



# ANDALUSIAN WINES

TRADE MISSION



WEEK OF JUNE 14





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# PROLOGUE

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"The cultivation of vines in Andalusia goes back over many centuries and the region is renowned for the production of prestigious wines which are known the world over. Thanks to the growth in maritime trade, the 16th and 17th centuries were a period of particular growth.

The topography, geology and climate of Andalusia are all ideal for the cultivation of vines. The Mediterranean climate with all its different micro climates, the mild average temperatures (16°C), the lack of frosts and hailstorms, and the long hours of sunshine, combine with the contrasting altitudes and systems of maturing to create wines of exceptional quality, with a wide variety of types and characteristics.

This focus on high quality production has remained right up until the present day and more than 70% of Andalusian vineyards are run under the auspices of one of the seven Denominations of Origin which were set up and monitored by their respective Regulatory Councils: Condado de Huelva (1933), Jerez-Xérès-Sherry (1933), Málaga (1933), Manzanilla de Sanlúcar (1964), Montilla-Moriles (1985), Sierras de Málaga (2001) and Granada (2018). There are also 16 wines with geographic designation (Vinos de la Tierra) and a whole range of historic wines with no specific denomination which are none the less extremely popular such as the Tintilla from Rota, the Pajarete, the Moscatel from Chipiona, or the Mosto from the Aljarafe... A whole Wine Culture has grown up around all these different varieties with numerous bodegas, specialised museums, and traditional fiestas..."

Welcome to this mission where Extenda will introduce you to a sampling of the excellent wines we have in Andalusia. From the vineyards of Huelva to Almería, we hope you will find a world of flavours, smells and feelings through these wines that will allow you to experience the essence of Andalusia itself.



(\*) Fuente: [www.andalucia.org](http://www.andalucia.org)



## ALMERÍA BODEGA FUENTE VICTORIA

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### COMPANY INFO

Our winery takes the name of the volage where it is located: FuenteVictoria. With just over 200 population, it belongs to Alpujarra region of Almería: a valley with a great tradition in vineyards, but quite unknown on the Spanish wine map. We have the most modern technology for production and the desire to put Laujar wines in the place they deserve. Our way of understanding the world of wine is based on the balance between naturalness, passion and our own personality in elaboration and adapting ithe final product to what the professional clients demand.

### ANNUAL PRODUCTION

80.000 bottles

### GRAPE VARIETY

Tempanillo, Syrah, Macabeo y Jaen Blanco.

### ORGANIC

No

### WINE INFO

Sulayr: white young wine blend of Macabeo and Jaen Blanco (native grape). Talento: red young wine blend of Tempranillo and Syrah. Cabal: Selection of Tempranillo aged in french and american barrel, 12 months.



## CÁDIZ ALTANZA

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COLECCIÓN  
*Roberto Amillo*  
ALTANZA

### COMPANY INFO

Altanza was the first winery from in D.O.Ca Rioja to disembark in the D.O. Jerez, joining the two oldest and most important D.O.s in Spain. In 2017, Altanza teamed up with the largest collector of historical pieces from Jerez in Spain, the Riojan Roberto Amillo, to select and commercialize the “Colección Roberto Amillo de Altanza”, made up of 5 sherries, a brandy and two vermouths, which have obtained exceptional scores. We have a winery and gallery in the historic center of Jerez de la Frontera, which treasures our precious collection and Roberto’s antique collection. We bottle in limited quantities of no more than 4,000 bottles per type of wine.

### ANNUAL PRODUCTION

25.000 bottles

### GRAPE VARIETY

Palomino / Pedro Ximenez.

### ORGANIC

No

### WINE INFO

**VERMOUTH:** Elaborated with a careful selection of sherry wines, from Palomino and Pedro Ximenez grapes, macerated with more than 30 botanicals, and aged in 500-Liter Sherry Casks. Aging time: Oloroso 15 years/ PX 6 years; 6 months in French oak. Delicate maceration of more than 30 botanicals, including wormwood, cinnamon, cardamom, thyme, along with sweet cloves, anise, nutmeg, among others. 91 Points from PEÑIN Guide & 90 Points from James Suckling  
**BRANDY:** A more than 30 years old Brandy (Solera Gran Reserva) distilled from Airén grapes, with an elegant and complex nose. Smooth and mellow, elegant, and balanced with a long and pleasant aftertaste. 96 Points PEÑIN  
**OLOROSO:** An Oloroso with more than 30 years aging time (average). It has a fragrant

nose, intense and complex with a tannic bitterness present from the oak in the undertones and a long spicy finish. 93 ROBERT PARKER, 95 PEÑIN & 94 JAMES SUCKLING  
**AMONTILLADO:** An impressive Amontillado with an average aging time of more than 40 years. Intense, complex, and elegant, with dried fruits, herbal and toasted aromas. 95 Points ROBERT PARKER, 95 Points PEÑIN & 93 Points JAMES SUCKLING  
**PALO CORTADO:** A very elegant Palo Cortado. It has a highly aromatic nose loaded of toasted oak, walnuts, dried fruits, leather, citrus, toffee, mocha, and spicy notes. 94 Points ROBERT PARKER, 95 Points JAMES SUCKLING & 96 Points PEÑIN.



