



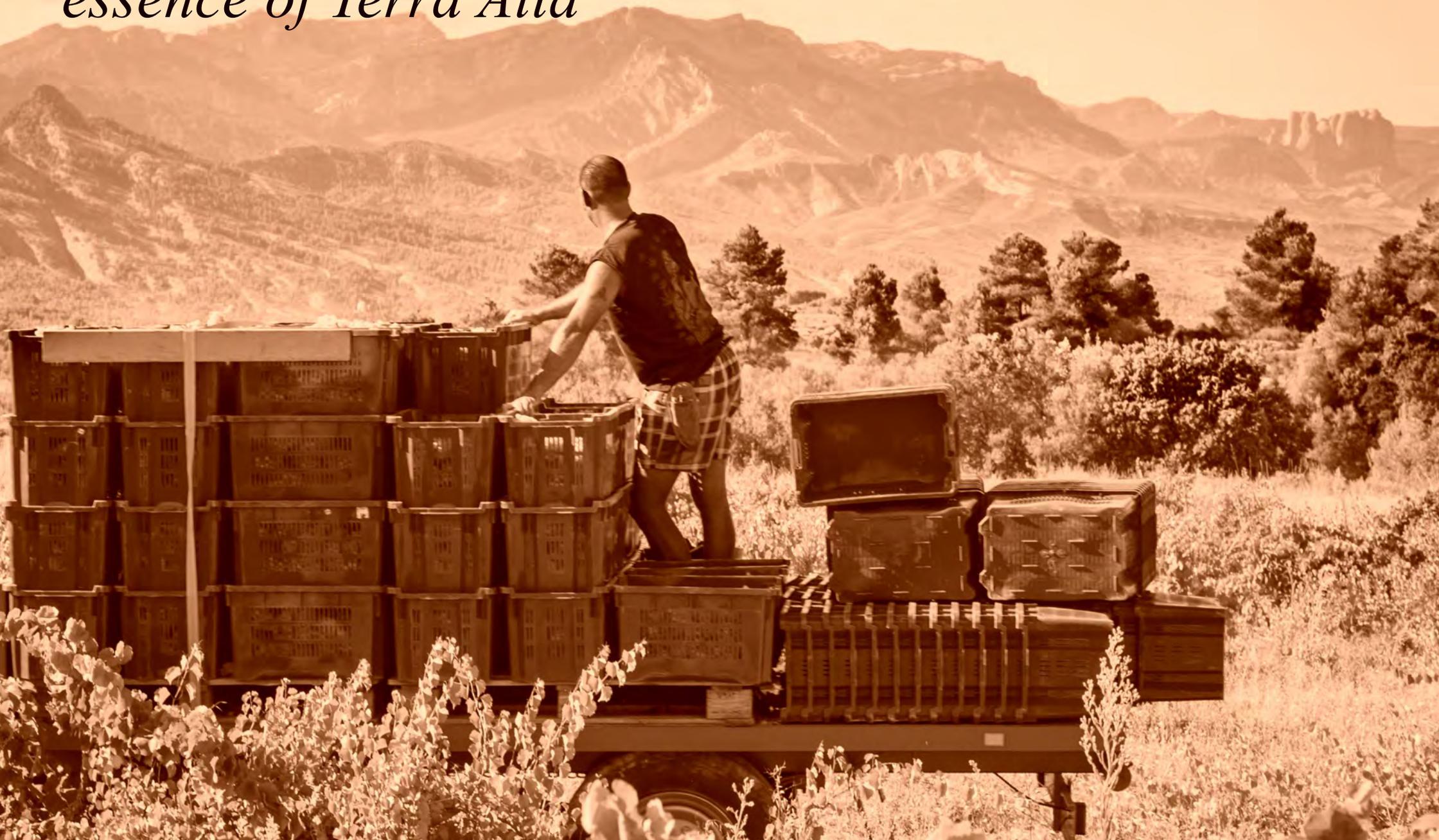
DE HAAN ALTÉS

WINES & CELLARS

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*Herència Altés, the
essence of Terra Alta*





‘For generations, everyone in my family has been a vintner. Now I have decided to make the grapes from our terroir a reality in the form of wine’

Núria Altés
Herència Altés

OUR TERROIR

- Location:** Batea, Tarragona
- Climate:** Mediterranean-Continental
- Soil:** Loam with calcareous and sand components
- Altitude:** ≈ 420 and 500 m
- Average temperature:** ≈ 15-16 °C
- Area:** 60 hectares
- Main varieties:**
 - White:** Garnacha Blanca
 - Red:** Garnacha Negra, Garnacha Peluda, Carignan and Syrah



Rosé. Special edition

-  100% Garnacha Negra
-  No ageing
-  Glass stopper
-  Boxes of 6 bottles

Pale pink, salmon-like colour with minor blue reflections. Fine, complex scent, a mix of fresh fruity and floral notes with hints of Mediterranean herbs. It is easy on the palate, with a sweet sensation and a velvety mouth feel, with just the right balance and noticeable but not overwhelming acidity. Long, persistent finish.



Garnatxa Blanca



 100% Garnacha Blanca  Natural cork measuring 45 mm.

 No ageing  Boxes of 12 bottles

Extremely aromatic with notes reminiscent of white fruit, pear and apple, with a light touch of stone fruits. The citrus notes are also noticeable, bringing freshness to the nose. It enters fresh and pleasant, with a very refreshing acidity which only extends and deepens. The typical bitter note of Garnacha Blanca brings complexity. Crispy in texture. Youthful yet serious.



