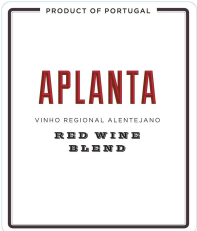




CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Aplanta



Alberto Orte

Alentejo, in the south of Portugal, is one of the more arid growing areas in Western Europe. The Mourao sub-region has no highways or airports, and its people were determined to continue a rustic, agrarian existence until the finalization of the Alqueva Dam in 2004. A huge and controversial project, the "Barragem de Alqueva" is today the biggest artificial lake in Europe, and is a reservoir and irrigation source for a large area of the Alentejo.

When the reservoir was planned the government faced a difficult decision. The old village of Aldeia da Luz (Village of Light) was below the proposed water-line of the planned reservoir, but the benefits that the project would bring were such that the village could not be spared. Would they relocate people to the nearest town? Perhaps disperse the 300-odd residents around the local villages? After consultation with the villagers the authorities undertook what is considered to be a unique resettlement plan: they rebuilt Luz a couple of kilometres away on higher ground. This relocation included planting both a 200 hectare olive grove and a 83 hectare vineyard that today belong to and are farmed by the 74 permanent denizens of the village. It is from here that the fruit for Aplanta comes, showcasing the lush, warm flavors and easy-going style of Alentejo reds.

**WHAT MAKES THIS WINE UNIQUE?:** The fruit for Aplanta comes from this community vineyard, creating a liquid link between the person enjoying this wine and the beautiful story of Aldeia da Luz and its people. Emblematic of the style of the area, Aplanta is proof that "it takes a village!"

**RATING HISTORY:** 2016 89+ IWR

**GRAPE:** 70% Aragonez, 30% Alicante Bouschet. Vines planted in 2002. Tended in sandy and loam soil at 250 m (820 ft) elevation.

**PAIRING SUGGESTIONS:** Aplanta does well with grilled meat from burgers to steaks, as well as charcuterie and sharp cheeses.

**VINIFICATION AND AGEING:** Quickly pressed after harvest, the grapes go on a pre-fermentative "cold soak" on a temperature controlled for 3 days (at 45F) in order to conserve the fruit's fresh flavor and aroma. Then racked in french oak barrels for fermentation and aging.

**PRODUCTION:** 3,300 cases

**LOCATION, SOIL, CLIMATE:** These vineyards are located in Alentejo, in southern Portugal. The soils are composed of Schist and sandy loam, at 250 m (820 ft) above sea level. Average temp during the growing season is 30 C. Average rainfall from April to October is 480mm.

**TASTING NOTES** 70% Aragonez, 30% Alicante Bouschet. Dark garnet tinged purple. On the nose, lush blueberry, plum and red cherry aromas, overlaid with slate mineral. On the palate, a core of red cherry and blueberry fruit is wrapped with hints of fresh tobacco, black pepper and spice. Plush and refreshing all at once.

**ALCOHOL CONTENT:** 14.0% / 2016: 13.5% **UPC CODE:** 8437015799124



# CVA

COMPANHIA DE VINOS DEL ATLÂNTICO • PROPIETARIOS & ELABORADORES

## Asnella (Single Vineyard)



Asnella is a single vineyard Vinho Verde that exposes an unexplored side of the Vinho Verde DOC. In addition to the delicious, lightly effervescent aperitif-style wines that are most frequently exported from this part of Northern Portugal, there is a whole category of terroir-driven, artisan wines that has heretofore gone unnoticed.

The vineyard where Asnella is grown is on the border between the Southern side of the Vinho Verde DOC and the Northern edge of the Douro. This vineyard a fault line that separates two very different soil types – the schist of the Northern Douro and the granite of the Douro, as noted on either side of the label. The blend of these two parcels in the vineyard imbues the wine with a profound minerality and weight uncommon for Vinho Verde.

**WHAT MAKES THIS WINE UNIQUE?:** Asnella is a singular expression of terroir that is a major departure from what most people associate with Vinho Verde. It shows remarkable concentration, length and minerality. This unique vineyard allows for an exposition of two different soil types and their effects on the resultant wine. The granite lends richness and weight, while the schist gives minerality, lift and precision.

**RATING HISTORY:** 2015 88+IWR

**GRAPE:** 60% Arinto, 40% Loureiro. Sustainably farmed vines planted in 1992 in schist and granite soil at 350m (1,148 ft) elevation

**PAIRING SUGGESTIONS:** The flinty minerality and bright fruit on the Asnella make it an ideal pair for oysters, as well as shrimp, clams, mussels and other seafood. The clean flavors of east Asian cuisine are a particularly good pairing.

**VINIFICATION AND AGEING:** 6 months in stainless steel tanks

**PRODUCTION:** 340 cases

**LOCATION, SOIL, CLIMATE:** The Asnella vineyard, for which the wine is named, is located in the southern part of the DOC in the subregion of Basto, where it straddles a fault line separating two distinct soil types – schist and granite. The climate is Atlantic, with a cool growing season and significant annual rainfall (1200 mm on average).

**TASTING NOTES** Brilliant green-yellow. On the nose, lime zest, green apple, wet stone, and white pepper notes that are almost reminiscent of a Federspiel level Gruner. The palate is clean, concentrated, and incisive, with dry citrus and unripe pear followed by flavors of tarragon, slate and white pepper.

**ALCOHOL CONTENT:** 12.5%

**UPC CODE:** 8437013189811







CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Barcino Cava Belle Epoque



Sparkling wine and bubbly lovers in the U.S. have discovered what an incredible value Cava is -- a wine made in the same way as Champagne, with a second fermentation in the bottle. If you like bright, zesty citrus flavors and the fine bubbles of Champagne, try Barcino Cava! Fermented in the bottle and aged for 12 months on the lees before release, this wine is the best of both worlds. It consistently delivers premium flavors and for the price of a regular bottle of Brut Non-vintage French Champagne you can take home three or four bottles of this gem.

**WHAT MAKES THIS WINE UNIQUE?:** Barcino is made by the largest vineyard owner in the Penedés region, which only makes wine with the best 40% of its grapes. The rest is sold in bulk to other neighboring producers. Barcino can use its own high-quality estate fruit in Penedés to make the best value wines without buying grapes from other growers. The bright, clean, citrus character of Barcino is superb and a delight.

**RATING HISTORY:** NV 90RP

**GRAPE:** Macabeo, Xarello, Parellada. Vines planted in 1995. Tended in limestone, clay and sandy soil at 100 - 500 m (328 - 1,640 ft) elevation. This is a vegan wine.

**PAIRING SUGGESTIONS:** This bright, vibrant Cava will pair well with most any tapas, savory or sweet, or casual small plates, especially those centered on seafood. It has more than enough substance and interest to be an excellent aperitif on its own.

**VINIFICATION AND AGEING:** For vinification, the traditional method is used. The effervescence for more complex wines is produced by a secondary fermentation in the bottle, used for the production of quality sparkling wines like Champagne and Cava. The wine is aged for 12 months on the lees. By law, all wines labeled Cava must be aged a minimum of 9 months on the lees.

**PRODUCTION:** 5,000 cases

**LOCATION, SOIL, CLIMATE:** The vineyards are located in Zone 5 in northeastern Spain, a few miles south of Barcelona in the Alt (High) Penedés subregion of the Penedés DO. Overlooking the Mediterranean Sea at 176 meters (577 ft.) elevation, the vineyards and winery are located in the town of Vilafranca del Penedès. The ancient Greeks introduced vines to this area prior to the 4th Century BC. The topsoil is limestone and sand; the latter provides good drainage into the deeper water-retaining layers of clay subsoil and nourishes the vine when necessary. The root systems of the vines are able to penetrate up to 10 meters (about 30 feet) through the deep soil to search for water, particularly in times of drought. The soils are poor in organic matter, resulting in lower yields per vine and greater skin-to-juice ratio per berry, which produces more intense and concentrated grape flavors. The area's climate has an average temperature from April to October of 66.6°F, which is higher than the standard in Zone 5 (63°F), and has a yearly rainfall of 24 inches. The higher temperatures bring higher levels of sugar while the elevation and rainfall give greater acid levels. The ripeness and acidity balance each other and improve the fresh aromas of the wines. The temperatures in Penedés are higher than those in Priorat and Montsant but lower than those in the Empordà and Terra Alta regions.

**TASTING NOTES** This crisp, delicious, dry sparkler spent 12 months on its lees. Attractive notes of honeyed brioche, poached pear and caramelized grapefruit jump from the glass of this zesty, light-bodied, exceptionally well-crafted, pure, fresh cava.

**ALCOHOL CONTENT:** 11.5%

**UPC CODE:** 8437013189842

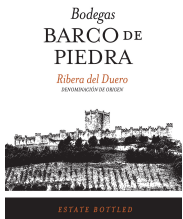




CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Barco de Piedra



Barco de Piedra

Barco de Piedra is an affirmation of the beauty and purity of the Tempranillo grape as it is grown in Ribera del Duero. The noble Tempranillo grape called Tinto Fino or Tinta del País by locals, has suffered from producers who like to use excessive “make up”; too much new oak or winemaking technique which obscures the identity of the grape. The logic behind Barco de Piedra is simple: the Tempranillo grape grown in Ribera del Duero has plenty of tannins, you don't need to add more which is precisely what thoughtless oak ageing will do. The grape's thick skin naturally produces powerful, robust wines packed with flavor. Adding more power and oak to something already powerful is overkill. The three parcels that produce Barco de Piedra are located on the hillside of the Quiñón Estate. Raspberry and violet aromas with rose petal, blueberry and mineral notes make this wine. Barco de Piedra is one of the prettiest examples of the elegance and structure of Ribera del Duero, one of the great wine regions of the world.

**WHAT MAKES THIS WINE UNIQUE?:** Estate-owned small production wine; a singular location in the most prestigious district of Ribera del Duero. The vineyard is located 1.5 km north of the Duero River, 7 km east of the legendary Vega Sicilia and 4 km west of Pesquera. With minimal oak ageing this is a Ribera del Duero wine that shows depth and drinkability while young; an extraordinary value!

**RATING HISTORY:** 2016 92JS; 2014 90 VM; 2013 90IWC; 2012 90RP; 2011 91RP; 2008 90RP

**GRAPE:** 100% Tempranillo (Tinto Fino). Sustainably grown vines planted in 2000. Tended in clay and limestone soil at 732-975 m (2,400-3,200 ft) elevation

**PAIRING SUGGESTIONS:** Pork and veal have an essentially sweet “bass note” that is complimented nicely by Tempranillo's sweet nature, so these meats pair extremely well with Barco de Piedra. Unlike most Riojas, which tend toward softer strawberry and red fruits, Ribera del Dueros are some of the most robust reds from Spain, usually showing a black fruit, mineral and “meaty” character that many people feel is a better match with beef steak than any California Cabernet or Zinfandel. For simple fare, aged hard cheese like manchego, jamon iberico, Spanish almonds, Sevilla olives and crusty bread are exceptional accompaniments for this wine.

**VINIFICATION AND AGEING:** During harvest, the best bunches are selected. After de-stemming and crushing, the unfermented juice mixes with the skins for 2-3 days at cool temperatures. Cold fermentation takes 11 days, and extended post-fermentation maceration is carried out for 8 days. Fermentation and malolactic fermentation takes place in stainless steel tanks. The wine is aged for 4 months in 300-liter 85% French and 15% American oak barrels that are 3 years old.

**PRODUCTION:** 6,000 cases

**LOCATION, SOIL, CLIMATE:** The vineyards of El Quiñón, a single estate of 72 hectares (178 acres), are located in the heart of the western district of Ribera del Duero; 1.5 km north of the Duero River, 7 km east of legendary Vega Sicilia and 4 km west of Pesquera. The soils are 90% limestone and 10% sandy clay near the surface. The cool nights and hot days of this vineyard, located in the western area of Ribera del Duero, result in berries with thicker skins. Nowhere in Spain does Tempranillo show more intensity in aroma and color. Of the two main areas in Ribera, the western area is lower in elevation, has slightly more moderate temperatures and consistent quality because it is not as exposed to frost like the eastern side. Ribera del Duero's cooler nights bestow abundant aromas, vibrant freshness and great expression of fruit.

**TASTING NOTES** Heady smoke- and spice-accented dark berry and cherry aromas, with hints of game and violet emerging with air. Broad and fleshy on entry, then tighter in the middle, offering gently sweet blackberry and cherry flavors and repeating smokiness. Shows very good heft and power on the clinging finish, which features smooth tannins and a hint of peppery spices.

**ALCOHOL CONTENT:** 14%

**UPC CODE:** 8437008409177



# CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

## Begonia Sangria Blanca



Begonia Sangria is a delicious blend produced from the finest grapes, spices and natural fruit essences from the Iberian Peninsula, using a family recipe going back two generations. Our Macabeo grapes are ripened in the rugged vineyards in Murcia, and blended with Azahar flowers, a mix of traditional Mediterranean spice and herbs, and the essences of real Valencia oranges. The result is an authentic Sangria that captures the spirit of the Spanish summer which can be enjoyed anytime of the year.

**WHAT MAKES THIS WINE UNIQUE?:** Begonia is one of the few premium sangrias produced in Spain. All of its ingredients are natural and of high quality. The fruit flavors come from a natural extraction of the essence of the fruits and spices, so no chemically-induced flavoring is used. Lastly, this sangria is not pasteurized, allowing its flavor to be more apparent and fresh. Most sangrias produced in Spain are bottled in the 750 ml, but Begonia comes in 1 liter bottle.

**GRAPE:** Macabeo (also known as Viura) flavored with essences of cinnamon, orange, lime and lemon. Begonia is a premium sangria made with natural high quality ingredients. It exhibits bright citrus and spice aromas flavors. It is smooth and delicious! Enjoy Begonia Premium Sangria chilled, poured over ice and/or garnished with fruit.

**PAIRING SUGGESTIONS:** Perfect drink for all fun occasions! Enjoy Begonia Premium Sangria chilled, poured over ice and/or garnished with fruit.



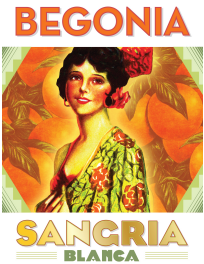
**VINIFICATION AND AGEING:** After the grapes are fermented, purified water is added to the wine. Next, the natural essences of Cinnamon, Orange Lime and lemon are added. Then Sugar cane is added to bring an element of sweetness without compromising its fresh and citrus identity. Finally, the sangria is fined and filtered before bottling. This wine is not pasteurized, so flavors stay fresh and bright.

**LOCATION, SOIL, CLIMATE:** The vineyards are tended in Murcia. The soil type here is Limestone. The average age of these vineyards is 20 years old.

**TASTING NOTES** Begonia is a premium sangria fashioned to display the bright orange citrus flavors of the Mediterranean. All its ingredients are natural and of high quality. It exhibits bright citrus aromas and fresh red berry flavors. It is smooth and delicious! Enjoy Begonia Premium Sangria chilled, poured over ice and/or garnished with fruit.

**ALCOHOL CONTENT:** 6%

**UPC CODE:** 8437015799278



Alberto Orte



# CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

## Begonia Sangria Rosada



Begonia Sangria is a delicious blend produced from the finest grapes, spices and natural fruit essences from the Iberian Peninsula, using a family recipe going back two generations. The Monastrell grapes are ripened in the rugged vineyards in Murcia, and blended with Azahar flowers, a mix of traditional Mediterranean spice and herbs, and the essence of real Valencia oranges. The result is an authentic Sangria that captures the spirit of the Spanish summer which can be enjoyed anytime of the year.

**WHAT MAKES THIS WINE UNIQUE?:** Begonia is one of the few premium sangrias produced in Spain. All of its ingredients are natural and of high quality. The fruit flavors come from a natural extraction of the essence of cinnamon, orange, cherry raspberry, lemon and lime, so no chemically-induced flavoring is used. Lastly, this sangria is not pasteurized allowing its flavors to be more apparent and fresh. Most sangrias produced in Spain are bottled in the 750 ml, but Begonia comes in 1 liter bottle.

**GRAPE:** Monastrell macerated with cinnamon, orange, cherry, raspberry, lemon and lime. Begonia is a premium sangria made with natural high quality ingredients. It exhibits bright citrus aromas and fresh red berry flavors. It is smooth and delicious! Enjoy Begonia Premium Sangria chilled, poured over ice and/or garnished with fruit.

**PAIRING SUGGESTIONS:** Perfect drink for all fun occasions! Enjoy Begonia Premium Sangria chilled, poured over ice and/or garnished with fruit.



**VINIFICATION AND AGEING:** After the grapes are fermented, purified water is added to the Monastrell which is high in color and tannin. Next the natural essences of cinnamon, orange cherry raspberry, lemon and lime are added. Then sugar cane is added to bring an element of sweetness without compromising its fresh and citrus identity. Finally the Sangria is fined and filtered before bottling. This wine is not pasteurized, so flavors stay fresh and bright.

**LOCATION, SOIL, CLIMATE:** The vineyards are tended in Murcia. The soil type here is Limestone. The average age of these vineyards is 20 years old.