## CÁDIZ BARBADILLO EN SINGULAR

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# BARBADILLO

DESDE 1821

### COMPANY INFO

Founded in 1821 in Sanlúcar de Barrameda (Cadiz), Barbadillo is still a family business in its entirety with strong traditions and a cultural heritage that provides its solid foundations. In the cellars we continue to age our wines in the same spaces in which we did 200 years ago, respecting the traditional methods to the maximum. One of the great hallmarks of Bodegas Barbadillo is its connection with the land on which it sits, Sanlúcar de Barrameda, both with its own vineyards and the longstanding relationships with many grape growers of the area. These allow us to maintain the personality of our wines and vinegars.

### ANNUAL PRODUCTION

11.000.000 bottles

### GRAPE VARIETY

Palomino, tempranilo, tintilla de rota.

### WINE INFO

Sherry and Manzanilla wines,  
Still white and Red wines Vinos  
de la tierra de Cádiz, Sparkling  
wines.

### ORGANIC

Yes



# CÁDIZ BODEGA MIGUEL DOMECCQ

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## COMPANY INFO

Originally from France, the Domecq family has been involved in the wine business since 1730. For generations, they have contributed to the wine industry with their knowledge about new winegrowing and winemaking techniques. Miguel Domecq is a seventh-generation member of the family saga devoted to the wine business. Bodega Miguel Domecq has now become a personal project for winemaking in the Torreccera family estate. The Torreccera estate is located in Jerez de la Frontera, province of Cadiz, Spain. The city of Cadiz was founded by Phoenicians some 1,000 years B.C. and were known to have planted vineyards and olive trees. Near our winery, there are remains of an ancient Phoenician settlement with a wine press that dates to the year 800 B.C., considered to be the oldest archaeological remains of a winery in all of Western Europe. Consequently the quality wines Bodega Miguel Domecq produces reflect the heritage and knowledge in winemaking of previous generations and at the same time provides the foundation of a promising future for the new wines from Cadiz. Exploring the potential of our Albariza soil along with our fantastic climate to make wines, we have managed to produce outstanding sparkling, white, rose and red wines of different type and maturity. Our winery is in the middle of our vineyard where we own 45 ha of grape varieties such as Chardonnay, Tintilla de Rota, Tempranillo, Cabernet Sauvignon, Shiraz, Merlot. We work with the latest systems in our vinification plant and age our different wines in French oak barrels.

## ANNUAL PRODUCTION

160.000 bottles

## GRAPE VARIETY

Chardonnay, Tintilla de Rota, Cabernet Sauvignon, Shiraz, Merlot, Tempranillo

## ORGANIC

No

## WINE INFO

We have three ranges of wines:

Talayón which is a sparkling wine made of 100% Chardonnay grapes which have been planted on albariza soil. We elaborate it following the traditional method with 9 months of ageing on its lees.

Entrechuelos embraces 4 types of wines, young white, rose, reds of different ageing in French oak barrels, Roble, tercer año (crianza) and premium (reserva) and our latest released, a semi-sweet Chardonnay.

Alhocén is our premium range with three wines, Barrel

fermented Chardonnay, Selección personal and Torre de Ceres 100% Tintilla de Rota grape. All of them produced in very small scale from grapes from the best parcels of our vineyards.



## CÁDIZ GARCÍA DE LA JARA

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### COMPANY INFO

'García de la Jara' is a tribute to our beloved grandfather Paco García, a cropper who enjoyed his life by the sea, always passing on his enthusiasm for nature. Now, his three grandsons have grown a vineyard in the family field next to the sea, creating a red wine in a land full of manzanilla. In his honor we have kept his always worn spanish hat as its label. We have been in the wine industry for quite a long time by now and this project has been our dream that is now coming true. That is why we have devoted ourselves to it, a handmade and traditional yet innovative creation. Our vineyard (2 hectares) is beside the sea and it's the perfect environment to plenty chameleons and birds. However, we ensure a great scent and forcé by using the righth techniques without making any harm on the wildlife. Recently we have started elaborating the wine in our own field, following the traditional way yet boosting the fragrance using our self-developed method.

### ANNUAL PRODUCTION

10.000 bottles

### GRAPE VARIETY

Petit Verdot, Tintilla de rota.

### ORGANIC

Yes

### WINE INFO

Garcia de la jara. Red wine. Smooth and silky, plums, chocolate, and cedar on the nose. Fresh fruit, balsamic and herbaceous notes. Mineral and saline on the finish.





