


Premium Blend

# Kingpin red

The Kingpin governs his realm with an absolute authority. Drawn from the shadows by the seductive charms of a well-chosen wine, a relaxed bearing belies his formidable power. In this wine the Kingpin meets his match: a richly fuited smoothe red with oodles of luscious dark berry flavours and just a touch of oaky vanilla.

vivino 4.0

## Region

Blend is the new trend in the world of wine. These wines are made from a *premium blend* of different grapes from different vines, either by their regionality or by their variety. This characterises them as unique wines with their own identity, in which the art of winemaking is represented.

VARIETY
**Tempranillo and Syrah.**

STYLE
**Still Wine**

ALCOHOL GRADUATION
**13.5%**

SERVING TEMPERATURE
**Between 15 and 18 ºC.**

## Tasting Notes

Cherry red color, medium-high layer and compact edging. Aromatic, elegant with good intensity. Memories of ripe black fruit, scrubland, balsamic. Background with touches of noble leather and vanilla. In the mouth it is complex, broad, alive. In the mouth, the fruity, mineral notes stand out, on fine sensations of cocoa. Persistent and elegant finish.

## Food Pairing

Delicious if drunk on its own or perfect with pizza, risotto, roast or cheese.

## Technical Information

The object of the coupage is to obtain a different and special wine, using the Tempranillo and Syrah varieties of the Spanish viticultural origins, which provide their own particularities.
The grapes come from old vines and are collected manually. The vinifications are made in stainless steel tanks for 10-14 days with controlled temperatures of 26-28ºC. The wine remains in American oak barrels for 3-4 months until the end of the malolactic fermentation. After determining the mixture and the wines are assembled.

## Awards

**SILVER**
2025 Sakura Awards: Kingpin red NV




Varietal Wine

# Kingpin Chardonnay

Kingpin rules with absolute authority. He is only able to abandon his shadowy work when tempted by the seductive charms of fine wine. His gentle manners conceal his formidable power.
Discover Kingpin, an aromatic white wine bursting with stone fruit aromas and a fresh citrus note.

## 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.

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|---|---|
| VARIETY<br>**Chardonnay** | STYLE<br>**Still Wine** |
| ALCOHOL GRADUATION<br>**12.5%** | SERVING TEMPERATURE<br>**Serve between 8 and 10ºC.** |

## Tasting Notes

Pale yellow with golden highlights. It has an unmistakable aroma of apple and peach combined with notes of citrus and tropical fruit. Silky on the palate, with a well-integrated acidity that adds freshness. The finish has toasted nuances, butter and brioche bread.

## Food Pairing

Ideal for sharing with light, mild dishes such as salads, pasta or white fish. It also goes well with soft cheeses such as brie or mozzarella.

## Technical Information

After a gentle pressing, the must is cold racked to ensure optimal clarity. Fermentation is then partially carried out in new French and American oak barrels, using selected yeasts that enhance its aromatic character. The wine is then aged on the lees with batonnage, which provides greater structure, volume and complexity on the palate. The result is an elegant and balanced Chardonnay.




Varietal Wine

# Kingpin Moscato

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| VARIETY<br>**Muscat** | STYLE<br>**Still Wine** |
| ALCOHOL GRADUATION<br>**10,5%** | SERVING TEMPERATURE<br>**Between 6-8º C** |

## Tasting Notes

This sweet wine has been carefully elaborated from Muscat grape varieties. It features an appealing straw-yellow color and a light palate with hints of summer fruits. The finish is pleasant and fresh. It is recommended to be very cold when served.

## Food Pairing

It goes well with soft cheeses such as brie or fresh cheeses. It also goes well with pasta, salads and white fish.

## Technical Information

This wine is made from Moscatel grapes, harvested at the optimum point of ripeness. The grapes are then subjected to a long, cold maceration process, during which the stems are removed, for a period of 10-12 hours. This is followed by fermentation at low temperatures, a process which is intended to preserve the varietal aromas. The wine is then aged on fine lees, a technique which adds both volume and complexity to the palate.




Premium Blend

# Kingpin White

The Kingpin governs his realm with an absolute authority. Drawn from the shadows by the seductive charms of a well-chosen wine, a relaxed bearing belies his formidable power.
Delight your senses with this indulgent wine. Bursting with tropical fruit flavours and a fresh citrus edge this rich, satisfying white, like the Kingpin, knows how to deliver.

## Region

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| VARIETY<br>**Verdejo, Sauvignon blanc and Chardonnay** | STYLE<br>**Still wine** |
| ALCOHOL GRADUATION<br>**12.5%** | SERVING TEMPERATURE<br>**Between 6-8º C** |

## Tasting Notes

Bright straw yellow with greenish glints, this wine shows a subtle complexity in its bouquet. It is distinguished by captivating nuances of peach and apricot, enhanced by hints of citrus and a soft smoky undertone. On the palate, it reveals its pleasing elegance through notes of tropical fruits, subtle vanilla nuances and exceptionally balanced acidity.

## Food Pairing

In this wine, Kingpin discovers its ideal partner: it pairs harmoniously with pasta dishes, paella and a variety of cold tapas. It pairs exceptionally well with baked and smoked fish and a selection of cheeses.

## Technical Information

The goal was to create a distinctive style of wine by harnessing the qualities of three different but complementary grape varieties from several notable winegrowing regions in Spain. Fermentations take place in stainless steel tanks over 20-25 days at maximum temperatures of 15ºC. Once the vinification process is complete, the wine is left on its lees at low temperature for 2-3 months to develop secondary flavour characteristics. In the case of Chardonnay, the wine remains in French oak barrels for 3 months, with batonnage (stirring the lees) occurring several times a week.

## Awards

**SILVER**
2024 Sakura Awards: Kingpin white NV




Premium Blend

# Kingpin Rosé

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| VARIETY<br>**Grenache and Tempranillo** | STYLE<br>**Still wine** |
| ALCOHOL GRADUATION<br>**12%** | SERVING TEMPERATURE<br>**Between 8-10ºC** |

## Tasting Notes

Enticing aromas of ripe raspberry and strawberry fruits are complement by flavours of nectarine in this delicious off dry rosé.
A lingering, flavourful finish is the reward.

## Food Pairing

Accompanies all kinds of starters, fish and seafood.

## Technical Information

This wine is made from Garnacha and Tempranillo grape varieties. These are carefully monitored to ensure perfect maturity while limiting the concentration of anthocyanins in order to obtain a pale colored Rosé. This also allows for juices with good acidity and freshness, perfect for this wine style. Each variety is treated separately, with a limited maceration of just 2-3 hours, followed by very soft pressing and static draining to obtain very clean musts. The fermentations take place at very low temperature, similar to white wines, at around 12-14 ºC, with extended lees contact for 3-4 months before assembly and bottling.