



TOP TEN REGIONS
MORE THAN 16 VARIETALS
NEW BRANDS
NEW LABELS

GREAT SPANISH WINES
EMPORIO WINES

THE 6th GENERATION

ISSUE NO. 4

MARCH 2019

WWW.EMPORIOWINES.COM

welcome note

2018 was the opposite to the very dry 2017, the rain fall was constant and in some areas created a lot of problems, mildew etc, so treatments were the day to day worry, but allowed the plants to recuperate from the lack of humidity, and therefore created a big crop, but in others like La Mancha the rain created a lot of problems during harvesting, with a result of two harvests, first great quality second after the rain missing alcohol degree.

The rest of the areas more or less we could comment good quality.

During this year 2019 we are focus on new label designs according to the new market trends. Also, we have new blends for our Priorat Wines and new organic wines from 'La Mancha' region. What is more, we are glad to introduce to you our new cava of which we are very proud: La Fabrica de Sueños, 'the Dream Factory', is our flagship of this year. Furthermore, we are pleased to announce that we found the perfect monastrell from Jumilla, the real taste of this grape variety. We want the best for you, and as the final customer is more implicated in the ecological products, we are more dedicated to the organic process. We keep moving to find the best solutions for our customers, and always open to new ideas. Enjoy our new portfolio!

THE TEAM
Emporio Wines



GOBANILLA

JUMILLA

MONASTRELL



MONASTRELL GRAPES, USED TO PRODUCE THIS WINE, SHORTLY AGED IN FRENCH AND AMERICAN OAK BARRELS, COME FROM VINEYARDS LOCATED IN THE SURROUNDINGS OF THE WINERY, AT AN ALTITUDE OF 700 METERS IN THE NORTHEAST OF JUMILLA.

RIPE FRUIT NOTES AND A HINT OF SPICES FROM ITS TIME IN FRENCH OAK CASKS. THIS ENHANCES THE WINES PERFECT BALANCE WITH A PLEASANT MOUTHFEEL AND A LONG, MEMORABLE FINISH.

YOUNG WHITE WINE
WITH A LIGHT
STRAW COLOUR,
ELEGANT AROMAS
OF CITRIC, PEACH
AND PEAR FRUIT.

Below
Gerberas White made from
Macabeo Grapes..



WHITE SELECTION

The Malvasia.
Cermeño White
A fresh, floral and gently aromatic white wine, with a twist of exotic spice and rounded finish. Produced from the local Malvasia grape, grown on Toro's pebble soils at an altitude of 650 metres above sea level.

The Albariño.
Taboexa
A straw yellow colour with greenish hints, clean and brilliant. In the nose it is powerful with aromas of ripe fruit, apple, melon, critic fruits, and floral tones.

The Verdejo.
Calamar
fresh elegant and smooth, but well structured, tasty and aromatic. Complex and lingering finish with pleasant bitter touches typical of this variety.



WITH FLORAL AROMAS,
ROSE PETALS AND
VIOLETS,
LYCHEES AND RIPE
BANANA, ALSO CITRUS,
IT IS A DISTINCTLY
AROMA

Below
De Beroz esencia de
Gewuztraminer

WHITE SELECTION

The White Tempranillo.

Castroviejo
Pale yellow hue with nice green hues, clean and bright. Exquisite fruity notes of green apple and citrus are distinguished slightly by aromas of white flowers. Smooth, with fine acid structure, balanced round and with long persistence over time.

The Chardonnay.

Eolo
Tropical and white fruits, with distinguishable overtones of quince in its fragrant aroma. Vivacious, virile, fine and elegant, with brief lemony overtones. Its finish is sweet, harmonious, and lingering.

The White Grenache.

El Gos
Intense, bright with a gold touch. With fresh aromas of floral "white rose", white fruit "lychee" and flintstone. Creamy with an extremely elegant and fresh finish with a lingering salty minerality.





GERBERAS

FASHION WINES

Last year we launch our new brand "Gerberas". We were looking for a good quality wines with a new presentation that will attract the attention in a self.

Gerberas flowers are well known around the world as they are the fifth more sold all around. And it happens that the name it is recognizable in many languages.

We made a trilogy with the indigenous varietals of the Aragon region.

The Macabeo or Viura for our Gerberas White, and the Grenache for the Gerberas Rosé and the Gerberas Red has allowed us to offer a range that does not go unnoticed under any circumstances, neither by design nor by quality.

