



**Las Arribes LLC**

6700 S. Church RD.  
Bloomington, IN 47401  
manolos.wines@lasarribes.com  
phone: 317.892.9463  
Fax: 801-894-2546

Talya Hernandez – 812.320.9475  
talya@lasarribes.com



**Bodegas Monte La Reina** is located in the Duero Valley (within the Toro DO) in a landscape of rolling hills and high plateau ridges. The vineyards are planted in the slopes as part of a complex ecosystem that includes vegetable crops, pastures and native forests, which sustain a varied wild, native species – wild boar, fox, wild cats – as well as butterflies and other insects that help maintain a healthy vineyard and inspire some of their label designs.

The vineyards sit at 750m (2,500fts) altitude and have soils composed of silty clay from Pleistocene era sediments. The climate is continental with cold (low to mid teens) winters and sunny hot summers with wide intraday temperatures variations.

All their wines are state grown and vegan.



### Naire Bubbles White

Type	Off dry Frizante, White (VEGAN)
D. O .	VT Castilla Leon – Toro (Zamora)
Varietals	100%Verdejo
Winemaking	Maceration for 6- 8 hrs followed by a 3 weeks fermentation in stainless steel tanks at 54-57°F and a second fermentation in stainless steel tank.
Case Size	12/750ml
Alcohol	10% by Vol.
Serving	Serve Chilled (55°F)

**Tasting notes:** Pale, straw-yellow with greenish glints. Fine, continuous bubbles forming a crown. Citrus fruit aromas with hints of apples and stone fruit.. Slightly sweet palate with good acidity and a long, fruity and refreshing finish. **A quaffer!**

**Food pairing:** Fish, seafood, rice, salads, Asian and mildly spicy dishes.

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### Naire Bubbles Rosé

Type	Off-Dry Frizante, Rosé (VEGAN)
D. O .	VT Castilla Leon – Toro (Zamora)
Varietals	100% Tempranillo
Winemaking	Maceration for 6-12 hrs followed by a 10-12 days fermentation in stainless steel tanks at 61-65°F and a second fermentation in stainless steel tank
Case Size	12/750ml
Alcohol	10% by Vol.
Serving	Serve Chilled (56°F)

**Tasting notes:** Strawberry Pink with fine bubbles rising in beads forming a lace like, long lasting crown. A bouquet of red berries, cherries, and raspberry notes. A nice touch of sweetness on the palate with a nicely balanced, long lasting finish.

**Food pairing:** Rice, pasta, vegetables, mushrooms, whole grilled fish, white meats, turkey, BBQ mildly spicy meats and Asian fare.

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### Naire White

Type Young, dry white  
D.O. VT Castilla Leon – Toro (Zamora)  
Varietals 100% Verdejo  
Winemaking Maceration for 6- 8 hrs followed by a 3 weeks fermentation in stainless steel tanks at 54-57°F  
Case Size 12/750ml  
Alcohol 13% by Vol.

**Tasting notes:** Clean straw color and a bouquet of nicely aromatic citrus, pineapple, and banana. Crisp, fresh and fruity with citric and mineral notes on the finish.

**Food pairing:** Fish, seafood, salads, light pasta dishes.

**Serving Temperature:** Serve Chilled (55°F)

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### Naire Rose

Type Rose, dry and fruity  
D. O. VT Castilla Leon – Toro (Zamora)  
Varietals Tempranillo  
Winemaking On-skins maceration for 6-12 before bleeding the tank. Fermented for 10-12 days at 61 to 64°F  
Bottle aging Minimum of 6 months  
Alcohol 12.5%

**Tasting notes:** Crisp, luminous pink color. Floral notes and intense aromas of wild red fruits, licorice and hints of fennel. Fresh, fruity and dry, red berries with fennel undertones and a crisp, lingering finish.