Garnatxa Negra



 100% Garnacha Negra  Natural cork measuring 45 mm.

 No ageing  Boxes of 12 bottles

Youthful, bright colour. On the nose, abundant berries, red currants and raspberries, ripe yet fresh. In the mouth it is much more serious than you might imagine. With mild, friendly, long-lasting tannins and a friendly, enveloping texture. Good fruit concentration. Perfectly blends the verve of youth with the calm of maturity.



Rosé



 100% Garnacha Negra  Screw-top

 No ageing  Boxes of 12 bottles

The pale salmon colour reveals the short maceration time of the wine with the grape skins. Delicate and brilliant. Visually captivating. A very subtle nose full of fresh, sweet, tangy red berries. On the palate it is equally fresh, with berries coming to the fore. Delicate and fresh. Appealing. A little treat.

Cupatge



 Garnacha Negra, Carignan and Syrah  Natural cork measuring 45 mm.

 No ageing  Boxes of 12 bottles

The verve of Carignan, the sweetness of Garnacha and the power of Syrah join forces to yield a wine brimming with dark, ripe fruit like blackberries and plums. Balance and harmony on the palate, with good concentration and measured texture. Fruity, mature and friendly tannins. Very succulent.

Benufet



100% Garnacha Blanca Natural cork measuring 45 mm.

5 months in cement Boxes of 6 bottles

‘The intriguing nose of the Benufet is already developing a petrol-like note combined with the meaty white fruit Garancha Blanca is able to achieve, especially from extremely old vines like this. There is a 5% Viognier that adds a faint peachy pit note. the palate is very tasty, it makes you salivate. There is a salty feeling to this that I love. It makes it very tasty.’

Luis Gutierrez, Wine Advocate



La Serra Blanc



100% Garnacha Blanca Natural cork measuring 45 mm.

12 months in French oak foudre Boxes of 6 bottles

‘Very pale and with a serious, slightly reticent nose, it’s produced in a very elegant way. The aromas are subtle and insinuating, with nicely integrated oak tones complementing the fennel, licorice, yellow plum and waxy apple aromas. The palate is very level, vibrant with clean acidity and a fine, subtle minerality that provides length. Super.’

Luis Gutierrez, Wine Advocate



L’Estel



40% Garnacha, 40% Syrah and 20% Carignan Natural cork measuring 45 mm.

12 months in French oak Boxes of 6 bottles

‘The harmonious nose is mixture of wild berries, flowers and spices, clean and focused. The palate showed fine tannins and a silky texture, elegant and approachable. Delicious.’

Luis Gutierrez, Wine Advocate



La Serra Negre



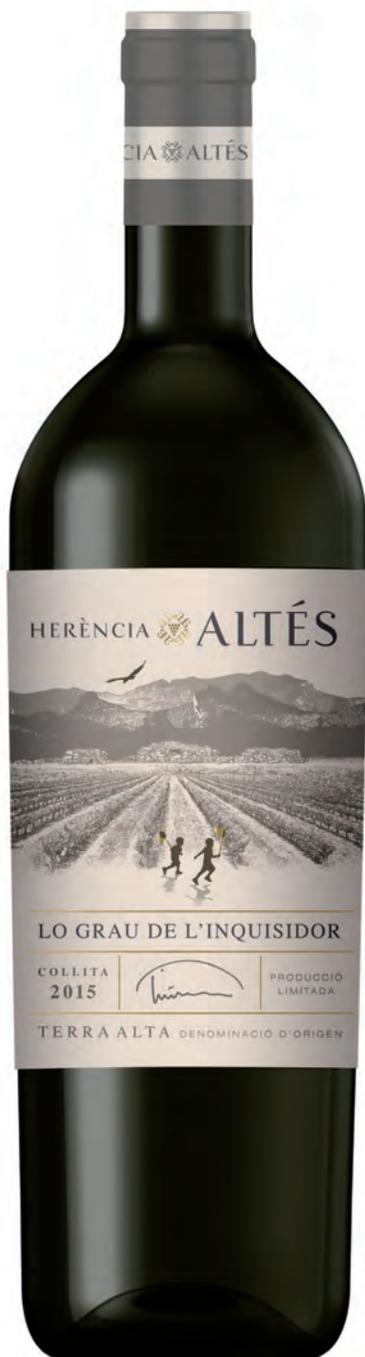
80% Carignan 20% Garnacha Natural cork measuring 45 mm.

12 months in French oak barrels Boxes of 6 bottles

‘I see a lot less oak here, and the wines are showing better balance, more purity and letting the terroir shine through. This is a great Cariñena with the floral and tree bark notes, both earthy and ethereal. The palate shows some grainy, chalky tannins that provide a very tasty, almost salty finish.’

Luis Gutierrez, Wine Advocate





Lo Grau de l'Inquisidor

-  90% Syrah, 10% Garnatxa Peluda

-  12 months in 300 litre French oak

-  Natural cork measuring 45 mm

-  Wooden cases of 6 bottles

The first vintage of this wine. We aim to create a wine with serious ageing potential, power, depth of flavour, but also freshness that is characteristic of wines from this area. Grapes are sourced from a trusted grower whose vines are adjacent to our own vineyard, Lo Grau de l'Inquisidor in Gandesa."

The vines are planted at 380 m AMSL and are 35 years of age. The soil here is varied, mostly loam there is also some surface clay with high iron content. The constant breezes make these some of the freshest vineyards in Terra Alta.

Very dark and intense, the nose reveals violets, cocoa and and spices. Hugely rich on the palate, the wine has crunchy but sweet tannins, lively freshness and a long, persistent finish.

