

IBERICA GOURMET



Catalog of fresh and fruity wines



Welcome to our exclusive wine catalog, where each bottle tells a story of passion, tradition and excellence. From carefully selected vineyards, our wines reflect the unique character of their lands of origin and the talent of our winemakers.

Embark on a sensory journey through our collections. Each sip will transport you to the sunny vineyards of Europe, the fertile lands of America and the exotic regions of Australia. Our wines, carefully selected, offer a diversity of flavors and aromas that will delight the most demanding palates.



100% Fine Garnacha.



Benefiting from the best vineyard orientation at an altitude of 600 meters above sea level. Protected by the Beceite mountains from the humid winds near the coast, 50 km away, but with a marked Mediterranean character. The clay soil provides minerality and demands that the vineyard produce its best grapes.

Elaboration

Harvesting is always done at night, seeking to pick the grapes at the lowest possible temperature. To avoid excessive oxidation and with the aim of refrigerating the grapes, dry ice is used during the tractor's journey to the winery. Once in the winery, cold maceration on the skins for 4 days at a temperature below 10°C, thus seeking a better aromatic and color extraction and, above all, that it is more durable over time.

Spontaneous fermentation, without added commercial yeasts, at a temperature between 24-26°C, for 8 days. Subsequently, the wine macerates together with the skins for 12 days, during which there is an increase in tannins and structure of the wine. The wine undergoes malolactic fermentation in stainless steel tanks, where it remains with its lees for at least 12 months, with the aim of achieving greater volume in the mouth.

After bottling, the wine rests and evolves in the bottle for another 12 months as a minimum before going to market. It is a wine that presents a very positive evolution in the bottle.

Tasting Notes

Ruby red wine of medium intensity, with a slight variation to pink tones on the rim, slow and subtly colored tear, very clean and bright. On the nose, aromas of red fruit dominate, cherries, kirsch-like black cherries and strawberries, floral notes of violet and roses, and a subtle presence of lactic dairy memories of strawberry yogurt.

It "opens up" quickly, giving way to touches of coffee and toffee as well as spicy memories of red pepper and cinnamon. On the palate, the entry is direct and its passage is quick, warm and glyceric, a subtly sweet attack, medium acidity and light, unctuous tannin of medium body. Bitter and toasted finish, with a lot of warmth and dilated retro-nasal where the toasted notes remain.



VARIETY

100% Chardonnay grapes. The vines are especially cared for to obtain fruit of excellent quality. The extreme limitation of production of 1.5 Kg/vine maximum ensures that all the incipient potential of the vines is transmitted to such a limited production. All vineyards are owned by the winery.

ELABORATION

Harvesting is always done at night, seeking to pick the grapes at the lowest possible temperature. To avoid excessive oxidation and with the aim of refrigerating the grapes, dry ice is used during the tractor's journey to the winery. Once in the winery, after destemming and gently crushing the grapes, a skin maceration is carried out at a low temperature of 8°C for 6-8 hours.

Fermentation takes place in stainless steel tanks at a constant temperature between 14-16°C. Once alcoholic fermentation is finished, the wine remains with its lees for at least 12 months, during which time weekly bâtonnage is carried out.

Subsequently, the wine is clarified and filtered, prior to bottling, where the wine rests and evolves in the bottle for another 12 months as a minimum before going to market. It is a wine that presents a very positive evolution in the bottle.

TASTING NOTES

Lemon yellow white wine of medium intensity, medium-high density, and glyceric tear. On the nose, it is clean and with a high intensity of aromas of ripe white fruit such as yellow apple and pear, with hints of ripe lemon. When the wine is oxygenated, aromas of pineapple and banana appear, as well as aromas of yogurt. The aromas will evolve and develop over time.

On the palate, it is dry, with medium-low acidity, with a wide volume that balances the sensation of alcohol. The mouthfeel is slow, fleshy, and tasty. On the retro-nasal, the aromas of white fruit such as apple and pear are reinforced, and a slight touch of aromatic herbs such as rosemary and thyme, which give it complexity. The finish is subtly bitter and the flavor is very persistent.