**Food pairing** – light meats (chicken, pork), rice, pastas, fish and salads

**Serving Temperature:** Serve slightly chilled (58-60°F)

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### Naire Red

Type Young dry Red  
D. O. VT Castilla Leon – Toro (Zamora)  
Varietals Tempranillo  
Winemaking 10 days on-skin maceration with remontage followed by 6 to 8 days fermentation in temperature controlled stainless steel tanks at 75°F.  
Aging Stainless steel vats for at least 4 months before bottling  
Alcohol 13%

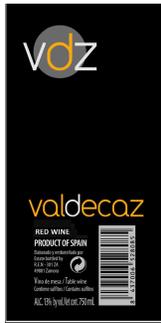
**Tasting notes:** “Deep red. Sexy black raspberry and candied cherry aromas offer good, simple appeal. Soft and round, with jammy red fruit flavors and no hard edges. This easy-drinking wine finishes with gently sweet red and dark berry notes and good cling.” *Josh Reynolds 88 pts, International Wine Cellar*

**Food pairing** – Red meat, small game dishes, and poultry.

**Serving Temperature:**

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VALDECAZ, TABLE WINES



### Valdecaz Blanco

Type	White Table Wine
Region	Toro, Zamora
Varietals	Verdejo
Winemaking	Harvested at the end of September, followed by a 6-8 hrs in skin contact maceration and fermented for 3 weeks at 54°F
Alcohol	13%

**Tasting notes:** Straw yellow with lemon reflexes. Green fruit and mountain herbs aromas, crisp and fresh with hints of green apple, and fresh cut hay. . Excellent value!

**Serving temperature:** 55°F

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### Valdecaz Tinto

Type	Red Table Wine
Region	Toro, Zamora
Varietals	Tempranillo
Winemaking	A selected blend of stainless steel and barrel aged wines to produce a fruity and complex wine.
Alcohol	13%

**Tasting notes:** Slightly opaque ruby. Red and dark berries, earthy, with hints of pepper, dill and smoke. Well balanced fruit and tannins. Long finish. Excellent value!

**Serving temperature:** 64°F

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**Explotaciones Hermanos Delgado (EHD)** is a family operation located in Socuellamos, a town in La Mancha, made famous by Don Quijote. The optimal vine growing conditions of La Mancha, allows EHD to be one of Europe's largest producers of organic wines and sangrias. The winery sits in an old palace of historical importance that they restored and converted into a state of the art winery. In the transition from a more de-centralized government where the different regions had their own laws and relative independence to the more centralized monarchy of the absolutism of the 1500's.

The winery is situated at about 600m of altitude and has reddish-brown sandy clay soils, poor in organic material, and rich in lime and chalk over a base of limestone that helps retain the water. Climate is continental with temperatures ranging from -15°C in winter to 45°C in the summer.

EHD wines have European and, since 2008, NOP organic certification. The red wines tend to be medium body with expressive, not over extracted fruit, pleasant soft tannins and spice flavors. The white wine is made with Airen, a grape traditionally used to produce brandies and other distilled spirits but these days is producing very pleasant wines with a medium to light body, an appealing floral nose and well balanced acidity.



### Macatela Blanco (Made With Organic Grapes)

Type	Young White Wine
D. O .	VT Castilla – La Mancha, Spain
Varietals	Airen
Winemaking	Stainless steel fermentation with natural yeasts
Case Size	12/750ml
Alcohol	11.5% by Vol.
Serving	Serve Chilled (55°F)

**Tasting notes:** Attractive, bright pale yellow with golden green hues. Clean, fresh and intense white fruit and floral aromas. Elegant, long and lingering finish with ripe and unctuous notes and the well balanced acidity of the Airen variety.

**Food pairing:** Fish, seafood, salads, light pasta dishes.



## Macatela Tinto (Organic, EU Certification)



Type	Young Red Wine
D. O .	VT Castilla – La Mancha, Spain
Varietals	80% Tempranillo & 20% Garnacha
Winemaking	Stainless steel fermentation
Case Size	12/750ml
Alcohol	12.5% by Vol.
Serving	<b>It can be served Chilled (60-64°F)</b>

**Tasting notes:** Deep ruby. Intense red berry aromas. Fresh and supple in the mouth, well structured and fruity finish.

