

Castillo de Jumilla

BLANCO



Type of wine,

Young white

Grape varieties,

60% Sauvignon Blanc

30% Macabeo 10% Airen

Vintage: 2016

Alcohol content: 12.00%

Elaboration: The grapes were harvested at the beginning of September 2016 and the must went through a long fermentation during 20 days at a controlled temperature of 63°F. Bottling took place during the first week of December 2016.

Tasting notes: A pale yellow with intense hints of green color. It has a robust aroma which is elegant, open and diverse, with complexities reminiscent of green and meadows and young ripening fruit. It is well structured on the tasting, fresh and soft, tasty with fruity notes and good aftertaste.

Serving temperature: Serve between 46° F and 50° F.

Food accompaniments: It is perfect to accompany light meals and is ideally consumed with white meats, cured, baked or grilled fish as well as with all type of seafood.

Castillo de Jumilla

ROSE



Type of wine,

Young Rose

Grapes Varieties,

Monastrell

Vintage: 2016

Alcohol content: 12.5 % vol.

Elaboration: The grape was harvested during the fourth week of September 2016. The must was fermented for 20 days at a temperature of 64° C. Bottling took place by the end of December 2016.

Tasting Notes: Pink salmon color, pale and attractive. It has a clean and powerful bouquet. On tasting it is has an ample beginning and a rounded and elegant texture. Fruit flavors stand out and leave a nice dry finish.

Serving Temperature: 46-50 F

Food accompaniments: This wine should be served as an accompaniment to seafood, fish roe, cured fish and all kinds of fish, as well as white meats.

Castillo de Jumilla

MONASTRELL/ TEMPRANILLO



Type of wine,

Young Red

Grapes varieties,

50% Monastrell 50% Tempranillo

Vintage: 2014

Alcohol content: 14% Vol.

Elaboration: The two grape varieties were harvested separately, first the Tempranillo around the 20th of September 2014 and then the Monastrell some twelve days or so later. For twelve days the grape juice was processed twice daily, and the wines were then put into vats where they were mixed in the indicated proportions. Bottling took place by the end of January 2015.

Tasting Notes: Deep cherry red, this wine has a bouquet of mature fruit, reminiscent of berries and liquorice. On tasting it is flavorsome and well-balanced, and its moderate acidity and lively tannins stand out in the first sip. It has an elegant final flavor with a

lasting after-taste which invites a deep enjoyment of the tasting.

Serving Temperature: 60° – 64° F

Food accompaniments: To be drunk with all types of grilled white or red meat, casseroles, game: rabbit, hare, partridge and pigeon, cured and semi-cured cheeses.

Castillo de Jumilla

MONASTRELL



Type of wine,

Young Red

Grapes Varieties,

Monastrell

Vintage: 2014

Alcohol content: 14% Vol.

Elaboration: The grape was harvested in the first week of October 2014. Two processing phases were undertaken daily for fifteen days. Fermentation at a controlled temperature of 77° C. The bottling took place by the end of January 2015.

Tasting Notes: Deep purplish red, with tinges of mature fruit, cherries and blackberries in its aroma. It is well balanced with smooth tannins and a pleasant sweetness. It is mature and elegant with a lasting bouquet.

Serving temperature: Serve between 60° – 64° F

Food and accompaniments: Grilled white and red meats; casseroles; game: hare rabbit, partridge, pigeon, etc.; cured and semi-cured cheeses, pates.

Castillo de Jumilla

CRIANZA



Type of wine,

Red Crianza

Grape Varieties,

90% Monastrell 10% Tempranillo

Vintage: 2012.

Alcohol Content: 14.5% Vol.

Elaboration: The two varieties were harvested and processed separately during the month of October 2012 with the grape collection being carried out over a period of 20 days. Coupage took place in January 2013, the wine remaining in tanks until October 2013 when they were transferred to oak barrels (American Fine and French Allier). The wine was kept in the receptacles until bottling in October 2014.

Tasting Notes: Cherry red color. It has rich bouquet; the woodiness of the crianza is present but it combines well; it has hints of coconut, vanilla, balsamic and minerals on top of a fine fruity substructure with a light touch of mushrooms. On tasting it is pleasant with body and warmth, tannic without being rough, with tannins that are concentrated, delectable and clean to the palate and very persistent.

Serving Temperature: 16° – 18° C

Food Accompaniments: If stored properly this wine will be at its best starting from the second year until the fourth year in the bottle. It is the ideal accompaniment for salty aperitifs, cod, salmon, eggs and dried, salted tuna from the Mar Menor, strong and semi-cured cheeses. It is an excellent accompaniment to stews and casseroles and succulent meats and game; it also goes perfectly with fish in various sauces.



PINO DONCEL CINCO MESES 2014



TYPE OF WINE: Red Wine

VARIETY OF GRAPE: 50% Monastrell, 30% Syrah, 20% Petit Verdot.

APPELATION OF ORIGIN: D.O.P. Jumilla

ALCOHOL CONTENT: 14.5% Vol.

PRODUCTION: Selected handpicked grapes from the first week of September to mid-month of October 2014. Separate fermentations of each variety under controlled temperatures between 68° F and 79° F. Aged during five months (5M) in both French and American oak with a unique selection of different toasts.

TASTING: Very intense cherry red colored with a high layer. Very intense aromas with a complexity which highlights the red fruit with hints of sweet and spicy nuances. Very yummy in mouth, very expansive and round. A slight touch of spice which combines with the red fruit from grapes leaving a very persistent sensation of sweetness.

TEMPERATURE OF SERVICE: 61°F – 64° F

FOOD PAIRING: Ideal with salting openers, strong and semi-matured cheese. Excellent for any type of meat, as well as sauced fish.

JUMILLA, SPAIN

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