

PAGOS
DEL REY

D.O.Ca. Rioja

La Camioneta Tempranillo

The La Camioneta range bursts onto the wine scene with an innovative and vibrant offering, aimed at a generation looking for fresh, modern wines without any fuss. La Camioneta Tempranillo is a balanced and intensely fruity young wine, made from Tempranillo grapes.

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Region

Spain's most internationally famous wine region is renowned for creating top quality wines with exceptional ageing ability. It lies in northern Spain, by the side of the River Ebro from which the region's name derived. Elegance and poise is the hallmark of the wines shaped in this ancient region. The variety of its soils, together with the combination of modern and traditional growing practices allow winemakers to produce a wide range of wines that exhibit different personalities.

VARIETY **Tempranillo.**	STYLE **Still Wine.**
ALCOHOL GRADUATION **13%**	SERVING TEMPERATURE **12-14ºC**

Tasting Notes

Deep cherry red colour with touches of violet. Aromas of red fruits, strawberries and flowers that mirror perfectly on its palate. Smooth and fresh fruit on the palate. Long and pleasant finish.

Food Pairing

A good companion to rice, pasta with sauce, grilled meat, cheese or salads.

Technical Information

The grapes are harvested at optimal ripening level. A period of cold maceration (48-72 hours) allows the extraction of skin colour and fruit bouquet. Fermentation in stainless steel tanks takes place at 23-24ºC over a period of around 8-10 days.



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D.O. Rueda

La Camioneta Verdejo

In Spain, the indigenous Verdejo variety is a byword for a fruity, light white wine that offers real pleasure!
La Camioneta Verdejo is made in our Pagos del Rey winery, located in the province of Valladolid, Rueda. Careful handling of this region's star grape Verdejo, combined with modern wine making techniques, has resulted in a deliciously fresh and fruity dry white wine with real character and brightness.

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Region

Rueda is a wine producing region in the heart of the Iberian Peninsula, on the high plateau of Castile and León, right between two of Spain's most famous red-wine producers: Ribera del Duero and Toro, and just on the North-West of Madrid. The river Duero flows through this region from East to West. Rueda was the first Denominación de Origen to be certified in the Region of Castile and León (1980). This high plateau is characterised by a typical continental climate featuring long cold winters, a brief spring season, and dry harsh hot summers

VARIETY **Verdejo**	STYLE **Still wine**
ALCOHOL GRADUATION **Best between 8-10 °C**	SERVING TEMPERATURE **13%**

Tasting Notes

Pale lemony colour with bright highlights. On the nose it displays aromas of fennel and hay and hints of ripe white fruits. Fruity and smooth on the palate with a long finish.

Food Pairing

Perfect with Thai, Japanese (sushi), steamed fish dishes such as monkfish on a bed of rocket, asparagus gratin dishes or fennel with ham and cheese.

Technical Information

The Verdejo grapes are harvested at night in early October. This cooler temperature allows the grapes to retain their wonderful aromatic characters. Before crushing the wine must is left for maceration with the skins for 6 to 8 hours to obtain maximum varietal expression. The winemaking process includes careful handling at every stage. The fermentation is carried out at a controlled temperature in stainless steel tanks at 16º C. The result is a fresh and subtle wine.



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D.O. La Mancha

La Camioneta Tempranillo Rosé

The La Camioneta range bursts onto the wine scene with an innovative and vibrant proposal, aimed at a generation looking for fresh and modern wines without major complications. La Camioneta rosé is a perfect wine for young people who live life with intensity. A fresh rosé, fruity aromas and a persistent finish.

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Region

In the former kingdom of Castilla-La Mancha in central Spain, we can find the largest vine-growing area in the world with an endless expanse of 300,000 hectares of vineyard. It is also the stomping ground of Miguel de Cervantes's famous novel, Don Quixote. The huge area covered by this Denominación de Origen borders Valencia and Murcia to the East, and Extremadura to the West, Andalusia to the South and Madrid to the North-West. Wine making began here in Roman times and was widespread during the middle ages. The versatility of this land has allowed for the introduction of a wide variety of international varieties of grape.

VARIETY **Tempranillo**	STYLE **Still Wine**
ALCOHOL GRADUATION **13.5%**	SERVING TEMPERATURE **Between 8-10º C**

Tasting Notes

This wine has a striking pink colour, characteristic of the Tempranillo grape. On the nose, it displays a fresh and clean aroma that evokes strawberries and wild red fruits. On the palate, it reveals itself as a balanced and refreshing wine, with a lingering finish that invites another glass.

Food Pairing

A perfect wine for barbecues or picnics, and particularly with seafood starters.

Technical Information

Only the best grapes are picked for this wine, which is then elaborated with traditional methods. Prior to fermentation, its grapes undergo a controlled maceration period. Fermentation takes place at controlled temperature between 14 and 16º C.



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Other

La Camioneta

Be seduced by frizzantes wines: refreshing, fun, combine with any type of dish thanks to its low alcohol content and fine bubbles.

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Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

VARIETY **Verdejo**	STYLE **Frizzante**
ALCOHOL GRADUATION **5.5%**	SERVING TEMPERATURE **6-8ºC. Keep the bottle cold while serving.**

Tasting Notes

Made using Verdejo grapes. A perfect balance of alcohol, acidity and sweetness is achieved through natural fermentation, resulting in a fruity, sweet and refreshing character with a light fizz and low alcohol content (5.5%).

Food Pairing

Serve chilled for the perfect accompaniment to any aperitive or light dinner.

Technical Information

The Verdejo grapes are harvested at dawn in early October. Cool night temperatures allow the grapes to retain their wonderful aromatic nature. Partially-fermented grape must in isobaric tanks where fine bubbles are naturally formed. When the wine-must come to 5.5 degrees of alcohol, it stops the fermentation.