La Peluda

-  100% Garnatxa Peluda

-  12 months in 500 litre French oak

-  Natural cork measuring 45 mm

-  Cases of 6 bottles

Produced with a special strain of Garnacha, Garnacha Peluda or hairy Garnacha, the 2015 La Peluda is a new bottling from lime and limestone soils planted with the strain that tends to produce fresher and lighter juice with higher acidity. It fermented in stainless steel with malolactic in barrels and a further ten months in 500-liter French oak barrels.

"There is a sappy spicy character to this red that I loved, cracked peppercorn with a wild side that made me think of a Syrah from Valais. It's really aromatic and showy. The palate is very refined, with an herbal twist that provides great freshness, perhaps from a relatively early harvest. Impressive!"

Luis Gutierrez, Wine Advocate





‘Memories of childhood, games amongst the vines, I still smell the start of Autumn, aromas of vine that drifted through the narrow streets of the village. The legacy of a grandfather, somebody so important in my life, other ancestors too, that have passed on the pride of the land where I was born.’

Herència Altés is a homage to my roots and as such, the grapes come exclusively from the vineyards of Benufet, El Mas vell i Almudefer, which belong to my parents.’



*Lo Patinet, an organic wine
of very limited production*





‘El Montsant enjoys an enormous privilege, a wide range of different soils, such as loam, calcareous and licorella. Our intention is for our wines to reflect the uniqueness of each of them.’

Jürgen Wagner
Oenologist

D.O. MONTSANT

Location: Province of Tarragona

Climate: Mediterranean-Continental

Soil: Calcareous, sandy, slate

Altitude: ≈ 200-700 m

Rainfall: ≈ 500 l/year

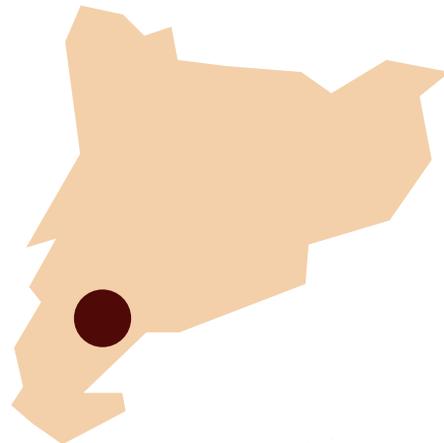
Average temperature: ≈ 15° C

Area: ≈ 1.900 hectares

Main varieties:

White: Garnacha Blanca and Macabeo

Red: Garnacha Negra and Carignan



mon + sant
DENOMINACIÓ D'ORIGEN

Lo Patinet

 Garnacha, Carignan, Syrah and Cabernet Sauvignon

 15-20 months in French oak

 Natural cork measuring 49 mm.

 Boxes of 6 bottles

Powerful and concentrated Montsant. On the nose it is full of berries and jam; there is a balsamic touch with very pleasant toasted notes. On the palate it is appealing and succulent, with palpable but friendly tannins. Very weighty in the mouth and extremely unctuous. A great long, enveloping wine.



*Old vines on slate soils,
one of the images
of the Priorat*



D.O.Q. PRIORAT

Location: Province of Tarragona

Climate: Mediterranean-Continental

Soil: 'Licorella'slate

Altitude: \approx 100-750 m

Rainfall: \approx 550 l/year

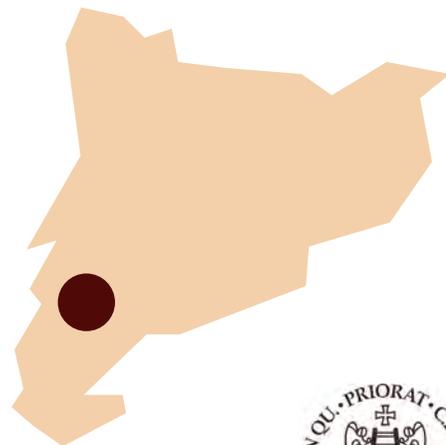
Average temperature: \approx 12-14° C

Area: \approx 1.900 hectares

Main varieties:

White: Garnacha Blanca and Macabeo

Red: Garnacha Negra and Carignan



Lo Tumilet

 100% Garnacha Negra

 12 months in 500-litre French oak barrels

 Natural cork measuring 49 mm.

 Boxes of 6 bottles

The essence of the Priorat in a bottle. Mature and concentrated, with notes of pencil lead and flint and clear minerality. Concentrated berries on the nose. The palate is exemplary, neat and clear, round and expansive, with a wonderfully enveloping texture. A long, flavourful finish and well-delineated acidity. This wine will grow over time.



*The sparkling wine born
in the heart of El Penedès*



D.O. CAVA

Location: 159 towns in Spain

Climate: mainly Mediterranean

Soil: Varied

Rainfall: \approx 300-650 l/year

Average temperature: \approx 15° C

Area: \approx 33.500 hectares

Main varieties:

White: Macabeo, Xarel.lo, Parellada and Chardonnay

Red: Garnacha, Monastrell, Trepat and Pinot Noir



Reinaixença Brut Nature

 Macabeo, Xarel.lo and Parellada  Natural cork

 24 months in the bottle  Boxes of 6 bottles

 0 gr/l

Crafted from the traditional varieties from cava country. Long ageing with lees for around 20 months. Delicate nose with fresh fruit notes enveloped in fine notes of yeast and bread, slightly smoky. Fine, silky texture with very well-integrated bubbles, petillant, refined and elegant. Citrus notes and a long, dry finish. Versatile and dynamic. To be savoured at the beginning and end of meals.