**TASTING NOTES** Begonia is a premium sangria fashioned to display the bright orange citrus flavors of the Mediterranean. All its ingredients are natural and of high quality. It exhibits bright citrus aromas and fresh red berry flavors. It is smooth and delicious! Enjoy Begonia Premium Sangria chilled, poured over ice and/or garnished with fruit.

**ALCOHOL CONTENT:** 6%

**UPC CODE:** 8437015799285



Alberto Orte





# CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

## Begonia Sangria Tinta



Begonia Sangria is a delicious blend produced from the finest grapes, spices and natural fruit essences from the Iberian Peninsula, using a family recipe going back two generations. Our Monastrell and Bobal grapes are ripened in the rugged vineyards in Cuenca and Yecla Spain, and blended with Azahar flowers, a mix of traditional Mediterranean spice and herbs, and the essence of real Valencia oranges. The result is an authentic Sangria that captures the spirit of the Spanish summer which can be enjoyed anytime of the year.

**WHAT MAKES THIS WINE UNIQUE?:** Begonia is one of the few premium sangrias produced in Spain. All of its ingredients are natural and of high quality. The fruit flavors come from a natural extraction of the essence of the fruit and spices, so no chemically induced flavoring is used. Lastly, this sangria is not pasteurized, allowing its flavors to be more apparent and fresh. Most sangrias produced in Spain are bottled in the 750 ml, but Begonia comes in 1 liter bottle.

**RATING HISTORY:** 90 points by Tasting Panel Magazine

**GRAPE:** Monastrell and Bobal. Vines planted in Limestone soil in the Cuenca and Yecla region. Begonia is blended with Azahar flowers, a mix of traditional Mediterranean spices, herbs, and the essences of real Valencia oranges.

**PAIRING SUGGESTIONS:** Perfect drink for all fun occasions! Enjoy Begonia Premium Sangria chilled, poured over ice and/or garnished with fruit.

**VINIFICATION AND AGEING:** After the grapes are fermented, purified water is added to the Monastrell and Bobal blend which is higher in color and tannin. Next, naturally extracted essences of Mediterranean spices, Valencia oranges and Azahar flowers are added to the natural essence of oranges and Azahar flowers are added. Then sugar cane is added to bring an element of sweetness without compromising its fresh and citrus identity. Finally, the sangria is fined and filtered before bottling. This wine is not pasteurized, so flavors stay fresh and bright.

**LOCATION, SOIL, CLIMATE:** The vineyards are tended in Cuenca and Yecla. The soil type here is Limestone. The average age of these vineyards is 20 years old.

**TASTING NOTES** Begonia is a premium sangria fashioned to communicate the bright orange citrus flavors of the Mediterranean. All its ingredients are natural and of high quality. It exhibits bright citrus aromas and fresh red berry flavors. It is smooth and delicious! Enjoy Begonia Premium Sangria chilled, poured over ice and/or garnished with fruit.

**ALCOHOL CONTENT:** 6%

**UPC CODE:** 8437013189422



Alberto Orte





CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Begonia Sangria Tinta (Can)



Begonia Sangria is a delicious blend produced from the finest grapes, spices and natural fruit essences from the Iberian Peninsula, using a family recipe going back two generations. Our Monastrell and Bobal grapes are ripened in the rugged vineyards in Cuenca and Yecla Spain, and blended with Azahar flowers, a mix of traditional Mediterranean spice and herbs, and the essence of real Valencia oranges. The result is an authentic Sangria that captures the spirit of the Spanish summer for enjoyment anytime of the year.

**WHAT MAKES THIS WINE UNIQUE?:** Begonia is one of the few premium sangrias produced in Spain. All of its ingredients are natural and of high quality. The fruit flavors come from a natural extraction of the essence of the fruit and spices, so no chemically-induced flavoring is used. Lastly, this sangria is not pasteurized, allowing its flavors to be more apparent and fresh.

**RATING HISTORY:** 90 points by Tasting Panel Magazine

**GRAPE:** Monastrell and Bobal. Vines planted in limestone soil in the Cuenca and Yecla region. Begonia is blended with Azahar flowers, a mix of traditional Mediterranean spices, herbs, and the essences of real Valencia oranges.

**PAIRING SUGGESTIONS:** Perfect drink for all fun occasions! Enjoy Begonia Premium Sangria chilled, poured over ice and/or garnished with fruit.

**VINIFICATION AND AGEING:** After the grapes are fermented, purified water is added to the Monastrell and Bobal blend which is higher in color and tannin. Next, naturally extracted essences of Mediterranean spices, Valencia oranges and Azahar flowers are added to the natural essence of oranges and Azahar flowers are added. Then sugar cane is added to bring an element of sweetness without compromising its fresh and citrus identity. Finally, the sangria is fined and filtered before bottling. This wine is not pasteurized, allowing flavors to stay fresh and bright.

**LOCATION, SOIL, CLIMATE:** The vineyards are tended in Cuenca and Yecla. The soil type here is Limestone. The average age of these vineyards is 20 years old.

**TASTING NOTES** Begonia is a premium sangria fashioned to display the bright orange citrus flavors of the Mediterranean. All its ingredients are natural and of high quality. It exhibits bright citrus aromas and fresh red berry flavors. It is smooth and delicious! Enjoy Begonia Premium Sangria chilled, poured over ice and/or garnished with fruit.

**ALCOHOL CONTENT:** 6%

**UPC CODE:** Can: 810411010006 / 4pk: 810411010013



Alberto Orte



# CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

## Bellum El Remate



Bellum

Bellum el Remate is one of the finest examples of late harvest old vine Monastrell in Spain. It is produced from old vines planted in 1941. It is produced in the high elevation limestone subzone of Yecla. This area, known as Campoarriba by the locals, is where the best and oldest Monastrell vines come from. This exotic, not overly-sweet Monastrell tastes like a high-end Port yet it only possesses 15.5% alcohol. Bellum el Remate's subtle sweetness makes it more complex than other "sticky" wines! Bellum means, battle or war in Latin and refers to the concept that anything worth achieving in life requires a battle. Since its beginning in 2002, Bellum's objective is to produce elegant, age-worthy Monastrell wines. Bellum El Remate has always been highly awarded by many wine critics worldwide. Out of 5,000 wines, the 2006 vintages were awarded by Mundus Vini, "The Best Wine in Spain" among all categories. Bellum El Remate received the one and only Spanish Grosses Gold Medal.

**WHAT MAKES THIS WINE UNIQUE?:** A Port-like "sticky" that has only 15.5% alcohol. The wine's sweetness is not overpowering. Made from vines planted in 1941. Less than 300 cases are made.

**RATING HISTORY:** 2014 91WA, 2009 92IWC; 2006 93RP; 2005 90WA&IWC; 2004 91WA; 2003 93RP

**GRAPE:** 100% Monastrell. Sustainably grown vines planted in 1941. Tended in chalky and sandy soil at 713 m (2,339 ft) elevation

**PAIRING SUGGESTIONS:** This "sticky" is a great match for various types of desserts, including chestnut-flavored custard, rich almond or walnut cakes, ice cream (especially savory flavors) and a wide range of cheeses, creamy and hard.

**VINIFICATION AND AGEING:** Bellum El Remate is fermented naturally to 12%. Once fermentation is finished, the skins are distilled to make a high-quality grappa that is used to fortify the overall alcohol content of Bellum El Remate to 15.5%. The wine is aged for 30 - 48 months in French oak barrels.

**PRODUCTION:** 300 cases (6 pack)

**LOCATION, SOIL, CLIMATE:** The Bellum vineyard is within the Campo Arriba district of Yecla (Zone 8), at 713 meters (2,339 ft.) elevation. Yecla's higher altitude results in cooler temperatures than neighboring regions, which makes wines that are brighter and more aromatic. The soils are composed of limestone and chalk with clay and gravel subsoils, low in organic matter. The soils are deep and have good drainage. The clay subsoil retains water, which is essential for the health of the vine in this arid climate. This results in greater overall concentration and complexity in the wine. The average temperature from May-October is 66F, with only 13 inches of rain per year. The climate is Mediterranean with a light Continental influence, due to its higher altitude.

**TASTING NOTES** Deep ruby. Deep, smoke-tinged aromas of ripe blueberry, boysenberry and dark chocolate. Thick and rich, showing intensely sweet dark berry character but also good energy thanks to tangy acidity and spiciness. Finishes on a sweet blueberry note, with supple tannins, a hint of smokiness and excellent length.

**ALCOHOL CONTENT:** 16%

**UPC CODE:** 810411010778



# CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

## Calma



Alberto Orte

Starting with the 2012 vintage, Calma is a single vineyard wine produced in the Rioja Alta subzone within the village of Hormilla. The name of the vineyard is Vina Badrinal. Calma means calm, or tranquility in Spanish. With Calma, winemaker Alberto Orte's goal is to produce an age-worthy wine to show the depth and quality of this great vineyard site.

**WHAT MAKES THIS WINE UNIQUE?:** Small production wine made from a single vineyard located in the village of Hormilla within Rioja Alta

**RATING HISTORY:** 2013 91VM, 2012 90VM; 2010 91IWR; 2010 90IWC 2008 89IWC

**GRAPE:** 100% Tempranillo. Vines planted from 1984-2002. Tended in red thin clay and sandy limestone soil at 568 m (1,865 ft) elevation

**PAIRING SUGGESTIONS:** With so much spicy, peppery, red fruit character, this wine is a natural for olive bread and charcuterie, especially fattier meats like speck, prosciutto, black forest ham, and at the top of the list, jamon iberico. Tapenade, hummus, aged hard cheeses and sausage with fennel and similar casual bites will pair well with Calma.

**VINIFICATION AND AGEING:** The wine is made using 15% whole cluster maceration. 85% of the bunches are de-stemmed and crushed. The must is macerated for 7 days at cool temperatures. It is then fermented in open-top stainless steel tanks for 15 days at 84F to extract more flavor and tannin, followed by a post-fermentation and extended maceration for 7 days. The goal with these vinification methods is to make a wine of longevity. The wine is aged for 16 months in oak barrels, 90% French and 10% American.

**PRODUCTION:** 3,000 cases

**LOCATION, SOIL, CLIMATE:** The vineyards are located in the town of Hormilla, Rioja Alta (Zone 3) at 568 meters (1,865 ft.) Hormilla has soils composed of thin red clay and sandy limestone, with small particles of thin clay. These soils find expression in the wine as ripe, structured, yet silky tannins. For climate, the average temperature from April-October is 61.5F with 18.3 inches of yearly rainfall. The moderately warm days and cool nights of this Continental Atlantic climate forces the grapes to ripen slowly, creating optimal conditions to produce wines that show brighter, more expressive aromas and more profound, complex fruit flavors.

**TASTING NOTES** Deep red. Aromas of dried red berries, cherry pit, pipe tobacco and vanilla; a hint of white pepper adds vivacity. Coats the palate with smoke-accented cherry-vanilla and cassis flavors and shows very good energy and a seamless texture. The smoke and cassis notes carry through a sweet, subtly tannic finish that echoes the tobacco note. -- Josh Reynolds

**ALCOHOL CONTENT:** 13.5%

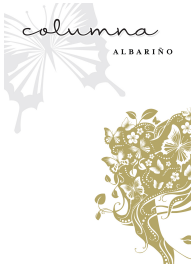
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CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Columna Albarino



Alberto Orte

Made from 100% Albarino grapes tended in granite soil. The vineyards are located next to the Miño river in Galicia (Northwestern Spain) within the Condado de Tea subzone of Rías Baixas. Out of the 5 Subzones of Rías Baixas, Condado de Tea is the most southern subzone and furthest from the Atlantic Ocean. Northwestern Spain is known for making the best white wines in the Iberian Peninsula. Out of the 200+ indigenous grapes found in this area, Albariño is the queen. She sustains the farmers of the region. Columna is a very unique expression of this queenly grape due to its southern and interior location. This results in a style that is bright, floral, mineral and at the same time rich. The vineyards that produce this outstanding expression of Albariño are tended in the local and popular Emparrado trellis system, which was invented by the Romans during the 2nd century to maximize air circulation allowing for a better, drier ripening season. The winemaker Rodri Mendez is no less than Raul Perez's disciple and right hand man. In fact, Columna is vinified in the same winery where Sketch (the under the water wine) is produced. The goal in producing Columna is to showcase the purity of the Albariño grape in a 100% unoaked style from a unique micro-climate that produces richer, fuller, and often more balanced Albariño wines.

**WHAT MAKES THIS WINE UNIQUE?:** Albariño wines this good at this price point do not exist. Columna is a superb wine made from estate owned grapes in the most southern and inland subzone of Rías Baixas (Condado de Tea). Vines are tended in Granite and alluvial soil, imparting lots of minerality. Winemaker Rodri Mendez, disciple and right hand man of Raul Perez, vinifies Columna in the same winery where Sketch (the under the water wine) is vinified.

**RATING HISTORY:** 2017 = 90JS, 2015 90VM; 2014 90VN; 2013 89IWC; 2012 90IWC; 2011 91RP

**GRAPE:** 100% Albarino. Sustainably grown vines planted in 1988 (on average). Tended on the classic Pergola system in granite and alluvial soil at 44 m (135 ft) average elevation

**PAIRING SUGGESTIONS:** Albariño's crisp clean flavors are extremely versatile. Seafood, clams, oysters are what the local Galician people eat with this queenly grape. It also pairs like magic with Sushi, Indian, or Thai. Other pairings that are successful include hard-to-pair, popular take-out meals like cold sesame noodles, chicken tikka masala, pad thai, and tacos.

**VINIFICATION AND AGEING:** Fermentation occurs naturally utilizing indigenous yeasts that live on the skin of the grapes. Before fermentation the grapes macerate at cool temperature (39F) for 1/2 days. The wine is aged in stainless steel tanks.

**PRODUCTION:** 1,300 cases

**LOCATION, SOIL, CLIMATE:** Rías Baixas / Subzone of Condado de Tea (Zone # 1) towards the west, extends westwards from Tui along the Miño valley up to the neighbouring Riberiro DO. The landscape is more abrupt and consists of several small river valleys. The soils are granite and slate based.

**TASTING NOTES** Brilliant yellow. Lively aromas of quince, lemon zest and jasmine pick up a strong mineral element with air. Dry, sharply focused and nervy on the palate, offering densely packed, refreshingly bitter citrus pith, pear skin and honeysuckle flavors that show excellent clarity. Closes taut and stony, displaying tight grip, a hint of honeysuckle and lingering florality.-- Josh Reynolds.

**ALCOHOL CONTENT:** 13.0%

**UPC CODE:** 8437008409306

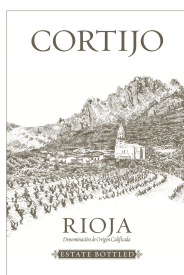




CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Cortijo Blanco



Cortijo Blanco is an estate-bottled wine made from viura grapes. Cortijo blanco is aged in 100% stainless steel to showcase the vibrant purity and minerality of viura from Rioja, Spain's most prestigious wine region. For wine drinkers who want to learn more about this magical, storybook wine region and enjoy a delicious dry white wine, Cortijo Blanco offers a perfect introduction. Cortijo means cottage or shack, a reference to the fact that a humble Rioja winery can make excellent, high quality wine.

The philosophy of Cortijo is simple - to make better wine, you need to harvest better grapes. The quality of Cortijo wines are achieved by maintaining quality in the vineyards. Rather than building a chateau or a beautiful tasting room, Cortijo focuses on cultivating the only meaningful ingredient, the grapes. Beginning with the 2009 vintage, Cortijo is made with estate-owned grapes. Cortijo Blanco is a pure expression of crisp, mineral-driven white wine at an excellent price point.

**WHAT MAKES THIS WINE UNIQUE?:** This is a delicious and honest wine at an unbelievable price. This wine is made from 100% un-oaked viura, the main white grape of Rioja. Made from estate-owned grapes, this wine is a floral, bright and clean expression of viura.

**RATING HISTORY:** 2015 88VM; 2013 89IWC; 2012RP 2011 89RP & 89IWC, 2008IWC

**GRAPE:** 100% Viura. Vines planted in 1973. Tended in clay and limestone soil at 630 m (2,067ft) elevation

**PAIRING SUGGESTIONS:** This white wine's clean character is a perfect pairing for grilled chicken or steak salads, thin-crust brick oven pizza (especially Margherita with fresh basil), and most seafood dishes. This wine's easy drinking character is an excellent match for most casual foods. It's also a perfect sipper all by itself, especially for the summer.

**VINIFICATION AND AGEING:** After picking during the cool morning hours, the grapes are transported to the winery in small boxes, and then they are de-stemmed and crushed. The skins mix with the unfermented juice for three days. Fermentation takes place in stainless steel tanks. The slow fermentation process (30 days at 12C or 54F) allows Cortijo Blanco to retain a high degree of richness and flavor. When vinifying viura, the challenge is to help the grape overcome any neutral aromas and flavors. Skin contact and long, slow fermentation are both strong solutions. After fermentation, the wine ages in stainless steel tank for 2 months on the lees. To retain freshness, the wine does not undergo malolactic fermentation. After a light filtration, the wine is bottled.

