

LOS ALJIBES EXTRA OLIVE OIL



Varieties: Arbequina and Picual.

Harvest: Los Aljibes oil exclusively comes from olives selected from Los Aljibes State and harvested at the optimum ripening time. Its transport to the oil mill is carried out immediately, so that the extraction process begins few hours after the harvest.

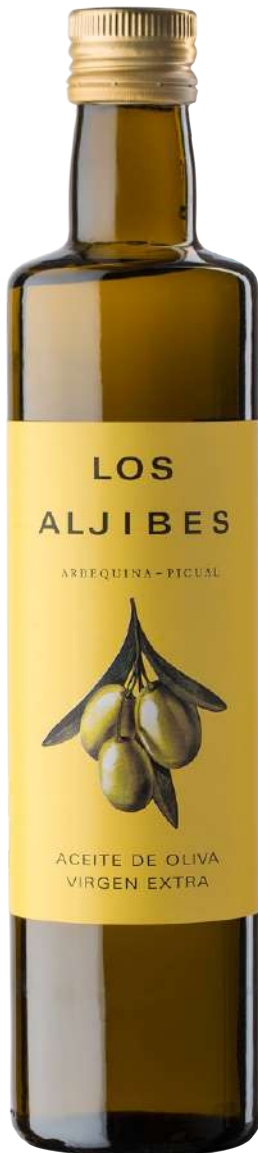
Elaboration process: The olive juice is extracted through modern mechanical processes at low temperature. The strict controls during all the process guarantee excellent quality and the maintenance of all of its properties: colour, smell and taste.

Use: The consumption of crude oil is irreplaceable in salads, toasts, carpaccio, octopus, fish, etc... due to its flavour enhancer natural qualities.

It is also ideal to fry and cook, as it is the only oil that is not ruined by high temperatures; in addition, it increases its volume in the pan.

In the mouth, it is balanced and harmonious due to the combination of softness and sweetness from the Arbequina and the spicy and bitter nuances from the Picual.

The fruity character of the aroma reminiscent of fresh mint with freshly cut tomato notes ensures that the olives have been selected and harvested in the right moment of both health and ripening.



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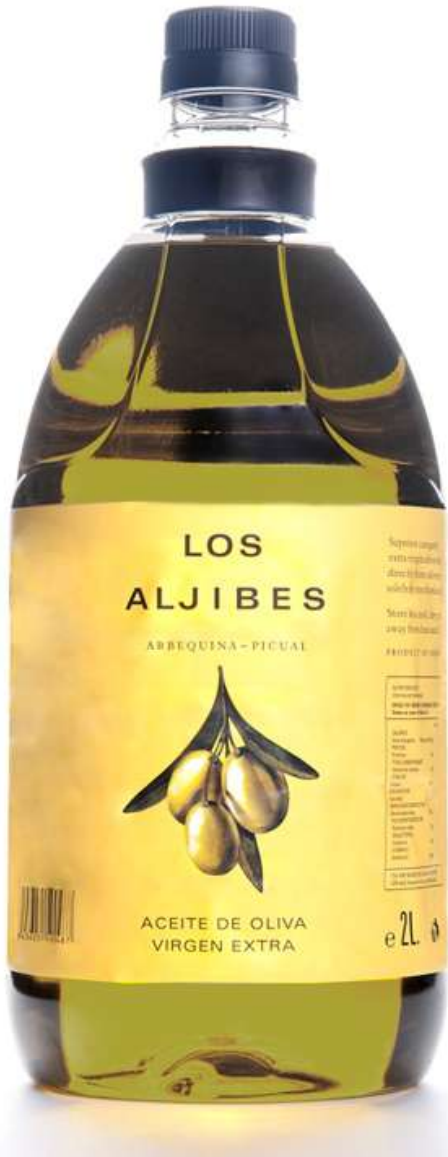
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BODEGA
LOS ALJIBES



CATA DE MORANTE 2018

Varieties: Verdejo (100%)

Vinification: Verdejo grapes are mechanically harvested by night at optimum ripening moment.

Alcoholic fermentation is performed at low temperature in stainless steel tanks thus obtaining greater aromatic complexity and all the features of the grape varietal Verdejo.

Food pairing: Seafood, fish dishes, vegetables, rice, pastas and tapas.

