



VIÑA NORTE

VIÑA NORTE TRADITIONAL RED

Production: Grapes are destalked and pressed lightly to liberate the must more easily. Fermentation temperature between 27 and 29°C and maceration time between 7 and 10 days.

Grape varieties: Listán negro 95% and negramoll 5%

Alcohol content: 14 % vol.

Wine-tasting note: Of a cherry red colour, lively and brilliant, good depth, the aroma is intense and fruity, rich in tastes, reminders of red fruits. In the mouth it is dry, with good balanced structure in its components and lightly tannic, a very agreeable and persistent finish.

Recomendations

Serving Temperature: 14°C.

Food combining: White and red meats, roasts, cheeses, poultry, pulses ...

Awards

UEC Contest of Young Wines: Bronze Baco in 1996.

International Zarcillo Wine Tasting Awards: Finalist in 1996.

Alhóndiga Regional Contest: VI Concurso II Prize, XVII Concurso II Prize, XVIII Concurso, River's Alhóndiga, XXVI Concurso, River's Alhóndiga

Contest Agrocanarias Gold metal in 2005, Gold metal in 2006, Gold metal in 2011.

LOGISTICS DATA

EAN Code: 8424242000017

Dimensions

Europalet

High: 152 cm

Width: 80 cm.

Long: 120 cm.

Weight: 864 kg. + 20 kg. palet

Number boxes: 96 boxes

Base: 24 boxes

Height: 4 layer

Box

High: 34 cm.

Width: 16 cm.

Long: 24 cm.

Weight: 8 kg.

Number bottles per

box: 6 bot.

Bottle:

High: 31,3 cm.

Width: 7 cm.

Long: 7 cm.



ALLERGENS

Contains sulfites within authorized in Regulation (EC) No 606/2009 of 10 July 2009 laying down provisions for implementing Regulation (EC) No 479/2008 as regards the categories of parameters grapevine products , oenological practices and the applicable restrictions.

VIÑA NORTE CARBONIC MACERATION

Production: Carbonic maceration system. 1st phase: 7 days in vat at 30° (whole bunches)
2nd phase: after pressing, 3-4 days at 20°C

Grape varieties: 95% Listán Negro and 5% Negramoll

Alcohol content: 13% to 13.5% vol

Wine-tasting note: Its particular production provides a red cherry-coloured wine with very marked violet tones, well covered and lively, with a brilliant and clean aspect; its fruity aroma is intense and complex (raspberry and redcurrants) and its balance and body is highlighted in mouth. Pleasant with an elegant tannic finish. Persistent with reminders of fruits.

Recomendations

Serving temperature: 14°C

Food combining: pastas, oriental dishes, fish, white meat, vegetables, sea food...

Awards

Vinalies of Paris: distinction of excellence in 1994 and 1995, Silver Vinalia in 2005 and 2006.

UEC Contest of Young Wines: Gold Baco in 1994, 1998 y 2006, Silver Baco in 1999, 2008 y 2009, Bronze Baco in 1995, 2000 y 2004.

International Zarcillo Wine Tasting Awards: Finalist in 1996, Silver Zarcillo in 1995.

Challenge International du Vino-Burdeos: Bronze Medal in 1996.

Brussels World Wine Tasting Contest: Gold Medal in 2004 y 2010, Silver Medal in 1998, 2000 y 2009, Bronze Medal in 1996.

Ljubljana International Wine Contest: Gold Medal in 1995 y 1998, Silver Medal in 1996, 2002 y 2009.

International Spanish Wine Competition Bacchus: Gold Bacchus en 1996, 2002 and 2010, Silver Bacchus in 2008.

Alhóndiga Regional Contest: VI Contest II Prize, XVII Contest II Prize, XVIII Contest, Silver's Alhóndiga, XXVI Contest, Silver's Alhóndiga.

Contest Agrocanarias: Great Gold Medal in 2003 and 2008, Gold Medal in 2002, 2009 and 2016, Silver Medal in 2005, 2007 y 2014.

Asociación Española de Periodistas y Escritores del Vino (AEPEV): Best young red wine in 2011.

LOGISTICS DATA

EAN Code: 8424242000062

Dimensions

Europalet

High: 152 cm

Width: 80 cm.

Long: 120 cm.

Weight: 864 kg. + 20 kg. palet

Number boxes: 96 boxes

Base: 24 boxes

Height: 4 layer

Box

High: 34 cm.

Width: 16 cm.

Long: 24 cm.

Weight: 8 kg.

