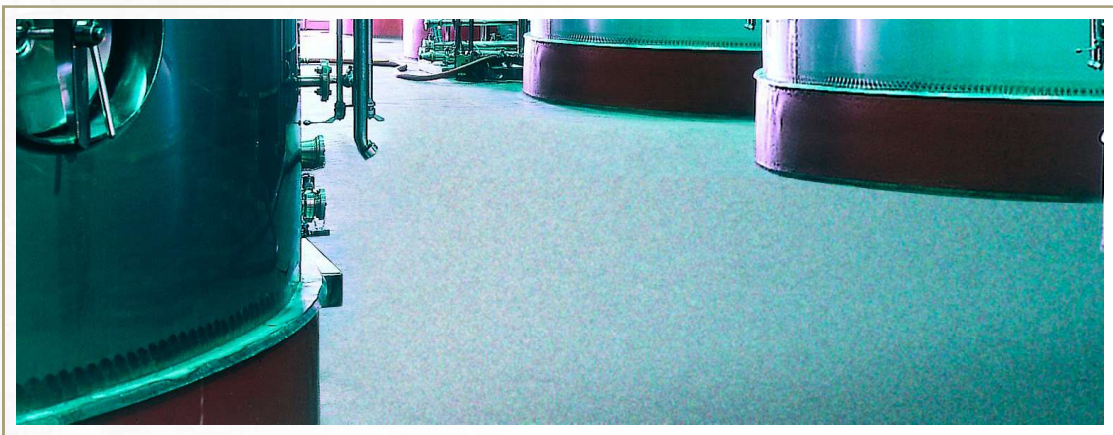




A process of elaboration adapted to the most demanding standards of quality and hygienic sanitary requirement.



Stabilization treatment in chambers up to 7°C below zero that guarantee the brightness, transparency and stable color of wines. Sustainability and care of environmental values are fundamental values that we implement in every phase of the process.



All products are covered by the quality system certified under ISO 9001, as well as IFS and BRC for food safety.





Olimpo



PRIVILEGIO



VARIETY: _____ Tempranillo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ I.G.P. Tierra de Castilla

OLIMPO PRIVILEGIO TEMPRANILLO (AGED IN OAK BARREL)

TYPE OF WINE

Red Tempranillo wine aged in French oak.

ELABORATION

Made with the best Tempranillo grapes from our vineyards. The malolactic fermentation of the wine takes place in French oak barrels, followed by an ageing in those same barrels, with regular stirring of its fine lees. Subsequently there is a bottle ageing of at least six months.

TASTING NOTES

👁️ Cherry red with a good layer, very bright.

👃 Intense and personal aroma, with marked tones of red fruit, very ripe, as raspberries and gooseberries in compote. There are also a lot of nuances brought by ageing in oak barrels (smoked aromas, spices, some cocoa).

👄 It has an enveloping mouth, powerful, of great length, in the aftertaste the tones of fruits appear again, as well as a great French wood contributed by the fermentation and ageing of the wine in the barrel.

🔑 Serve around 16-17°C.



VARIETY: _____ Chardonnay

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ I.G.P. Tierra de Castilla

OLIMPO PRIVILEGIO CHARDONNAY (AGED IN OAK BARREL)

TYPE OF WINE

White Chardonnay wine aged in French oak.

ELABORATION

Elaborated with the best chardonnay grapes, fermented in barrel, followed by a stay in French oak barrels.

TASTING NOTES

👁️ Pale yellow, very bright and very clean.

👃 Intense and personal aroma, with marked fruity tones and fine floral tones. There are also nuances and slightly smoked result of the fermentation in French oak barrels.

👄 It has a fresh mouth, powerful, long, in the aftertaste the tones of fruit and flowers appear again, as well as a great French wood contributed by the stay of the wine in the barrel.

🔑 Serve around 10°C.





SEÑORÍO DE
GUADIANEJA

OUR VARIETAL COLLECTION



VARIETY: _____ Tempranillo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

SEÑORÍO DE GUADIANEJA TEMPRANILLO

TYPE OF WINE

Young Red Tempranillo wine.

ELABORATION

Traditional fermentation in stainless steel tank at controlled temperature.

TASTING NOTES

👁️ Purpleberry, alive and bright.

👃 Intense aroma of black and red fruits: blackberries and raspberries, accompanied by a distinctive licorice flavor.

👄 Its freshness enhances the flavor, full of fruity nuances and lactic notes.

🔑 Serve around 15°C.



VARIETY: _____ Merlot

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

SEÑORÍO DE GUADIANEJA MERLOT

TYPE OF WINE

Young Red Merlot wine.

ELABORATION

Traditional fermentation in stainless steel tank at controlled temperature.

TASTING NOTES

👁️ Purplish color, violet border, very intense and bright.

👃 Intense memories of plum and red berries, with some herbaceous nuances.

👄 Pleasant and fresh acidity in harmony with a long finish.

🔑 Serve around 14-15°C.