Serving Temperature: 8° - 10° C

Appellation: D. O. Rueda

Alcohol: 12,5 %

This wine displays a bright pale yellow colour with green glints. An elegant nose of tropical aromas and blasamic hints. Crisp and fruity on palate with a good aftertaste and a lingering finish.



BODEGA
LOS ALJIBES



VIÑA ALJIBES WHITE 2018

Varieties: Sauvignon Blanc (80%)
and Chardonnay (20%)

Vinification: Chardonnay is hand picked.
Sauvignon Blanc is mechanically
harvested by night.

Ageing: Chardonnay is fermented
in new french oak barrels.

Food pairing: White fish, salmon salad.

*Serving
Temperature:* 8° - 10° C

Appellation: Vino de la Tierra de Castilla

Alcohol: 12,5 %

This attractive wine displays a pale straw colour, an exotic bouquet of fresh passion fruit combined with the elegant ageing notes of chardonnay, a long palate of tropical fruit underpined by refreshing acidity.

VA White 2013, Quijote de Oro,
Concurso Vinos "Tierra del Quijote 2014".

VA White 2012, Premio Selección de Plata
Premios Gran Selección 2013

VA White 2010, 89 Parker Points,
The Wine Advocate, 2011



BODEGA
LOS ALJIBES



VIÑA ALJIBES ROSÉ 2017

Varieties: Syrah (100%)

Vinification: The grapes of this wine are picked in the optimum ripening moment. A low temperature fermentation process is used.

Ageing: This wine has not been aged in oak.

Food pairing: White fish and salmon salad.

Serving Temperature: 8° - 10° C

Appellation: Vino de la Tierra de Castilla

Alcohol: 12,5 %

This spectacular rosé displays a bright and deep raspberry colour, seductive aromas of strawberry and yogurt. An unctuous, well balanced palate.

VA Rosé 2015, Quijote de Oro,
Concurso Vinos "Tierra del Quijote 2016".

VA Rosé 2014, Quijote de Plata,
Concurso Vinos "Tierra del Quijote 2015".

VA Rosé 2013, Premio Selección de Oro,
Premios Gran Selección 2014

VA Rosé 2010, 88 Parker Points,
The Wine Advocate, 2011



VIÑA ALJIBES RED 2016

Varieties: Cabernet Sauvignon (45%), Tempranillo (45%) and Petit Verdot (10%).

Vinification: The grapes of this wine are picked by mechanical harvester by night, in order to control the temperature.

Ageing: It has been aged for 4 months in french oak.

Food pairing: Fried egg with smoked loin. Game.

Serving Temperature: 14° - 16° C

Appellation: Vino de la Tierra de Castilla

Alcohol: 13,5 %

This full bodied wine exhibits a deep cherry colour, rich aromas with hints of coffee against a background of blackberry and soft and well balanced palate.

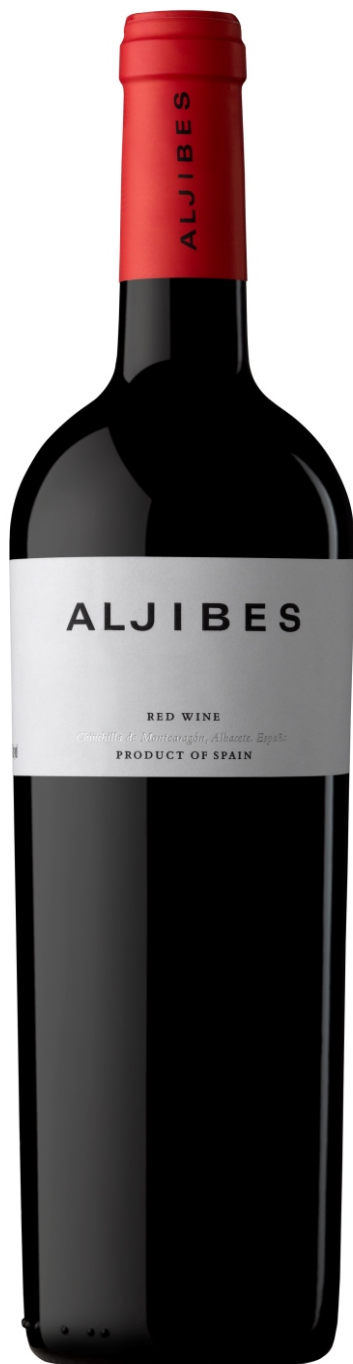
90 Points, James Suckling 2017.