Above
Gerberas Rose from Aragon
grenache

IT IS TIME TO
START
DRINKING
ROSES. LOVE
THE COLOR AND
THE TASTE.



A VIBRANT CHERRY
AND RED BERRY
SCENTED ROSÉ,
WITH BRIGHT
SUMMER PUDDING
FLAVOURS

Below
Cermeno Rose from Tinta de Toro
and Grenache Grapes

ROSE SELECTION

The Tempranillo.

Castroviejo
Beautiful strawberry-salmon color, onion skin.
Predominant notes of strawberry, raspberries, white flowers to bone fruits. In the mouth it is very enveloping being long and persistent. It emphasizes its fine acidity. Very nice rosé of drink, with a lot of flavor.

The Grenache.

Gerberas
Clear, bright raspberry.
With floral and spice hints of white pepper.
Smooth and balanced on the palate with a harmonious acidity.

The Grenache & Tempranillo.

Eolo
From the colder areas of Navarra and from our best very vineyards of garnacha and tempranillo, we create this rosado sangrado. The teardrop must is extracted through the bleeding method.



TINTA DE TORO

Gold Medals

Mundus Vini, Berliner Wein trophy, Bacchus Awards...

This is the autochthonous variety par excellence, and hardly any information is available regarding its origins. It is thought that the Romans (210 B.C.) were the true promoters of viticulture in the Duero basin, after having invaded the Vacceo territory and destroying the town in its entirety under the command of the Carthaginian general Hannibal.

Many are the documents which govern, regulate and recognise the growing of the vine and its economic importance to the city. Due to its characteristics, which made it indomitable during long voyages, the Toro wine sailed to baptise the New World.

After the phylloxera had come to Spain in 1870, vine growing was greatly reconverted, and it is in Toro where the Tinta de Toro variety anchored its roots in loose well-drained sandy lands, and the multiplication of the ungrafted vineyards have been conserved to this very day. At present, Toro has its own Oenological Station in the town, offering technical services to current wine growing demands. On 26th may 1933, Toro was awarded its Designation of Origin (Issue 4 of the Gazette, June 1933).

In 1990, the Junta de Castilla y León was involved in a clonal selection and vine sanitation plan, recovering and multiplying the autochthonous varieties of the Autonomous Community. Among these varieties is the Tinta de Toro, which is currently certified as an autochthonous variety, with its own name and well defined agronomical and ampelographic characteristics. It is commercialised under a blue label and its corresponding clone number.





TEMPRANILLO

Above
La Rioja Harvest.

LA RIOJA & RIBERA DEL DUERO

La Rioja

Castroviejo Range

One of the traits that sets Rioja Wines apart is their excellent aptitude for ageing, a quality that is exclusive to great wines. Through appropriate ageing, in which oak wood plays a decisive role, Rioja Wine evolves, its virtues becoming more prominent and acquiring new aromas and flavours.

Ribera del Duero

Condominio Range

Ribera wines underscore the purest expression of Tempranillo, Spain's most well grape; big, bold and textured, but with plenty of rich, old-world sensibility. Riberas are crafted to age, developing complexity over time, yet balancing acidity and generous fruit, they're unequivocally food-friendly wines to drink young.

THE CLASSIC
SPANISH WINES:
JOVEN, ROBLE,
CRIANZA,
RESERVA AND
GRAN RESERVA.



EL PRIORAT

The magic blends

The DOQ Priorat is the only "Qualified" wine appellation in Catalonia and is one of only two which exist in Spain. This quality seal demands a series of conditions based on quality and the implementation of certain wine production systems.



The DOQ Priorat's character means its wines are unique and exclusive. The wines made in this designation of origin are the only ones permitted to carry its name around the world: Priorat.

Ardiles: It is a wine with gorgeous fruit aromas, especially blackberry, laced with spices and Cassis. Black pepper and smoke lift the lingering, silky finish. After the grapes have been pressed, fermentation is carried out in stainless steel vats at 25°C, to be followed by the malolactic fermentation. At exactly the right moment, the selected wine is transferred to 225-litre French oak casks, where it will then age from between 8 to 12 months prior to bottling. Type of oak: 100% French oak, medium toast and of a second and third use.

Can Maurisset: very intense red cherry colour. Deploying in the nose a range of aromas of citrus and fresh tones, red ripe fruit, vanilla, tobacco. On the palate it has a creamy sensation, sweet, fruity and deep. The wine has a firm structure and a good tannic trip assembled by the very well integrated oak.