Reinaixença Brut

 Macabeo, Xarel.lo and Parellada

 24 months in the bottle

 5 gr/l

 Natural cork

 Boxes of 6 bottles

Direct from the heart of cava country. Crafted from the traditional varieties from the region. A very serious Brut with an unbeatable price-pleasure ratio. Balance between the fruit and the ageing. A play of fruits with notes of nuts and pastry. Fine, well-integrated bubbles with a very fresh, long-lasting finish. Ideal for savouring with dessert.



*Garnacha grapevines,
the unquestionable star of
D.O. Campo de Borja*





‘I primarily adore growing Garnacha grapes. It is one of the most gratifying, interesting varieties.’

Roberto Pérez
Oenologist

D.O. CAMPO DE BORJA

Location: Province of Zaragoza

Climate: Continental-Mediterranean

Soil: Limestones, clayey-ferrous and rocky

Altitude: \approx 350-700 m

Rainfall: \approx 350-450 l/year

Average temperature: \approx 14° C

Area: \approx 7.500 hectares

Main varieties:

White: Macabeo, Moscatell and Chardonnay

Red: Garnacha Negra and Tempranillo




CAMPO DE BORJA
DENOMINACIÓN DE ORIGEN
EL IMPERIO DE LA GARNACHA

Las Gavias

 100% Garnacha Negra

 No ageing

 Screw-top

 Boxes of 12 bottles

The nose gives off notes of berries, like strawberries, and sweet hints, like candy... On the palate it is easy and pleasant, with slight, sweet tannins. A good starter wine to drink in a relaxed fashion, by the glass or with light dishes.



*All the scent and elegance
of Mencía crafted
by Raúl Pérez*





Raúl Pérez is a restless soul. He creates his wines through his inquiry, his curiosity and his knowledge of each region and their grape varieties, small projects filled with passion and wisdom which are praised the whole world over. Every year, Raúl Pérez's wines are among the top Spanish wines.

D.O. BIERZO

Location: Province of León

Climate: Continental with Atlantic influences

Soil: Alluvial and slate

Altitude: \approx 450-800 m

Rainfall: \approx 650 -750 l/year

Average temperature: \approx 12,3° C

Area: \approx 3.027 hectares

Main varieties:

White: Godello, Malvasia and Palomino

Red: Mencía and Garnacha



Manium

 100% Mencía

 14 months in French oak

 Natural cork measuring 49 mm.

 Boxes of 6 bottles

One of the top wine crafters in the country, Raúl Pérez, brings all his wisdom to bear in this Mencía, a wine with a fresher, more Atlantic feel. Tangy fresh fruit predominate, accompanied by a bouquet of flowers on the nose. On the palate it is fresh and crisp, elegant and seductive. A highly gourmet delight.



*Old vines at high altitude,
ideal for premium Verdejo
white wines*



D.O. RUEDA

Location: Province of Valladolid, Segovia and Ávila

Climate: Continental

Soil: Stony and sandy

Altitude: ≈ 700-800 m

Rainfall: ≈ 400-500 l/year

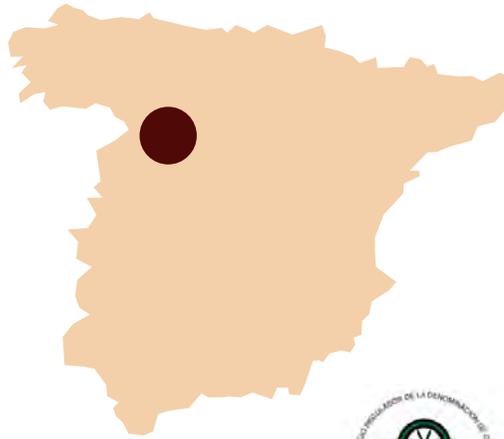
Average temperature: ≈ 13° C

Area: ≈ 12.995 hectares

Main varieties:

White: Verdejo and Sauvignon Blanc

Red: Tempranillo



Piedra Blanca

 90% Verdejo,
10% Sauvignon Blanc

 Natural cork measuring
49 mm.

 3 months in French oak  Boxes of 6 bottles

A delicate, complex Verdejo with a nose brimming with ripe fruit like peaches and apricots. Slight wood notes accompany it and give it more personality.

On the palate it is unctuous, with fantastic texture and citrus notes that lengthen it and make it much more profound. A Verdejo worth enjoying at the table.



Rueda

 50% Viura and 50% Verdejo

 No ageing

 Screw-top

 Boxes of 6 bottles

For those who like less perfumed, exuberant Ruedas. With the characteristic Verdejo features, yet tempered by Viura. A somewhat less direct, fruity nose, less intense than the Remendio Verdejo but with great flair. It reveals its floral and citrus side with touches of stone fruit. Fresh and vivacious, ideal for casual sipping.



Verdejo

 100% Verdejo

 No ageing

 Screw-top

 Boxes of 6 bottles

Traditional flavours of a young, exuberant Verdejo, but leaning towards its more delicate side. Without being as direct and perfumed, it is full of notes of pitted fruit with a subtle hint of fennel and mown grass. On the palate it has the perfect texture; it is neither thin nor voluminous and has a refreshing citrus touch.