**Food pairing:** Red and white meats, pasta and light stews.

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## Macatela Barrica (Organic, EU Certification)



Type	Red Wine
D. O .	VT Castilla – La Mancha, Spain
Varietals	60% Tempranillo, 20% Syrah & 20% Cabernet Sauvignon
Winemaking	Stainless steel fermentation with natural yeast followed by 3 months in American oak barrels.
Case Size	12/750ml
Alcohol	13% by Vol.
Serving	<b>Serve Slightly Chilled (64°F)</b>

**Tasting notes:** Dark ruby color. Reveals ripe and spicy red and black berry fruit aromas with notes of balsamic. Soft on the palate with moderate fruit flavors and round tannins on the finish. **87pts**, *International Wine Review*

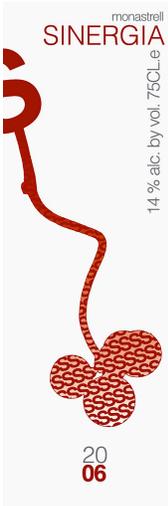
**Food pairing:** Grilled Meats and stews.

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**Bodegas Los Frailes** is located in Fontanars dels Alforins, a town in the southern part of Valencia. The winery sits in a long valley open to the winds from the sea. The property has been in the Velazquez Family since the late 1700's, when the jesuits were expelled from Spain by King Carlos III. The soils in the upper valley are sandy-calcareous with a high content of stones and pebbles while the lower valley has clay soils with some sand, rich in humus and a high concentration (40%) of limestone.

The winery has the EU and, since 2008, the NOP organic certification. Their principal varietal is Monastrell (AKA Mourvèdre) a grape native to the Mediterranean region of Spain that was brought to France in the middle ages – The name Mourvèdre derives from Murviedro, a town in Valencia and the origin of the initial plantings brought to Provence. More recently Los Frailes has planted Tempranillo and Cabernet Sauvignon and are experimenting with other varietals to use as blending grapes to add character and complexity to their wines.

### Sinergia Monastrell

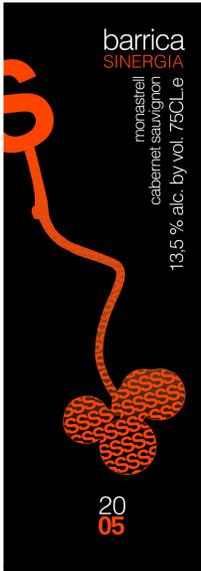


Type	Red Wine – Organic, EU Certification
D. O .	Valencia – Valencia, Spain
Varietal	Monastrell from sandy soils in the bottom of the valley
Winemaking	Is a blend of wines produced with three different types of maceration: carbonic, cold, and hot fermentation with fast devatting. The fermentation is in water-cooled stainless steel tanks at controlled temperature of 26°C. And a short maceration is implemented during 8 days.
Barrel aging	None
Bottle aging	Minimum of 6 months
Barrel type	None
Case Size	12/750ML
Alcohol	13%

**Tasting notes:** “Medium dark ruby in color with dark cherry, earth, and violets on the nose. In the mouth, it shows vanilla, dark fruit, earth notes, and a touch of minerality. A well-balanced, easy-drinking wine with a soft attack and nicely integrated flavors” **88pts**, *Internet Wine Review*

**Serving temperature:** 62°-64°F

**Food pairing:** Chicken, Seafood paella, lamb stew.



## Sinergia Barrica

Type	Red Wine – Organic, EU Certification
D. O .	Valencia – Valencia, Spain
Varietal	Monastrell from sandy soils in the bottom of the valley
Winemaking	Made with grapes grown in soils that are predominantly calcareous, with sandy parts and pebbles. The Monastrell was in maceration for 14 days and the Cabernet Sauvignon for 18, with pre-fermentation and cold maceration processes.
Barrel aging	4 months, new oak
Bottle aging	Minimum of 6 months
Barrel type	American
Case Size	12/750ML
Alcohol	13.5%

**Tasting notes:** Cherry red, medium color intensity and bright. Complex and attractive nose, hints of reds and spicy fruits, fresh, toasted flavors, well assembled with the wood. On the mouth, full, structure attack with refined notes of tobacco and green pepper. A gently finish with lasting.

**Serving temperature:** 62°-64°F

**Food pairing:** Chicken, Seafood paella, lamb stew.



Type	Red Wine – Organic, EU Certification
D. O .	D.O. Valencia – Valencia, Spain
Varietals	50% Monastrell (Mourvedre) – 50% Tempranillo
Winemaking	100% de-stemmed grapes ferment for 11-15 days in temperature controlled stainless steel vats at 24°C (77°F). Must was pumped over 2 to 3 times per day
Barrel aging	11 months
Bottle aging	Minimum of 3 months.
Barrel type	Hungarian and American oak
Case Size	6/750ml
Alcohol	14.5% vol.

