

Varietal Wine

Conquesta Cabernet Sauvignon

The Cabernet Sauvignon grapes are grown under the cold winters and very hot summers that characterise the extreme continental climate of this region.

Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties sucha as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY	STYLE
Cabernet Sauvignon	**Still wine**
ALCOHOL GRADUATION	SERVING TEMPERATURE
12,5%	**Between 15-17ºC**

Tasting Notes

Intense dark red in colour with pleasant aromas of black and red fruits and green pepper. On the palate it is fruity with rich black currant flavors and subtle spices.

Food Pairing

This wine is perfect to accompany baked vegetables, pork, rice dishes, stews or roast lamb.

Technical Information

Grapes are picked at their optimum ripeness level to obtain a well-balanced wine with just the right levels of sweetness and acidity. Then, the grapes undergo a cold maceration period for 2 or 3 days. Fermentation takes place at in stainless steel tanks for 15-17 days at 14-16°C. The process is then completed by a short ageing period on lees that result in an elegant, well-structured wine that is designed to be consumed young.



Varietal Wine

Conquesta Shiraz

Our experience in winemaking, based on several generations, has allowed us to create this wine capable of expressing the rich intensity of the aromas of plum and black cherry and smooth and silky texture of the international Shiraz variety.

Region

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VARIETY **Shiraz**	STYLE **Still Wine**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **Between 15-17ºC**

Tasting Notes

It is a deep purple colour, and has the smell of violets, plums and blackberries. When you taste it, you will notice the flavours of plum jam, blackcurrant and blackberry, which leave a nice, long-lasting taste in your mouth.

Food Pairing

Perfect with rice dishes with meat, pork and lamb.

Technical Information

During the maturation of the grapes, strict controls are carried out in the field to obtain a wine balanced with just the right levels of sugar and acidity. The must goes through a period of cold maceration for 3 or 4 days. Fermentation takes place at a controlled temperature for 8 days in stainless steel tanks at temperatures not exceeding 25ºC, resulting in a fresh and fruity wine designed for early consumption.



Varietal Wine

Conquesta Merlot

Our experience in winemaking, based on several generations, has allowed us to create this wine capable of expressing the rich intensity of the aromas of plum and black cherry and smooth and silky texture of the international Merlot variety.

Region

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VARIETY **Merlot**	STYLE **Still wine**
ALCOHOL GRADUATION **12.5%**	SERVING TEMPERATURE **Serve between 15-17º**

Tasting Notes

Great aromatic intensity with balsam and black fruit aromas. Silky tannins appear on the palate, resulting in an elegant and harmonic wine.

Food Pairing

Perfect to accompany pasta dishes, and meats such as chicken, lamb or beef

Technical Information

Durante la maduración de las uvas se realizan controles estrictos en el campo para obtener un vino equilibrado con los niveles justos de azúcar y acidez. El mosto pasa por un periodo de maceración en frío durante 3 ó 4 días. La fermentación tiene lugar a temperatura controlada durante 8 días en depósitos de acero inoxidable a temperaturas no superiores a 25ºC, dando como resultado un vino diseñado para su consumo en el año.

Awards

During the maturation of the grapes, strict controls are carried out in the field to obtain a wine balanced with just the right levels of sugar and acidity. The must goes through a period of cold maceration for 3 or 4 days. Fermentation takes place at a controlled temperature for 8 days in stainless steel tanks at temperatures not exceeding 25ºC, resulting in a fresh and fruity wine designed for early consumption.



Varietal Wine

Conquesta Sauvignon Blanc

The Sauvignon Blanc vineyards are growing in importance as the Spanish offer of varietal wines grows in number and volume. Spanish varietal wines are already a great promise to the world.

Region

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VARIETY **Sauvignon Blanc**	STYLE **Still wine**
ALCOHOL GRADUATION **12%**	SERVING TEMPERATURE **Serve between 8-10ºC**

Tasting Notes

Pale lemon yellow with intense aromas of citrus, grapefruit and tropical pineapple. Crisp and fresh with an elegant finish.

Food Pairing

Particularly ideal for any fish or seafood, pasta or rice salads.

Technical Information

Selected grapes are harvested at night or early morning. It is then left to macerate with skin for 6-8 hours below 8°C to get the maximum aromatic character from the Sauvignon Blanc grapes. Then, fermentation takes place at 16°C for 10 days.



Varietal Wine

Conquesta Chardonnay

Our experience in winemaking, based on several generations, has allowed us to create a vibrant wine made with the international variety Chardonnay. A varietal wine full of aromatic richness and intensity, with flavours of citrus and melon, underlying the purity of this classic grape variety.

Region

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VARIETY **Chardonnay**	STYLE **Still wine**
ALCOHOL GRADUATION **12 %**	SERVING TEMPERATURE **Serve Between 8-10ºC**

Tasting Notes

Pale yellow in colour with golden reflections. On the nose it shows an unmistakable aroma of apple, peach, fennel and fruit tropical. On the palate it is smooth and unctuous, with a clean and cool finish.

Food Pairing

Perfect to accompany fresh cheeses, pasta and seafood.

Technical Information

The grapes are harvested at their optimum ripening moment to obtain a balanced wine with the exact levels of acidity and sugar. The grapes are subjected to a period of cold maceration of about 6 hours. Fermentation takes place at a controlled temperature of 14-16ºC in stainless steel tanks for 12-15 days. The process continues for a short period of aging on fine lees, giving rise to an elegant, fresh and fruity wine.



Varietal Wine

Conquesta Garnacha Rosé

Our experience in winemaking, based on several generations, has enabled us to create a wine made from the Garnacha variety. A varietal wine full of fresh fruit flavours, tasty and balanced.

VEGANO

Region

The largest vineyard in the world is located on the central plateau of the Iberian Peninsula. Varietal wines are made with one type of grape. Airen and Tempranillo are the most characteristic grapes from this area, while other non-native grape varieties sucha as Cabernet Sauvignon, Syrah, Merlot, Viura, Sauvignon Blanc and Chardonnay have excellent results due to the climate and terrain in this region.

VARIETY	STYLE
Garnacha	**Still wine.**
ALCOHOL GRADUATION	SERVING TEMPERATURE
11,5%	**Serve between 8-10ºC**

Tasting Notes

Attractive pink colour, with original aromas of fresh fruit. Tasty and balanced on the palate with a pleasant aftertaste.

Food Pairing

Ideal with seafood, fish and vegetables.

Technical Information

During the ripening of the grapes, strict controls are carried out in the field to obtain a balanced wine with the right levels of sugar and acidity. First, the must undergoes a period of cold maceration for 8 to 10 hours. This period of contact between the must and the grape skins allows the must to acquire its characteristic pink colour. Fermentation then takes place at a controlled temperature of 16-18ºC for 10 days, resulting in a light, clean and fruity wine.