Number bottles per

box: 6 bot.

Bottle:

High: 31,3 cm.

Width: 7 cm.

Long: 7 cm.



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VIÑA NORTE RED 6 MONTHS IN CASK

Production: 10 days in the vat. Fermentation temperature of 28 to 30° C. Six months in American Oak casks.

Grape varieties: 90% Listán Negro and 10% Negramoll.

Alcohol content: 14% vol.

Wine tasting notes: This wine presents an attractive cherry red colour, rich and lively with purplish hues. Clean and brilliant. Potent fruit bouquet with notes of good wood. In mouth it has a good initial impression, vigorous and full-bodied. It has an eloquent finish, lingering and persistent.

Recomendations

Serving temperature: 16° C

Food combining: veal meat, pork meat...

Awards

Vinalias of Paris: Vinalia Silver in 1997, Silver Medal in 2006.

International Zarcillo Wine Tasting Awards: Zarcillo Bronze in 1999.

Brussels World Wine Tasting Contest: Gold Medal in 2000 Silver Medal in 1996, 2008 and 2011.

Ljubljana International Wine Contest: Silver Medal in 2004.

International Spanish Wine Competition Bacchus: Bacchus Gold in 2004, Bacchus Silver in 2002, 2006 and 2008, Bacchus Bronze in 2000.

Alhóndiga Regional Contest: First prize in VI Contest, Second prize in XIX Contest.

Contest Agrocanarias: Grand Gold Medal in 2005, Gold Medal in 2004, Silver Medal in 2002 and 2006, Best Canary Island Wine in 2005.

LOGISTICS DATA

EAN Code: 8424242000048

Dimensions

Europalet

High: 152 cm

Width: 80 cm.

Long: 120 cm.

Weight: 748 kg. + 20 kg. palet

Number boxes: 96 boxes

Base: 24 boxes

Height: 4 layer

Box

High: 34 cm.

Width: 16 cm.

Long: 24 cm.

Weight: 8 kg.

Number bottles per

box: 6 bot.

Bottle:

High: 31,3 cm.

Width: 7 cm.

Long: 7 cm.



ALLERGENS

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VIÑA NORTE MATURE RED

Production: 15 days in the vat. Fermentation temperature of between 28 and 30°C. 12 months in French Oak casks.

Grape varieties: 90% Listán Negro and 10% Negramoll.

Alcohol content: 14% vol.

Wine tasting notes: Bright ruby red overall appearance with deep-red edgings. Clean and brilliant. Distinct varietal aromas with notes of black fruits and shady forests over a mineral base. In mouth it is pleasant and well structured. Tasty and well-balanced evolution, with an aftertaste that brings back the aroma appreciated in the "nose" phase, with a persistent finish.

Recomendations

Serving temperature: 16° C

Food combining: grilled red meats, roasts, game casseroles, cold meats, cured cheeses.....

Awards:

Brussels World Wine Tasting Contest: Grand Gold Medal in 2004, Gold Medal in 2006, Silver Medal in 2000, 2007, 2008 and 2011.

Ljubljana International Wine Contest: Gold Medal in 2002, 2003 and 2004.

International Spanish Wine Competition Bacchus: Bacchus Gold in 2008.

Alhóndiga Regional Contest: First prize in XX Contest, First prize in XIV Contest, First prize in XXI Contest.

Contest Agrocanarias: Special Distinction in 2003, Gold Medal in 2010 and 2011.

LOGISTICS DATA

EAN Code: 8424242000086

Dimensions

Europalet

High: 152 cm

Width: 83 cm.

Long: 120 cm.

Weight: 748 kg. + 20 kg. palet

Number boxes: 96 boxes

Base: 24 boxes

Height: 4 layer

Box

High: 34 cm.

Width: 16 cm.

Long: 24 cm.

Weight: 8 kg.

Number bottles per

box: 6 bot.

Bottle:

High: 31,3 cm.

Width: 7 cm.

Long: 7 cm.



ALLERGENS

Contains sulfites within authorized in Regulation (EC) No 606/2009 of 10 July 2009 laying down provisions for implementing Regulation (EC) No 479/2008 as regards the categories of parameters grapevine products , oenological practices and the applicable restrictions.

VIÑA NORTE FRUITY RED

Production: Used grape quality, with short maceration that ferments at a temperature of 17 ° C. It is for fermentation at 0 ° C , leaving a residue of unfermented sugars .

Grape varieties: Listán Negro

Alcohol content: 12% vol

Wine-tasting note: cherry red with violet hues. With intense fruit flavors (raspberry , strawberry) . The palate is friendly and balanced with soft tannins. Persistent and fruity.