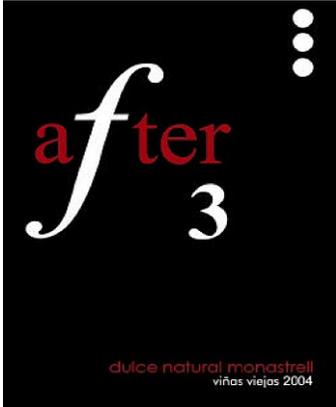
**Tasting notes:** Purple colored with notes of toast, earth, and black currants. Medium to full-bodied with good black fruit flavors, plenty of structure, and a firm finish. **89pts**  
J. Miller, *Wine Advocate*

**Serving temperature:** 62°F

**Food pairing:** Red meats, lamb stew, dry cheese



### *After 3 – Late Harvest, Dessert Wine*



Type	Late Harvest – Organic, EU Certification
D. O .	Valencia – Valencia, Spain
Varietal	100% Monastrell (Mouvedre) – 45 year old vines
Winemaking	Over mature grapes were fermented in temperature controlled stainless steel tanks. After the fermentation stops naturally, the grapes are pressed and the wine is transfer to oak barrels for ageing.
Barrel aging	12 months, American Oak
Bottle aging	Minimum of 6 months
Barrel type	American Oak
Alcohol	15.5% by Vol.

**Tasting notes:** “Opaque ruby. Roasted cherry, blackberry and plum on the nose, with dark chocolate, vanilla and cured tobacco accents. Musky dark fruit flavors are deep, sweet and a touch high-toned, showing a chewy texture and a long, spicy finish. This style works very well with salty blue cheeses as well as bitter chocolate”

**90pts** Josh Reynolds, International Wine Cellar

**Serving temperature:** 58°F

**Food pairing:** Strong Chesses, pâté, chocolate, cakes, and fruit pies.

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**Bodegas Vega Del Castillo** was created in 1999 when the Bodega Cooperativa Olitense (Olite), one of the oldest cooperatives in Spain founded in 1910, merged with the Unión de Cooperativas Virgen de Ujué (Ujué), and the Cooperativa Vinícola Nuestra Señora de Ujué (Pitillas). The wineries sit on the Ribera Alta sub-region of Navarra, on the left bank of the river Ebro, bordering La Rioja to the southeast. This region is characterized by alluvial soils with limestone outcroppings and substrata, and clay nearer the Ebro. The climate is continental with Mediterranean influences.

Navarra produces primarily (94%) red and rose wines. Up until the 1980s those wines were primarily based on Garnacha (Grenache), some of which were planted in the early 1900s after recuperating from the outbreak of the Phylloxera. Since then a large proportion of the vineyards have been re-planted with Tempranillo, Cabernet Sauvignon, and Merlot. The primary varietals for the white wines are Garnacha Blanca, Viura, Chardonnay, and Malvasia with small proportions of Small Grain Moscatel.

The wines, especially the young ones, often have a fruity characteristic while maintaining the flavor profiles of each varietal.

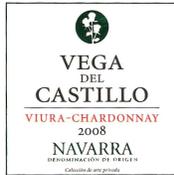


### Auzolan

Type	Red Wine, Organic- EU Certification
D. O .	D.O. Navarra – Navarra, Spain
Varietals	60% Garnacha, 30% Tempranillo and 10% Cabernet sauvignon
Winemaking	Stainless steel fermentation
Case Size	12/750ml
Alcohol	13% by Vol.
Serving	<b>Serve at normal room temperature (64-68°F)</b>

**Tasting notes:** Deep, vivid red. Mineral- accented strawberry and raspberry aromas are complemented by dusty herbs and mint. Juicy and pure, with tangy red fruit and herbal flavors and slow-building tannins. Becomes firmer on the finish, which repeats the seductively sweet red berry quality. **88Pts** Josh Miller, *International Wine Cellar*

**Food pairing:** Grilled meats and stews, chicken.



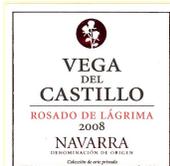
## Vega del Castillo Blanco

Type	Red Wine
D. O .	D.O. Navarra – Navarra, Spain
Varietals	80% Viura, 10% Chardonnay, 10% Moscatel
Winemaking	Stainless steel fermentation with selected yeast.
Case Size	12/750ml
Alcohol	13% by Vol.
Serving	<b>Serve Chilled</b> (52-55°F)

**Tasting notes:** Clear, bright, pale straw coloured white wine. Intense, fruity bouquet with banana overtones. Soft palate with a pleasant aftertaste.