*Los Colmillos is crafted
from century-old vines,
a small but highly
concentrated production*



D.O. TORO

Location: Province of Zamora and Valladolid

Climate: Continental

Soil: Sandy and pebbly

Altitude: \approx 600-750 m

Rainfall: \approx 300-400 l/year

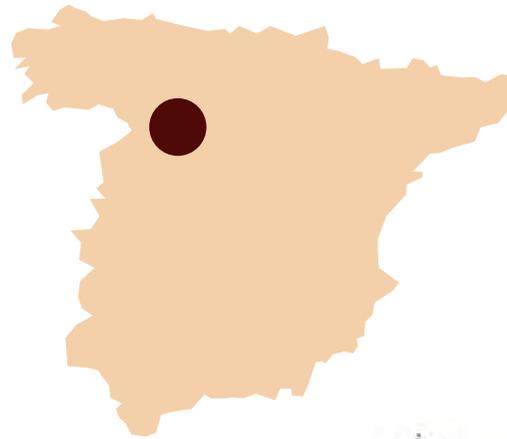
Average temperature: \approx 12-13° C

Area: \approx 8.000 hectares

Main varieties:

White: Malvasía and Verdejo

Red: Tinta de Toro and Garnacha



Eternum Viti

 100% Tinta de Toro

 Natural cork measuring 49 mm.

 10 months in French and American oak

 Boxes of 6 bottles

The concentration of Tinta de Toro is tamed by 10 months in the barrel. Blackberries and plums on the nose, with sensations of toast, coffee-toffee and a spicy note. On the palate it is meaty and enveloping, with noticeable but very mature tannins. It is a powerful yet elegant Toro, the ideal way to discover the characterful wines of this region and its unique clone of Tempranillo.



Antonio Galloni
vinous
explore all things wine



Los Colmillos

 100% Tinta de Toro

 14 months in French oak

 Natural cork 49 mm.

 Boxes of 6 bottles

Coming from vines planted in 1870 the grapes used for this wine are very low yielding and highly concentrated. Los Colmillos is a wine brimming with strength, power and flavour. A serious concentration of berries and jam mark the outset, leading to a very complex, intense nose. India ink, spices and leather. On the palate it begs for protein. Endlessly long.

Antonio Galloni
vinous
explore all things wine



*Valdaya, the new discovery
from Ribera del Duero*

A wide-angle photograph of a vineyard in Ribera del Duero, Spain. The rows of grapevines are densely packed and stretch far into the distance, creating a strong sense of perspective. The leaves are a mix of green and yellow, suggesting the onset of autumn. The ground between the rows is dry and sandy. The sky is clear and bright, with a soft glow on the horizon.



Marta Ramas y Miguel Fisac, oenologists

Mirum

 100% Tinta del país

 Natural cork measuring 49 mm.

 16 months in the barrel (100% French oak)

 Wooden boxes containing 3 bottles

Mirum is the pride and joy of Valdaya, a wine made from 8 old vine plots fermented and aged in separate barrels. Visually, it is an intense, brilliant cherry red. It has a powerful nose which surprises with the intensity of its fruitiness which is perfectly integrated with the roasted and smoky notes from our best French oak. It also has an aromatic, extremely complex base in which cocoa, roasted and hints of violet merge with fresh scents of underbrush and black liquorice. In the mouth it is opulent, intense and balanced, with a surprising freshness which gives way to a very pleasing silky sensation, with just the right concentration of ripe tannin. This is a wine where fruit once again predominates, with a very long finish featuring balsamic notes, cocoa and coffee. Extreme refinement and minerality. A treat for the senses.



Valdaya

 100% Tinta del país

 16 months in French oak barrels

 Natural cork measuring 49 mm.

 Wooden boxes containing 6 bottles

Intense, brilliant burgundy red colour. Extraordinary complexity, with intense berry, blackberry and red currant scents, which given way to notes of balsamic scrub, violets and a final smoky touch. It enters easily, with outstanding acidity and a subtle, frank mouth. Great structure and minerality, perfectly integrated with the scents supplied by the grape and barrel-ageing. Our Valdaya foretells an elegant bouquet and palate which will awaken your senses and allow you to savour this fine wine.





Cathar Crianza

-  100% Tinta del país
-  15 months in French oak barrels
-  Natural cork measuring 49 mm.
-  Boxes containing 6 bottles

The Cathar Crianza is born from a single 2 hectare plot of 45 years old vines. The yields are very low, around 3,000 kg/hectare, and 15 months of bottle-ageing refines the wine.

The result is a wine with a moderate perfume and notes of compote, clove, tobacco and cocoa. In the mouth it is silky and restful, with a freshness that extends and deepens it. It is at a very sweet spot.

Wine Spectator



D.O. RIBERA DEL DUERO

Location: Provinces of Soria, Burgos, Segovia and Valladolid

Climate: Continental

Soil: Sandy, limestone and calcareous

Altitude: \approx 750-850 m

Rainfall: \approx 400-600 l/year

Average temperature: 13° C

Area: \approx 22.040 hectares

Main varieties:

White: Albillo

Red: Tinta del País, Garnacha and Merlot



Cathar Joven

-  100% Tinta del país
-  Natural cork measuring 49 mm.
-  No ageing
-  Boxes containing 6 bottles



The first wine in the lineup, a spotlight on direct fruitiness. Seeking the younger and more relaxed side of fine red wine. Fruit and flowers on the nose. In the mouth it is fresh and dynamic, with the texture of liquidated fruit. Nervous and direct. Tons of fruit to enjoy with a relaxed mind.



Asier and Rodrigo Calvo

Cathar Roble

 100% Tinta del país

 Natural cork measuring 49 mm.

 6 months in French and American oak barrels

 Boxes containing 6 bottles

The Cathar Roble has the ability to merge the entire spirit of wine, which is the fruit, with the point of seriousness of the wood, where it spends 6 months, including both French and American oak. Ripe cherries merge with a touch of wood, which brings just the right amount of vanilla and smoke. In the mouth it is serious yet youthful. To enjoy in glasses or at the table. Versatile.