Recommendations

Serving temperature: 8°C

Food combining: pasta, oriental food, fish, verdure, shellfish...

LOGISTICS DATA

EAN Code: 8424242000147

Dimensions

Europalet

High: 152 cm

Width: 83 cm.

Long: 120 cm.

Weight: 748 kg. + 20 kg. palet

Number boxes: 96 boxes

Base: 24 boxes

Height: 4 layer

Box

High: 34 cm.

Width: 16 cm.

Long: 24 cm.

Weight: 8 kg.

Number bottles per

box: 6 bot.

Bottle

High: 31,3 cm.

Width: 7 cm.

Long: 7 cm.



ALLERGENS

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VIÑA NORTE DRY WHITE

Production: Fermentation temperature of 17°C and top quality grape must is used (bud must).

Grape varieties: Listán Blanco

Alcohol content: 13 % vol.

Wine-tasting note: It is pale yellow, both transparent and brilliant. With aromas that are typical in this variety, where aniseed touches are highlighted together with floral hues. In the mouth it has a good structure, wide, lively, flavoursome and elegant with a fruity finish.

Recomendations

Serving temperature: 8° C

Food combining: White and blue fish, seafood, egg dishes, pastas...

Awards:

International Zarcillo Wine Tasting Awards: Silver Zarcillo in 2001.

LOGISTICS DATA

EAN Code: 8424242000024

Dimensions

Europalet

High: 152 cm

Width: 80 cm.

Long: 120 cm.

Weight: 864 kg. + 20 kg.
palet

Number boxes: 96 boxes

Base: 24 boxes

Height: 4 layer

Box

High: 34 cm.

Width: 23,1 cm.

Long: 24 cm.

Weight: 8 kg.

Number bottles per

box: 6 bot.

Bottle:

High: 31,3 cm.

Width: 7 cm.

Long: 7 cm.



ALLERGENS

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VIÑA NORTE FRUITY WHITE

Production: First quality must is used (bud must). Fermentation is carried out at a temperature of 15°C. Fermentation is stopped at 0°C.

Grape varieties: Listán Negro

Alcohol content: 11,5°C

Wine-tasting note: The "blanc de noir" wines are white wines made from red grapes through a complex process of preparation. The result is a fruity white Viña Norte wine, with steely glare, fruity aroma, fresh flavors on the palate, silky and fun.

Recomendations

Serving temperature: 8° C

Food combining: Oriental cuisine (Chinese, Vietnamese, Japanese ...). Perfect for cold starters ...

LOGISTICS DATA

EAN Code: 8424242000185

Dimensions

Europalet

High: 152 cm

Width: 83 cm.

Long: 120 cm.

Weight: 748 kg.+20 kg. palet

Number boxes: 96 boxes

Base: 24 boxes

Height: 4 layer

Box

High: 34 cm.

Width: 16 cm.

Long: 24 cm.

Weight: 8 kg.

Number bottles per

box: 6 bot.

Bottle:

High: 31,3 cm.

Width: 7 cm.

Long: 7 cm.



ALLERGENS

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VIÑA NORTE FRUITY ROSE

Production: Used grape quality, 16 hours of cold maceration that ferments at a temperature of 17 ° C. It is for fermentation at 0 ° C , leaving a residue of unfermented sugars .

Grape varieties: Listán Negro

Alcohol content: 11,5°C

Wine-tasting note: Raspberry rose colour with intense red berries and jelly beans aromas. Fruity flavour, balanced and sparkling. Pure youth expression.

Recomendations

Serving temperature: 8° C

Food combining: White meat , vegetable gratins , pasta , rice , creams, Japanese food ...

LOGISTICS DATA

EAN Code: 8424242000178

Dimensions

Europalet

High: 152 cm

Width: 83 cm.

Long: 120 cm.

Weight: 748 kg. + 20 kg. palet

Number boxes: 96 boxes

Base: 24 boxes

Height: 4 layer

Box

High: 34 cm.

Width: 16 cm.

Long: 24 cm.

Weight: 8 kg.

Number bottles per

box: 6 bot.

Bottle:

High: 31,3 cm.

Width: 7 cm.

Long: 7 cm.



ALLERGENS

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Brezal

BREZAL RED

Production: For production, the grapes are destalked and lightly pressed to make liberation of the must easier. Fermentation temperature is between 27 and 29°C and maceration time between 7 and 10 days.