It is a full-bodied white wine that clearly reflects its Mediterranean soul, warm, ample, and complex.



We have the best vineyard orientation and an altitude of 600 meters above sea level. Protected by the Beceite mountains from the humid winds found near the coast, 50 km away, but with a marked Mediterranean character. The clay soil provides minerality and demands that the vineyard produce its best grapes.

VARIETY

Gewürztraminer 100%. The vines are especially cared for to obtain a fruit of excellent quality. The extreme production limit of 1.5 kg/vine maximum ensures that all the incipient potential of the vines is transmitted to such limited production. All the vineyards are owned by the winery.

ELABORATION

Harvesting is always done at night, seeking to collect the grapes at the lowest possible temperature. To avoid excessive oxidations and with the objective of refrigerating the grapes, dry ice is used during the tractor's journey to the winery. Once in the winery, after destemming and gently crushing the grapes, a maceration on the skins is carried out at a low temperature of 8°C for 12 hours. Fermentation takes place in stainless steel tanks for 12 days at a constant temperature between 14-16°C. Once the alcoholic fermentation has finished, the wine remains with its own lees for a minimum of 12 months, during which time weekly bâtonnages are carried out. Subsequently, the wine is clarified and filtered, respecting the virtues of the wine to the maximum, and is bottled, where the wine rests and evolves in the bottle for another 12 months as a minimum before going to market. It is a wine that presents a very positive evolution in the bottle.

TASTING NOTES

White wine with a golden yellow color, bright, medium intensity, medium density, and glyceric tear. Very clean. On the nose, it is clean with a medium-high intensity. The wine projects very fresh aromas of lychee, grape, and pear, and also with marked floral aromas, especially of roses and acacia flowers, very typical of the variety.

After this first impression, touches of peach and banana appear, as well as aromas of green olives and rosemary. It is a very spicy wine, with notes of white pepper, cardamom, and cumin. On the palate, it is dry, with medium acidity, medium body, and well-integrated alcohol. The palate is tasty and very fresh.



We have the best vineyard orientation at an altitude of 600 meters above sea level. Protected by the Beceite mountains from the humid winds of the nearby coast, 50 km away, but with a marked Mediterranean character. The clay soil provides minerality and demands that the vineyard produce its best grapes.

Variety

100% Syrah. Syrah vines are especially cared for to obtain a fruit of excellent quality. The extreme production limit of 1.5 kg/vine maximum ensures that all the potential of the vines is transmitted to the grapes. All vineyards are owned by the winery.

Winemaking

In the vineyard:

- Gentle crushing to avoid damaging the skins or seeds.
- Destemming.

Once in the tank, the grapes were kept at 10°C for 6 days. In this pre-fermentative maceration, we tried to obtain the finest tannins and aromas in the aqueous phase.

- Fermentation with indigenous yeast that comes with the grapes. Fermentation temperature between 22 and 24°C.
- During the fermentation period, pump-overs were carried out to homogenize the tank temperatures and to favor the extraction of color, aroma, and tannins.
- Once alcoholic fermentation was finished, the wine was racked and pressed. The free-run and press wines were separated. The total time that the grapes remained in the tank was 16 days (6 days of pre-fermentative maceration plus 10 days of alcoholic fermentation).
- After 24 hours, the wine was racked to remove the gross lees.
- Malolactic fermentation in stainless steel tank. Once finished, a cleaning racking with aeration was carried out.
- The wine rested in a stainless steel tank for 12 months.
- Filling of 225-liter barrels (French and American oak). Second filling. The wine remained for 16 months, during which time three rackings were carried out.
- Finally, the wine rested in stainless steel tanks until bottling in January 2020.