VARIETY: _____ Petit Verdot

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

SEÑORÍO DE GUADIANEJA PETIT VERDOT

TYPE OF WINE

Young Red Petit Verdot wine.

ELABORATION

Traditional fermentation in stainless steel tank at controlled temperature.

TASTING NOTES

👁️ Purple, vivid and bright color.

👃 Intense memories of black fruits, pepper and violet.

👄 Of great tannic richness, high acidity and remarkable body and structure. Long end of mouth.

🔑 Serve around 14-15°C.



VARIETY: _____ Syrah

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

SEÑORÍO DE GUADIANEJA SYRAH

TYPE OF WINE

Young Red Syrah Wine.

ELABORATION

Traditional fermentation in stainless steel tank at controlled temperature.

TASTING NOTES

👁️ Intense blackberry with violet trim and iridescence.

👃 Intense aromas of flowers: violets and carnation, and red fruits.

👄 Tasty, excellently constituted, fresh. Smooth and fruity palate. Fill your mouth.

🔑 Serve around 14-15°C.



VARIETY: _____ Cabernet Sauvignon

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

SEÑORÍO DE GUADIANEJA CABERNET SAUVIGNON

TYPE OF WINE

Young Red Cabernet Sauvignon wine.

ELABORATION

Traditional fermentation in stainless steel tank at controlled temperature.

TASTING NOTES

👁️ Intense blackberry with purple ribet.

👃 It presents raspberry aromas, intense memories of cassis and green pepper.

👄 Pleasant and fresh acidity in harmony with a long finish.

🔑 Serve around 15-16°C.



VARIETY: _____ Garnacha

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

SEÑORÍO DE GUADIANEJA GARNACHA

TYPE OF WINE

Young Red Garnacha Wine

ELABORATION

Traditional fermentation in stainless steel tank at controlled temperature.

TASTING NOTES

👁️ Intense violet, deep, vivid and bright blackberry.

👃 Aromas of red fruits (strawberries and cassis), sprinkled with wild herbs and a peculiar tarry background.

👄 Powerful mouth, cramy, very sweet character tannins present, very long and memorable aromatic finish.

🔑 Serve around 15-16°C.



VARIETY: _____ Macabeo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

SEÑORÍO DE GUADIANEJA MACABEO

TYPE OF WINE

Young White Macabeo Wine.

ELABORATION

Traditional. Low temperature maceration for 4 hours. Fermentation in stainless steel tank at controlled temperature.

TASTING NOTES

👁️ Pale straw with greenish iridescence, very bright.

👃 Sophisticated aroma of ripe white fruit (apple) and green notes of hay and fennel.

👄 Fresh, with marked fruity character. Persistent end.

🔑 Serve around 8°C.



SEÑORÍO DE GUADIANEJA CHARDONNAY

VARIETY: _____ Chardonnay

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

TYPE OF WINE

Young White Chardonnay Wine.

ELABORATION

Cold maceration in stainless tanks. Fermentation in stainless steel tank at controlled temperature.

TASTING NOTES

👁️ Greenish straw, with greenish lemon highlights, very sparkly.

👃 Intense aroma of stone fruits, evolving over time to toasted, candied and dried nuances.

👄 Fresh and powerful. Soft touch and long finish.

🔑 Serve around a 8-10°C.



VARIETY: Sauvignon Blanc

CITY: Manzanares (C. Real - Spain)

ZONE: D. O. P. La Mancha

SEÑORÍO DE GUADIANEJA SAUVIGNON BLANC

TYPE OF WINE

Young White Sauvignon Blanc Wine.

ELABORATION

Traditional. Low temperature maceration for 4 hours. Fermentation in stainless steel tank at controlled temperature.

TASTING NOTES

- 👁️ Steely straw with greenish flashes.
- 👃 Clean, fragrant, with sophisticated and intense memories of flowers, white fruits (grapefruit, passion fruit).
- 👄 Soft citrus and fruity notes of great freshness. Long, with memories of exotic fruits.
- 🔑 Serve around 8°C.



VARIETY: _____ Verdejo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

SEÑORÍO DE GUADIANEJA VERDEJO

TYPE OF WINE

Young White Verdejo wine.

ELABORATION

Low temperature maceration for 6 hours. Fermentation in stainless steel tank at controlled temperature.

TASTING NOTES

👁️ Pale greenish straw, with greenish reflections. Very bright.

👃 Fine floral notes (acacia), with intense aromas of stone and vegetable fruits with nuances reminiscent of anise and fennel.

👄 Cheerful palate and persistent aromatic finish that boosts its flavor.

🔑 Serve around 8°C.



VARIETY: _____ Tempranillo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

SEÑORÍO DE GUADIANEJA ROSÉ

TYPE OF WINE

Young Rose Tempranillo Wine.

ELABORATION

Brief maceration of 3 hours cold on the skin of the grape. Devatting by gravity and fermentation at low temperature.

TASTING NOTES

👁️ Pink currant, bright and very clean.

👃 Aromas of red fruit (strawberry and raspberry) and floral notes.