Grape varieties: Listán negro 95% and Negramoll 5%.

Alcohol content: 14% vol.

Wine-tasting note: Of a cherry red colour with violet hues, good depth, lively and brilliant, the aroma being intense and fruity, rich in hints of red fruits. In the mouth it is dry, with a good structure, balanced in its components and lightly tannic, a very agreeable and persistent finish.

Recomendations

Serving temperature: 14° C

Food combining: White and red meats, roasts, cheeses, poultry, pulses...

Awards:

Alhóndiga Regional Contest: VII Contest III Prize, VIII Contest III Prize, IX Contest III Prize, X Contest II Prize

AgroCanarias Regional Contest: Grand Gold Medal in 2006.

LOGISTICS DATA

EAN Code: 8424242000215

Dimensions

Europalet

High: 152 cm

Width: 80 cm.

Long: 120 cm.

Weight: 864 kg. + 20 kg. palet

Number boxes: 96 boxes

Base: 24 boxes

Height: 4 layer

Box

High: 34 cm.

Width: 16 cm.

Long: 24 cm.

Weight: 8 kg.

Number bottles

per box: 6 bot.

Bottle:

High: 31,3 cm.

Width: 7 cm.

Long: 7 cm.



ALLERGENS

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MIRADERO

MIRADERO FRUITY WHITE

Production: First quality must is used (bud must). Fermentation is carried out at a temperature of 17°C. Fermentation is stopped at 0°C.

Grape varieties: Listán Blanco

Alcohol content: 11,5 % vol.

Wine-tasting note: Pale yellow, very brilliant, clean. A very intense aroma of fruit, pear, apple. Its taste has great balance between all its components without losing the freshness that provides a good acidity.

Recommendations

Serving temperatura: 8°C

Food combining: Oriental cuisine, (chinese, vietnamese, japonese...). Perfect for cold first courses.

LOGISTICS DATA

EAN Code: 8424242000543

Dimensions

Europalet

High: 138 cm

Width: 80 cm.

Long: 120 cm.

Weight: 864 kg. + 20 kg. palet

Number boxes: 96 boxes

Base: 24 boxes

Height: 4 layer

Box

High: 31,5 cm.

Width: 15,5 cm.

Long: 23,5 cm.

Weight: 8 kg.

Number bottles per box:

6 bot.

Bottle:

High: 29,7 cm.

Width: 7 cm.

Long: 7 cm.



ALLERGENS

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MIRADERO DRY WHITE

Production: First quality must is used (bud must). Fermentation is carried out at 17°C.

Grape varieties: Listán Blanco

Alcohol content: 12,5% vol.

Wine-tasting note: Pale yellow with delicate fruity and floral aromas, very well-balanced and elegant to taste.

Recomendations

Serving temperatura: 8°C

Food combining: White and blue fish, seafood, pasta and egg dishes...

LOGISTICS DATA

EAN Code: 8424242000512

Dimensions

Europalet

High: 142 cm

Width: 80 cm.

Long: 120 cm.

Weight: 864 kg. + 20 kg. palet

Number boxes: 96 boxes

Base: 24 boxes

Height: 4 layer

Box

High: 32,5 cm.

Width: 16 cm.

Long: 23,5 cm.

Weight: 8 kg.

Number bottles per box:

6 bot.

Bottle:

High: 31,5 cm.

Width: 7 cm.

Long: 7 cm.



ALLERGENS

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MIRADERO FRUITY ROSE

Production: First quality grape juice fermented at a temperature of 17 degrees Celsius. Fermentation is stopped at 0 degrees Celsius.

Grape varieties: Listán Negro y Listán Blanco

Alcohol content: 11,5% vol.

Tasting notes: Rose petal color, fruity, strawberry, with an outstanding aromatic intensity. In the mouth it presents a great balance between sweetness and acidity.

Recomendations

Serving temperatura: 8°C

Food combining: White meats, roasted vegetables, pasta, rice, creams, Japanese food.

Awards:

Alhóndiga Regional Contest: Bronze Alhóndiga in 2013 and 2014

LOGISTICS DATA

EAN Code: 8424242000550

Dimensions

Europalet

High: 142 cm

Width: 80 cm.

Long: 120 cm.

Weight: 864 kg. + 20 kg. palet

Number boxes: 96 boxes

Base: 24 boxes

Height: 4 layer

Box

High: 32,5 cm.

Width: 16 cm.

Long: 23,5 cm.

Weight: 8 kg.

Number bottles per box:

6 bot.

Bottle:

High: 31,5 cm.

