

NIÑO MIMADO GARNACHA

Garnacha/Grenache

This wine is characterized by its intense ruby colour. Complex nose with notes of ripe fruit, blackberries and expression of terroir. The influence of the soil is patent in the minerality and the balsamic hints of thyme, eucalyptus and rosemary. After 16 months of barrel-fermentation, the wine retains its freshness and has a pleasant acidity. Lively and fresh on the palate, complex, with all the flair of Garnacha and a medium-long and very expressive finish.

Pairing

It can be paired with game dishes – such as wild boar, roe venison, hare, partridge – and red meats and cured cheese.

Region: D.O.P. Cariñena

Vine Age: 65 – 90 years

Altitude: 900 metres

Soil Type: Gravelly

% Vol: 14,5%

Ageing: 16 months in oak barrels

Ratings & Awards

*90 Points and SILVER MEDAL – Decanter 2021

*90 Points – Peñin Guide 2021

ULULA

Garnacha/Grenache, Syrah

A young, fresh and joyous wine that has been lightly aged in oak barrels for three months. Bright ruby red in colour, it is both fresh and complex. Presence of toasted and spiced notes, as well as cocoa. Expressive and delicious, it has a well-structured mouthfeel and gentle tannins. A wine that beholds nature and listens to its sounds, perceiving its echoes and murmurs.

Pairing

Perfect with tapas and Mediterranean cuisine, particularly with barbecued chops and rice dishes. Also delicious with chocolate desserts.

Region: D.O.P. Cariñena

Vine Age: 20 – 65 years

Altitude: 600-800 metres

Soil Type: Gravelly and very stony

% Vol: 14%

Ageing: 3 months in oak barrels

Ratings & Awards

*DOUBLE GOLD – SAKURA Japan Women's Wine Awards 2021

*Bronze Medal – Decanter 2021

ESTEBAN MARTIN 6M

Garnacha/Grenache, Tempranillo, Syrah

From ruby to deep purple. Aromas of caramel, chocolate and the juice of cherries and berries. Pleasant body and notes of eucalyptus and liquorice. Well-structured mouthfeel and a long finish with fine and balanced tannins.

Pairing

Particularly delicious with meat, rice and vegetable dishes. Rigatoni bolognese, spinach and tomato, borage and poached egg, barbecued or roasted ribs.

Region: D.O.P. Cariñena

Vine Age: 65 – 90 years

Altitude: 900 metres

Soil Type: Gravelly

% Vol: 14,5%

Ageing: at least 6 months in oak barrels

Ratings & Awards

*90 Points and SILVER MEDAL – Decanter 2021

*GOLD MEDAL – VIRTUS Portugal 2021