85 Points, Stephen Tanzer 2012.

VA Red 2009, 90 Parker Points,
The Wine Advocate, 2011



BODEGA
LOS ALJIBES



ALJIBES 2015

Varieties: Cabernet Sauvignon (35%), Merlot (45%) and Cabernet Franc (20%)

Vinification: The grapes of this wine have gone through a triple selection process. Each variety is vinified separately.

Ageing: 10 months in American and French oak barrels and 3 months in French oak vats of 10,000 litres.

Food pairing: Game, red meat.

Serving Temperature: 15° - 17° C

Appellation: Vino de la Tierra de Castilla

Alcohol: 14 %

This blend of Cabernet Sauvignon, Merlot and Cabernet Franc has an intense cherry-colour with mineral and berry aromas, and is elegant and structured in the mouth.

Aljibes 2014, Silver Medal,
Concours Mondial de Bruxelles 2017

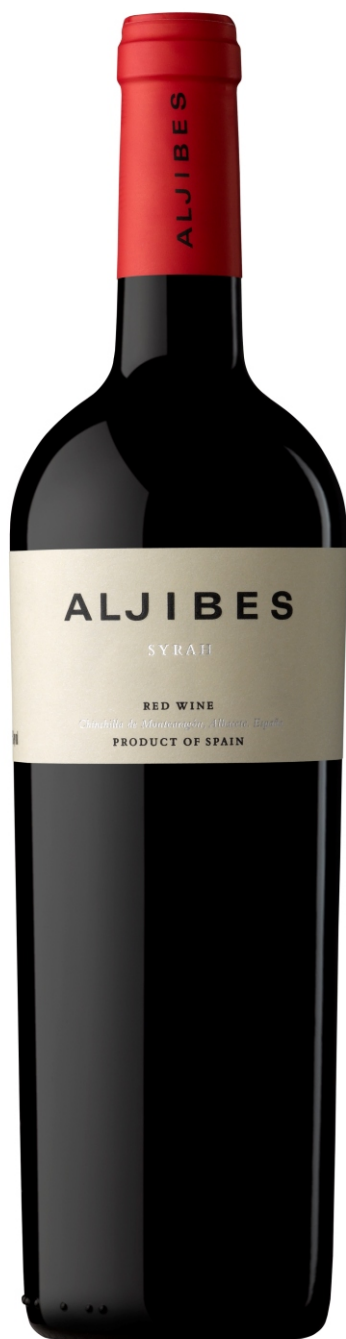
Aljibes 2008, Silver Medal,
Concours Mondial de Bruxelles 2012

Aljibes 2007, Silver Medal,
Concours Mondial de Bruxelles 2011

Aljibes 2007, 92 Parker Points,
The Wine Advocate, 2011



BODEGA
LOS ALJIBES



ALJIBES SYRAH 2016

Varieties: Syrah (100%).

Vinification: The grapes are harvested by hand and go through a triple selection in the field and in the winery

Ageing: 12 months in French and American oak.

Food pairing: Roasted lamb, marinated deer steak.