**PRODUCTION:** 10,000 cases

**LOCATION, SOIL, CLIMATE:** The estate-owned vineyards are located in the towns of Najera, within the Rioja Alta (Zone 3), at approximately 630 meters (2,067t.) elevation. The soils are clay and limestone. For climate, the average temperature from April-October is 61.5F with 18.3 inches of yearly rainfall. The moderately warm days and cool nights of this Continental Atlantic climate forces the grapes to ripen slowly, resulting in wines that show brighter aromas and more fruit flavors.

**TASTING NOTES** Pale gold. Sharply focused lemon zest, pear and floral scents carry subtle honey and herb overtones. Dry and fleshy in the mouth, offering bitter citrus pith and fresh fig flavors that put on weight with air. Nicely concentrated yet nerry, finishing with good energy and warm, fruity persistence.-- Josh Raynolds

**ALCOHOL CONTENT:** 12.5%

**UPC CODE:** 810411010242

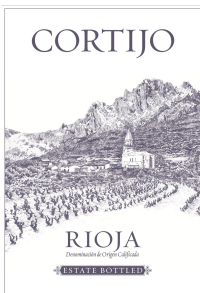




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# Cortijo Rose (Lagrima Style)



Cortijo Rosé is a beautiful example of a dry rosé from Rioja, Spain's most prestigious wine region. For wine drinkers who want to learn more about this magical, storybook wine region, and enjoy a delicious rosé, Cortijo Rosé offers a perfect introduction. Cortijo means cottage or shack, a reference to the fact that a humble Rioja winery can make excellent, high quality wine.

The philosophy of Cortijo is simple - to make better wine, you need to harvest better grapes. The quality of Cortijo wines are achieved by maintaining quality in the vineyards. Rather than building a chateau or a beautiful tasting room, Cortijo focuses on cultivating the only meaningful ingredient, the grapes. Beginning with the 2009 vintage, Cortijo is made with estate-owned grapes. Cortijo Rosé is a pure expression of crisp, fruity Rioja rosé at an excellent price point.

**WHAT MAKES THIS WINE UNIQUE?:** This is a dry, yet rich and vibrant rosé. 100% estate-bottled wine from Rioja Alta. The wine exhibits both body and bright acidity. It is a delicious, crisp wine at an unbelievable price.

**RATING HISTORY:** 2016 89VM; 2013 88RP 2011 89RP 2010RP 2008 88RP

**GRAPE:** 100% Garnacha. Vines planted since 1983. Tended in clay and limestone soil at 568 m (1,865 ft) elevation

**PAIRING SUGGESTIONS:** From a food pairing perspective, this wine is perfect. It has just the right amount of acidity and body to match foods that fall in the middle of the food and wine pairing spectrum. Olives, tapenades, salads, charcuterie, pate, prosciutto, cheeses, seafood, Indian food and Thai dishes would all pair nicely with Cortijo Rosé.

**VINIFICATION AND AGEING:** At harvest, Garnacha grapes are picked and brought to the winery to be de-stemmed and crushed. The stems are discarded, and the skins and juice are pumped into a tank. In a few hours, the grape skins begin to separate from the juice. Once the cap has formed, the pink-colored juice is pumped into a tank to ferment. The wine is aged in stainless steel to retain its fresh, expressive aromas and flavors.

**PRODUCTION:** 5,000 cases

**LOCATION, SOIL, CLIMATE:** The vineyards are located in the towns of Hormilla, within the Rioja Alta (Zone 3), Briones and Arenzana, the latter two sited at approximately 568 meters (1,865 ft.) elevation. The soils in Briones are thin red clay and sandy limestone. In Arenzana the soils are clay and limestone with alluvial sediment. For climate, the area's average temperature from April-October is 61.5F with 18.3 inches of yearly rainfall. The moderately warm days and cool nights of this Continental Atlantic climate forces the grapes to ripen slowly, resulting in wines that show brighter aromas and more fruit flavors.

**TASTING NOTES** Light pink in color, it offers up an alluring nose of rose petal, cherry, and strawberry. Dry, round, and spicy on the palate. Cortijo Rosé is a terrific rosé at an excellent price.

**ALCOHOL CONTENT:** 12.5%

**UPC CODE:** 810411010259



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# Cortijo Tinto



"I cannot think of another Rioja at this price level that offers this much character and fruit" were the words of Robert M. Parker Jr. when writing about Cortijo. Rioja is Spain's most prestigious wine region and for younger or neophyte wine drinkers who want to learn more about this magical, storybook wine region, its grapes and its wines, Cortijo Tinto offers a perfect introduction. Cortijo means cottage or shack, a reference to the fact that even a humble winery in Rioja can make excellent quality wine.

The Philosophy of Cortijo is simple: to make better wine, you need to harvest better grapes. The quality of Cortijo wines are achieved by maintaining quality in the vineyards. Rather than building a chateau or a beautiful tasting room, Cortijo focuses on cultivating the only meaningful ingredient, the grapes. Beginning with the 2009 vintage, Cortijo is made with estate-owned grapes. Cortijo Tinto is a pure, youthful expression of Rioja Alta at an excellent price point.

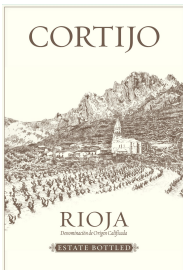
**WHAT MAKES THIS WINE UNIQUE?:** A pure, bright expression of estate-grown fruit from Rioja Alta. The emphasis is in the fruit flavors and not the oak. In the words of Robert M. Parker, JR. "I cannot think of another Rioja at this price level that offers this much character and fruit".

**RATING HISTORY:** 2016 90VM, 2016 90JS; 2015 89VM; 2013 89IWC; 2012 89IWC; 2011 88RP & 88+IWC; 2010RP



**GRAPE:** 100% Tempranillo. Vines planted from 1969 - 1995. Tended in clay and sandy soil at 568 m (1,865 ft) elevation

**PAIRING SUGGESTIONS:** The fresh, pure character of this wine makes this an extremely versatile wine to pair with food. This wine pairs well with white meats like pork and chicken and flaky fish like hake, cod or flounder. This has the fruit and acidity to match with red meats, as well.



**VINIFICATION AND AGEING:** After harvest, the skins mix with the unfermented juice for five days at 45F. This pre-fermentation "cold soak" enhances the wines aromas, color and flavor. Once fermentation has taken place, the Tempranillo skins spend another 10 days in tanks to extract all beneficial color and tannins. Subsequently 50% of the wine is aged for 2-3 months in 3 year old French oak barrels and 50% in stainless steel tanks. The oak regiment helps oxygenate the wine, promoting softer tannins, and a better integration and balance of all vinous components without imparting oak flavor.

**PRODUCTION:** 10,000 cases

**LOCATION, SOIL, CLIMATE:** The fifteen vineyard parcels that go into the making of this great expression of Rioja Alta (Zone 3) are located in two distinct towns, Briones and Arenzana, both sited at approximately 568 meters (1,865 ft.) elevation. In Briones, the soils are thin red clay and sandy. In Arenzana the soils are sandy with alluvial sediment. The climate conditions of this area are very beneficial to wine growing. The average temperature from April-October is 61.5F with 18.3 inches of yearly rainfall. The moderately warm days and cool nights of this Continental Atlantic climate forces the grapes to ripen slowly, resulting in wines that show brighter aromas and more fruit flavors.

**TASTING NOTES** Brilliant ruby. Lively aromas and flavors of juicy red fruits and peppery spices, plus a sweet hint of mocha. Shows good lift and energy and no rough edges. Subtle tannins give shape to a tangy, persistent finish that leaves a raspberry note behind.-- Josh Reynolds

**ALCOHOL CONTENT:** 13.5%

**UPC CODE:** 750 ml = 810411010211 / 1.5 lit = 810411010228



Cortijo



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# Dacu



Alberto Orte

Dacu is a single-vineyard wine made in the unknown region of Ribera del Guadiana, located in southwestern Spain next to the Portuguese border. Although unknown, it is the second largest geographical wine appellation in Spain. Dacu was founded in 2007 with the goal of showcasing the many virtues of this unknown territory. Ribera del Guadiana not only possesses perfect weather that is consistent year after year to produce high quality, fully ripened grapes, but it is a cool climate in the south, which means it is warm because of its southern latitude but it is also cool due to the Poniente winds. This allows the Tempranillo grapes to exhibit great amounts of fresh cherry and red berry aromatics and flavors. Ribera del Guadiana shows a different side of Tempranillo than Rioja, Ribera del Duero and Toro. Similar to the great grape varieties of Pinot Noir and Nebbiolo, Tempranillo has an ability to adapt itself to different climatic conditions and geographies and can also communicate the character of the place where it is grown before imparting its own personality. The sublime Tempranillo grape can transmit all the minute differences of its terroir. In Ribera del Guadiana, Tempranillo shows intense raspberry flavors, silky tannins, lots of dense, luscious fruit and balanced acidity that is bright and fresh.

**WHAT MAKES THIS WINE UNIQUE?:** High elevation vineyards and exposure to cool breezes from the Atlantic Ocean. The diversity of soils in the vineyard (clay, limestone and sand) produces consistent quality wines in dry or wet years. Dacu is an incredible value! Dacu reveals a sense of place through Tempranillo that is a completely different expression than that of Rioja, Ribera del Duero and Toro.

**RATING HISTORY:** 2015 89VM; 2014 90Vinous; 2011 88RP & IWC; 2010 90RP

**GRAPE:** 100% Tempranillo. Organically grown vines planted in 1993. Tended in limestone soil at 640 m (2,100 ft) elevation

**PAIRING SUGGESTIONS:** This easy-drinking red has a charming personality that goes well with many kinds of casual foods. It also has enough structure, "cut" and acidity to pair well with more elaborate main courses that feature red or white meat, poultry and even flakey fish.

**VINIFICATION AND AGEING:** Dacu's vineyard is divided into three different soil types, so it is vinified in three different methods to suit the fruit from each soil type. The Tempranillo grapes that come from limestone soil undergo a higher degree of extraction with extended maceration, a greater frequency of pumping over and "rack and return," also called delestage. The Tempranillo grapes that come from the clay section of the vineyard undergo a very light maceration without pumping over or delestage, but with a soaking of the cap three times a day for one week. The third section of the vineyard is composed of clay-heavy limestone. These Tempranillo grapes are typically mixed with their skins for two weeks, and the maceration is limited to a light soaking of the cap. After maceration and fermentation are complete, the wine is put into barrels where it undergoes malolactic fermentation. The wine is aged for three months in French oak barrels that are three years old.

**PRODUCTION:** 4,330 cases

**LOCATION, SOIL, CLIMATE:** The vineyards in the Ribera del Guadiana DO are located in Zone 6, just west of La Mancha, near the Portuguese border. This large region is divided into 6 subzones: Tierra de Barros, Ribera Alta, Ribera Baja, Cañamero, Montánchez and Matanegra. Dacu comes from Matanegra, the third highest district after Montánchez and Cañamero. The high-altitude vineyard, at 640 meters (2,100 ft.) elevation, is located in the town of El Raposo. Here, the wide range of day and night temperatures enhances the Tempranillo's bright aromas and flavors. This vineyard's altitude exposes the grapes to Atlantic breezes, which makes this site cooler than other vineyards in the region. The 18-hectare (45 acre) vineyard is comprised of sections with three different soil types: clay, limestone and sand. All Tempranillo vines were planted in 1993, and are trained on double cordon trellises with 2 wires, achieving greater shade due to the umbrella effect of the trellis training. For climate, the area's average temperature from April-October is 68F and the annual rainfall averages 21 inches a year. Here, high daytime temperatures are offset by cool night temperatures, which slow the ripening cycle of the grape, and give the grapes more intense flavors.

**TASTING NOTES** Deep ruby. Ripe dark berries, licorice and a hint of smokiness on the deeply perfumed nose. Plush and open-knit, offering sweet blackberry and cherry flavors energized by a jolt of peppery spices. Finishes smooth and broad, featuring soft tannins and lingering, vaguely jammy dark fruit character.-- Josh Reynolds.

**ALCOHOL CONTENT:** 14.0%

**UPC CODE:** 810411012925



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## Flaco Cabernet Sauvignon



Flaco Cabernet Sauvignon is a stunning value that is produced from grapes near the town of Toledo in central Spain, 60 miles south of Madrid. All the grapes that make this wine are 100% estate grown. The winery and vineyards were started in 2001 and are home to vast vineyards and stunning facilities. The Malpica estate is today's largest vineyard in Europe with 2,500 acres of vineyard land with an additional 1,500 acres to be planted in the coming years. The large size of this vineyard and the fact that they are owned by the same family, allows for great attention to quality in addition to great economies of scale. These vineyards located near Toledo are suited for growing high quality grapes. The lack of humidity and cold night temperatures produced consistently healthy balanced grapes.

**WHAT MAKES THIS WINE UNIQUE?:** Produced from estate owned grapes. Flaco Cabernet is made in Europe's largest vineyard (Malpica). The large size of this vineyard and the fact that they are owned by the same family, allows for great attention to quality in addition to great economies of scale making Flaco a great wine for a great price.

**RATING HISTORY:** 2014 89Vinous

**GRAPE:** 100% Cabernet Sauvignon. Vines planted in 2001. Tended in clay soil at 380 m (1,246 ft) elevation

**PAIRING SUGGESTIONS:** Try Flaco Cabernet with steak or alongside hearty stews.

**VINIFICATION AND AGEING:** Vinified at controlled temperatures of no more than 23C / 73F, with maceration during first stage of fermentation to extract color, aromas, and flavors. After 12 days the wine undergoes malolactic fermentation and then it spends 3 months in French oak barrels before bottling.

**PRODUCTION:** 20,000 cases

**LOCATION, SOIL, CLIMATE:** Located near the town of Toledo in central Spain at 380m (1246 ft) elevation. Tended in clay soil. The continental climate of this territory brings about cold nights and hot days; it is relatively dry allowing grapes to ripen well without any threats of humidity related deceases. The average temperature between April and October is 21C. (70F.) with 393 mm (15.5") of yearly rainfall.

**TASTING NOTES** Aromas of ripe red fruits, vanilla and pipe tobacco, with a peppery quality adding vivacity. Supple and open-knit, offering juicy raspberry and bitter cherry flavors and a hint of candied rose. Closes smooth and gently sweet, with lingering smokiness and easygoing tannins.

**ALCOHOL CONTENT:** 14.5%

**UPC CODE:** 8437013189132

Vino de la Tierra de Castilla



Alberto Orte





# CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

## Flaco Merlot



Flaco Merlot, a stunning value that is produced from estate own grapes near the town of Toledo, central Spain, 60 miles south of Madrid. The winery and vineyards were started in 2001 and are home to vast vineyards and stunning facilities. The Malpica estate is today's largest vineyard in Europe with 2,500 acres of vineyard land with an additional 1,500 acres to be planted in the coming years. The large size of this vineyard and the fact that they are owned by the same family, allows for great attention to quality in addition to great economies of scale. These vineyards located near Toledo are suited for growing high quality grapes. The lack of humidity and cold night temperatures produced consistently healthy balanced grapes.

**WHAT MAKES THIS WINE UNIQUE?:** Produced from estate owned grapes. Flaco Merlot is made in Europe's largest vineyard (Malpica). The large size of this vineyard and the fact that they are owned by the same family, allows for great attention to quality in addition to great economies of scale.

**GRAPE:** 100% Merlot. Vines planted in 2001. Tended in clay soil at 380 m (1,246 ft) elevation

**PAIRING SUGGESTIONS:** Flaco Merlot pairs really well with pizza and other toasted cheese dishes such as panini and quesadillas. It also pairs well with pasta dishes with tomato-based sauces, especially with pancetta/bacon or mushrooms.

**VINIFICATION AND AGEING:** Vinified at controlled temperatures of no more than 23C / 73F, with maceration during first stage of fermentation to extract color, aromas, and flavors. After 12 days the wine undergoes malolactic fermentation and then it spends 3 months of oak ageing before bottling.

**PRODUCTION:** 20,000 cases

Vino de la Tierra de Castilla



**LOCATION, SOIL, CLIMATE:** Located near the Town of Toledo, central Spain at 380m (1246 ft) elevation. Tended in clay soil. The continental climate of this territory brings about cold nights and hot days; it is relatively dry allowing grapes to ripen well without any threats of humidity related deceases. The average temperature between April and October is 21C. (70F.) with 393 mm (15.5") of yearly rainfall.

**TASTING NOTES** Flaco Merlot delivers a bright, fruit-driven wine with aromas of plum, cranberry and cedar. Ripe berry and cherry flavors mingle on the palate with warm cinnamon, nutmeg spice, and a subtle note of oak. With its easy tannins and good fruit-acidity balance, this Merlot will complement a wide variety of foods.

**ALCOHOL CONTENT:** 14.0%

**UPC CODE:** 8437013189125



Alberto Orte





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COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Flaco Tempranillo



Alberto Orte

Flaco, made with Spain's signature Tempranillo grape, means "dude" in English. In the words of

The Savvy Lush, Flaco "is the best goof-proof, budget-friendly wine out there. Spain is the largest

producer of Tempranillo. These thick-skinned grapes are grown in regions that have hot days followed by cool evenings. This creates a concentrated, yet balanced flavor." It is produced by Vinos Atlántico in the Denominación de Origen (DO) of Vinos de Madrid. Flaco shows the complexity of a serious wine for the price of a song! The luscious fruit and soft texture

make it a perfect wine for everyday drinking.