Tasting Notes

A wine with a crystalline appearance and ruby red color. Medium-high layer. On the nose, the wine shows clean and intense aromas. Ripe black fruits, spicy and truffled aromas, on a bed of fine toasty notes provided by the wood during its aging process. (The Syrah variety does not take on much of the wood's aroma). Very good entry and mid-palate. We feel the spicy flavors again. Excellent texture and mineral background. Soft and complex tannins.



We have the best vineyard orientation and an altitude of 600 meters above sea level. Protected by the mountains of Beceite from the humid winds near the coast, 50 km away, but with a marked Mediterranean character. The clay soil provides minerality and demands that the vineyard produce its best grapes.

Variety

100% Garnacha fina. The vines are especially cared for to obtain a fruit of excellent quality. The extreme production limit of 1.5 kg/vine ensures that all the incipient potential of the vines is transmitted to such a limited production. All vineyards are owned by the winery.

Elaboration

Harvesting is always done at night, seeking to collect the grapes at the lowest possible temperature. To avoid excessive oxidation and with the aim of cooling the grapes, dry ice is used during the tractor's journey to the winery. Once in the winery, cold maceration on the skins for 4 days at a temperature below 10°C, thus seeking a better aromatic and colorant extraction and, above all, that it is more durable over time.

Spontaneous fermentation, without added commercial yeasts, at a temperature between 24-26°C, for 8 days. Subsequently, the wine macerates together with the skins for 12 days, during which there is an increase in tannins and structure of the wine. The wine undergoes malolactic fermentation in stainless steel tanks, where it remains with its lees for at least 12 months, with the aim of achieving greater volume in the mouth.

Tasting Notes

Ruby red wine of medium intensity, with a slight variation to pink tones on the rim, slow and subtly colored tear, very clean and bright. On the nose, aromas of red fruit dominate, cherries, kirsch cherries, sloes, and strawberries, floral notes of violet and roses, and a subtle presence of lactic dairy notes of strawberry yogurt. It "opens" quickly, giving way to touches of coffee and toffee as well as spicy notes of red pepper and cinnamon.

On the palate, the entry is direct and its passage rapid, warm and glyceric, subtly sweet attack, medium acidity, and light and unctuous tannin of medium body. Bitter and toasted finish, with a lot of warmth and a dilated retro-nasal aroma where the toasted notes remain.



Garnacha Fina 100%

We have the best vineyard orientation at an altitude of 600 meters above sea level. Protected by the Beceite mountains from the humid winds found near the coast, 50 km away, but with a marked Mediterranean character. The clay soil provides minerality and demands that the vineyard produce its best grapes.

Elaboration

Harvesting is always done at night, seeking to pick the grapes at the lowest possible temperature. To avoid excessive oxidation and with the aim of cooling the grapes, dry ice is used during the journey of the tractors to the winery. Once in the winery, cold maceration on the skins for 4 days at a temperature below 10°C, thus seeking better aromatic and color extraction and above all that it is more durable over time. Spontaneous fermentation, without added commercial yeasts, at a temperature between 24-26°C, for 8 days.

Subsequently, the wine macerates with the skins for 12 days, during which there is an increase in tannins and structure of the wine. The wine undergoes malolactic fermentation in stainless steel tanks, where it remains with its lees for 10 months, with the aim of achieving greater volume in the mouth. After bottling, the wine rests in the bottle for 2 months before going to market. It is a wine that shows a positive evolution in the bottle for at least four years.

Tasting Notes

Red wine that presents an attractive ruby red color of medium intensity, which moves away from those Garnacha with more structure and concentration since its more current style and purpose, fine and contemporary, is imprinted in the glass showing clarity, brightness and purplish hints, almost purple despite its vintage. In the olfactory phase, it stands out as a first intention a revelation of intense aromas, where the fruit (cherries, blackberries, blueberries and plums) gives way to a balsamic background (screw pine, rosemary) with slight notes of black pepper that make it a fresh, complex and well-integrated red.