**Food pairing:** Seafood, salads, light meats, and mild cheeses.

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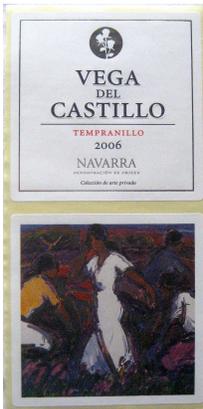
## Vega del Castillo Rosado de Lagrima

Type	Red Wine
D. O .	D.O. Navarra – Navarra, Spain
Varietals	Garnacha
Winemaking	First Run juice is kept in contact with the skins a 6-8 hours before transferring to stainless steel tanks for fermentation with selected yeast.
Case Size	12/750ml
Alcohol	13% by Vol.
Serving	<b>Serve at normal room temperature</b> (64-68°F)

**Tasting notes:** Clear, bright raspberry tinged color with intense fruit aromas. A light-bodied rosé, with sour cherry, pleasant, fresh earth notes that finishes with a nice tangy edge.

**Food pairing:** Fish, Seafood, salads, light dishes and appetizers.

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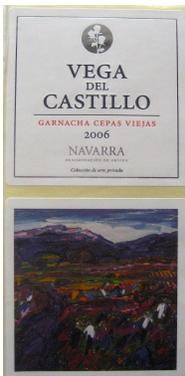
## Vega del Castillo Tempranillo

Type	Red Wine
D. O .	D.O. Navarra – Navarra, Spain
Varietals	Tempranillo
Winemaking	Stainless steel fermentation with selected yeast followed by 3 months in American oak barrels.
Case Size	12/750ml
Alcohol	13% by Vol.
Serving	<b>Serve at normal room temperature (64-68°F)</b>

**Tasting notes:** Deep ruby. Cherry, dark berries and a hint of dried leaves on the nose. Sweet, juicy fruit flavors are a touch jammy but deliver solid punch and good back-end grip. Finishes on a juicy note, with decent persistence and a lingering berry skin note. **87 pts** International Wine Cellar

**Food pairing:** Grilled meats, chese, stews

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## Vega del Castillo Garnacha Cepas Viejas

Type	Red Wine
D. O .	D.O. Navarra – Navarra, Spain
Varietals	Old Vine Garnacha
Winemaking	Stainless steel fermentation with natural yeast followed by 3 months in American oak barrels.
Case Size	12/750ml
Alcohol	13% by Vol.
Serving	<b>Serve at normal room temperature (64-68°F)</b>

**Tasting notes:** Medium red. High-pitched aromas of sweet red berries and spices. A touch jammy, with light, sweet strawberry and raspberry flavors, good snap and no rough edges. Not the last word in complexity but this is delicious and would be very good with a light chill. **87 pts** International Wine Cellar

**Food pairing:** meats, cheese, rice pizza and pastas.

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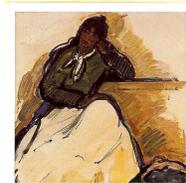
## Vega del Castillo Merlot

Type	Red Wine
D. O .	D.O. Navarra – Navarra, Spain
Varietals	100% Merlot
Winemaking	Stainless steel fermentation with selected yeast followed by 3 months in American oak barrels.
Case Size	12/750ml
Alcohol	13% by Vol.
Serving	<b>Serve at normal room temperature (64-68°F)</b>

**Tasting notes:** Deep cherry color. Intensely fragrant varietal bouquet. Medium body with meaty palate, expressive fruit, well structured and full, ripe, lasting tannins.