👄 In the mouth, it is tasty, fresh, full, round and equilibrated. Clean and interesting fruit retronasal.

🔑 Servir en torno a 8°C.



— *SG* —



*Señorio
de
Guadianeja*

CRIANZAS AND RESERVAS

Señorío de Guadianeja



VARIETY: Tempranillo

CITY: Manzanares (C. Real - Spain)

ZONE: D. O. P. La Mancha

SEÑORÍO DE GUADIANEJA CRIANZA

TYPE OF WINE

Red Tempranillo Crianza Wine.

ELABORATION

Aged in oak barrel for 6 months and since then in bottle. The wine will evolve favorably in bottle.

TASTING NOTES

👁️ Cherry red, bright and attractive.

👃 Pleasant aromas of oak surface on the nose, with spicy notes of vanilla, cocoa and fruit compote.

👄 In the mouth, it is soft, slightly tannic and of balanced acidity, persistent.

🔑 Serve around. 15-17°C.

Señorío de Guadianeja



VARIETY: _____ Tempranillo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

SEÑORÍO DE GUADIANEJA RESERVA

TYPE OF WINE

Red Tempranillo Reserva Wine.

ELABORATION

After its elaboration it has been in American oak barrels for 36 months and since then in bottle. The wine will evolve favorably in bottle.

TASTING NOTES

👁️ Intense cherry red.

👃 Straight on nose, spicy aromas aged of oak ageing, balance with small black fruits, complex.

👄 Structured, tasty, slightly tannic, wide and persistent. Roasted vanilla and coffee nuances.

🔑 Serve around 16-18°C.

Señorío de Guadianeja



VARIETY: _____ Tempranillo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

SEÑORÍO DE GUADIANEJA GRAN RESERVA

TYPE OF WINE

Red Tempranillo Gran Reserva Wine.

ELABORATION

After its elaboration it has been in American oak barrels for 60 months and since then in bottle. The wine will evolve favorably in bottle.

TASTING NOTES

👁️ Ruby red, with tile tones, very bright.

👃 Complex and clean nose, elegant aromas of ageing, notes of spices, coffee, ripe fruit in liquor.

👄 Tasty in the mouth, well built, with character, ripe tannins.

🔑 Serve around 17-19°C.

Señorio de Guadianeja



VARIETY: _____ Cabernet Sauvignon

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

SEÑORÍO DE GUADIANEJA GRAN RESERVA

TYPE OF WINE

Red Cabernet Sauvignon Gran Reserva Wine.

ELABORATION

After its elaboration it has been in American oak barrels for 60 months and since then in bottle, where it will evolve favorably.