NAVARRA & SOMONTANO

The international grapes



Navarra: Thanks to the natural and human influences, the wines from D.O. Navarra offer a wide range of possibilities: from the famous rosé wines to the juicy young red wines, from the delicious Chardonnays to the great Crianza and Reserva reds, without forgetting the seductive, sweet white Muscats or Moscatels.

Wines for all tastes and occasions, adapted to consumers seeking to experience new sensations or to recall pleasant moments. A universe of wine in which each and every one of us can find our own particular style of wine.

Somontano: Taking a cue from the essence of its etymology, the production area of somontano covers the land “at the foot of the mountain”, on the plains of the pyrenees in the province of huesca, in the county that gives it its name.

Somontano tends to have cold winters and hot summers with brusque changes in temperature at the end of spring and autumn. the average annual temperature is about 11 degrees centigrade. the rain comes in from the north to the south and from the west to the east, which, along with the rise in temperature, increases the plants’ need for water. average annual rainfall is about 500 millimetres.



THE NEW LABELS FOR PREDICAT

PREDICAT DESIGN

FROM PRIORAT, NEW BLENDS



MOUNTAIN WINES: THE NEW CONCEPT

The international "DENOMINACION DE ORIGEN"

Since 2001, Grifoll Declara NO uses neither herbicides nor pesticides, so we fight at an ecological level for the preservation of the environment and the ecosystem. We are one of the drivers of LifePriorat, where we will be the first winery in 2019 with the 0% CO2 seal.

We are members of the UNESCO Priorat project editor team, for the heritage of humanity.

El Molar, having more than 85% of the vineyards of the municipality, currently represent a 40% of permanent jobs for native people. All vineyards are on terraces and slopes, more than half of which, with a steep slope of more than 25%, keeping the ancestral structure, without causing any visual impact on the territory.

Tipicities and reasons for becoming Mountain Wines:

More than 90% of our vineyards are made up of local varieties (Garnatxa and Carinyena). More than 70% of the vineyards are over 35 years old. For all this, we are convinced that this new step will help us all to raise a level in terms of quality, and the recognition of a territory where the wines are characteristic of where we are.

We are convinced that it will be a pleasure to walk this road together, because the project is very innovative, although not all the wineries can access to this association, because it takes a minimum of 10 years in world recognition of wines, and very special conditions, which are met in a few areas of the world, prioritizing, above all, quality. Presence in more than half of the vineyards of the slate stone or "Llicorella".

The winery is just 8 meters distance from the Priorat designation of Origin.



ORGANIC WINES

From Toro * La Mancha* La Rioja



Cermeño Organic from Toro: Toro wine selected from the best grapes from vineyards around 30 years old, handpicked at their optimum maturity, this young wine, tasty and persistent, is made with the typical aromas (black and red fruit) of the Tinta Toro variety with which it is made. With a very lively cherry colour, is a structured and well balanced wine.

Arbeor Organic from La Mancha: Wine made with grapes from organic farming, 70% Tempranillo –locally known as Cencibel– and 30% Syrah. It has a deep cherry red with purple fl ashes. Its aroma is intense and elegant recalling ripe red fruit and jam. The palate is spicy, creamy, tasty with a sweet touch. It has good volume with a long, fresh and intense fi nish. Especially suitable for cheeses, sausages and all kinds of meats.

Castroviejo Organic from La Rioja: tringent selection of the best Tempranillo grapes from estate vineyards grown according to the practices of organic farming, seeking the greatest harmony with the environment. With a dark cherry colour, with good depth and intensity and a violet rim. On the nose you discover a perfect mingling of ripe fruits and berries, spices and toasted, charred oak aromas. In the mouth it is meaty and round, with character and soft, ripe tannins and a long, lingering aftertaste.

organic cava

IT'S TIME TO CELEBRATE

LA FÁBRICA DE SUEÑOS
THE DREAM FACTORY



THE GRENACHE OF THE YEAR

GERBERAS RED





GARNACHA



THE DELINCUENTE

If you are looking for the thief of the best quality-price for the Campo de Borja grenache, this is the one!

SINCE 2001

EMPORIO WINES

I'VE NEVER OWNED A VINEYARD BUT IM PRETTY SURE I'VE
DRUNK ONE.



GREAT

SPANISH WINES

TOP 10 VARIETALS

TOP TEN REGIONS

FIRST VINTAGE

VALENCIA, 1980