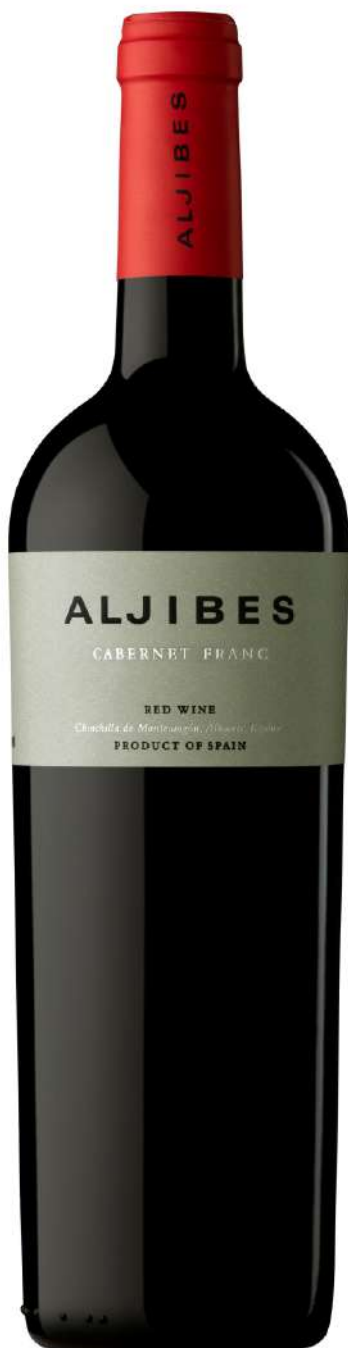
Serving Temperature: 15° - 17° C

Appellation: Vino de la Tierra de Castilla

Alcohol: 14 %

Aljibes Syrah is a delicious wine with a deep cherry colour, a complex bouquet of ageing notes and spices coming through jammy black fruit aromas; and a seductive mouth feel with hints of coffee underpinned by ripe tannins.

Syrah 2005, 89 Parker Points,
The Wine Advocate, 2011



ALJIBES CABERNET FRANC 2014

Varieties: Cabernet Franc (100%)

Vinification: The grapes of this wine have gone through a triple selection process.

Ageing: 16 months in French oak.

Food pairing: Roasted meat and backed fish.

Serving Temperature: 16° - 18° C

Appellation: Vino de la Tierra de Castilla

Alcohol: 14 %

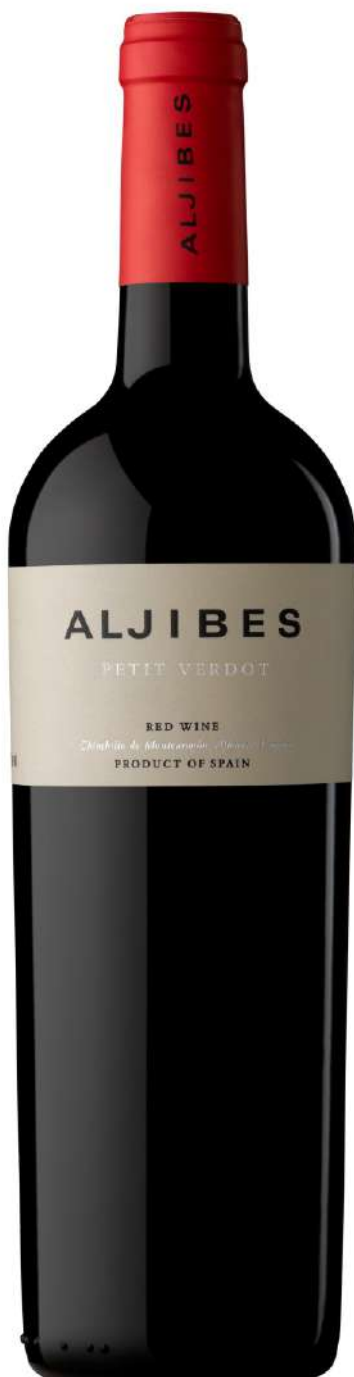
This wine has an intense colour with aromas of ripe fruit, minerals and spices. It is structured and velvety in the mouth, with overtones of fruit.

90 Points, James Suckling, 2017.

87+ Points, Stephen Tanzer 2012

Cabernet Franc 2007, Gold Medal,
Concours Mondial de Bruxelles 2011

Cabernet Franc 2007, 93+ Parker Points,
The Wine Advocate, 2011



ALJIBES PETIT VERDOT 2015

Varieties: Petit Verdot (100%)

Vinification: The grapes of this wine are hand picked and have gone through a triple selection process.

Ageing: 14 months in French and American oak.

Food pairing: All kinds of meat.

Serving Temperature: 16° - 18° C

Appellation: Vino de la Tierra de Castilla

Alcohol: 14,5 %

This wine has an intense purple colour with aromas of mediterranean forest, incense and exotic spices. Smooth, balanced and long on the palate, with ripe tannins. Varietal characteristic flavor of high concentration.

91 Points, James Suckling, 2017.

Petit Verdot 2008, Silver Medal,
Concours Mondial de Bruxelles 2012

Petit Verdot 2008, 92 Parker Points,
The Wine Advocate, 2011



BODEGA
LOS ALJIBES



SELECTUS 2013

Selectus is a wine d´auteur, the apogee of Syrah, Cabernet Franc, Cabernet Sauvignon and Merlot, resulting from the selection of best bunches of each variety in a painstaking process involving both natural and modern technologies. Simply with airbags which put a slight pressure on the wines. The extracted “tear” wines go into new french oak barrels for malolactic fermentation and ageing. The subsequent blending occurs in french oak vats.