Cathar Reserva

 100% Tinta del país

 24 months in French oak barrels

 Natural cork measuring 49 mm.

 Boxes containing 6 bottles

The eldest of the Cathar family, the grapes are selected from the oldest vineyard, El Portillo, planted in 1946. A wine designed to grow over time. Long-lasting. Ideal for major occasions and fine tables. Aged 24 months in French oak, with good concentration due to the extremely low yields, the future of this wine is promising. Timid yet with vast potential, even though it is growing.





*Albariño grape clusters
with the traditional
pergola trained vines
from Rías Baixas*



Old grapevines from ungrafted root stock

D.O. RÍAS BAIXAS

Location: Province of Pontevedra

Climate: Atlantic

Soil: Granitic

Altitude: \approx 0-300 m

Rainfall: \approx 1.600 l/year

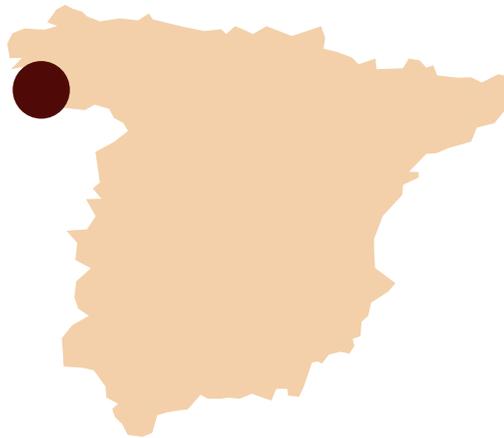
Average temperature: \approx 14° C

Area: \approx 4.050 hectares

Main varieties:

White: Albariño, Loureira and Treixadura

Red: Caiña Tinta, Espadeiro and Sousón



DENOMINACION DE ORIGEN
Rías Baixas
CONSEJO REGULADOR

Diluvio

 100% Albariño

 3 months on lees in a stainless steel tanks

 Natural cork measuring 49 mm.

 Boxes containing 6 bottles

Grapes are sourced from ungrafted old vines planted in sandy soils. This extremely intense wine reveals fresh, tropical fruit blossoms over slightly floral and citrus notes, while saline notes bring greater complexity. Very perfumed, truly aromatic. The mouth is fresh and mineral, and very citrusy. Crisp in texture, great length. A delight with seafood.





*Tempestad, serious and
exuberant, a great Godello*

D.O. VALDEORRAS

Location: Province of Orense

Climate: Continental - Atlantic

Soil: Slate and granite

Altitude: \approx 300-700 m

Rainfall: \approx 850-1.000 l/year

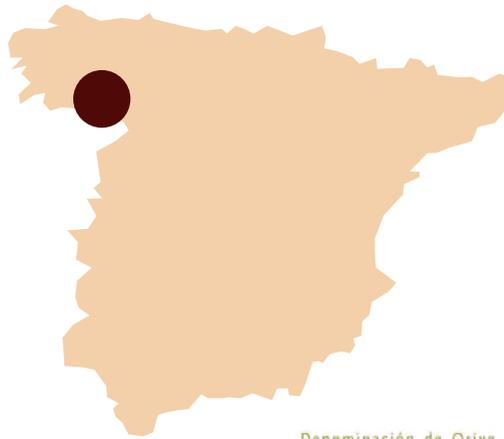
Average temperature: \approx 11° C

Area: \approx 1.300 hectares

Main varieties:

White: Godello, Dona Branca and Palomino

Red: Mencía and Sousón



Boca do monte

 60% Palomino
40% Godello

 Natural cork measuring
49 mm.

 No ageing

 Boxes containing 6 bottles

The strength of Godello and the sobriety of Palomino joined in a wine with a surprising blend. A delicate nose which hovers between subtle floral scents, white and pitted fruit and mineral hints, which form a delicate yet intense nose. On the palate it is silky, refined and elegant, fruity and fresh. Citrus and saline notes with a fresh, pleasant finish. Dynamic and versatile.



Tempestad

 100 % Godello

 6 months in French and
Hungarian oak

 Natural cork measuring 49 mm.

 Boxes of 6 bottles

Sourced from a single vineyard overlooking the winery with steep slopes and schist soils. Only 6 barrels of 500 litres are made. It may seem timid on the nose, but a broad range of scents is truly what makes the nuances shine through: unripe white fruit and citrus peel led by minerality. On the palate it is even more complex, with a precise volume, crisp acidity and the right amount of salinity. A little gem worth discovering and a wine that will develop for many years.



*Rioja: The land that
bears the name of wine*





‘Vinícola Real was launched with the mission of being a small winery specialising in high-quality wines crafted from its own vineyards, with a focus on a traditional viticulture model.’

Miguel Ángel Rodríguez
Oenologist

D.O.Ca. RIOJA

Location: Provinces of La Rioja, Álava and Navarra

Climate: Continental, Atlantic and Mediterranean

Soil: Clayey-calcareous

Altitude: \approx 700 m

Rainfall: \approx 350-450 l/year

Average temperature: \approx 14° C

Area: \approx 63.593 hectares

Main varieties:

White: Viura and Malvasía Riojana

Red: Tempranillo, Graciano and Mazuelo





Hazaña viñas viejas

-  85% Tempranillo
15% Graciano
-  12 months in French and American oak
-  Natural cork measuring 45 mm.
-  Boxes of 12 bottles

Coming from vines between 50 and 70 years old, this is a great Rioja halfway between classic and modern. It has fresh, ripe fruit notes enveloped by a slight hint of smoke, which is reminiscent of toasted bread, along with elegant vanilla notes. A small percentage of Graciano gives it the coup de grâce. On the palate it is silky and friendly.