Madrid is not only the capital of Spain but also one of the country's most interesting wine growing

regions. The outskirts of this great royal city are full of old Tempranillo vines. Most Spaniards do

not know that Madrid makes wine, and therefore don't know the incredible values that Madrid showcases at the present time. Madrid is the great unknown.

**WHAT MAKES THIS WINE UNIQUE?:** Produced from dry-farmed vineyards. Flaco shows the complexity of twice its price. These vines are tended in diverse micro-climates, allowing for more consistency of ripeness year after year. Yields are very low (31 ha/hl average) resulting in wines that showcase extreme quality for its price point.

**RATING HISTORY:** 2015 90VM; 2014 90Vinous; 2013 89IWC; 2012 88IWC; 2011 88IWC

**GRAPE:** 100% Tempranillo. Vines planted from 1995-2003. Tended in clay soil at 750 m (2,400 ft) of elevation

**PAIRING SUGGESTIONS:** The fresh, pure character of this wine makes this an extremely versatile wine to pair with food. This wine pairs well with white meats like pork and chicken and flaky fish like hake, cod or flounder. This has the fruit and acidity to match with red meats, as well.

**VINIFICATION AND AGEING:** Aged in stainless steel tanks and cement tanks of 10,000 lit capacity. The short cycle Tempranillo variety is usually harvested mid Sept. Maceration and fermentation takes 10 days for Tempranillo, followed by 2 days of post maceration at cool temperatures (41F).

**PRODUCTION:** 40,000 cases

**LOCATION, SOIL, CLIMATE:** Zone 7, coming from the Arganda and Navacarneros districts, located southeast and west of the city of Madrid at 750m (2,400 ft) elevation. The vineyards are composed of sand, limestone and clay soil. The average temperature between April and October is 66.7F with 20.1 inches of yearly rainfall. The Southern Continental climate's hot days and cool nights plays a major role in the slower, yet more balanced ripening process of the grape.

**TASTING NOTES** Brilliant ruby-red. A highly perfumed nose evokes ripe red berries and floral pastilles, and a hint of white pepper lends a spicy touch. Plush, seamless and gently sweet, offering raspberry and cherry compote flavors that become more energetic on the back half. Emphatically fruity and supple in texture, finishing with just a hint of smooth, harmonious tannins. This fruit-driven, very appealing wine offers superb value. -- Josh Reynolds.

**ALCOHOL CONTENT:** 14%

**UPC CODE:** 810411011287



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COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Gordo



Alberto Orte

Gordo is Patrick Mata's affectionate way of calling his father, Jose Mata. For almost four generations, Patrick's family produced wine in Malaga, Montilla, Sanlucar, Rioja and other Spanish regions. These wines were sold in many countries, including the US, before and after prohibition. During the 60s, the demand of Malaga wines suffered greatly, which ultimately resulted in the Mata winery closing its doors in 1972. The wine Gordo pays tribute to the Mata winemaking heritage and, specifically, to Patrick's father. The Gordo label is a replica of one of the family labels from the late 1800s. Today, after a few decades, Patrick and Alberto through Vinos Atlantico are resurrecting their family heritage and producing wines in many regions throughout the Iberian Peninsula, including this rich yet elegant blend of Monastrell and Cabernet from the southeast of Spain.

**WHAT MAKES THIS WINE UNIQUE?:** A personal wine that pays tribute to Patrick's father. Produced from dry farmed vineyards. Vines are tended in chalk soil at 713 m (2,339 ft) elevation. This type of soil and the elevation result in wines that exhibit greater freshness with lifted flavors.

**RATING HISTORY:** 2015 91VM 91JS 90WA; 2014 92 JS

**GRAPE:** 70% Monastrell, 30% Cabernet Sauvignon. Vines planted since 1970. Tended in chalk and limestone soil at 713 m (2,339 ft) elevation.

**PAIRING SUGGESTIONS:** Try Gordo with blue cheese, stews, spicy chili and similar hearty dishes. This wine has the heft on the palate and spice to pair well with BBQ with serious heat, pulled pork sliders and "five alarm" BBQ chicken wings.

**VINIFICATION AND AGEING:** Harvest takes place in the cool, early morning hours. The best bunches are selected and undergo a gentle crush. Whole clusters with stems undergo maceration at a cool temperature (59 F). Each grape variety is fermented separately. After fermentation, the skins and stems are kept together in a post-fermentation extended maceration for seven days. Malolactic fermentation occurs in stainless steel tanks. After ageing for three months in oak barrels that are two years old, the Monastrell and Cabernet are blended. The wine is bottled after one month in the tanks.

**PRODUCTION:** 10,000 cases

**LOCATION, SOIL, CLIMATE:** The vineyards are located within the Yecla DO in Zone 8, within Murcia in southeastern Spain. The vineyards are in the Campo Arriba district of Yecla, at 713 meters (2,339 ft) elevation. Monastrell is also known as Mourvèdre in France and Mataro in Italy. Yecla's higher altitude makes it significantly cooler than neighboring Jumilla, and the resulting wines are more aromatic, with a fresh, easy-to-drink character. The soils are composed of limestone and chalk with clay and gravel subsoils that are poor in organic matter. Due to the poor soils, the vines have low vigor and yields are a low two kilograms (4.4 lbs.) of fruit per vine, producing smaller berries with a higher skin-to-juice ratio. These grapes fashion wines with greater concentration and complexity in aromas. For climate, the average temperature from May through October is 66 F, with only 13 inches of rain per year. This area receives a high amount of sunshine (3,893 hours per year).

**TASTING NOTES** Gordo showcases the brilliant quality of the Mourvèdre grape from this sunny appellation. The wine boasts an opaque ruby/purple color along with notes of lead pencil shavings, blackberries, black raspberries and a hint of blueberries. The sensational fruit characteristics are pure, as well as vivid. This full-bodied, opulent, stunningly savory, expansively flavored wine can be drunk over the next 2-3 years. - Notes by Robert Parker

**ALCOHOL CONTENT:** 14.0%

**UPC CODE:** 8437013189590



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COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Hacienda El Indiano



Alberto Orte

Hacienda El Indiano is a small production wine produced from old vines tended throughout the different Rioja subzones (Rioja Alta, Alavesa and Baja). The greatest virtue of el Indiano is the fact that it blends the climatic and grape diversity of Rioja, resulting in a wine that shows consistent quality year after year. In short, Haciendo el Indiano is a blend of blends. La Rioja Alavesa and la Rioja Alta, located closer to the mountains, are at slightly higher elevations and have a cooler climate. La Rioja Baja to the southeast is drier and warmer. In Rioja producers seek acidity/freshness in Alavesa, tannins/structure in Alta and riper sweeter fruit in Rioja Baja. If Rioja was restricted to one climate, Rioja will also be restricted to fewer grapes, hurting its blending capacity which ultimately affects its consistency to produce top quality wines year after year.

As with the finest red wines of Burgundy, Bordeaux or Piedmont, Hacienda El Indiano bears the distinct and unmistakable stamp of this *terruño* (terroir) from which it comes from. With great clarity and precision, it sings the music of its specific birthplace. With accent notes of baking spices and crushed black pepper, El Indiano shows structure and intense silky fruit that make it one of Rioja's jewels.

**WHAT MAKES THIS WINE UNIQUE?:** A small production wine the speaks the language of Rioja. Produced from old vines that are dry farmed and organically grown. Hacienda el Indiano is a blend of blends. It blends the Graciano, Garnacha and Tempranillo grapes from the three microclimates (Rioja Alta, Alavesa and Baja).

**RATING HISTORY:** 2011 91IWC; 2009 92RP, 2008 RP&IWC

**GRAPE:** 80% Tempranillo, 10% Graciano, 10% Garnacha. Biodynamically grown vines planted from 1932 - 1938. Tended in limestone soil at 650 m (2,132ft) elevation

**PAIRING SUGGESTIONS:** Typical of the best Riojas that show a classical balance of rich aromatic density and plush fruit on the palate, there aren't many foods, casual or haute cuisine, that this wine won't compliment well. At the top of the list are roast suckling pig, grilled lamb skewers and grilled grass-fed beefsteak.

**VINIFICATION AND AGEING:** Fifteen days of pre-fermentation "cold soak" maceration to enhance the wine's fresh fruit aromas and deep colors, and fifteen days fermentation. Fermentation is carried out using the vineyard's own indigenous yeasts. After fermentation, the skins are pressed and the wine is aged for ten months in French oak barrels, of which 25% are 400-liter barrels, 50% are new 228-liter barrels and 25% two-year-old 228-liter barrels. Malolactic fermentation takes place in barrels and the wine is normally bottled in September.

**PRODUCTION:** 1,300 cases (6 pack)

**LOCATION, SOIL, CLIMATE:** The vineyards are located in Zone 3 and Zone 4 in the region of Rioja. The vineyards are organically farmed. The soils profile is rich and diverse, combining limestone, sand, clay and riverstones. The climate of the area has an average temperature from April-October of 61F with 24.4 inches of yearly rainfall. The moderate warm days and cool nights of this Atlantic/mediterranean climate forces the grapes to ripen slowly, resulting in wines that are fresh, aromatic and have expressive fruit flavors.

**TASTING NOTES** Sexy aromas of cherry-cola, smoky dried minerals, flowers and new leather. Dense and penetrating, with appealing sweetness to its dark berry and spicecake flavors. Becomes smokier with air and finishes with silky tannins and excellent persistence.

**ALCOHOL CONTENT:** 14.0%

**UPC CODE:** 8437013189088



CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Ipsum



Ipsum is produced in the Rueda region located in the high elevation Castilian plateau, about 2 hours northwest of Madrid. Ipsum means, "itself" in Latin. The goal with Ipsum is to highlight the purity and bright flavors of the Verdejo variety in a naked form. Often times Verdejo wines are improperly "enhanced" during fermentation by using commercial yeasts that change the flavor that Mother Nature intended. As the name Ipsum (Itself) manifests, Ipsum is a naked, authentic expression of this pretty grape. The Verdejo vines that are selected to make Ipsum, come from a high elevation vineyard located on the northwest side of the village of Rueda. This vineyard is unique because of its high content of sand and river stone in the soil. This type of soil is very special because it imparts an element of vibrancy, tension and minerality that sets this Verdejo apart from other Verdejo's grown in sandy soils.

**WHAT MAKES THIS WINE UNIQUE?:** The wine is 100% un-oaked. Tended in high elevation vineyards of sand and river stone soil. Ipsum is a clean, pure expression of Rueda. Vibrant, mineral and full of tension. Its high elevation vineyards are situated at 719 meters (2,359 ft.) This altitude brings cooler nights, which enhance greater acidity, aromas and zesty flavors in the wines.

**RATING HISTORY:** 2015 89VM; 2012 88IWC; 2011 88IWC

**GRAPE:** 100% Verdejo. Organically grown vines planted from 1989 - 2009. Tended in sandy and river stone soil at 719 m (2,359ft) elevation. This is a vegan wine.

**PAIRING SUGGESTIONS:** This wine shows expressive white flower, clover and mineral aromas, with fresh, crisp fruit in the mouth. The wine shows great texture on the palate, which underscores its easy-to-drink character. This wine will pair with most casual foods, especially fish and white meats, and small plates like figs, jamon and goat cheese. This is also a great wine to sip during the hot summer months.

**VINIFICATION AND AGEING:** The grapes are harvested during the coolest nighttime hours to maximize the expressive aromas and flavors of the Verdejo grapes. The de-stemming process is carried out in the vineyard. In the winery, the unfermented juice is kept at cold temperature to avoid oxidation and a slow fermentation is completed with the natural yeast of the grapes. The wine is aged in stainless steel tank with no malolactic fermentation.

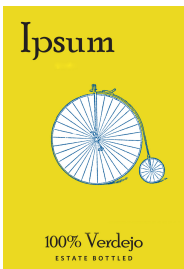
**PRODUCTION:** 7,000 cases

**LOCATION, SOIL, CLIMATE:** The vineyards are located in the town of Rueda within the Rueda DO (Zone 2) in northwestern Spain, southwest of Ribera del Duero. At 719 meters (2,359 ft.) elevation, the vineyards have a unique soil profile distinct from other vineyards in the region. Because of a deep layer of limestone and chalk, the soil is poor in organic matter and encourages low vigor and low yields, both of which result in grapes with superior aroma and flavor intensity. For climate, the area's average temperature from April-October is 61.4F. Here, the Continental climate is characterized by cold nights, hot days and dry conditions due to moderately low rainfall (16.4 inches) per year. These conditions give the grapes a longer ripening period. The higher altitude ensures cooler nights, a key to retaining acidity in the grapes. The resulting wines are fresh and crisp, with greater complexity and aromatic intensity. In Rueda, temperatures are slightly warmer and there is less rainfall than in Ribera del Duero. The harvest in Rueda usually takes place in early September.

**TASTING NOTES** Light green-tinged yellow. Aromas of grapefruit, green apple and jasmine develop a dusty mineral nuance in the glass. Lively and incisive on the palate, offering nervy citrus and orchard fruit flavors and a hint of anise. Shows firm cut and tangy lift on the finish, which hangs on with good floral-tinged tenacity. -- Josh Reynolds

**ALCOHOL CONTENT:** 13.0%

**UPC CODE:** 810411010914



Ipsum

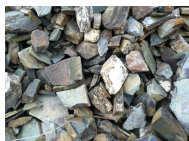




CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# La Cartuja



La Cartuja

La Cartuja is a unique wine produced in the Priorat region, one of the most prestigious appellations in Spain. Priorat is special due to the unmistakable mineral identity that the licorella (volcanic slate) imparts in the wines. When you taste a Priorat wine, you are not only tasting a grape but also a place. La Cartuja was born in 2007 as a special bottling, and elaborated to capture and display the unique mineral character of the region. La Cartuja is an approachable and vibrant wine with a moderate level of alcohol, unlike many other Priorat wines with much higher alcohol content. A wine of pedigree (at an inconceivable price), La Cartuja is a small production cuvee made from estate-owned grapes located in the Carthusian Les Solanes estate. Most Priorat wines are expensive and require time in bottle before they are ready to drink. La Cartuja is a fresh vision of Priorat, a wine that is young and accessible. During medieval times, La Cartuja was the name given to a large geographical area governed by the Carthusian monks. Similar to the Vatican estates, this area had its own code of law. The whole of Priorat was the "Cartuja," a religious state rather than a civil domain. Priorat's winemaking heritage began with the Carthusian monks. For centuries they performed the backbreaking work necessary to care for these difficult and isolated vineyards.

**WHAT MAKES THIS WINE UNIQUE?:** Two things make this wine unique: the quality and the price. La Cartuja proudly proclaims the identity of the flavors of Priorat. The wine is made in an approachable style to be enjoyed young. It is neither alcoholic nor overly tannic. Made with estate-owned fruit, it is aged in French oak barrels for only 6 months.

**RATING HISTORY:** 2016 92 W&S, 2015 91VM; 2013 90Vinous; 2012 93IWR; 2011 93RP; 2010 90IWC; 2008 90RP; 2007 90RP&IWC

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

**VINIFICATION AND AGEING:** 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.

**PRODUCTION:** 3,340 cases

**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

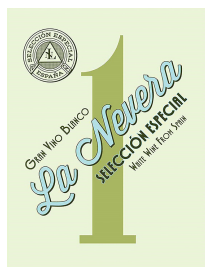




CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# La Nevera Blanco



La Nevera is a fun, delicious wine produced from sustainably grown grapes in central northern Spain. La Nevera comes in a box-wine format. The advantages of box wine are many. In addition to the savings of glass, corks, etc. the greatest advantage is the fact that once you open the box the wine does not go bad and stays in perfect form for up to one year when stored properly. La Nevera is produced from Monchi's own estate vineyards. Monchi's family has been farming grapes for many generations. La Nevera Blanco is 100% Viura. 100% stainless steel. If you like youthful wines that are vibrant and uncomplicated, this bright, zesty and firm wine is for you. Perfect to drink on its own, while cooking or with any food that is light and uncomplicated such as chicken, salads, pasta, and seafood.

**GRAPE:** 100% Viura. Vines planted in 1973. Tended in clay and limestone soil at 630 m (2,067 ft) elevation

**PAIRING SUGGESTIONS:** This clean, zesty white with citrus and herbal aromas and flavors of pear and lemon pairs well with chicken and seafood, particularly with spicy preparations.

**VINIFICATION AND AGEING:** After harvest, the skins mix with the unfermented juice for five hours at 45F. This pre-fermentation à€

**PRODUCTION:** 8,000 cases

**LOCATION, SOIL, CLIMATE:** The twenty vineyard parcels that go into the making of this great wine are at approximately 568 meters (1,865 ft.) elevation. The soils are red clay and sand with alluvial sediments. The climate conditions of this area are very beneficial to wine growing. The average temperature from April-October is 61.5 F with 18.3 inches of yearly rainfall. The moderately warm days and cool nights of this Continental Atlantic climate forces the grapes to ripen slowly, resulting in wines that show brighter aromas and more fruit flavors.