**Food pairing:** Grilled Meats and stews.

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## Vega del Castillo Crianza – 87 pts *International Wine Cellar*

Type	Red Wine
D. O .	D.O. Navarra – Navarra, Spain
Varietals	50% Temoranillo, 25% Cabernet Sauvignon 50% Merlot
Winemaking	Each varietal was fermented by separate in stainless steel tank with selected yeast .
Barrel aging	12 months in French and American oak..
Case Size	12/750ml
Alcohol	13% by Vol.
Serving	<b>Serve at normal room temperature (64-68°F)</b>

**Tasting notes:** Dark red. Smoky aromas of red and dark berries, cherry, tobacco and dried flowers. Broad and a touch gamey, with sweet red berry and bitter cherry flavors, gentle tannins and a late note of cracked pepper. It finishes with good focus and spiciness.

**Food pairing:** Red meats, stews, stews dry meats and cured cheese..

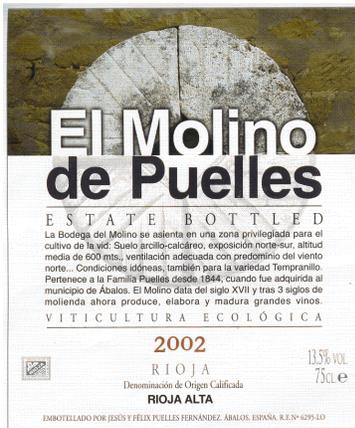
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**Bodegas Puelles** is located in Abalos, a small town in the northeast of La Rioja where the Puelles family has been living for centuries. In 1884 the family bought the mill (Molino) from the local council. The current generation, Jesus & Felix Puelles converted and expanded the old mill into a winery where they produce their state grown wines. The vineyards are on the south facing slopes of the Sierra Cantabria at an altitude between 450m (1,500 ft) and 630m (2,000 ft). The soils are clay and limestone, with a stony alluvial substrata.

El Molino de Puelles wine is a 100% tempranillo produced from grapes grown in the El Molino vineyard, a property planted in 1999 next to the mill and cultivated following organic methods. This young vineyard has already produced gold-medal winning wines.

### 2004 El Molino de Puelles (90pts, IWC)



Type	Red Wine – Made with Organic Grapes
D. O .	D.O.Ca. Rioja (Alta) – La Rioja, Spain
Varietals	Tempranillo, single vineyard
Winemaking	Hand harvest, fermentation in temperature controlled stainless steel tanks using natural yeast The wines was clarified using egg white and was bottled unfiltered
Barrel aging	14 months
Bottle aging	Minimum of 6 months
Barrel type	New, French (60%) and American (40%)
Case Size	12/750ML
Alcohol	13.5% by Vol.

Delicious “New Style” Rioja with exquisite mature fruit, soft toasted notes & the traditional Rioja spice.

**Tasting notes:** Opaque ruby. Subtle redcurrant and cherry aromas quickly give way to riper cassis and chocolate qualities. soft round mouth feel, rich and concentrated, blackberry fruit, beautifully balanced, soft round tannins, long-lasting finish. )

**Serving temperature:** 62°F

**Food pairing:** Meats, cured cheeses, truffle sauces and mushroom - or sipped on its own by the fireplace.

**Terrazgo Bodegas de Crianza** is a small production winery in Las Arribes, one of the new Wine regions of Spain started by three college friends. They found this region while doing field practices and working as harvest Inspectors for the las Arribes vitners association prior to being recognized as a Denominacion de Origen. They took the name “Terrazgo” from the term used in the region for the terraces where the vines and olive trees have been cultivated since time immemorial.

The winery is a self contained, 1600 square foot granite granary build over 50 years ago. Fermentation is done in small (1000 & 2000 Ltr) stainless steel deposits and neutral oak barrels. Ageing is done in oak barrels.



### Terrazgo 2007



Type	Red Wine – Total Production 3,850 bottles, 600 imported
D. O./AOC	Las Arribes
Varietals	Juan García, Rufete y Bruñal – 90+ year old vines
Winemaking	Alcoholic fermentation 75% in small stainless steel tanks 25% in French oak barrels. Maleolactic and ageing in American, French and Hungarian oak
Barrel aging	12 Months
Bottle aging	Minimum of 6 months
Barrel type	Medium toast American, French and Hungarian oak – new and 2 <sup>nd</sup> use- oak barrels
Alcohol	14 % vol.