Width: 7 cm.

Long: 7 cm.



ALLERGENS

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el Ancón

EL ANCÓN RED

Production: 10 days in vat, macerated with the skins at fermentation temperatures of between 28 and 30°C.

Grape varieties: Listán Negro

Alcohol content: 13 % vol.

Wine tasting note: Clean, brilliant cherry-red, balanced and persistent to taste, Rich in fruity aromas with reminders of red fruits.

Recommendations

Serving temperature: 14°C

Food combining: White and red meat, roasts, cheeses, poultry, pulses...

Awards

Brussels World Wine Tasting Contest: Gold Medal in 2014.

International Spanish Wine Competition Bacchus: Gold Bacchus in 2012.

Alhóndiga Regional Contest: Golden Alhóndiga in 2012 and 2014, Bronze Alhóndiga in 2013

Wine competition of Ycoden Daute Isora 2013: first prize in red.

Contest Agrocanarias: Silver medal in 2014.

Asociación Española de Periodistas y Escritores del Vino (AEPEV): Best young red wine in 2011.

LOGISTICS DATA

EAN Code: 8424242000437

Dimensions

Europalet

High: 152 cm

Width: 80 cm.

Long: 120 cm.

Weight: 864 kg. + 20 kg. palet

Number boxes: 96 boxes

Base: 24 boxes

Height: 4 layer

Box

High: 34 cm.

Width: 15,5 cm.

Long: 24 cm.

Weight: 8 kg.

Number bottles per box:

6 bot.

Bottle:

High: 31,3 cm.

Width: 7 cm.

Long: 7 cm.



ALLERGENS

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EL ANCÓN RED 4 MONTHS IN CASK

Production: For production, the stalks are removed and the grapes are macerated for 1 days. Ageing 3 or 4 months in a cask, 75% American oak and 25% French oak.

Grape varieties: Listán Negro.

Alcohol content: 13,5 % vol.

Wine-tasting note: Intense cherry color. Jammy aroma, creamy oak, fine cacao, sweet spices. Concentrated, persistent and toasty in mouth.

Recomendations:

Serving Temperature: 16°C

Food Combining: Grilled red meats, roasts, game casseroles, cold meats, cured cheeses...

Awards

Brussels World Wine Tasting Contest: Gold Medal in 2014

UEC Contest of Young Wines: Gold Baco in 2014

Alhóndiga Regional Contest: Silver Alhóndiga in 2013, Bronza Alhóndiga in 2014.

Contest Agrocanarias Silver Medal in 2013.

LOGISTICS DATA

EAN Code: 8424242000444

Dimensions

Europalet

High: 152,5 cm
Width: 80 cm.
Long: 120 cm.
Weight: 864 kg. + 20 kg. palet
Number boxes: 96 boxes
Base: 24 boxes
Height: 4 layer

Box

High: 32,5 cm.
Width: 16 cm.
Long: 23,5 cm.
Weight: 8 kg.
Number bottles per box:
6 bot.

Bottle:

High: 31,5 cm.
Width: 7 cm.
Long: 7 cm.

ALLERGENS

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TÁGARA

TÁGARA RED

Production: The grapes are destalked and lightly pressed in order to easily extract the must. Fermentation temperature 24°C and maceration time 7 days.

Grape varieties: 90% Listán Negro and 10% Tintilla.

Alcohol content: 13,5 % vol.

Wine-tasting note: Cherry red color with violet fringes, good bight cover. Berry aroma. Balanced in the mouth with very agreeable and persistent finish.

Recomendations:

Serving Temperature: 14°C.

Food Combining: White and red meats, roasts, cheeses, poultry, pulses...

Awards

Wine Competition Ycoden Daute Isora 2013: Second Prize in the category of Red Wines

LOGISTICS DATA

EAN Code: 8437006919401

Dimensions

Europalet

High: 142 cm

Width: 80 cm.

Long: 120 cm.

Weight: 864 kg. + 20 kg. palet

Number boxes: 48 boxes

Base: 12 boxes

Height: 4 layer

Box

High: 32 cm.

Width: 23,1 cm.

Long: 30,8 cm.

Weight: 18 kg.

Number bottles per box:

12 bot.

Bottle:

High: 29,7 cm.

Width: 7 cm.

Long: 7 cm.



ALLERGENS

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TÁGARA FRUITY WHITE

Production: First quality must is used (bud must). Fermentation is carried out at a temperature of 15°C. Fermentation is stopped at -2°C

Grape varieties: Listán Blanco

Alcohol content: 11 % vol.