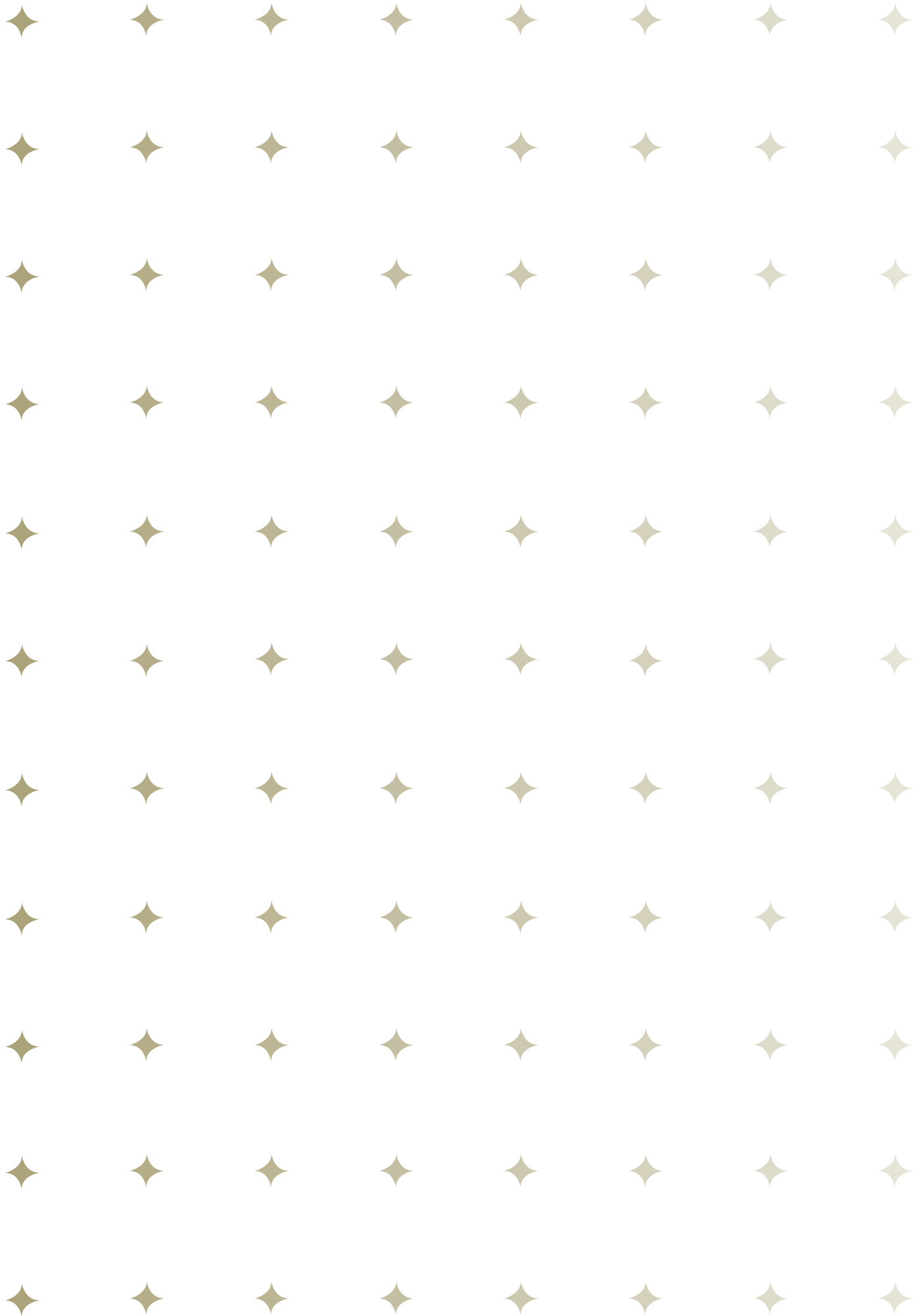
TASTING NOTES

👁️ Ruby red with tile edging.

👃 Complex and pleasant aromas of ageing, balsamic, spices and background of very ripe fruit.

👄 Palate of pleasant structure, with polished and silky tannins. Enveloping and elegant.

🔑 Serve around 17-19°C.





CANTARES

✦ Método Tradicional
desde 1988

CANTARES



VARIETY: _____ Macabeo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

CANTARES BRUT NATURE

TYPE OF WINE

Quality sparkling wine.

ELABORATION

According to the “traditional method”, bottle by bottle in the traditional way starting from selected base wines.

TASTING NOTES

👁️ Greenish gold with fine and persistent bubbles of great quality.

👃 It offers intense varietal aromas of white and bone fruits, with hints of nuts.

👄 Fresh, vibrant, long mouth with a full end of aromatic sensations.

🔑 Server around 8°C.

CANTARES



VARIETY: _____ Macabeo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

CANTARES SEMI - SECO

TYPE OF WINE

Quality sparkling wine.

ELABORACIÓN

According to the “traditional method”, bottle by bottle in the traditional way starting from selected base wines.

TASTING NOTES

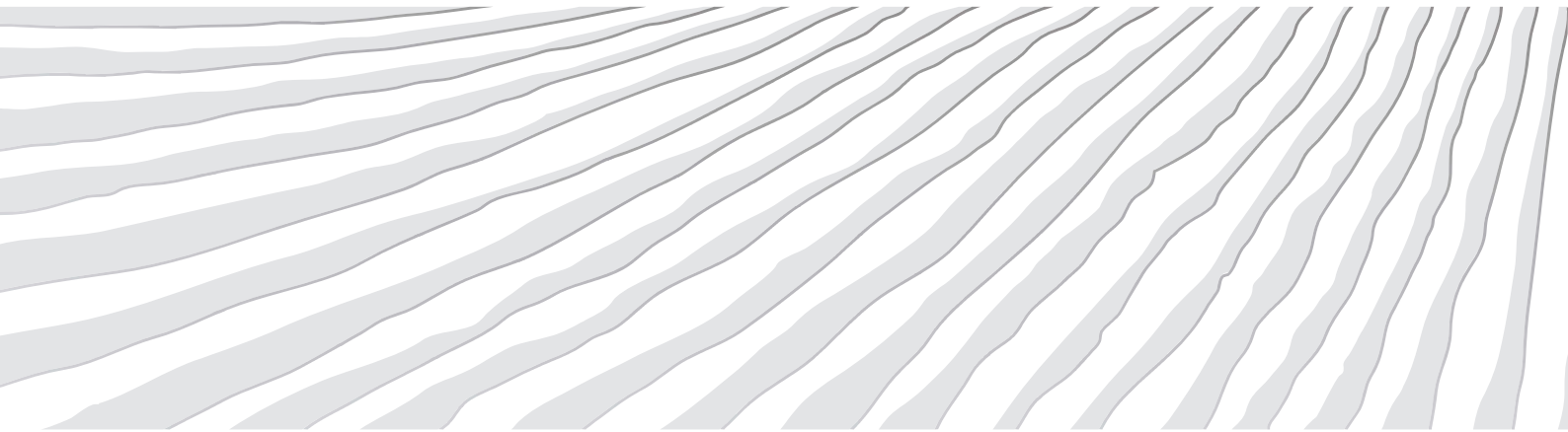
👁️ Greenish gold with fine and persistent bubbles of great quality.

👃 It offers intense varietal aromas of roasted white white fruits and honey.