Hazaña Tinto

-  100% Tempranillo
-  Natural cork measuring 45 mm.
-  6 months in French oak
-  Boxes of 12 bottles

Hazaña Tinto shows the winery's more youthful, fruity side. Crafted with 100% Hazaña grapes, the nose is a veritable explosion of fruit, appealing and direct, fully unmasked. On the palate it is fresh and vivacious and goes down easily. It is an unpretentious wine worth enjoying and savouring, a bold young wine to enjoy at a cooler temperature in order to get the most of its youthfulness.



Hazaña Crianza

-  100 % Tempranillo
-  Natural cork measuring 45 mm.
-  12 months in French oak
-  Boxes of 6 bottles

This Tempranillo monovarietal first lies in French and American oak barrels for 12 months, and then it is aged in the bottle for the same amount of time before being released onto the market. It has a nose brimming with nuances between fresh berries and sweet spices. On the palate it is silky, with mild tannins and an outstanding balance. Good texture and acidity. A modern classic.





Hazaña Reserva

-  100 % Tempranillo

-  24 months in French oak

-  Natural cork measuring 45 mm.

-  Boxes of 6 bottles

This wine is aged for a long time in French and American oak and then again in the bottle before being launched on to the market, bringing it the perfect dose of serenity and maturity. Scents of compote enveloped in tobacco leaves and cigar box. It goes down firmly and is balanced, with a medium structure. Perfect for enjoying now and looking forward to in the future.

Hazaña Blanco

-  80% Viura, 10% Garnacha Blanca y 10% Malvasía Riojana

-  6 months in French oak

-  Natural cork measuring 45 mm.

-  Boxes of 6 bottles

Hazaña Blanco is a tribute to the great white wines from the Rioja region, which are often forgotten. The skeleton of the wine is Viura, which is cloaked by the strength of Garnacha Blanca and the perfume of Malvasía. Eighty percent of this magnificent blend ferments in French and American oak barrels and then on lees for 6 months, giving it an extra touch of unctuousness and creaminess, without sacrificing the vivid acidity that it harbours.



*Tierra Fuerte, the first wine
crafted with Graciano 100%
from Méntrida*



Graciano grapes

D.O. MÉNTRIDA

Location: Province of Toledo

Climate: Continental

Soil: Sandy with granite origins

Altitude: \approx 400-800 m

Rainfall: \approx 300 l/year

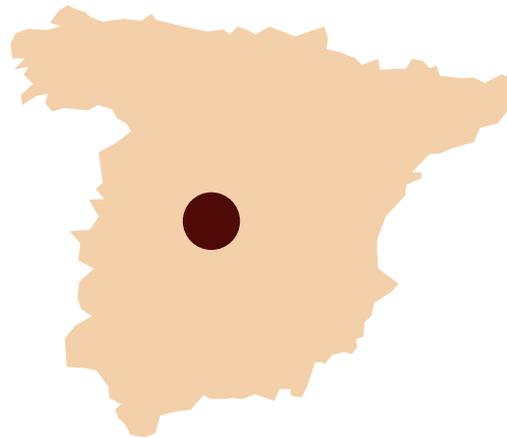
Average temperature: \approx 13° C

Area: \approx 5.800 hectares

Main varieties:

White: Albillo

Red: Garnacha Negra and Graciano



Tierra Fuerte

 100% Graciano

 12 months in French oak

 Natural cork measuring 49 mm.

 Boxes of 6 bottles

For those who love surprises, here is one to surprise even the most expert palate! The first Graciano monovarietal from Méntrida! Violet tones clearly stemming from youth, highly concentrated, India ink. Berries, cassis and hints of black olive. On the palate it is powerful yet elegant. A chance to surprise!



Antonio Galloni
vinous
explore all things wine



Sinfonía Classic Sauvignon Blanc



 100% Sauvignon blanc  Natural cork

 No ageing  Boxes of 12 bottles

All the nuances of Sauvignon Blanc, young and fresh, in a bottle. Direct, totally unmasked. Citrus notes of lemon and lime peel, fresh fruit, and slightly grassy notes, the hint of grassy meadows and fennel. Linear, direct and straight on the palate. Very citrusy. Easy and pleasant, a great starter wine.

Sinfonía Classic Tempranillo



 100% Tempranillo  Natural cork

 No ageing  Boxes of 12 bottles

Fruity expression in one of the most important varieties in the country. A young, dynamic Tempranillo not masked by wood. Berries like red currant and strawberry on the nose. The grapevines more than 30 years old bring a fine structure on the palate.

Sinfonía Classic Verdejo



 100 % Verdejo  Natural cork

 No ageing  Boxes of 12 bottles

All the virtues of a young Verdejo from La Mancha. Tons of white fruit and citrus notes on the nose. On the palate it is pleasant, fresh and vivacious. A dynamic, relaxed wine which is ideal for sipping by the glass or with light appetisers or snacks, any time of day in the summer!

Sinfonía Classic Syrah



 100% Syrah  Natural cork

 No ageing  Boxes of 12 bottles

A youthful, modern wine with a fine concentration. Full of berries, blackberries and plums. Mature with notes of compote, and slightly spicy. On the palate it is succulent, broad and persistent. A good way to cosy up to the powerful, flavourful Syrah.