Its intensity of flavor, again highlights the fruity load of the olfactory phase, dominates the entry in the mouth. Alcohol, acidity, body and tannin are well combined and precisely for this reason they result in a friendly, balanced, long, persistent sensation with a lot of freshness and nuances where the Garnacha is able to express its reconversion to contemporary and less robust styles.



VARIETY

100% Gewürztraminer. The four-year-old vines are especially cared for to obtain a fruit of excellent quality. The extreme limitation of production, this time due to climatic circumstances, ensures that all the incipient potential of the vines is transmitted to such a limited production.

ELABORATION

Harvesting is always done at night, seeking to collect the grapes at the lowest possible temperature. To avoid excessive oxidations and with the objective of refrigerating the grapes, dry ice is used during the tractor's journey to the winery. Once in the winery, after destemming and gently crushing the grapes, a maceration on the skins is carried out at a low temperature of 8°C for 12 hours.

Fermentation takes place in stainless steel tanks for 12 days at a constant temperature of between 14-16°C. Once alcoholic fermentation has concluded, the wine remains with its own lees for a minimum of 4 months, during which weekly battonages are carried out. Subsequently, the wine is clarified and filtered, respecting the virtues of the wine to the maximum, and then bottled. It is a wine that presents a positive evolution in the bottle for at least three years.

TASTING NOTES

Bright golden yellow white wine, of medium intensity, medium density, and glyceric tear. Very clean. On the nose, it is aromatic with a medium-high intensity. The wine is in a moment of youth and reflects this through very fresh aromas of lychee, grape, and pear, and also with marked floral aromas, especially of roses and acacia flower very typical of the variety.

After this first impression, touches of peach and banana appear, as well as aromas of green olives and rosemary. It is a very spicy wine, with notes of white pepper, cardamom, and cumin. On the palate, it is dry, with medium acidity, medium body, and well-integrated alcohol.

The palate is tasty and very fresh. On the retro-nasal, the aromas of lychee and rose are reinforced, with a slight touch of white pepper and curry (turmeric). The finish is long and spicy with medium-high complexity, with a characteristic bitter taste that persists and reflects the purity of the variety.



ELABORATION

Vermouth made with a base of red wine from our winery, to which are added different macerations of herbs (wormwood, thyme...) and special touches of some distillations. The vermouth is based on a formula of over 100 years.

TASTING NOTES

Vermouth with a soft and fine entry on the palate, very easy to drink, it enhances its classic aromas of the different herb macerations with a predominance of wormwood over time. Light notes of orange and cinnamon stand out above the rest.

CONSUMPTION

In classic vermouth service, with ice and olive as an aperitif. Ideal for cocktails with rum, whiskey, gin....