Very few bottles of this splendid wine are released, and only if the year has been exceptionally good.

An exceptionally modern, powerful and spectacular wine, full-flavoured and sublime, it is exciting to the palate, and transmits sensations to all five senses. Respected designer Oscar Mariné created the label, dressing Selectus in a ground-breaking, elegant and balanced way-perfectly in tune with the wine it adorns.

Ageing: 18 months in new french oak barrels.

Food pairing: Roasted lamb and t-bone.

Serving Temperature: 16° - 18° C

Appellation: Vino de la Tierra de Castilla

Alcohol: 14 %

This red wine displays brilliant, deep cherry colour. Malolactic fermentation and ageing in new french oak barrels confer Selectus a unique nose with complex aromas of minerals and coffee with balsamic hints. Fleshy on the palate, with soft and ripe tannins underpinned by a good backbone. Selectus can be enjoyed now or be laid down for 5 to 10 years.

Selectus 2007, 94 Parker Points,
The Wine Advocate, 2011

Selectus 2006, 93 Parker Points,
The Wine Advocate, 2009

FINCA LA GALANA



LA GALANA GARNACHA TINTORERA 2015

Varieties: Garnacha Tintorera (100%)

Vinification: The grapes of this wine are hand picked and fermented at 25°C of temperature and then matured in french oak vats for 10 months, so we respect all the fruit and elegance of this original variety typical of our area.

Ageing: 10 months in french oak vats of 10,000 litres of capacity.

Food pairing: Ideal for meat and fish.

Serving Temperature: 16° - 18° C

Appellation: Vino de la Tierra de Castilla

Alcohol: 13,5 %

It is violet, with fresh and ripe fruit aromas. Large and tasty on the palate with lots of fruit nuances.

FINCA LA GALANA



VIÑA GALANA VERDEJO 2018

Varieties: Verdejo (100%)

Vinification: Verdejo grapes are mechanically harvested by night at optimum ripening moment.

Alcoholic fermentation is performed at low temperature in stainless steel tanks thus obtaining greater aromatic complexity and all the features of the grape varietal Verdejo.

Food pairing: Seafood, fish dishes, vegetables, rice, pastas and tapas.

Serving Temperature: 8° - 10° C

Appellation: Vino de la Tierra de Castilla

Alcohol: 12,5 %

This wine displays a bright pale yellow colour with green glints. An elegant nose of tropical aromas and balsamic hints. Crisp and fruity on the palate with a good aftertaste and a lingering finish.

FINCA LA GALANA



VIÑA GALANA ROSADO SYRAH 2017

Varieties Syrah (100%)

Vinification: The grapes of this wine are picked in the optimum ripening moment. A low temperature fermentation process is used.

Food pairing: Paellas, risottos and meat.

Serving Temperature: 8° - 10° C

Appellation: Vino de la Tierra de Castilla

Alcohol: 12,5 %

This spectacular Rosé displays a bright and deep raspberry colour, seductive aroms of strawberry and yogurt. An unctuous, well balanced palate.

FINCA LA GALANA



VIÑA GALANA TEMPRANILLO 2016

Variedades: Tempranillo (100%)

Vinificación: Las uvas de este vino han pasado un proceso de selección triple y han fermentado a una temperatura de 25°C.

Maridaje: Huevos fritos y carne asada.

Temperatura de Servicio: 16° - 18° C

Denominación: Vino de la Tierra de Castilla

Alcohol: 13,5 %

Este vino con cuerpo presenta un profundo color cereza, ricos aromas con notas de café sobre un fondo de mora, y al paladar es suave y bien equilibrado.

FINCA LA GALANA



VIÑA GALANA GARNACHA TINTORERA 2016

Varieties: Garncha Tintorera (100%)

Vinification: The grapes of this wine are hand picked and fermented at 25°C of temperature and then matured in french oak vats so we respect all the fruit and elegance of this original variety typical of our area.

Ageing: In frenc oak vats of 10,000 litres of capacity.

Food pairing: Ideal for meat and fish.

Serving Temperature: 16° - 18° C

Appellation: Vino de la Tierra de Castilla

Alcohol: 13 %

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