👄 Fresh mouth, with a perfectly assembled sweetness.

🔑 Serve around 8°C.

EV



FINCAVIEJA



FINCAVIEJA



VARIETY: _____ Tempranillo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

FINCA VIEJA CRIANZA TEMPRANILLO

TYPE OF WINE

Red Crianza wine.

ELABORATION

After the winemaking it was 6 months in American oak cask and since then in bottle. The wine will develop positively during the following years.

TASTING NOTES

👁️ Red Crianza wine.

👃 Pleasant aromas of aging emerge on the nose, with spicy notes of vanilla, cocoa and fruit compote.

👄 In the mouth it is silky, with a pleasant attack, slightly tannic and balanced acidity. Clean memories of spices and smoked stand out in the retronasal route.

🔑 Servir en torno a 15-17°C.

FINCAVIEJA



VARIETY: _____ Tempranillo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

FINCA VIEJA RESERVA TEMPRANILLO

TYPE OF WINE

Red Reserva wine.

ELABORATION

After the winemaking it was 36 months in American oak cask and since then in bottle. The wine will develop positively during the following years.

TASTING NOTES

👁️ Cherry red of good layer.

👃 Ageing in cask aromas, spicy notes, vanilla, clove and ripped wild fruit background.

👄 Well-structured in the mouth, full bodied, ripe tannins. Being of great persistence.

🔑 Served around 16-18°C.

FINCAVIEJA



VARIETY: _____ Tempranillo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

FINCA VIEJA TEMPRANILLO

TYPE OF WINE

Young red wine.

ELABORATION

Winemaking by maceration and fermentation in stainless tank at a controlled temperature.

TASTING NOTES

👁️ Purple-red with violet tones.

👃 Clean and intense in the nose, ripe fruits, strawberry and raspberry.

👄 Smooth step of mouth with ripe tannins at the end. Fruity after-nose.

🔑 Serve around 13-15°C.

FINCAVIEJA



VARIETY: _____ Airén

CITY: _____ Manzanares (C. Real - Spain)

ZONA: _____ D. O. P. La Mancha

FINCA VIEJA BLANCO AIRÉN

TYPE OF WINE

White Young Airen wine.

ELABORATION

Grape-juice selected and bud clean. Ferments at low temperature in a stainless steel tank.

TASTING NOTES

👁️ Pale yellow.

👃 Clean nose, aromas of fresh hay and primary fruity hue.

👄 Balanced, fresh and subtle in the mouth. Clean fruity and floral notes in retronasal.

🔑 Serve around a 8°C.

FINCAVIEJA



VARIETY: _____ Tempranillo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

FINCA VIEJA ROSADO TEMPRANILLO

TYPE OF WINE

Young Rosé wine.

ELABORATION

Winemaking by maceration of the grape-juice with the skins for 3 hours, and subsequent fermentation of the clean yolk grape-juice in stainless steel tank at low temperature.