**TASTING NOTES** Bright straw. Zesty citrus and orchard fruit aromas show good clarity and hints of quinine and tarragon. Dry and focused on the palate, offering bitter lemon pith and pear skin flavors that put on weight with air. Finishes with firm cut and grip, leaving a subtle herbal note behind.

**ALCOHOL CONTENT:** 12.5%

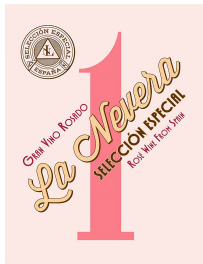
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# CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

## La Nevera Rosado



La Nevera is a fun, delicious wine produced from sustainably-grown grapes in central northern Spain. La Nevera comes in a box-wine format. The advantages of box wine are many. In addition to the savings of glass, corks, etc., the greatest advantage is that once you open the box, the wine does not go bad and stays in perfect form for up to one year when stored properly.

La Nevera is produced from Monchi's estate own vineyards. Monchi's family has been farming grapes for many generations. La Nevera Rosado is 100% Garnacha and aged in stainless steel tanks. If you like youthful wines that are vibrant and uncomplicated, this bright, zesty rosé will charm you! Perfect to drink on its own or with any food that is light and uncomplicated such as chinese bbq, seafood platters, charcuterie and salads.

**WHAT MAKES THIS WINE UNIQUE?:** This is a dry, fruity rosé produced in direct to press method. Sustainably grown vines planted from 1983. Tended in gravel, clay and limestone soil at 350 m (1,148 ft) elevation

**GRAPE:** 100% Garnacha

**PAIRING SUGGESTIONS:** This alluring rosé offers rose petal, cherry and strawberry aromas. A crisp fruity wine, it pairs well with salads, charcuteries, prosciutto, cheeses, seafood platters, chinese bbq pork and indian food.

**VINIFICATION AND AGEING:** After harvest, the grapes are press directly without any skin contact to keep the tannins away and its color as pale as possible. Once fermentation has taken place, the wine is aged in stainless steel tank for one month and then it is filtered and bottled.

**PRODUCTION:** 6,000 cases

**LOCATION, SOIL, CLIMATE:** Most of the vineyards that produced this charming bright Rosado are located within the Ebro river (Zone 4) at 350 m (1,148 ft) elevation. the soil type here is diverse composed of gravel, clay and limestone. The climate conditions of this area are very beneficial to wine growing. The average temperature from April to October is 16.4 C (61.5 F) with 18.3 inches of yearly rainfall. The moderately warm days and cool nights of this climate forces the grapes to ripen slowly, resulting in wines that show brighter aromas and more fruit flavors.

**TASTING NOTES** Vivid, pale pink. Floral, stony and fresh on the nose, with scents of wild strawberry, raspberry, and red currant. Spicy and lively, the red fruit flavors showing good intensity and excellent clarity. Expands and gains power through the finish, with bright acids providing a firm, bright edge.

**ALCOHOL CONTENT:** 12.5%

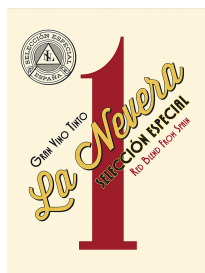
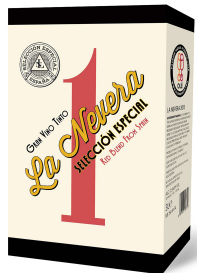
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CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# La Nevera Tinto



La Nevera is a fun, delicious wine produced from sustainably grown grapes in central northern Spain. La Nevera comes in a box-wine format. The advantages of box wine are many. In addition to the savings of glass, corks, etc. the greatest advantage is the fact that once you open the box the wine does not go bad and stays in perfect form for up to one year when stored properly.

La Nevera is produced from Monchi's estate own vineyards. Monchi's family has been farming grapes for many generations. La Nevera is a blend of Tempranillo, Garnacha, Graciano and Viura. 100% stainless steel. If you like youthful wines that are vibrant and uncomplicated, this red-berry, slightly spiced wine is for you. Perfect to drink on its own, while cooking or with any food that is light and uncomplicated such as chicken, rice dishes, pasta and pizza.

**WHAT MAKES THIS WINE UNIQUE?:** Sustainably grown vines planted from 1978. Tended in clay and sandy soil at 568 m(1,865 ft) elevation

**RATING HISTORY:** 2015 89VM

**GRAPE:** Tempranillo, Garnacha, Graciano and Viura

**PAIRING SUGGESTIONS:** The fresh, pure character of this wine makes this an extremely versatile wine to pair with food. Perfect to drink on its own, while cooking or with any food that is light and uncomplicated such as chicken, rice dishes, pasta and pizza.

**VINIFICATION AND AGEING:** After harvest, the skins mix with the unfermented juice for five days at 45F.

**PRODUCTION:** 12,000 cases

**LOCATION, SOIL, CLIMATE:** The twenty vineyard parcels that go into the making of this great wine are at approximately 568 meters (1,865 ft.) elevation. The soils are red clay and sand with alluvial sediments. The climate conditions of this area are very beneficial to wine growing. The average temperature from April-October is 61.5 F with 18.3 inches of yearly rainfall. The moderately warm days and cool nights of this Continental Atlantic climate forces the grapes to ripen slowly, resulting in wines that show brighter aromas and more fruit flavors.

**TASTING NOTES** Vivid ruby. Fresh red berries, candied flowers and a hint of white pepper on the expressive nose. Juicy, appealingly sweet and light on its feet, offering raspberry and cherry flavors that show good focus and no rough edges. In a highly appealing, easy-to-drink style, yet not lacking in complexity. Closes long and smooth, with no obvious tannins and lingering red berry character. There's serious value here.-- Josh Reynolds.

**ALCOHOL CONTENT:** 12.5%

**UPC CODE:** 8437013189729 (750 ML) & 8437013189712 (3L Box)



# CVA

COMPañÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

## La Tercera Crianza



**RATING HISTORY:** 2013 90IWC; 2011 90IWC

**GRAPE:** 90% Tempranillo, 5% Garnacha, 5% Graciano. Organic & sustainably grown vines planted from 1980-1990. Tended in limestone, chalk, clay and river soil at 568 m (1,865 ft) elevation

**PRODUCTION:** MADIS 949

**TASTING NOTES** Spicy redcurrant and strawberry aromas are complemented by minerals and fresh rose. Lively and precise on the palate, offering intense red berry flavors accented by vanilla and white pepper. The gently tannic finish boasts very good clarity and length and repeating spiciness.

**ALCOHOL CONTENT:** 13.5%

**UPC CODE:** 8437013189903







CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# La Tercera Reserva



Alberto Orte

La Tercera Reserva is a wonderful textbook example of what Rioja wine is all about. If there was one word to communicate Rioja it will be the word diversity. Climate, soil and grape diversity leads to consistency of quality year after year.

La Tercera is the result of blending the best terroirs from the three well known subzones of Rioja: Rioja Alta, Alavesa and Baja. Each of these areas is unique and complementary, allowing Rioja to craft extremely consistent wines. In hot years the best grapes come from Rioja Alta, in cold years Rioja Baja is best suited due to its warmer microclimate. Rioja Alavesa is always in the middle not as hot not as cold, making it a good midpoint of balance. Additionally, La Tercera is a blend of three most important grapes of Rioja: Tempranillo, Garnacha and Graciano. Just like the different terroirs impart their own character and specificity to La Tercera, each variety brings forward unique element that when blended together produce something greater than if each grape was bottled on its own. Tempranillo is responsible to bring body, structure to the wine. Its flavors are more driven by spice. Garnacha is bright, energetic, lovely acidity that makes the wine sing. Its flavors are red berry like. Graciano is also a variety that contains wonderful acid, which is responsible for bringing a certain lift to the wine not only in flavors and sensation but also in terms of ageing. It is acidity that allows a wine to age. Its flavors is dominated by black spice. La Tercera is aged for a total of 3 years, out of which 30 months are in barrel and 6 months in the bottle before release.

**WHAT MAKES THIS WINE UNIQUE?:** A textbook example of what Rioja is all about. it blends the three subzones of Rioja (Alta, Alavesa and Baja). it also blends the most important red grapes of Rioja (Tempranillo, Garnacha and Graciano). La Tercera is a selection of the best barrels of these three grapes from these three unique subzones. La Tercera is a classic Rioja that is aged for a total of 3 years!

**RATING HISTORY:** 2010 93RP

**GRAPE:** 90% Tempranillo, 5% Garnacha, 5% Graciano. Vines tended in limestone, chalk, clay and river stone soil at 568 m (1,865 ft) elevation.

**PAIRING SUGGESTIONS:** Partridge, quail, duck, stewed pork, cured meats, cured cheeses, roasts and game.

**VINIFICATION AND AGEING:** Fermented for 28 days in stainless steel tanks. Aged for 30 months in French oak barrels followed by 6 months in the bottle.

**PRODUCTION:** 20,000 cases

**LOCATION, SOIL, CLIMATE:** The vineyards are located within Spain's most prestigious wine region, La Rioja (zone 3 and 4) Its climate, which has both Atlantic and Mediterranean influences, and its variety of soil make this D.O. unique and special. The average temperature from April to October is 61°F and the average annual rainfall is 18.3 inches. The vines are tended in limestone, chalk, clay and river stone soil at 568 m (1,865) elevation through sustainable viticulture.

**TASTING NOTES** Spicy cherry, blackcurrant, lavender and pipe tobacco on the highly perfumed nose. Sharply focused and juicy, offering lively dark berry flavors and notes of candied flowers and bitter chocolate. Sappy and linear on the incisive finish, which is firmed by dusty, fine-grained tannins and a kick of tangy acidity. I suspect that this wine will age gracefully on its bright acidity and balance.

**ALCOHOL CONTENT:** 13.5%

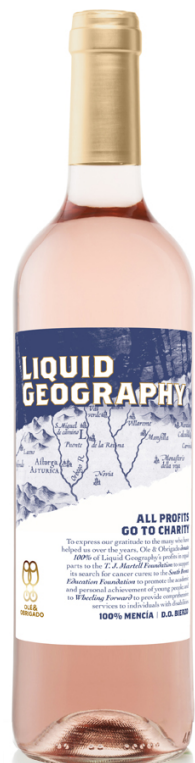
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CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Liquid Geography Rose



To express our gratitude to the many who have helped us over the years, Olé & Ogrigado donates 100% of Liquid Geography's profits in equal parts to: the TJ Martell Foundation in its search for cancer cures, the South Bronx Educational Foundation to help children with challenging academic backgrounds, and starting in 2018, Wheeling Forward to help people with disabilities experience life to the fullest.

Liquid Geography is a dry rosé wine made with mencia grapes from 53 year old vines in the region of Bierzo in northwest Spain, a region with a wine history that dates back to the Roman times. Mencia is a red grape that is indigenous to the area. This rosé sees no oak and is fermented and in stainless steel vats. Liquid Geography is produced from vineyards owned by the Guerra winery, which farms 1/3 of all vineyards in the Bierzo region. Out of the 3,000ha (7,413 acres) of vineyard land in Bierzo, Guerra takes care of 1,000ha (2,471 acres), however, they only make wine with the best 10% of grapes. This rigorous selection process allows Liquid Geography to show consistent extraordinary quality.

**WHAT MAKES THIS WINE UNIQUE?:** 100% of its profits are donated to charity. Liquid Geography is 100% mencia made with 50+ year old vines tended in river stones and clay soils. It is 100% Unoaked.

**RATING HISTORY:** Not yet rated.

**GRAPE:** 100% mencia. Vines planted since 1963. Tended in river stone and clay soil at 525 m (1,722 ft) elevation. This is a vegan wine.

**PAIRING SUGGESTIONS:** This dry, floral rose wine exhibits strawberry flavors and pairs well with pizza, white meats, salmon and grilled vegetables.

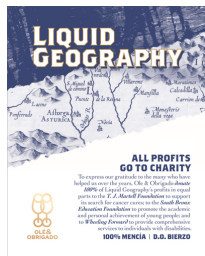
**VINIFICATION AND AGEING:** The free-run juice is drained at low temperature without previous maceration and under an inert atmosphere. Alcoholic fermentation in stainless steel tanks for 12 days at 12C. 100% unoaked. Some of the carbonation is kept in the wine during fermentation to exhibit some fizz at the time of drinking.

**PRODUCTION:** 5,000 cases

**LOCATION, SOIL, CLIMATE:** Produced from vines planted in 1963 located in Bierzo. The vineyards are located both in the lower valley (clay) and in the mountains where slate is the most common soil type. The average elevation of the vineyards is 525 m (1,722 ft) elevation. Temperature from April to October average 16.3C (61.3F) with annual rainfall of 626mm (24.6").

**TASTING NOTES** Pale pink. Aromas and flavors of strawberries, red-currant and white pepper show very good clarity and energy. Concentrated yet lithe rosado, with a nervy acid structure providing shape and lift. Finishes taut and minerally, with an echo of red berries.

**ALCOHOL CONTENT:** 2017: 12.5% **UPC CODE:** 8437008409115





CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Ludovicus Tinto



Ludovicus

This mineral, spicy Mediterranean red drinks like a wine two times its price. It is produced from grapes grown in the high elevation Terra Alta region. These high lands are located just 45 minutes south of Barcelona in the mountains of Tarragona overlooking the Mediterranean Sea. Ludovicus pays tribute to the Roman heritage of this region. The Romans planted vineyards in this area during the 3rd century. Terra Alta neighbors the acclaimed Priorat region. Just like in Priorat, garnacha and mazuelo (aka cariñena, or samsó) are the most commonly planted grapes. Garnacha grapes grown in Terra Alta are among the finest in Spain due to high elevation plantings in limestone soil.

**WHAT MAKES THIS WINE UNIQUE?:** Ludovicus is a wine that appeals to both new world and old world palates. Wine drinkers who enjoy cabernet, syrah, malbec and zinfandel wines will love Ludovicus. Produced from dry-farmed grapes.

**RATING HISTORY:** 2015 91JS; 2014 90VM & JS; 2013 92JS; 2012 90IWC; 2011 89RP & IWC; 2010 89IWC

**GRAPE:** 100% garnacha. Vines planted from 1990-2002. Tended in limestone soil at 356 m (1,168 ft) elevation

**PAIRING SUGGESTIONS:** This ripe, juicy, vibrantly big-fruited red wine is a crowd pleaser! Ludovicus's easy drinking nature makes it a versatile wine, either with meat and pork main courses or with more casual tapas or small plates. Of course, this wine is also a great sipper on its own.

**VINIFICATION AND AGEING:** The grapes are picked and brought to the winery in the early morning hours, and bunches are de-stemmed and crushed. Prior to fermentation, the must undergoes maceration for 4 days in 10,000-liter tanks at a cool temperature of 43F. Once fermentation begins, maceration on the skins takes 25 days. Afterwards, malolactic fermentation is carried out in stainless steel tanks. The wine is aged for 4 months in 300-liter French and American oak barrels.

**PRODUCTION:** 9,000 cases

**LOCATION, SOIL, CLIMATE:** The vineyards are located a few miles south and west of Priorat, within the Terra Alta DO (Zone 5) in Catalunya's Tarragona province in northeastern Spain. In this remote region, the winemaking tradition dates back to the Romans, around the 2nd or 3rd Century. The vineyards are located near the town of Batea, situated at 356 meters (1,171 ft.) elevation. The soils are composed of 95% limestone and 5% clay. For climate, the average temperature from April-October is 67.3F. The hot day and warm-to-moderate night temperatures make Terra Alta a drier and warmer region than Montsant or Priorat. These conditions produce bright purplish-garnet hued wines with greater weight and ripeness than wines from other areas within Zone 5. The low average yearly rainfall of 16.3 inches is less than neighboring regions.

**TASTING NOTES** Deep red. Fresh red berry and candied rose scents are lent urgency by mineral and peppery spice notes. Juicy and incisive on the palate, offering gently sweet raspberry, cherry and spicecake flavors that demonstrate an appealing marriage of power and finesse. Finishes gently tannic and long, leaving behind a subtle suggestion of red fruit liqueur. -- Josh Reynolds.

**ALCOHOL CONTENT:** 14.0%

**UPC CODE:** 810411010679



CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Muti Albarino



Muti Albarino was conceived as a tribute to Patrick Mata's mother Christiane, with whom he spoke German at home – “Muti” means “Mom” in German. Made by Rodrigo Mendez and Patrick's lifelong friend and co-founder of Olé, Alberto Orte, Muti is a classic expression of Salnes Albarino. Muti is sourced from three different sites. The first vineyard was planted in 1912, with granite soil, located in the town of Palina, just 30 meters (100 feet) from the Atlantic Ocean. The other vineyards were planted in 1972, located in the towns of Meaño and Dena. All in all, this classic Albarino showcases the classic terroir of Rías Baixas, with intensely maritime character, framed by salinity, flinty minerality and mouthwatering acidity.

**WHAT MAKES THIS WINE UNIQUE?:** As indicated by the name, Muti (mother) is a wine made in honor of all mothers. With Muti, Alberto wants to showcase the classic hallmarks of Albariño. The dry, mineral and citrus characters of this wine are a superb match for oysters and fresh seafood.