**Tasting Notes:** Deep cherry color. Complex aromas of wild fruits , minerals, and toasted notes. Well balanced, meaty palate, full, silky texture and well integrated tannins with an elegant, long finish. (92Pts Guia Peñin)

**Serving temperature** 64-68° F

**Food pairing:** Red meats, cured chesses, rice, pasta and stews –

Dehesa de Luna is located in La Roda, Albacete, a province of the Castilla-La Mancha, This area is part of the Campo de Montiel region where Don Quijote started his adventures.

The 30 acres (12 Ha) vineyard is part of a large, biodiverse property with olive trees, almonds, cereals, and rolling hills with native wood forests that sustain the diverse local fauna. The vineyard, which sits at an average altitude of 2,600 ft (800m), produces tempranillo, garnacha, cabenet sauvignon and syrah. The soils are of low depth with gravel, some clay, and a high content of limestone.

**Climate** Continental with escarce and irregular precipitations, hot, dry summers with large intraday thermal oscillations, and cold winters.

## DEHESA DE LUNA



**Vintage:** 2008

**Harvest:** September 15 to October 11

**Varietals:** 53% tempranillo from El Viñazo vineyard, 21% syrah y 26% cabenet sauvignon from La Mata de la Culebra vineyard

**Soils:** Sandy clay with loose gravel and high limestone content

**Ageing:** 6 months in 225 litter barrels, 70% French and 30% American oak

**Release date:** 1 September 2010

**Production:** 42.300 bottles (750ml) and 1.328 magnums (1.500 ml)

**Appellation:** Vino de la Tierra de Castilla (Finca Dehesa de Luna)

**Wine Making Notes:** Harvest began September 20th and was completed on October 24. The end of summer was characterized by cool temperatures and some rain. This resulted in a slower ripening of the grapes with its added complexity. The different varietals were vinified by separate. The 15 to 21 days maceration, depending on the varietal, and fermentation was done in stainless steel tanks at a controlled temperature of 77oF (25oC). The malolatic fermentation took also place in stainless steel tanks, after which the coupage was completed and the final product was transferred to barrels for ageing.

**Tasting Notes:** Saturated ruby. Blackcurrant and cherry compote on the nose, with notes of mocha and licorice adding complexity. Ripe, fleshy and smooth, with sweet dark fruit flavors and very soft tannins. Finishes warm, pliant and persistent, leaving a smoky note behind. **89pts Intl. Wine Cellar**

## DEHESA DE LUNA TEMPRANILLO



**Vintage:** 2008

**Harvest:** September 25

**Varietals:** 100% tempranillo de la viña El Viñazo

**Soils:** Sandy clay with loose gravel and high limestone content

**Ageing:** 12 months in 225L new french oak barrels

**Release date:** 1 October, 2010

**Production:** 2.200 botles (750ml)

**Appellation:** Vino de la Tierra de Castilla (Finca Dehesa de Luna)

**Wine Making Notes:** The moderate temperatures at the end of summer slowed down the maturation process. This resulted in a perfect maturation of the skins' tannins and an increase in the aromatic complexity of the grape. The vinification took place in stainless steel tanks at a controlled temperature of 77°F (25°C). It was then transferred to the barrels where it underwent malolactic fermentation. Total barrel ageing time was 12 months, including 4 months on-lees with battonage.

**Tasting Notes:** Precious, deep burgundy color with the blue-violet edges of youth. Intense fragrances of red fruits, plum and caramel that, with aeration, develops into more complex aromas of wild herbs (Rosemary, thyme...), dark species and clean wood. In mouth is fresh and fleshy with ripe fruit and coal notes, round mid palate, a pleasant finish and well-polished, mature tannins.



**Bodegas Tabula** is a 55-acre property located in Olivares de Duero, at the heart of Ribera del Duero, where natural and careful winemaking combine to produce a modern-style wine that expresses the full potential of its terroir.



## DAMANA 5

CINCO MESES - 2007

**Region:** D.O. Ribera del Duero

**Vintage:** 2007

**SRP:** \$19

**Production:** 40.000 Bot.

**Soil Type:** Sand.

**Grape Variety:** Wine belonging to D.O. Ribera del Duero, made up of Tempranillo grapes 96% and Cabernet Sauvignon 4% coming from 10 years old vineyards of our own property.