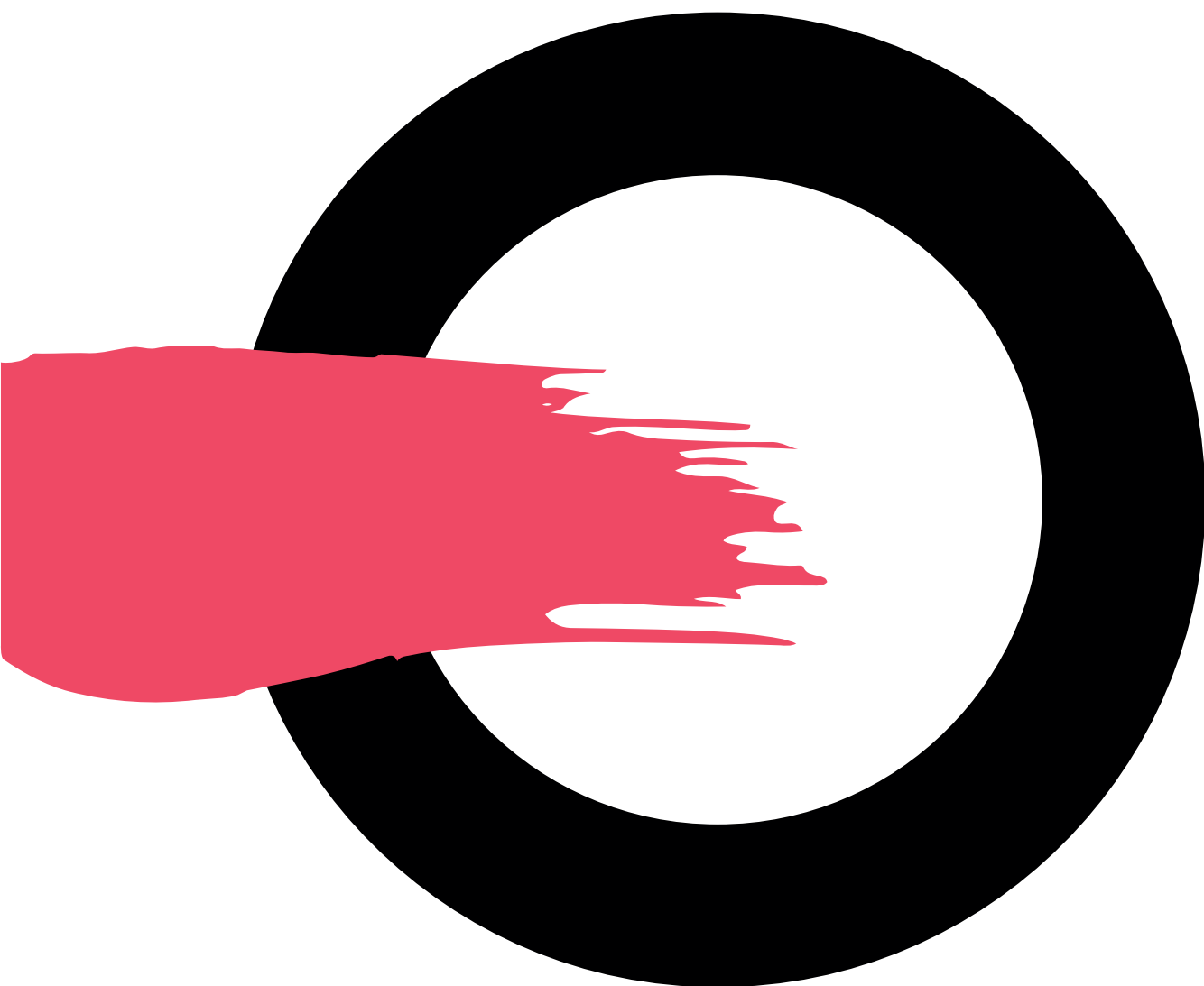
TASTING NOTES

👁️ Bright intense raspberry rose.

👃 Clean and intense aromas of red fruits with fresh citrus tones.

👄 Well constituted in the mouth, armed, tasty, with pleasant passage of mouth. Fruit retronasal pathway.

🔑 Serve around 8°C.



Pago Peñuelas

Pago Peñuelas



VARIETY: _____ Garnacha

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ I.G.P. Tierras de Castilla

PAGO PEÑUELAS GARNACHA (AGED IN OAK BARREL)

TYPE OF WINE

Red aged wine.

ELABORATION

After malolactic fermentation, it is aged for 2 months in oak barrels, and since then in the bottle.

TASTING NOTES

👁️ Garnet red with a good layer. Very bright.

👃 Aromas of red fruits, sprinkled with wild herbs, and a peculiar tarry background.

👄 Fresh and round mouth, unctuous. Very present tannins of sweet character. Great length and aromatic finish.

🔑 Serve around 15-17°C.

Pago Peñuelas



VARIETY: _____ Tempranillo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ I.G.P. Tierras de Castilla

PAGO PEÑUELAS TEMPRANILLO (AGED IN OAK BARREL)

TYPE OF WINE

Red aged wine.

ELABORATION

After malolactic fermentation, it is aged for 6 months in oak barrels, and since then in the bottle.

TASTING NOTES

👁️ Garnet red with a good layer. Very bright.

👃 Pleasant memories of red fruits, flowers and spices.

👄 The aging in oak barrels and then in the bottle have caused an enveloping, powerful and persistent flavour.

🔑 Serve around 15-17°C.

Pago Peñuelas



VARIETY: _____ Verdejo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ I.G.P. Tierras de Castilla

PAGO PEÑUELAS BLANCO VERDEJO

TYPE OF WINE

Young White wine.

ELABORATION

Pellicular maceration for 6 hours at low temperature.
Fermentation in stainless tank at controlled temperature.

TASTING NOTES

👁️ Greenish gold, very bright.

👃 Memories of tropical fruits and stone fruits, with nuances of boxwood and fennel.

👄 The aging in oak barrels and then in the bottle have caused an enveloping, powerful and persistent flavor.

🔑 Serve around 8°C.



Tierras del Qvijote



Tierras del Quijote



VARIETY: _____ Tempranillo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ I.G.P. Tierra de Castilla

TIERRAS DEL QUIJOTE TEMPRANILLO (AGED IN OAK BARREL)

TYPE OF WINE

Red Tempranillo Crianza Wine.

ELABORATION

Aged for 6 months in oak barrels and since then in bottle.

TASTING NOTES

👁️ Cherry red with good layer, very bright.

👃 Pleasant aromas of ageing appear on the nose, with spicy and floral notes that accompany pleasant aromas of red fruits.

👄 In the mouth, it is soft, pleasant, slightly tannins and balanced acidity.

🔑 Serve around 16-18°C.

Tierras del Quijote



VARIETY: _____ Tempranillo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ I.G.P. Tierra de Castilla

TIERRAS DEL QUIJOTE TEMPRANILLO

TYPE OF WINE

Young red Tempranillo Wine.

ELABORATION

Traditional. Fermentation in stainless steel tank at controlled temperature.