**RATING HISTORY:** 2017 93+WA; 2016 92WA; 2014 93WA; 2013 92Vinous; 2012 93WA; 2010 93RP; 2009 91IWC; 2007 93RP

**GRAPE:** 100% Albarino. Made from three different vineyards planted from 1912 to 1972. Tended in granite soil.

**PAIRING SUGGESTIONS:** Muti Albarino shows fresh, stone fruit aromas and almost searing, clean acidity and a strong mineral character that together are a perfect match for shellfish, seafood and lighter salads.

**VINIFICATION AND AGEING:** The wine is macerated on the skins for 24 hours. 67% of the wine is aged for 12 months in 1000-liter foudres and 33% remains in stainless steel tank.

**PRODUCTION:** 326 cases (6 pack)

**LOCATION, SOIL, CLIMATE:** The vineyards are located within the Rías Baixas DO region (Zone 1), in the Val do Salnes subzone. Located in Spain's upper northwest corner, Rías Baixas is just above the border with Portugal. Rías Baixas means low estuaries, a reference to the area's many rivers that lead to the ocean. The grapes used to make Muti Albariño are grown in three different vineyards. The first parcel has vines planted in 1912 on granite soil and is located in the town of Paliña. The second parcel has 40-year-old vines on dark soil, located in the town of Dena. The third parcel has vines planted in 1972 on granite soil, located in the area of Meaño. Of the three vineyards farmed to make Muti Albariño, we find predominantly two soil types, 75% granite and 25% dark soil. The landscape is low undulating hills and the vineyards are planted on the slopes and on the flat valley floors. This area's climatic conditions give this wine an “Atlantic” character. Of the 5 subzones in Rías Baixas, Val do Salnes is the coolest due to the proximity of the Atlantic Ocean. Yearly rainfall is above 1,700 millimeters (66 inches), or what one would expect in one of the wettest regions in Spain. The area is quite foggy with an average temperature from April-October of 63.4F.

**TASTING NOTES** A complex, highly perfumed bouquet evokes orange zest, white flowers, candied ginger and dusty minerals, with a suggestion of fresh fig in the background. Stains the palate with fresh citrus and orchard fruit flavors that turn deeper and spicier with aeration. Closes stony and very long, with lingering florality and no rough edges. This intensely vibrant wine was aged in oak foudres.

**ALCOHOL CONTENT:** 12.5%

**UPC CODE:** 8437008409511



Alberto Orte





CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Nortico Alvarinho



Ask anyone for the best Alvarinho in Portugal and people will point to the extreme north to the sub-region of Moncao and Melgao, right on the border with Spain. Nortico Alvarinho is a superb example of the grapes hallmarks: fresh citrus, peach and tropical fruit aromas paired with clean, juicy fruit and vibrant minerality. Nortico is produced on the south bank of the Minho River in plots so small they are called "Jardins", gardens in Portuguese. Soils here are granite and shiest and although it rains a lot (2,000 ml annually) the inland area is a little warmer than the coastal plantings allowing for a perfect maturation.

From Rui Abecassis, founder of Obrigado: "Nortico Alvarinho is one of those projects that has been in the making for quite some time. It starts in the family's small tile atelier, where I learned to love tiles. The ceramic tile atelier was more a labor of passion and tenacity than business, as it always seemed to be on the brink of bankruptcy! To this day tiles are still produced there exactly like in the 18th century, each 14 x 14 cm tile is produced from scratch and painted by hand.

Walking the streets of Oporto or Lisboa tiles are in both modest and important buildings, in churches, in hospitals and stores, in private houses and public gardens. Tiles are a durable building material, an early form of storytelling and graphic design. We wanted the Nortico label to evoke those tiles to capture that spirit and Portuguese aesthetics.

**WHAT MAKES THIS WINE UNIQUE?:** Nortico is from tiny vineyard plots in Moncao and Melgao, on the northern border with Spain's Galicia province - the best Alvarinho growing area in Portugal. Unlike others from the area, Nortico has no added CO<sub>2</sub>, making for a richer, fuller, well-balanced wine.

**GRAPE:** 100% Alvarinho. Sustainably grown vines (small plots called Jardins) planted from 1910-2005 in granite soil at 20-250 m (68-820 ft) elevation.

**PAIRING SUGGESTIONS:** This is a young, fresh white wine with the characteristic bright acidity and aromas of peach and grapefruit. At only 12.5 % alcohol, Nortico is light and delicate, lovely as a "porch-sipping wine" to drink on its own. Have it simply with corn bread and butter like country folks do in Portugal. Also a terrific seafood wine, particularly with salty, fattier dishes like fish tacos or broiled oysters. Recommended serving temperature is 50F (10C) so the citrus and fruit aromas are well present.

**VINIFICATION AND AGEING:** Grapes are selected at the winery. Temperature control fermentation between 18½ to 20½ celcius. Raking, primary filtration and cold stabilization. Four months in stainless steel, filtration prior to bottling in February.

**PRODUCTION:** 15,000 cases (12 pack/750 ml). Available also in 1.5 L (6 pack)

**LOCATION, SOIL, CLIMATE:** Nortico vineyards are located in the southern banks of the Minho river. The vines are tended in granite soil at 20 - 250 m (68-820 ft) elevation.

**TASTING NOTES** Creamy citrus oil, lime and yellow apple notes are nicely spiced and detailed with saline mineral and floral underpinnings through the long finish. — Gillian Sciaretta

**ALCOHOL CONTENT:** 2016: 12.5% / **UPC CODE:** 5601531122121  
2017: 13%





# CVA

COMPANHIA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

## Nortico Rose



Nortico Rosé is produced on the south bank of the Minho river in plots so small they are called "jardins", or gardens. Soils here are granite and schist, and though it sees a lot of rainfall (up to 2,000mm, annually) the inland area is warmer than the coast, allowing for perfect maturation and balance in the fruit. Historically, this area has been best known for reds, producing light aromatic reds locally called Palhete. This Rosé evokes that style.

Rui Abecassis, founder of Obrigado, tells us, "The design for the label of Nortico Rosé comes from my family small atelier, where I learned to love tiles. The ceramic tile atelier was more a labor of passion and tenacity than a business, as it always seemed to be on the brink of bankruptcy. Each 14 X 14cm tile is produced from scratch and painted by hand. We wanted the Nortico Rosé label to capture that spirit and Portuguese aesthetics."

**WHAT MAKES THIS WINE UNIQUE?:** Extraordinarily fresh, light colored rosé. Nortico grapes are farmed on the south banks of the river Minho in tiny plots on the northern border with the Spain-Galicia province. Nortico has no added CO<sub>2</sub>, but its bright acidity gives the illusion of petillance on the palate.

**GRAPE:** 20% Vinhao, 40% Alvarelhao, 40% Pedral. Sustainably grown vines planted from 1970 to 1980 in schist and granite soil at 200 to 300 m (656-984 ft.) elevation

**PAIRING SUGGESTIONS:** Nortico Rosé is dangerously easy to drink on its own, but complements all manner of shellfish, seafood, and simple cheese dishes.

**VINIFICATION AND AGEING:** Grapes are selected at the winery. Whole clusters are pressed lightly (0.3Bar) and the juice ferments at 12 celsius for up to 36 hours. Primary filtration and cold stabilization. 4 months on stainless steel, filtration prior to bottling in February.

**PRODUCTION:** 2,000 cases (12 pack)

**LOCATION, SOIL, CLIMATE:** Nortico vineyards are located in Zone 1, on the southern banks of the Minho River. The vines are tended in schist and granite at 200-300 m (656-984 ft) elevation. Temperature from April to October average 61 F.

**TASTING NOTES** 40% Alvarelhao, 40% Pedral, 20% Vinhao. Alvarelhao and Pedral contribute freshness and complexity and Vinhao brings volume and weight. On the nose, bright red berry and watermelon fruit are complemented by saline minerality. On the palate, light, fresh and delicate, with mouthwatering red fruit and refreshing acidity.

**ALCOHOL CONTENT:** 12%

**UPC CODE:** 8437013189743





CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Orleans Borbon Manzanilla



In 1849, during an exploration expedition of Andalucía, Don Antonio de Orleans, the Duke of Montpensier and son of King Louis Philippe of France, fell in love with the magical fishing village of Sanlúcar de Barrameda and planted his roots there. Among various business ventures Don Antonio de Orleans began cultivating vineyards and slowly building the foundation for the family tradition that would become Sherry. A century later, his descendants developed the family's various ventures into a Brandy and Sherry business which carries on today as Bodegas los Infantes de Orleans Borbón.

Housed in a XIX century courtyard palace influenced by the Moors, this classically built winery within Sanlúcar de Barrameda, cellars some of the finest sherry soleras in the region. Today, Infantes de Orleans de Borbons is owned by the Spanish Royal Family and until very recently, these wines were sold only in very limited quantities outside of the Royal House -- wines fit for a King.

**WHAT MAKES THIS WINE UNIQUE?:** Manzanilla can only come one from place in the world, Sanlúcar de Barrameda, because of its natural environment's ability to grow flor, an indigenous yeast byproduct of fermentation that when developed in this three tier microclimate of Sanlúcar, creates a unique and complex style of fino wine called Manzanilla. This is the first time that the Royal wines of Orleans Borbon are available for sales in the United States.

**RATING HISTORY:** 92 W&S Magazine, also rated "2013 Year's Best Buy Wine" by Wine & Spirits Magazine

**GRAPE:** 100% Palomino. Vines planted in 1973. Tended in albariza soil from 40 - 90 m (131 - 295 ft) of elevation

**PAIRING SUGGESTIONS:** Fine Manzanilla like this should be consumed like any fine white wine: shared with delicious food and better company. Served nicely chilled, Manzanilla is the perfect match for little bites of salty foods like fried anything, shellfish and oysters, cured meats, olives, almonds, cheese and even sushi. It is also quite appropriate as an afternoon beach beverage, at a picnic and always a nip while preparing dinner.

**VINIFICATION AND AGEING:** This fresh Manzanilla is made from 100% Palomino bottled from 3 criaderas with an average of 5 years. To enhance its characteristic freshness, there are only 2 bottlings per year which happen during the late Spring and Fall when the flor is at its peak growth. It is during this time that the wines are more strongly protected and therefore express a finesse and delicacy that is enhanced by a rich lees-y quality.

**PRODUCTION:** 1,500 cases

**LOCATION, SOIL, CLIMATE:** The historical fishing port of San Lucar de Barrameda is situated within the northern province of Cádiz where the mouth of the Guadalquivir River flowing from Jaén, empties out into the Gulf of Cádiz and Atlantic Ocean on the southeastern coast of sunny Andalucía, Spain. The Albariza soil is predominately pure white, calcium rich chalk that endures the hot, arid summers of southern Spain by baking a crust atop the sunshine drenched vineyards, preserving winter's moisture below for hydration of the vines. The altitudes in this flat, coastal region range from 200-400ft. The temperatures in Sanlúcar de Barrameda are cooler than in Jerez de la Frontera and very desirable. With averages highs of 22C (72F) and lows of 13C (56F), there are nearly an impressive 3,000 hours of sunshine per year and the summers are glorious. Most of the 584 mm (23 in) of annual rainfall occurs from September through December.

**TASTING NOTES** Straw in color with tangy aromas of the sea rounded out by fruity lemon curd, almond skin, toasted bread and yeasty notes on the palate, this Manzanilla has a complexity fit for a King.

**ALCOHOL CONTENT:** 15%

**UPC CODE:** 8437013189002





CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Papa Godello



Papa is an estate-bottled wine produced by Ladera Sagrada in the Valdeorras DO region, located in northwest Spain. The Godello grapes that go into it make Papa a jewel of a wine. Able to age similar to Chardonnay in white Burgundy, Godello is rapidly becoming the most popular white grape in Spain ahead of Albariño and Verdejo. Many top Spanish winemakers and Spanish wine writers believe Godello will be the grape that will put Spanish white wines “on the map.” A grape that can communicate more than fruit, Godello conveys the geography of its place of origin, the aromas and flavors that the soil imparts to the wine. The vineyards farmed to make Papa are full of slate and granite, and the wine shows assertive aromas of rosemary, thyme, and oregano, underscored by a firm mineral character.

**WHAT MAKES THIS WINE UNIQUE?:** This wine is a superb value made from estate owned, organically grown grapes. Ladera Sagrada has the largest holdings of vineyard land in the Valdeorras appellation, and the bodega makes wine using only the best 20% of its grapes. The rest of the given year's harvest is sold in bulk to other neighboring producers. Ladera Sagrada can source the best quality of grapes in Valdeorras and it has the ability to make the best wine values because it doesn't need to buy grapes from other growers. The mineral character of Papa gives the wine a special identity.

**RATING HISTORY:** 2015 90VM; 2014 90Vinous; 2013 90IWC; 2012 91RP; 2011 90RP & IWC; 2009 90RP; 2008 90RP

**GRAPE:** 100% Godello. Organically grown vines planted in 1983 (average). Tended in granite, clay and slate soil at an average of 600 m (1,968 ft) elevation. This is a vegan wine.

**PAIRING SUGGESTIONS:** This fresh, mineral-inflected Godello will pair well with swordfish sautéed in butter and wild herbs, grilled or pan-fried sweet veal or pork sausage, and a host of casual foods like tapas, pasta with white clam sauce or fried oyster sandwiches.

**VINIFICATION AND AGEING:** After the best bunches are hand picked in the steeply sloped vineyards, the grapes are brought in small 15 kg boxes to the winery for de-stemming and crushing. The unfermented juice macerates on the skins for 8-12 hours. A slow fermentation takes place with the indigenous yeast of the grapes. The wine is fermented and aged in stainless steel tanks without malolactic fermentation.

**PRODUCTION:** 1,800 cases

**LOCATION, SOIL, CLIMATE:** The vineyards are located in the autonomous region of Galicia, in far northwestern Celtic Spain, within the Valdeorras DO (Zone 1) in Valdeorras district and within Orense province. The vineyards are in the mountain town of Larouco, at 600 meters (1,968 ft.) elevation. The soil is composed of slate and granite topsoil with a thin clay subsoil. This soil profile is poor in organic matter and the vines yield 2.5 kg (about 6 pounds) of grapes per vine, compared to the average of 7.5 kg (around 17 pounds) per vine in Valdeorras. The surface of the granite and slate soil is warmed by sunlight during the day which provides heat to the roots, and encourages the grapes to continue ripening during the cool nights. Lower yields result in more concentrated grapes providing more intense aromas and flavors in the wines. The area's climate has an average temperature from April-October of 57.2F, among the lowest average temperatures in Spain, with 30.2 inches of yearly rainfall. One of the lowest levels of precipitation in the region, this helps prevent overnight frost. The cool temperatures of this Atlantic-influenced climate (Zone 1) provide a longer ripening period, which results in zesty wines with great aromatic expression.

**TASTING NOTES** Light green-hued yellow. Tightly focused lemon and pear scents are complemented by deeper melon and peach notes. Lively and focused on the palate, offering vibrant citrus and orchard fruit flavors and a gingery nuance that adds back-end spiciness. Finishes nervy, energetic and long, featuring lingering suggestions of bitter lemon pith and dusty minerals. -- Josh Reynolds.

**ALCOHOL CONTENT:** 2016: 12.5% / **UPC CODE:** 810411011911  
2017: 13%



Luis Sharon





CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Pinyolet Garnacha



Pinyolet is the name of the unique type of soil that makes superior wines in the Montsant appellation. If the best wines in Priorat are produced from Licorella soils, the most singular wines from Montsant are produced from vines tended in Pinyolet soils. A pinyolet is a pebble of limestone that results from the erosion of limestone boulders only found in the upper hills of Montsant. These pebbles of limestone communicate an element of minerality and brightness that is unique to the best wines of this terroir. Even though Montsant is next to Priorat nothing could be more different. Montsant is cooler and higher in elevation than Priorat. The cooler nights allow Garnacha to retain more acidity and make wines that are uplifted, floral, full of tension, more elegant. In the words of Neal Martin "If Priorat is Pauillac then Montsant is Margaux". Pinyolet Garnacha is produced from vines that are organically grown.

**WHAT MAKES THIS WINE UNIQUE?:** Sustainably grown, old vines tended in the sought after Pinyolet soil of Montsant. This is a Mediterranean Garnacha expression that is floral, uplifted, elegant, full of tension and minerality. Not overripe or alcoholic. The cooler climate of Montsant produces Garnacha's that are capable of ageing for decades. Special microclimate that is windy, warmer and drier than other subzones within the region.

**RATING HISTORY:** 2014 91JS; 2013 90VN; 2012 91RP; 2011 92RP; 2010 90RP

**GRAPE:** 100% Garnacha. Sustainably grown vines planted from 1987-2003. Tended in limestone (pinyolets) soil at 520 m (1,706 ft) elevation. This is a vegan wine.

**PAIRING SUGGESTIONS:** This is not a jammy, overripe, sweet, alcoholic Garnacha like those from other areas of Spain. Pinyolet has beautiful fruit, acidity and balance that its easy-to-drink, juicy character will pair with a variety of red and white meats, and it will also pair well with burgers, burritos, empanadas, Panini sandwiches and other casual foods.