Wine-tasting note: Pale yellow with bright and clean highlights. Very intense aroma of passion fruit, aniseed and fresh herbs. Balanced, fresh and fruity to taste.

Recommendations

Serving Temperature: 8°C.

Food Combining: Oriental cuisine (Chinese, Vietnamese, japonese...). Perfect for cold courses.

Awards

Alhóndiga Regional Contest: Bronze Alhóndiga.

XXIII Concurso Regional de Vinos Blancos Embotellados "Manuel Grillo Oliva": First Prize in the category of White semisweet

LOGISTICS DATA

EAN Code: 8437006919227

Dimensions

Europalet

High: 142 cm

Width: 80 cm.

Long: 120 cm.

Weight: 864 kg. + 20 kg. palet

Number boxes: 48 boxes

Base: 12 boxes

Height: 4 layer

Box

High: 32 cm.

Width: 23,1 cm.

Long: 30,8 cm.

Weight: 18 kg.

Number bottles per box:

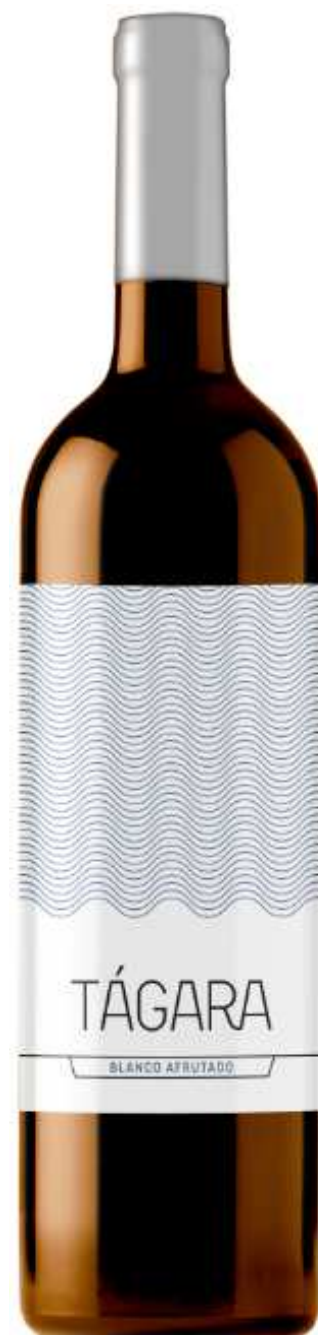
12 bot.

Bottle:

High: 29,7 cm.

Width: 7 cm.

Long: 7 cm.



ALLERGENS

Contains sulfites within authorized in Regulation (EC) No 606/2009 of 10 July 2009 laying down provisions for implementing Regulation (EC) No 479/2008 as regards the categories of parameters grapevine products , oenological practices and the applicable restrictions.

TÁGARA DRY WHITE

Production: Fermentation is carried out at 16°C.

Grape varieties: Listán Blanco.

Alcohol content: 12 % vol.

Wine-tasting note: Pale yellow with greenish highlights. It has fruity, aniseed and floral aromas. Fresh and balanced to taste.

Recomendations

Serving temperature: 8°C.

Food combining: Oriental cuisine (chinese, vietnamese, japonese...). Perfect for cold first courses.

LOGISTICS DATA

EAN Code: 8437006919203

Dimensions

Europalet

High: 142 cm

Width: 80 cm.

Long: 120 cm.

Weight: 864 kg. + 20 kg. palet

Number boxes: 48 boxes

Base: 12 boxes

Height: 4 layer

Box

High: 32 cm.

Width: 23,1 cm.

Long: 30,8 cm.

Weight: 18 kg.

Number bottles per box:

12 bot.

Bottle:

High: 29,7 cm.

Width: 7 cm.

Long: 7 cm.



ALLERGENS

Contains sulfites within authorized in Regulation (EC) No 606/2009 of 10 July 2009 laying down provisions for implementing Regulation (EC) No 479/2008 as regards the categories of parameters grapevine products , oenological practices and the applicable restrictions.

TÁGARA DRY WHITE MARMAJUELO

Grape varieties: Marmajuelo.

Alcohol content: 13,5 % vol.

Wine-tasting note: Pale yellow color, clean and bright. Tropical fruits aromas with citrus notes, typical of the variety. Balanced, unctuous, structured and fresh to taste.

Recomendations

Serving temperature: 9º C

Food combining: Oriental cuisine (chinese, vietnamese, japones...). Perfect for cold first courses.