TASTING NOTES

👁️ Red cherry with youthful tones, very closed and lively.

👃 Clean and straight aromas of ripe red fruits, with light floral and mineral background.

👄 On the palate it is tasty, fruity, ripe, sweet, long, with a pleasant ending of fruity and mineral notes.

🔑 Serve around 14-16°C.

Tierras del Quijote



VARIETY: _____ Airén

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ I.G.P. Tierra de Castilla

TIERRAS DEL QUIJOTE BLANCO

TYPE OF WINE

White Young Airen Wine.

ELABORATION

Traditional. Fermentation in stainless steel tank at controlled temperature.

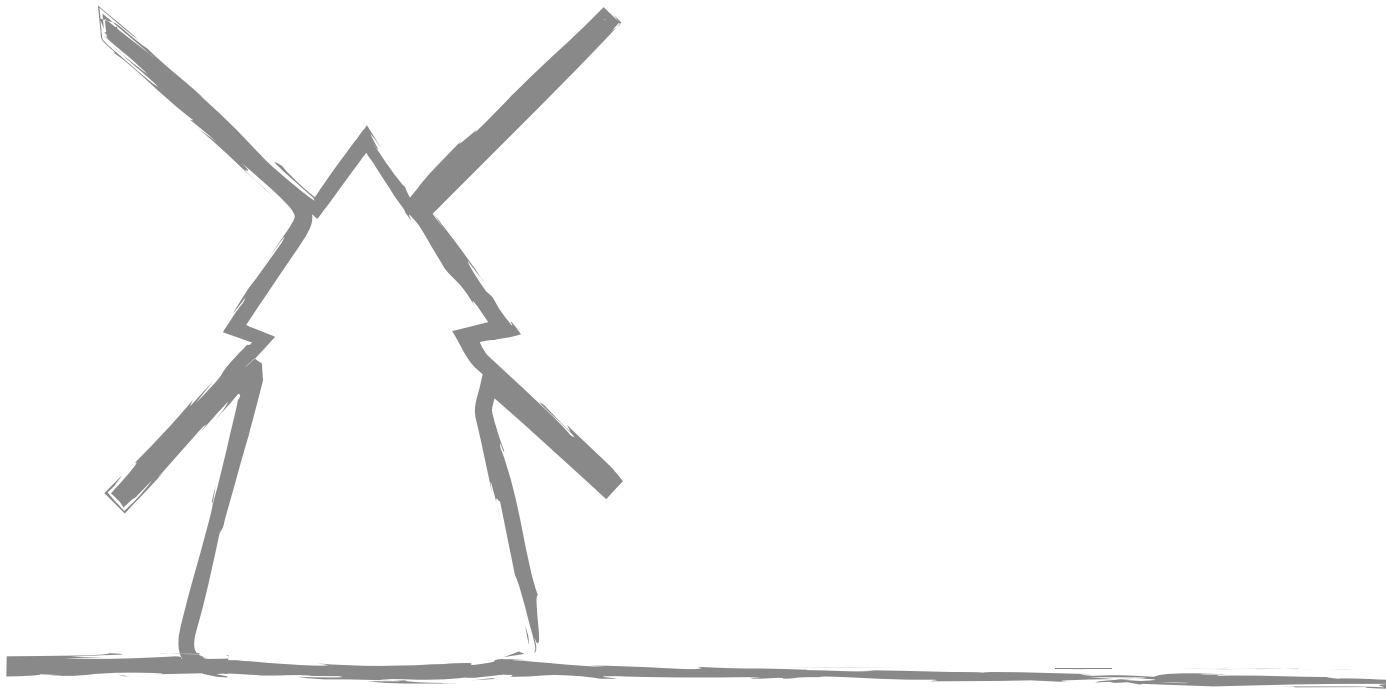
TASTING NOTES

👁️ Straw yellow colour of great cleanness.

👃 Sweet aroma of good intensity, ripe white fruit, banana and pineapple.

👄 On the palate it is dry, with good acidity that brings freshness, round and with a certain volume.

🔑 Serve around 8-10°C.



LA LLANURA

LA LLANURA



VARIETY: _____ Cabernet Sauvignon

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

LA LLANURA GRAN RESERVA

TYPE OF WINE

Red Cabernet Sauvignon Gran Reserva wine.

ELABORATION

After its elaboration it has been in American Oak barrels for 60 months and since then in bottle, where it will evolve favorably.

TASTING NOTES

👁️ Deep ruby-red.

👃 Complex and pleasant aromas of ageing, balsamic, spice and a background of ripe fruit.

👄 Palate of pleasant structure, with polish and silky tannins. Enveloping and elegant wine.

🔑 Serve around 18-20°C.

LA LLANURA



VARIETY: _____ Tempranillo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

LA LLANURA TEMPRANILLO RESERVA (AGED IN OAK BARREL)

TYPE OF WINE

Red Reserva wine.

ELABORATION

After the winemaking it was 36 months in American oak cask and since then in bottle. The wine will develop positively during the following years.