**VINIFICATION AND AGEING:** 6 months in 3 year old French oak barrels of 225. Lit.

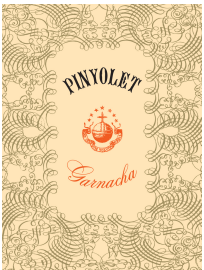
**PRODUCTION:** 3,500 cases

**LOCATION, SOIL, CLIMATE:** These vineyards are located within the the Masroig district of Montsant at 520m (1,706 ft) elevation in Zone 5. The Pinyolet limestone soil combined with the organic viticulture communicate with great precision the mineral identity of this great terroir. Night temperatures in Montsant are cooler than in Priorat allowing its grapes to ripen slowly thus preserving its aromatic purity to a higher degree. If Garnacha in Priorat is black, Garnacha in Montsant is red.

**TASTING NOTES** Pinyolet Garnacha reveals a rich strawberry and raspberry fruit intermixed with notes of licorice, crushed rock and earth, all offered in a medium to full-bodied, heady style. The price is a steal and the quality of the wine is impressive. Notes by Robert Parker Oct/Nov 2010.

Bright ruby. Bright raspberry and blackberry on the nose. Red berry flavors are lifted by gentle acidity, picking up spiciness with air. Finishes broad and smooth, with good length. Notes by Josh Reynolds Sept/Oct 2011.

**ALCOHOL CONTENT:** 2013: 14.5% / **UPC CODE:** 8437008409276  
2014: 14.0%



Pinyolet



CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Pinyolet Seleccion



Pinyolet is the name of the unique type of soil that makes superior wines in the Montsant appellation. If the best wines in Priorat are produced from Licorella soils, the most singular wines from Montsant are produced from vines tended in Pinyolet soils. A pinyolet is a pebble of limestone that results from the erosion of limestone boulders only found in the upper hills of Montsant. These pebbles of limestone communicate an element of minerality and brightness that is unique to the best wines of this terroir. Even though Montsant is next to Priorat nothing could be more different. Montsant is cooler and higher in elevation than Priorat. The cooler nights allow Garnacha to retain more acidity and make wines that are uplifted, floral, full of tension, more elegant. In the words of Neal Martin "If Priorat is Pauillac then Montsant is Margaux". Pinyolet Seleccion is produced from old Garnacha and Cariñena vines that are organically grown. The Masroig subzone of Montsant, where Pinyolet Seleccion is produced, is considered by the farmers of this region to have the best and oldest Cariñena vines.

**WHAT MAKES THIS WINE UNIQUE?:** Old vines tended in the sought after Pinyolet Soil of Montsant. Sustainably grown, dry farmed old vine Garnacha planted from 1946-1982 and Cariñena in 1928. The subzone of Masroig, is the best suited area in Montsant to grow Cariñena. Special microclimate that is windy, warmer and drier than other subzones within the region. These conditions allow the long-cycle Cariñena variety to fully ripen without danger of being affected by Sodium.

**RATING HISTORY:** 2012 91VN; 2011 90RP; 2010 93RP; 2009 91RP; W&S Magazine's Feb 2012 Vol.31, No.1 "2011 Best Catalan Wines" & "Best Buy Wine"

**GRAPE:** 80% Garnacha, 20% Cariñena. Sustainably grown vines planted from 1946-1982. Tended in limestone (pinyolets) soil at 520 m (1,706 ft) elevation.

**PAIRING SUGGESTIONS:** A good pairing would be game birds like quail, pheasant, goose or duck, as well as roast chicken with garlic and dried herbs or roast pork tenderloin. Veal, pork or beef sausage prepared with savory herbs would also be a very good match.

**VINIFICATION AND AGEING:** 12 months in 2 year old French oak barrels of 225 Lit

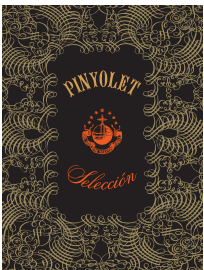
**PRODUCTION:** 2,000 cases

**LOCATION, SOIL, CLIMATE:** These vineyards are located within the the Masroig district of Montsant at 520m (1,706 ft) elevation in Zone 5. The Pinyolet limestone soil combined with the organic viticulture communicate with great precision the mineral identity of this great terroir. Night temperatures in Montsant are cooler than in Priorat allowing its grapes to ripen slowly thus preserving its aromatic purity to a higher degree. If Garnacha in Priorat is black, Garnacha in Montsant is red.

**TASTING NOTES** Bright purple. Elegant aromas of black raspberry, cherry and candied flowers. Sappy and sweet, with a smooth texture and lively red fruit character. Finishes long and sweet, with a suave floral note lingering. Notes by Josh Reynolds Sep/Oct 2011

**ALCOHOL CONTENT:** 14.5%

**UPC CODE:** 8437008409283



Pinyolet



# CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

## Rabelo Roman



In 1756, a royal Portuguese charter for the Douro Wine Company defined the wine production areas of the Douro valley, effectively establishing the world's first regional appellation, or government regulated growing area. Long known as the epicenter of Port wine production, the Douro has in recent years established itself as a serious table wine appellation in its own right. With 45,000 hectares of terraced vineyards providing a breathtaking landscape, the Douro is now among the most exciting wine growing regions in the world.

Rabelo is a project that unifies 20 different tiny, independent Quintas in the Douro Valley as an exposition of the breadth of this terroir. In partnership with the Lavradores Feitoria (Growers' Association), and using only indigenous varietals, Rabelo's reds evoke the sun-ripened fruit and lush textures of the Douro. Spanning the different growing areas, the wines of Rabelo are able to offer highlights from each subzone of the appellation - Freshness from Baixo Corgo, richness from Douro Superior, and minerality from Cima Corgo.

**WHAT MAKES THIS WINE UNIQUE?:** Rabelo Cuvee Roman, referring to the long history of Roman influence in the Douro, is a handselected blend meant to give a picture of the archetypal Douro red. Using only indigenous varietals, the Roman showcases the best of every Douro subzone.

**RATING HISTORY:** 2014 90RP

**GRAPE:** 55% Tinta Roriz, 25% Touriga Franca, 20% Touriga Nacional. Vines planted in 1985-1990. Tended in schist soil at 200 m - 400 m (656 - 1,312 ft) elevation

**PAIRING SUGGESTIONS:** Rabelo Cuvee Roman shows a freshness that pairs equally well with grilled or roasted meat as with roasted poultry and sharp cheeses.

**VINIFICATION AND AGEING:** Fermented entirely in stainless steel. Aged 50/50 in stainless steel and used French oak for 10 months.

**PRODUCTION:** 4,500 cases

**LOCATION, SOIL, CLIMATE:** Rabelo's holdings span the length of the Douro Valley. Vines planted 1960-1985 to schist with varying altitude due to the different estates from which they are sourced. The climate is continental, with significant diurnal-nocturnal temperature differences – as much as 35 degrees during the growing season. Rainfall averages 600mm/yr. Temperature April-October is 67.4 degrees Fahrenheit.

**TASTING NOTES** Ruby-garnet. Clean, pure fruit dominates the nose, with black raspberry, plum, and cassis leaping from the glass. On the palate, fresh and fruit forward, with lingering spice and minerality, balanced acidity and soft, well integrated tannin providing structure.

**ALCOHOL CONTENT:** 14.0%

**UPC CODE:** 8437015799049



Alberto Orte



# CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

## Totus Tuus Cava Reserva



Tutus Tuus is much more than meets the eye. In a blind tasting, this Cava will be likely confused by a fine grower Champagne. The family-project of Totus Tuus started with the 2007 harvest, with the purpose of making a fuller-bodied sparkling that is capable of ageing in addition to showing more complexity than your typical Cava. The Latin expression Totus Tuus, means: “everything for you” or “all yours”. In the same way the wine Muti is made in honor to Patrick Mata's mother, Totus Tuus is made in honor to Alberto Orte's mother. To experience this premium sparkling to fullest, decanting for 20 minutes is suggested.

**WHAT MAKES THIS WINE UNIQUE?:** Totus Tuus is aged for 20 months before it is released. Totus Tuus is a premium sparkling wine with a Mediterranean flair. Estate-bottled Cava that is a Spanish equivalent to “Grower Champagne” for a fraction of the cost.

**RATING HISTORY:** 90 points by Robert Parker - Dec. 2014

**GRAPE:** 40% Chardonnay, 18% Xarello, 18% Macabeo, 18% Parellada, 6% Pinot Noir. Vines planted in 1975. Tended in limestone and sand with clay subsoil at 273 m (896 ft) elevation.

**PAIRING SUGGESTIONS:** This Cava has very expressive floral, clover, citrus and mineral aromas that are a great match for meat, fish and chicken tapas. Totus Tuus has a bright, dry, lively mineral character that will compliment sweet, savory or spicy flavors with equal facility. It will most likely take you quite some time to find a food that this Cava won't pair well with!

**VINIFICATION AND AGEING:** Primary fermentation in stainless steel followed by secondary fermentation in the bottle. The lees aged in the bottle for 20 months. By law Cava needs to aged with its lees for at least 9 months. The lees, a mixture of inactive yeast and good sediment help the wine achieve richer flavors and smaller bubbles through time.

**PRODUCTION:** 1,400 cases

**LOCATION, SOIL, CLIMATE:** The vineyards are located within the Penedés region (Zone 5) in northeastern Spain, a few miles south of Barcelona in the subregion of Alt Penedés. The estate is located in the village of Maset at 273 meters (896 ft.) elevation. The High Penedés has been growing French grape varieties for centuries. The earliest reference is the Roman occupation of Spain during the 3rd Century A.D. The soils are limestone and sand with clay subsoil. The texture of the topsoil allows for good water drainage, while the subsoil has good water retention, an ideal equilibrium. The medium soil pH and low percentage of organic matter results in balanced acidity and moderate yields of grapes from the vines. The average temperature from April-October is 66.3F. The days have hot temperatures and the nights are moderate for this high Mediterranean region. In this case, “high” refers to the northern latitude and “Mediterranean” the area proximity to the sea. The annual rainfall is 23.9 inches.

**TASTING NOTES** Totus Tuus Cava shows bright aromas of peach, lemon and orange zest, with a touch of licorice. The wine is concentrated, tactile and dense in the mouth, with a sappy, stony character to its citrus, pit fruit and anise flavors. Shows richness and vivacity in the mouth and the bright finish is long.

**ALCOHOL CONTENT:** 11.5%

**UPC CODE:** 810411013915



Totus Tuus





CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Vera Vinho Verde Branco



When Vera Vinho Verde launched the 2010 vintage we felt a quality vinho verde was missing. Our ambition was to produce a better vinho verde: estate fruit only, less RS and less carbonation; all of which runs against the norm for other offerings from the region. A little known fact about Portuguese winemaking history is that in the 50's and 60's, the Portuguese government, under pressure from the wine industry, resisted the arrival of Coca-Cola and soft drinks. Vinho Verdes, with their light alcohol and slight carbonation, were the soft-drink du jour, the drink people could have for lunch or when meeting with a friend.

The Vinho Verde DOC is in northwest Portugal, just north of the warm Douro River Valley. It is rainy, mountainous and intensely green. The Basto sub-region where Vera is located is primarily granite soil, planted inland with vines that are between 10 and 35 years old. Cold damp winters are flowed by a mild spring and summer.

**WHAT MAKES THIS WINE UNIQUE?:** Vera Vinho Verde is 100% estate fruit, estate bottled, low RS and a very light carbonation, allowing for a medium bodied and better balanced wine. The fact that fruit comes from the estate's 104 plots (yes 104!) provides consistent quality from vintage to vintage. Vera Vinho Verde is one of the great offers from Portugal and from the region.

**RATING HISTORY:** 2014 87 W&S

**GRAPE:** 60% Arinto, 30% Azal, 10% Loureiro. Vines planted in 1998. Tended in sandy loam, granite and schist at 320 m (1,050 ft) elevation. This is a vegan wine.

**PAIRING SUGGESTIONS:** Vera's texture, bright acidity and medium body make it a versatile pairing. Lovely with fried fish, lighter cured meats, sharp cheeses, shellfish and bivalves.

**VINIFICATION AND AGEING:** Harvest is entirely manual in 20 kg crates. Loureiro is picked first, Arinto is picked by mid-October and Azal sometimes going well into November. De-stemming and gentle pressing. The juice settles for 48 hours before fermentation takes place in stainless steel tanks. Filtered prior to bottling which occurs in February.

**PRODUCTION:** 4,000 cases

**LOCATION, SOIL, CLIMATE:** Produced from vines planted in 1998, tended in sandy loam, granite and schist soil, at 320m (1,050 ft) elevation. Annual rainfall: 2000 mm (79 inches).

**TASTING NOTES** Arinto brings bright acidity and aging potential, Azal is citric and fresh and Loureiro is aromatic and delicate. Clean, lively flavors of lime, ripe pink and yellow grapefruit. Slight effervescence.

**ALCOHOL CONTENT:** 12.0% / 2016  
= 12.5% **UPC CODE:** 5602246111233





CVA

COMPANHIA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Vera Vinho Verde Rose



Vera Rosé launched with the 2011 vintage. Our ambition was to produce a vinho verde Rosé, taking advantage of the local red varietals available at the property, Vinhao and Rabo de Anho. The same principals as the Vera Branco applied: estate fruit only, less RS and less carbonation; all of which all of which runs against the norm for other offerings from the region. A little known fact about Portuguese winemaking history is that in the 50s and 60s, the Portuguese government, under pressure from the wine industry, resisted the arrival of Coca-Cola and soft drinks. Vinho Verdes, with their light alcohol and slight carbonation, were the soft-drink du jour, the drink people could have for lunch or when meeting with a friend.

The Vinho Verde DOC is in northwest Portugal, just north of the warm Douro River Valley. It is rainy, mountainous and intensely green. The Basto sub-region where Vera is located is primarily granite soil, planted inland with vines that are between 10 and 35 years old. Cold damp winters are flowed by a mild spring and summer.

**WHAT MAKES THIS WINE UNIQUE?:** Vera Rose is 100% estate fruit, estate bottled, low RS and a very light carbonation, allowing for a medium body, more balanced wine. The fact that fruit comes from the estate's 104 plots (yes 104!) provides consistent quality from vintage to vintage. Vera Rosé is one of the original, distinct Rosé offerings from the Vinho Verde region and from Portugal.

**GRAPE:** 80% Rabo-de-Anho, 20% Vinhao. Vines planted in 1998. Tended in sandy loam, granite and schist soil at 320 m (1,050 ft) elevation. This is a vegan wine.

**PAIRING SUGGESTIONS:** Vera's texture, bright acidity and medium body make it a versatile pairing. Lovely with fried fish, lighter cured meats, shellfish and bivalves.

**VINIFICATION AND AGEING:** De-stemming and gentle pressing. The juice settles for 48 hours at 10° Celsius before fermentation takes place in stainless steel tanks. (14°-16° C). Filtered prior to bottling which happens in February.

**PRODUCTION:** 2,000 cases

**TASTING NOTES** This house was the first to ever produce a Rosé in the Vinho Verde DOC, back in 1991. The blend is 80% Vinhão or "big wine" in Portuguese. Vinhão is tinturier (red pulp grape) hence the dark color. In addition, Rabo de Anho (20%) an untranslatable, rarely planted grape, adds lightness and freshness to the blend. Floral, crisp, fresh strawberry and watermelon. Tastes like a summer Friday afternoon

**ALCOHOL CONTENT:** 11.5%

**UPC CODE:** 5602246111226





# CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

## Vermouth Mata Blanco



Dating back to a family recipe from the early 1900s, Mata Vermouth blanco reflects the family heritage of generations of winemaking. Patrick Mata's ancestors have been producing this artisanal Spanish vermouth for well over a century, and developed the perfect recipe over time. Having sold the original winery in the 1970s in Malaga, Mata Vermouth is now made in the northern Spanish province of Bierzo. This vermouth falls under the category of what people now call "sipping vermouths". It is sweet, yet bitter, and perfect served over ice on its own with a wedge of orange. The Mata Vermouth resurrection has always been a personal dream of Patrick Mata, co-founder of Olé & Obrigado. His family sold these vermouths in the US prior to prohibition. Now, almost 100 years later, he is thrilled to reintroduce these historic beverages back into the country. Bringing these artisanal vermouths into the market is a way of honoring his loved ones from generations past, while offering the discerning aperitif drinker something special and unique. The vermouths of Europe are seeing a renaissance in the US. The Mata family offerings represent a provenance in family tradition, which brings flavors of old into the present. While the exact blend is a secret, some of the dominant botanicals are star anise, saffron, mint and thyme. Mata Vermouth provides unique flavor, longstanding history and pedigree winemaking in every sip.



**VINIFICATION AND AGEING:** The vinified wine macerates for approximately 40 days with various roots, flowers and savory herbs. Examples include bitter orange peel, sage, thyme and star anise. Once maceration is complete, the vermouth is filtered and slightly fortified. Wine spirits are added, along with a small amount of grape must, to create a rounder mouthfeel.