LOGISTICS DATA

EAN Code: 8437006919272

Dimensions

Europalet

High: 142 cm

Width: 80 cm.

Long: 120 cm.

Weight: 864 kg. + 20 kg. palet

Number boxes: 48 boxes

Base: 12 boxes

Height: 4 layer

Box

High: 32 cm.

Width: 23,1 cm.

Long: 30,8 cm.

Weight: 18 kg.

Number bottles per box:

12 bot.

Bottle:

High: 29,7 cm.

Width: 7 cm.

Long: 7 cm.



ALLERGENS

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HUMBOLDT

HUMBOLDT SWEET RED 73,5 CL.

Production: Fermentation temperature: 25 to 28°C. It is a liquorish wine; when fermentation reaches 8 natural degrees, the wine spirit is added.
Fermentation time: 15 days.

Grape varieties: Listán Negro

Ageing: 15 years in American oak barrel.

Alcohol content: 18% vol.

Wine-tasting note: Red Wine of high quality appearance, red predominates with russet hues. Bouquet is of high intensity, fruit on wood, sun-dried peaches, dried figs, as well as noble wood and tobacco, and hints of coffee and cacao. To taste it is intense, with unctuous flavours, full-bodied and with traces of sweet, ripe fruits (fruits in spirit). Tannins and alcohol well-balanced. Personal, singular and elegant.

Recomendations

Serving temperature: 10°C

Food combining: blue cheeses, strong smoked cheeses, chocolate...

Awards

Vinalias of Paris: Gold Vinalia in 2003, Silver Medal in 2005.

Challenge Internacional du Vino-Burdeos: Bronze Medal in 2001.

Brussels World Wine Tasting Contest: Silver Medal in 2001 and 2005, Gold Medal in 2004.

Ljubljana International Wine Contest: Silver Medal in 2005

International Spanish Wine Competition Bacchus: Bronze Bacchus in 2000, Gold Bacchus in 2004, Silver Bacchus in 2006.

Score in the Guía Peñín: 95 points.

LOGISTICS DATA

EAN Code: 8424242003308

Dimensions

Europalet

High: 140 cm

Width: 80 cm.

Long: 120 cm.

Weight: 810 kg. + 20 kg. palet

Number boxes: 90 boxes

Base: 18 boxes

Height: 5 layer

Box

High: 24,5 cm.

Width: 13,5 cm.

Long: 21 cm.

Weight: 4,30 kg.

Number bottles per box:

6 bot.

Bottle:

High: 23,5 cm.

Width: 6 cm.

Long: 6 cm.



ALLERGENS

Contains sulfites within authorized in Regulation (EC) No 606/2009 of 10 July 2009 laying down provisions for implementing Regulation (EC) No 479/2008 as regards the categories of parameters grapevine products , oenological practices and the applicable restrictions.

HUMBOLDT SWEET WHITE 37,5 CL.

Production: Fermentation temperature: 18°C. It is a liquorish Wine; when fermentation reaches 8 natural degrees, the wine spirit is added.

Grape varieties: Listán Blanco.

Ageing:

Type of oak: American
Age of cask: 5 years
Time in cask: 180 months.
Time in bottle: 12 months

Alcohol content: 19,5% vol.

Wine-tasting note: This wine is yellow with golden hues. In its bouquet, complex and exotic aromas can be perceived, ripe fruits, quince and elegant hints of fine Wood. In mouth it is full-bodied, unctuous, penetrating, and reproduces the same sensations felt in its bouquet.

Recommendations

Serving temperature: 11°C

Food combining: Cheeses, cold dishes, aperitifs, desserts, chocolate...

Awards

International Zarcillo Wine Tasting Awards: Gold Zarcillo in 2009

Brussels World Wine Tasting Contest: Silver Medal in 2017.