VINO DE LA TIERRA DE CASTILLA

Location: Castilla y La Mancha

Climate: Continental

Soil: Granite, clayey and limestone

Altitude: \simeq 700-900 m

Rainfall: \simeq 400-600 l/year

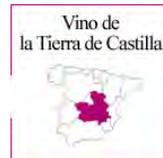
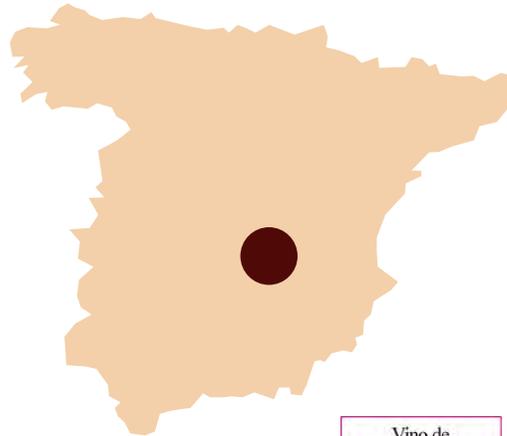
Average temperature: \simeq 18° C

Area: \simeq 430.000 hectares

Main varieties:

White: Airen, Albillo and Chardonnay

Red: Cabernet Sauvignon, Syrah and Tempranillo



Sinfonía Vintage Chardonnay

 100% Chardonnay

 Natural cork measuring 45 mm.

 12 months in French oak foudre

 Boxes of 12 bottles

An ideal wine for lovers of Chardonnay fermented in the barrel. All the fruitiness and character of this grape with nuances from the wood, with the goal of supplying additional vigorousness and complexity. Ripe white and pitted fruit with well-integrated, mild wood. Not too meaty and powerful, capable of being fresh even with the lightest dishes, yet it can also hold up well with more elaborate meals.



Sinfonía Vintage Tempranillo

 100% Tempranillo

 6 months in French oak

 Natural cork measuring 45 mm.

 Boxes of 12 bottles

Cherry red colour with garnet hints. Elegance and structure are the calling card of this expressive wine. Sophisticated scents of ripe berries, touches of cedar and toffee emerge from its time in the barrel and on the palate the wine delivers sweet fruit overlying firm tannins that give this wine some ageing potential.



*Old Monastrell bush vines in
Alicante, where Gustavete
El Mudo was born*





Monastrell grapes

D.O. ALICANTE

Location: Province of Alicante

Climate: Mediterranean

Soil: Sandy loam

Altitude: \approx 200-600 m

Rainfall: \approx 350 l/year

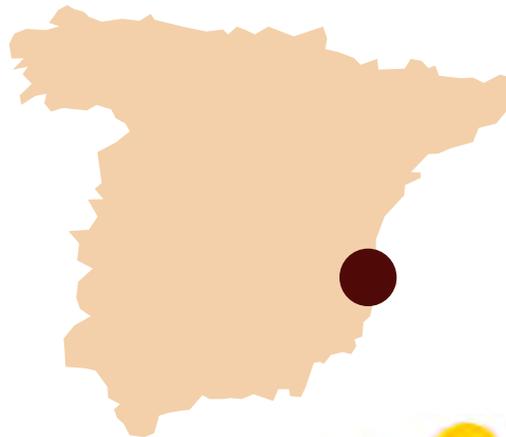
Average temperature: \approx 18° C

Area: \approx 14.600 hectares

Main varieties:

White: Moscatel de Alejandria

Red: Monastrell and Garnacha



Gustavete el Mudo

-  100% Monastrell
-  6 months in French and American oak
-  Natural cork measuring 49 mm.
-  Boxes of 12 bottles

A surprising Monastrell from Alicante, which offers fruit and compote on the nose, with good freshness due to the breezes of Alicante. Toffee and caramel notes, along with pencil lead. On the palate it is very clearly drawn, very round without any rough edges, with sweet, mild tannins. A delight.



*The traditional fortified
Garnachas from the Empordà,
a gem not to be missed*





Barrel room

D.O. EMPORDÀ

Location: Province of Girona

Climate: Mediterranean

Soil: Sandys, slates and granite

Altitude: \approx 0-300 m

Rainfall: \approx 600 l/year

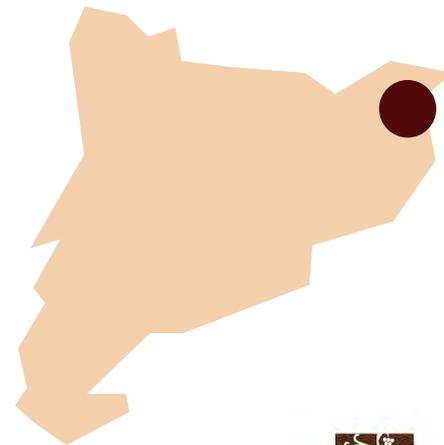
Average temperature: \approx 15° C

Area: \approx 1.826 hectares

Main varieties:

White: Macabeo and Garnacha

Red: Carignan and Garnacha



EMPORDÀ
DENOMINACIÓ D'ORIGEN

Solera Gran Selección

-  100% Garnacha Negra
-  10 years in oak barrels
-  Natural cork measuring 49 mm.
-  Boxes of 12 bottles. Bottle of 50 cl.

A precious amber colour, deep and brilliant, with fantastic unctuousness in the glass, this Solera Gran Selección is the perfect match for desserts, but also for sipping on its own: wine and dessert in the same glass. Complex, aromatic nose of nuts, honey... A glass with reflection, intense and endlessly long in the mouth. A sweet pleasure for sweet moments.





DE HAAN ALTÉS

WINES & CELLARS

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