**Harvest:** Hand-picking in plastic crates of 15 kg.

**Wine Making:** Sorting table for bunches, mechanized de-steem. Cold maturation of 2 days. Alcoholic fermentation during 15 days in stainless steel vat of 15.000 litres. Malolactic fermentation: 100% in stainlesssteel vat.

**Ageing:** 5 months in American and French oak barrels.

**Bottling Date:** December 2008.

### TASTING NOTES

Deep red cherry color, medium-high layer. Fresh red fruits aromas balanced with spicy hints. A bit jammy, fresh and fruity, lively with a pleasant finish. **88 points, International Wine Cellar**

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## DAMANA

CRIANZA 2005

**Region:** D.O. Ribera del Duero

**Vintage:** 2005

**SRP:** \$31

**Production:** 40.000 Bot.

**Soil Type:** Clayey.

**Grape Variety:** Tempranillo 96%, Cabernet Sauvignon 2% and Merlot 2%, coming from 15 to 25 years old vineyards.

**Harvest:** Hand-picking in plastic crates of 15 kg.

**Wine Making:** De-steemed grapes undergo a 5 days pre-fermentation soaking. Alcoholic fermentation during 14 days in stainless steel vat of 15.000 litres. Malolactic fermentation: 50% in stainless-steel vat of 15.000 litres and 50% in French wooden vat of 5.000 and 10.000 litres.

**Ageing:** 12 months in 10% American and 90% French oak barrel.

**Bottling Date:** June 2007

**Analysis:** 14% alcohol; 5,20 gr/l acidity; 3,56 pH; 1,9 gr/l residuary sugar.

### TASTING NOTES

It sports a first-class aromatic array of cedar, mineral, leather, violets, and blackberry. Elegant on the palate with a silky texture, it has focused, savory flavors, good depth, and 2-3 years of aging potential. It will provide optimal drinking from 2011 to 2019.. **90+ points, Wine Advocate**

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# Tábula

2005



**Region:** D.O. Ribera del Duero

**Vintage:** 2004

**SRP:** \$58

**Production:** 22.000 bottles.

**Grape Variety:** Tempranillo 96% and Cabernet Sauvignon 4%, coming from 30+ year old vineyards.

**Soil Type:** Limestone.

**Harvest:** Hand harvested in 30lb crates which are maintained in a refrigerator truck

**Wine Making:** Maceration during 5 days and alcoholic fermentation during 20 days in French wooden vat. Malolactic fermentation: 50% in 100% French oak barrel and 50% in French wooden vat.

**Ageing:** 16 months in French oak barrel and 2 months in French wooden vat.

**Bottling Date:** Bottled without fining with a light filtering in April 2006.

**Analysis:** 14.5% alcohol; 5.2 gr/l acidity; 3.60 pH; 1.9 gr/l residual sugar.

**Bottling Date:** April 2006

## TASTING NOTES

"Enticing aromas of pain grille, pencil lead, espresso, incense, blackberry, and black currant. Layered, concentrated, and still a bit tightly wound, it will benefit from another 4-5 years of cellaring and drink well through 2024." **92 Points, International Wine Cellar**

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# GranTábula

2005



**Region:** D.O. Ribera del Duero

**Vintage:** 2004

**SRP:** \$87

**Production:** 2.800 bottles.

**Grape Variety:** Tempranillo grapes 100%, coming from 60+ years old vineyards.

**Soil Type:** Siliceous-Calcareous.

**Harvest:** handling-picking in plastic crates of 15 kg, carried in refrigerator truck.

**Wine Making:** Maceration during 6 days and alcoholic fermentation during 25 days in French wooden vat. Malolactic fermentation: 100% in French oak barrel.

**Ageing:** 18 months in 100% French oak barrel and 2 months in French wooden vat.

**Bottling Date:** June 2006.

**Analysis:** 14.6% alcohol; 5.32 gr/l acidity; 3.50 pH; 1.8 gr/l residuary sugar.

## TASTING NOTES

"Opaque purple-color with an enticing perfume of smoke, cedar, mineral, espresso, black cherry, and chocolate. Is followed by a plush, concentrated, well-balanced, lengthy wine with outstanding potential. Give it 6-8 years of additional cellaring and drink it from 2016 to 2035." **93 Points, Wine Advocate; \*\*\*\*\* Decanter Magazine**

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