TASTING NOTES

- 👁️ Cherry red with a good coat.
- 👃 Complex aromas of aging in barrel, spicy notes, vanilla, clove and ripe fruit background.
- 👄 Structured, with body. Great persistence.
- 🔑 Serve around 16-18°C.

LA LLANURA



VARIETY: _____ Tempranillo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

LA LLANURA TEMPRANILLO CRIANZA (AGED IN OAK BARREL)

TYPE OF WINE

Red Crianza Wine.

ELABORATION

After the winemaking it was 6 months in American oak cask and since then in the bottle. The wine will develop positively during the following years.

TASTING NOTES

👁️ Cherry red of good layer.

👃 Complex aromas of aging with spicy tones of good wood, balsamic and background of ripe wild fruits.

👄 Structured and alive, soft, being of great persistence. Clean and elegant retronasal.

🔑 Serve around 15-17°C.

LA LLANURA



VARIETY: _____ Tempranillo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

LA LLANURA TEMPRANILLO

TYPE OF WINE

Young Red Tempranillo wine.

ELABORATION

Traditional fermentation in stainless tank at controlled temperature.

TASTING NOTES

👁️ Purple red with violet tones.

👃 Intense and clean nose. Ripe red fruit, strawberry and raspberry.

👄 Smooth passage in the mouth, with a certain tannicity. Retronasal very fruity.

🔑 Serve around 13-15°C.

LA LLANURA



VARIETY: _____ Airén

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

LA LLANURA BLANCO AIRÉN

TYPE OF WINE

White Young Airen wine.

ELABORATION

Traditional fermentation in stainless tank at controlled temperature.

TASTING NOTES

👁️ Pale yellow colour.

👃 Clean nose, aromas of fresh hay and white fruit. Balanced, fresh and subtle.

👄 Clean fruit notes in retronasal.

🔑 Serve around 8°C.

LA LLANURA



VARIETY: _____ Tempranillo

CITY: _____ Manzanares (C. Real - Spain)

ZONE: _____ D. O. P. La Mancha

LA LLANURA ROSADO TEMPRANILLO

TYPE OF WINE

Young Rosé Wine

ELABORATION

Winemaking by maceration of the grape-juice with the skins for 3 hours, and subsequent fermentation of the clean yolk grape-juice in satinless steel tank at low temperature.

TASTING NOTES

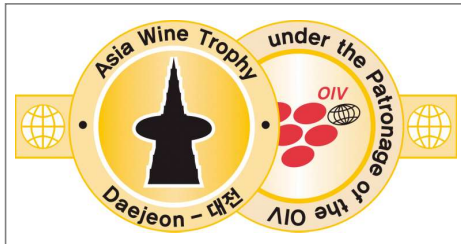
👁️ Strawberry intense and bright.

👃 Clean and intense aromas of red fruits.

👄 Well constituted, balanced, tasty, fresh, with good palate. Restronasal fruity and fruity persistence.

🔑 Serve around 8-10°C.

AWARDS



ASIA WINE TROPH (Asia)

- Señorío de Guadianeja Cabernet Sauvignon Gran Reserva (Gold, 2019)



BACCHUS (Spain)

- Señorío de Guadianeja Cabernet Syrah (Gold, 2014)
- Castillo de Manza Tempranillo (Silver, 2016)
- Señorío de Guadianeja Cabernet Sauvignon Gran Reserva (Gold, 2019)



BACO (Spain)

- Señorío de Guadianeja Cabernet Sauvignon Gran Reserva (Gold, 2019)



CHALLENGE INTERNATIONAL DU VIN (France)

- Señorío de Guadianeja Tempranillo Crianza (Bronze, 2014)



CHARDONNAY DU MONDE (France)

- Señorío de Guadianeja Chardonnay (Gold, 2016)



CINVE (Spain)

- Señorío de Guadianeja Tempranillo Crianza (Gold, 2018; Silver 2012-14-15-19)
- Señorío de Guadianeja Syrah (Gold, 2017)
- Olimpo Privilegio Chardonnay (Gold, 2017)

AWARDS



DECANTER (U.K.)

- Señorío de Guadianeja Tempranillo Crianza (Commended, 2019)
- Señorío de Guadianeja Tempranillo Reserva (Commended, 2019)
- Señorío de Guadianeja Tempranillo Gran Reserva (Bronze, 2017)
- Balada Tempranillo Ecológico (Commended, 2017)



LES CITADELLES DU VIN (France)

- Señorío de Guadianeja Tempranillo Crianza (Special Award Best Wine of Spain 2013; Gold 2013 and 2014)



MUNDUS VINI (Germany)

- Señorío de Guadianeja Tempranillo Crianza (Silver, 2019)



SINGAPORE WINE AWARDS (Singapore)

- Finca Vieja Airén (Gold, 2019)
- Finca Vieja Tempranillo (Silver, 2019)
- Finca Vieja Tempranillo Crianza (Gold, 2019)



ZARCILLO (Spain)

- Señorío de Guadianeja Tempranillo Crianza (Silver, 2013)



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