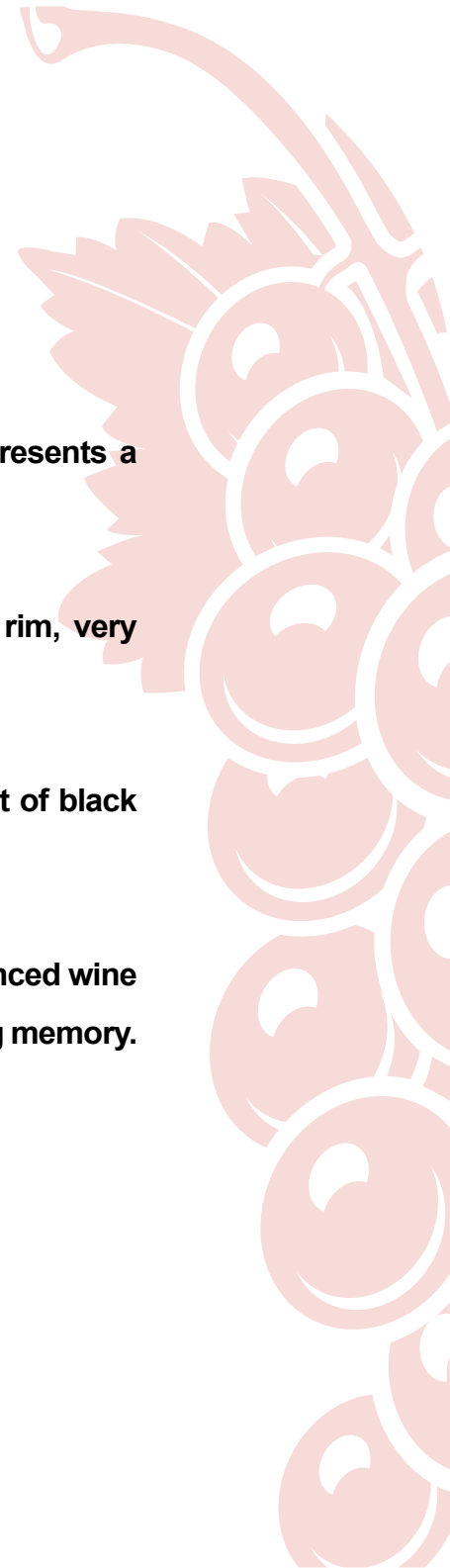


100% Garnacha Fina red wine from the 2019 harvest represents a new chapter, being an organic wine.

It is a garnet-colored wine with slight violet hues at the rim, very bright.

It has clean aromas, dominated by sensations reminiscent of black and red berries, on a mineral and smoky background.

On the palate, the fruity and mineral flavors reappear. Balanced wine with a long finish where the Garnacha lingers with a captivating memory. Elegant finish.





100% Chardonnay Grapes. The vines are carefully tended to produce fruit of excellent quality. These are 20-year-old vines.

Tasting Notes:

Pale yellow wine with greenish hues.

On the nose, clean aromas with a high intensity of ripe white fruit such as yellow apple and pear, with citrus notes of ripe lemon, mineral finishes, and mountain herbs.

On the palate, it is flavorful, fruity with good acidity and a slight salty touch. Powerful and very pleasant finish. It is a full-bodied white wine that clearly reflects its Mediterranean soul, warm, ample, and complex.





VARIETY

Syrah 65% and Garnacha fina 35%. The Syrah and Garnacha vines are specially cared for to obtain a fruit of excellent quality. The extreme production limit of 1.5 kg/vine at most ensures that all the potential of the vines is transmitted to the grapes. All the vineyards are owned by the winery.

ELABORATION

Harvesting is always done at night, seeking to collect the grapes at the lowest possible temperature. To avoid excessive oxidations and with the objective of refrigerating the grape, dry ice is used during the tractors' journey to the winery. Cold maceration of the skin for 4 days at a temperature below 10°C, thus seeking a better aromatic and color extraction and above all that it is more durable over time.

Spontaneous fermentation, without added commercial yeasts, at a temperature between 24-26°C, for 10 days for the Syrah and 8 days for the Garnacha. Subsequently, the wine macerates together with the skins for approximately 20 days in both cases, in which there is an increase in tannins and structure of the wine.

The wine undergoes malolactic fermentation in stainless steel tanks, where it remains on its lees for at least 12 months, with the objective of achieving greater volume in the mouth. After bottling, the wine rests in the bottle for at least 12 months before going on the market. It is a wine that presents a very positive evolution in the bottle.

TASTING NOTES

Intense ruby red wine with a high layer, glyceric and colored tear that indicates a long maceration of the skins. The wine is clean and bright. On the nose it is clean, of medium aromatic intensity. At first, aromas of ripe red fruit, cherries and strawberries appear with touches of plums, sloes, kirsch and dates.

After these, some vegetal reminders of dry leaves, red pepper and shoots appear that give way to lactic tones of strawberry yogurt, typical of a malolactic fermentation in contact with its fine lees. When the wine is oxygenated, tones of cocoa, toffee and sugar cane appear, as well as subtle touches of pepper and cinnamon.

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