Contest Agrocanarias Gold metal in 2017

LOGISTICS DATA

EAN Code: 8424242003315

Dimensions

Europalet

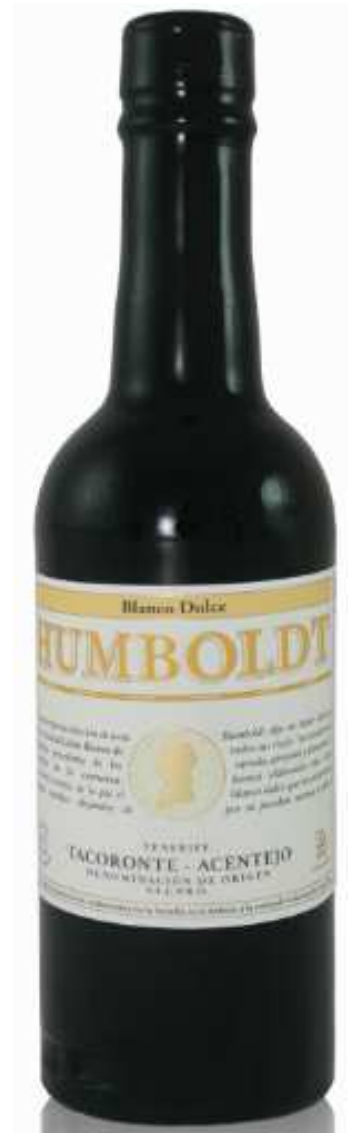
High: 140 cm
Width: 80 cm.
Long: 120 cm.
Weight: 810 kg. + 20 kg. palet
Number boxes: 90 boxes
Base: 18 boxes
Height: 5 layer

Box

High: 24,5 cm.
Width: 13,5 cm.
Long: 21 cm.
Weight: 4,3 kg.
Number bottles per box:
6 bot.

Bottle:

High: 23,5 cm.
Width: 6 cm.
Long: 6 cm.



ALLERGENS

Contains sulfites within authorized in Regulation (EC) No 606/2009 of 10 July 2009 laying down provisions for implementing Regulation (EC) No 479/2008 as regards the categories of parameters grapevine products , oenological practices and the applicable restrictions.

Distillates

POMACE BRANDY FAYAL

Production: After gentle pressing of the grape skins, seeds and stems, the resulting mash is perfect to obtain the best brandy. Sugars contained in the grape juice that impregnates the skins ferment in a matter of weeks, at the end of which the pomace is ready to be distilled.

The discontinuous distillation is carried out in modern installations made up of two batch type stills, by vapour extraction; in each distillation, which is carried out slowly and carefully, the different fractions are entirely separated: head, heart (alcohol) and tail. A good quality brandy is selected and is matured during a minimum of 30 months in French Limousin oak casks (wood especially indicated for spirits).

Alcohol content: 40% vol.

Wine-casting note: To the eye it is colourless, clean and transparent. Good intensity, delicate nose, fresh and elegant. In mouth soft, elegant, enveloping, intensifying on the palate, having a lengthy persistence; leaves long reminders of its complex bouquet.

Recommendations

Serving temperature: Very cold

Food combining: Liquor with digestive Properties suitable to round off any good meal.

LOGISTICS DATA

Dimensions

Europalet

High: 160 cm

Width: 80 cm.

Long: 120 cm.

Weight: 432 kg. + 20 kg. palet

Number boxes: 72 cajas

Base: 18 boxes

Height: 4 layer

Box

High: 36 cm.

Width: 18 cm.

Long: 26,5 cm.

Weight: 6 kg.

Number bottles per box:

6 bot.

Bottle:

High: 32,5 cm.

Width: 7 cm.

Long: 7 cm.



HERBAL LIQUOR FAYAL

Production: From grape pomace high quality.

Alcohol content: 23% vol.

Wine-casting note: Greenish yellow. Intense herbal aroma, cinnamon with reminders of vanilla. Sweet in mouth, unctuous, touches of aniseed and menthol, fresh and persistent.

Recommendations

Serving temperature: Very cold

Food combining: Liquor with properties suitable to round off any good meal.

LOGISTICS DATA

Bottle 70 cl. Código EAN: 8424242002158

Dimensions

Europalet

High: 155 cm
Width: 80 cm.
Long: 120 cm.
Weight: 750 kg. + 20 kg. palet
Number boxes: 96 cajas
Base: 24 boxes
Height: 4 layer

Box

High: 33 cm.
Width: 15,3 cm.
Long: 23 cm.
Weight: 7,5 kg.
Number bottles per box:
6 bot.

Bottle:

High: 32,5 cm.
Width: 7 cm.
Long: 7 cm.

Bottle 50 cl. Código EAN: 8424242002127

Dimensions

Europalet

High: 165 cm
Width: 80 cm.
Long: 120 cm.
Weight: 576 kg. + 20 kg. palet
Number boxes: 96 cajas
Base: 24 boxes
Height: 4 layer

Caja

High: 35,5 cm.
Width: 13,5 cm.
Long: 20 cm.
Weight: 6 kg.
Number bottles per box:
6 bot.

Bottle:

High: 33,5 cm.
Width: 6 cm.
Long: 6 cm.