**ALCOHOL CONTENT:** 15.0%

**UPC CODE:** 8437013189774





# CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

## Vermouth Mata Tinto



Dating back to a family recipe from 1880, Mata Vermouths reflect the family heritage of generations of winemaking. Patrick Mata's ancestors have been producing this artisanal Spanish vermouth for well over a century, and developed the perfect recipe over time through trial and tribulation of over 40 blends. This one came out on top. Having sold the original winery in the 1970s in Malaga, Mata Vermouth is now made in the northern Spanish province of Bierzo. The vermouth is considered 'French Style' meaning, it is slightly drier and aged for more than 18 months with its spices. This process allows for better integration of flavor through gentle co-mingling of wines and herbs. In addition, the alcohol is more seamless and integrates into the flavors more elegantly.

The Mata Vermouth resurrection has always been a personal dream of Patrick Mata, co-founder of Olé & Obrigado. His family sold these vermouths in the US prior to prohibition, and now, almost 100 years later, he is thrilled to re-introduce these historic beverages back into the country. Bringing these artisanal vermouths into the market is a way of honoring his loved ones from generations past, while offering the discerning aperitif drinker something special and unique. The vermouths of Europe are seeing a renaissance in the US. The Mata family offerings represent a provenance in family tradition which brings flavors of old into the present.



While the exact blend is a secret, some of the dominant botanicals are dry chamomile, clove, vanilla and turmeric. With a spicy and slightly heady flavor profile, Mata Vermouth evokes flavors of woody forest floor, ripe macerated berries and African spice. Delicious on its own, over ice, or blended in your favorite cocktail, Mata Vermouth provides unique flavor, longstanding history and pedigree winemaking in every sip.

**GRAPE:** 100% Mencía

**VINIFICATION AND AGEING:** The vinified wine macerates for approximately 18 months with various roots, flowers and savory herbs. Examples include Ceylon cinnamon, star anise, clove, saffron, bitter orange peel and sage. Once maceration is complete, the vermouth is filtered and slightly fortified. Wine spirits are added, along with a small amount of grape must, to create a rounder mouthfeel.

The ingredients in Mata Vermouth Tinto are as follows.

### PLANTS OR DRY LEAVES:

Wormwood (*Artemisia absinthium*, L): Plant with a strong but pleasant smell due to an essential oil that can be extracted from the fresh plant.

Wall germander (*Teucrium chamaedrys*, L): Contains an essential oil and a bitter compound.

Blessed thistle (*Cnicus benedictus*): Extremely bitter taste.

Common Centaury (*Centaureum erythraea*): Extremely bitter taste.

Hyssop (*Hyssopus officinalis*): Contains a long-lasting essential oil delivering a characteristic smell. Slightly bitter taste.

Clary sage (*Salvia sclarea*): Contains an essential oil as well as tannic and bitter compounds.

### FLOWERS:

Cloves (*Eugenia caryophyllata*): Contain eugenol and traces of vanilla.

Hops dried flowers (*Humulus lupulus*): Used as a flavouring agent in beer that also provides bitterness.

Dried elderflowers (*Sambucus nigra*).

Saffron (*Crocus sativus*): Strong smell and bitter taste.

### FRUITS & SEEDS:

Star anise seeds (*Illicium anisatum*): Contain an essential oil mainly composed of acetol.

Bitter orange peel.

Cardamom.

Coriander seeds.

Vanilla.

### ROOTS:

Elecampane (*Inula helenium*).

Gentian roots.

### WOOD & BARKS:

Ceylon cinnamon.

Dried bark of croton.

Peruvian bark.

Bark of pomegranate

**ALCOHOL CONTENT:** 15.0%

**UPC CODE:** 8437013189668



CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# VSL Graciano



VSL Graciano is one of the very few 100% Graciano wines produced in Spain. This nearly extinct grape variety is responsible for much of the greatness of classic and traditional Rioja wines. Many growers feel that the ageing potential of older Riojas is a direct result of the Graciano grape. In recent years, Rioja producers have slowly come around to this grape and are starting to recognize the historic importance and future potential of Graciano. In the words of Patrick Mata, "Graciano is the secret of Rioja's longevity". In 2008 there were just 1,478 ha (3,650 acres) of vineyard land planted with the Graciano grape. As Jancis Robinson states in her book Wine Grapes: "Graciano is a low yielding, richly colored, perfumed variety that retains acidity and is regaining favors in Rioja". Interesting to note that recent DNA profiling has discovered that Tintilla de Rota in Cadiz, Jerez (Sherry) is the same as Graciano. To experience the quality of wine that cost 2-3 times the price, cellar this wine for 5+ of the vintage shown in the label. If the vintage on the label is 2010, then consume it in 2015 or after.

**WHAT MAKES THIS WINE UNIQUE?:** VSL Graciano is one of the very few 100% Graciano wines made in Spain. Graciano is an extinct variety that is a key component in Rioja's longevity. VSL Graciano is a textbook expression of the Graciano grape. It offers tremendous quality for its price. Consistently rated 90 point or more since its birth in 2006 to date. Graciano possesses three key attributes: acidity, color and spice.

**RATING HISTORY:** 2012 90VN; 2011 92 Wine & Spirits Magazine "Year's Best Rioja"; 2010 91RP; 2009 90RP; 2008 90IWC; 2007 91RP; 2006 90RP



**GRAPE:** 100% Graciano. Organically grown vines planted in 1965. Tended in clay and sandy soil at 568 m (1,865ft) elevation

**PAIRING SUGGESTIONS:** grape's spicy character and fresh acidity form a great match for fatty dishes and hearty barbecue sauces, Merguez sausage and Moroccan spices.



GRACIANO



VSL Graciano

**VINIFICATION AND AGEING:** After the grapes are picked and crushed, the skins are mixed with the unfermented juice for 5 days at 45F, a pre-fermentation maceration meant to enhance the wine's aromas and the extraction of optimal color and tannins, which give the wine silky textures and mouthfeel. Following fermentation, the Graciano skins remain in the tank 10 days to enhance the mouthfeel and extraction of beneficial tannins. After fermentation, it is aged for 3 months in French oak barrels that are 3 years old.

**PRODUCTION:** 3,500 cases

**LOCATION, SOIL, CLIMATE:** The fifteen vineyard parcels that go into the making of this great expression of Rioja Alta (Zone 3) are located in two distinct towns, Briones and Arenzana, both sited at approximately 568 meters (1,865 ft.) elevation. In Briones, the soils are thin red clay and sandy limestone with small particles of thin clay; in Arenzana the soils are sandy with alluvial sediment. The climate conditions of this area are very beneficial to wine growing. The average temperature from April-October is 61.5F with 18.3 inches of yearly rainfall. The moderately warm days and cool nights of this Continental Atlantic climate forces the grapes to ripen slowly, resulting in wines that show brighter aromas and more fruit flavors.

**TASTING NOTES** Aromas of fresh red berries and flowers are complemented by subtle spice and mineral notes. Sappy and light on its feet, offering energetic redcurrant and bitter cherry flavors lifted and sharpened by tangy acidity. Finishes with very good clarity and vivacity, leaving a tart cherry skin note behind.

**ALCOHOL CONTENT:** 13.5%

**UPC CODE:** 8437008409122





CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Zestos Blanco



Zestos

Zestos Blanco is perhaps one of the most complex white-wines produced in Spain. It is also a tremendous value. If you have a demanding palate and love the bright acid of Sauvignon blanc and the body of chardonnay, the Malvar grape will greatly reward your taste. Zestos means basket in Spanish. Not too many years ago, baskets like the ones depicted on the label were used to transport grapes from the vineyard to the wineries.

Zestos Blanco is produced from Malvar vines that were planted in 1974. It displays peach, nectarine and orange scents, it finishes smooth and broad, with good cling.

The rare grape by the name of Malvar is indigenous to the Iberian Peninsula, and it is the principal white variety of the Madrid wine region. It is also known as Lairen. In 2008 Spain had a total of 266 ha (657 acres) of land under vine.

Madrid has recently become the center of one of the most interesting and innovative wine regions on the Iberian Peninsula. The outskirts of this storied royal city are filled with old vines situated in high elevation vineyards that have been planted in ideal soils. Madrid is a sort of “great unknown” that is now just freshly discovered. Most people are unaware that Madrid makes wine and because Vinos de Madrid is not yet “on the radar” of the consumer, it is a great source of incredible values today.

**WHAT MAKES THIS WINE UNIQUE?:** This wine presents the best of both worlds: the Malvar grape combines the acidity of Sauvignon Blanc with the body of an unoaked Chardonnay. 90% of Vinos de Madrid DO wines. The vineyards are old vine, dry farmed, tended and are head pruned in the traditional manner. If you like litchi fruit, try Zestos Blanco!

**RATING HISTORY:** 2014 90Vinous; 2012 88IWC

**GRAPE:** 100% Malvar. Vines planted in 1950. Tended in clay and limestone soil at 645 m (2,116 ft) elevation

**PAIRING SUGGESTIONS:** This full-bodied, fresh, crisp white will turn your head with its assertive stone fruit, white peach and fresh apricot aromas and fresh, easy drinking character. This dry white has a small note of alluring sweetness. Zestos Blanco will pair excellently with wrapped sandwiches, sushi, chicken kabobs, chicken burritos and just about any fresh shellfish or seafood you can think of, especially swordfish, sea bass and monkfish. This is also a perfect white to enjoy with hors d'oeuvres or by itself.

**VINIFICATION AND AGEING:** The must is macerated for 12 hours and fermented at a cold temperature of 50°F for 20 days. Fermentation occurs half in stainless steel tanks and half in cement. Fermentation in cement allows for the softest process of micro-oxygenation. For aging, the wine sees no oak; rather it is aged in stainless steel tanks. To retain the Malvar grape's crisp, fresh aromas and clean stone fruit flavors on the palate, stainless steel is a neutral vessel that doesn't introduce any additional aromas or flavors.

**PRODUCTION:** 1,500 cases

**LOCATION, SOIL, CLIMATE:** The vineyards are located in Zone 7, southeast of Madrid in the town of Arganda del Rey, within the Arganda subregion, at 645 m (2,116 ft) elevation. The poor clay and limestone soils with sandy subsoil yield concentrated, small grapes with balanced sugar and acidity. For climate, the average temperature from April-October is 66.7°F with 20.1 inches of yearly rainfall in Arganda. The southern Continental climate has hot days and cool nights, crucial to the slower, balanced ripening of the grapes.

**TASTING NOTES** Fragrant bouquet. Fleshy, focused and dry on the palate, offering incisive orange pith and green apple flavors and a repeating gingery quality. Closes taut, stony and long, with a suave floral nuance lingering. It offers impressive clarity and vivacity for the price.

**ALCOHOL CONTENT:** 2016 = 12.5%

**UPC CODE:** 8437008409818



CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS &amp; ELABORADORES

# Zestos Old Vine Garnacha



Zestos

If you love wines of tension that exhibit purity and finesse, you will find Zestos old Vine Garnacha to be your new love. Zestos shows the complexity of a wine three times its price. In the words of Robert M. Parker Jr., Zestos is “a staggering value” and “an unbelievable wine for the price”.

Zestos old vine is produced from Garnacha vines that were planted as far back as 1950 in the high elevation vineyards of San Martin Valdeiglesias, which is northwest of Madrid. Today San Martin produces some of the most floral and mineral-driven Garnachas in all of Spain. The older the vines, the better the wine. Old vines do not over produce. As a result, the vines yield fully ripened grapes. Perfectly ripened grapes make wine that improves with time. Zestos means “basket” in Spanish. Not too many years ago, baskets like the ones depicted on the label were used to transport grapes from the vineyard to the wineries. Madrid has recently become the center of one of the most interesting and innovative wine regions on the Iberian Peninsula. The outskirts of this storied royal city are filled with old Garnacha vines situated in high elevation vineyards that have been planted in ideal soils. Madrid is a sort of “great unknown” that is now just freshly discovered. Many people are unaware that Madrid makes wine, and because Vinos de Madrid is somewhat under the radar, it is a great source of incredible value today.

**WHAT MAKES THIS WINE UNIQUE?:** This tremendous quality wine is made from old vine Garnacha. San Martin produces some of the most floral and mineral Garnachas in all of Spain. Zestos shows the complexity of wine twice its price. In fact, many wines that cost three times the price of Zestos do not show the complexity of this humble yet complex wine.

**RATING HISTORY:** 2013 89IWC; 2012 89IWC; 2011 90RP&IWC

**GRAPE:** 100% Garnacha. Vines planted from 1950 to 1970. Tended in granite and sandy soil at 574 m ( 1,883 ft) elevation

**PAIRING SUGGESTIONS:** Zestos has such a pleasing aspect and texture and such fresh, succulent red and dark berry aromas and fruit. It's a perfect introduction to Spanish wine and pairs well with just about any type of food: pizza, panini sandwiches, pulled pork sliders, fajitas, cheese quesadillas, pastrami and corned beef sandwiches. This is an excellent wine to sip without food, as well. If you don't have any aged manchego or aged Parmigiano-Reggiano cheese handy, just pour some in your glass and enjoy!

**VINIFICATION AND AGEING:** Vinified in stainless steel and cement tanks of 10,000-liter capacity. Garnacha grapes in San Martin are generally harvested during mid-October. Pre-fermentation maceration and fermentation takes 5 days, followed by a longer post maceration period of 10 days. The wine is aged in cement and stainless steel tanks to emphasize the purity of flavor and the youthful, fresh character of the Garnacha grape.

**PRODUCTION:** 30,000 cases

**LOCATION, SOIL, CLIMATE:** The vineyards are located in Zone 7, in the high elevation district of San Martin de Valdeiglesias at 574 m ( 1,883ft) elevation. The granite and sandy soil in this area is responsible for the mineral characters expressed in Zestos. For climate, the area's high elevation of 870 meters makes it the most extreme climate in the region. The risk of frost during early budding and flowering is very high. However, when the risk of frost is low, San Martin produces among the most floral and mineral Garnachas in all of Spain. The average temperature from April-October is 17.9C (64.2F) and yearly rainfall is 574mm (22.6 in).

**TASTING NOTES** Vivid ruby. Lively red and dark berry aromas show good clarity and a touch of candied flowers. Supple and seamless in texture, offering juicy black raspberry and cherry flavors given spine by a gentle mineral nuance. Finishes fruity and broad, with a touch of white pepper adding lift and cut.

**ALCOHOL CONTENT:** 13.5%

**UPC CODE:** 8437008409016



# CVA

COMPAÑÍA DE VINOS DEL ATLÁNTICO • PROPIETARIOS & ELABORADORES

## Zestos Rosado



This tremendous quality wine is made from old vine Garnacha and it sells for a song! San Martin produces among the most floral and mineral Garnachas in all of Spain. Zestos Rosado shows the complexity of wine twice its price. In fact, many wines that cost three times the price of Zestos do not show the complexity of this humble yet complex wine. Zestos is produced from Garnacha vines that were planted in 1960s in the high elevation vineyards of San Martin Valdeiglesias - northwest of Madrid. Today San Martin produces among the most floral and mineral Garnachas in all of Spain. The older the vines, the better the wine. Old vines do not over produce. As a result, the vines yield fully ripened grapes. Perfectly ripe grapes make wines that improve with time.

Zestos means basket in Spanish. Not too many years ago, baskets like the ones depicted on the label were used to transport grapes from the vineyard to the wineries. Madrid has recently become the center of one of the most interesting and innovative wine regions on the Iberian Peninsula. The outskirts of this storied royal city are filled with old vine Garnacha situated in high elevation vineyards that have been planted in ideal soils. Madrid is a sort of a “great unknown” that is now just freshly discovered. Most consumers are unaware that Madrid makes wine and because Vinos de Madrid is not yet “on the radar” of wine consumers, it is a great source of incredible values today.



**WHAT MAKES THIS WINE UNIQUE?:** Old vine Garnacha, dry farmed vineyards. The vines are head pruned, planted since 1965 and tended in sandy and limestone soil.

**GRAPE:** 100% Garnacha. Vines planted since 1965. Tended in sandy and limestone soil at 800 m (2,625ft) elevation.

**PAIRING SUGGESTIONS:** Zestos Rosado pairs well shrimp, shellfish and spicy seafood preparations.



**VINIFICATION AND AGEING:** The objective is to make a bright rosé that is pale "onion"-skin orange. After harvest, the grapes are pressed and macerate at cold temperature with 30% of the skins for 6 to 8 hours. After this very short time of skin contact, the skins are discarded rather than left in contact throughout the cold fermentation process. After 30 days of natural decanting, the wine is slightly filtered and then bottled in January.

**PRODUCTION:** 6,000 cases

**LOCATION, SOIL, CLIMATE:** The vineyards are located in Zone 7, in the high elevation district of San Martin de Valdeiglesias at 800 meters (2,625 ft.) elevation. The sandy and limestone soil in this area is responsible for the mineral characters expressed in Zestos. For climate, the area's high elevation of 800 meters makes it the most extreme climate in the region. The risk of frost during early budding and flowering is very high. However, when the risk of frost is low, San Martin produces among the most floral and mineral Garnachas in all of Spain. The average temperature from April to October is 17.9C (64.2F) and yearly rainfall is 574mm (22.6 in).



Zestos

**TASTING NOTES** This elegant vibrant, mineral-rosé from the high elevation mountains of Madrid offers aromas of strawberry and pomegranate coupled with flavors of cherries and grapefruit. The finish is crisp with notes of minerality.

**ALCOHOL CONTENT:** 13.0%

**UPC CODE:** 8437008409597