## CÁDIZ REGANTÍO VIEJO

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### COMPANY INFO

The story of our winery dates back over thirty years ago, when our vineyards were planted. At Regantío Viejo we take care of all the stages of the wine production: we hand pick our grapes by night, we produce the juice, we age and we bottle ourselves. This is how we make sure that what you get in a bottle of our wine is of the best quality.

### ANNUAL PRODUCTION

40.000 bottles

### GRAPE VARIETY

Syrah, Merlot.

### ORGANIC

No

### WINE INFO

Our wine is crafted meticulously, searching for the maximum expression of the fragrant aromas of our grapes. Distinguished by its freshness and pleasant taste, this wine presents fruity and slightly spicy notes.



## CÓRDOBA BODEGAS DELGADO

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### COMPANY INFO

Bodegas Delgado has been producing quality wines and vinegars since 1874. It mainly produces fortified wines and vinegars protected by the DO Montilla Moriles.

### ANNUAL PRODUCTION

500.000 bottles

### GRAPE VARIETY

Pedro Ximénez, chardonnay, tempranillo, syrah, cabernet.

### ORGANIC

No

### WINE INFO

Fortified wines and vinegars protected by the DO Montilla Moriles from Pedro Ximénez grape. Pedro Ximénez grape vermouth. White wine from Charndonnay grape and Red wine from tempranillo-syrah-cabernet grape.



## CÓRDOBA BODEGAS LAGAR BLANCO

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### COMPANY INFO

Lagar Blanco is a family winery, it is a personal project of Miguel Cruz Marqués, an agronomist and oenologist for almost fifty years with extensive experience in various appellations of wines. We make small quantities of wines and vinegar with the utmost care to obtain a product of the highest quality. The winery is located 600 meters above sea level in the Sierra de Montilla, one of the top quality areas of the Montilla Moriles appellation of origin.

### ANNUAL PRODUCTION

70.000 bottles

### GRAPE VARIETY

Pedro Ximénez.

### ORGANIC

No

### WINE INFO

We make top quality wines and vinegars from Apellation of Origen Montilla( Sherry style). Amontilla, Palo Cortado, Fino, Oloroso, Sweet Pedro Ximénez and Dry young wine. They are all 100% Pedro Ximénez variety.



## CÓRDOBA BODEGAS TORO ALBALÁ

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BODEGAS  
TORO ALBALÁ

### COMPANY INFO

The Toro Albalá winery began in the heart of Southern Cordoba in 1922, which is famous for its wine region Montilla-Moriles. Our history begins with the story of a small wine grower José María Toro Albalá who had the great idea of keeping aged wines to create wine treasures destined for the most demanding palates and whose family values are still founded on this philosophy today. Although considered a risk in view of the economic situation at that time, his idea was a great success and Toro Albalá wines are now to be found on the best tables in the world.

### ANNUAL PRODUCTION

400.000 bottles

### GRAPE VARIETY

Pedro Ximenez.

### ORGANIC

No

### WINE INFO

Wines from MONTILLA-MORILES, traditional wine from Andalucía, Fino, Amontillado, Palo Cortado and the Sweet Pedro Ximenez, in the portfolio we produce top quality Balsamic vinegar.



## CÓRDOBA LAGAR DE LOS FRAILES

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### COMPANY INFO

Lagar de los Frailes is located in the Southeast of the province of Cordoba, in "Moriles Altos", the higher quality area of Montilla Moriles P.D.O. This centenary Lagar holds more than 300 american oak casks and it make up one of the most spectacular "static soleras" in the region. One of the most outstanding features is its semiburied cellar which gives its wines a static ageing at a perfect temperature and a unique character. The winery is surrounding by 11 hectares of Pedro Ximénez white grapes, the main variety in this area which reaches its natural alcoholic ripening thank to the extremely dry and sunny climate and that is the reason why this wine doesn't contain added alcohol. In this area the chalky soil is another key factor in the high quality of the wine. It is called locally "Albariza" and it is capable of retaining the moisture that the vineyard requires. The most notable wine is The Fino with saline tone and a hint of fruit, citric with a yeasty flavour as a result of its biological ageing. Another singular wine is Amontillado which has been ageing in oak barrels for 25 to 35 years.

### ANNUAL PRODUCTION

1.500 bottles

### GRAPE VARIETY

Pedro Ximenez.

### ORGANIC

No

### WINE INFO

Amontillado en rama lagar de los frailes (tasting notes): This wine comes from the finest and oldest Fino wine that aged in American oak barrels under a veil of flor. Later, the flor dies off and the wine continues ageing under oxidative process for years through "Solera System", In this stage the wine integrates the aromas and gains in concentration, depth and length. Tasting Notes: a distinctive ambar colour with

golden specks. On the nose is very intense, pungent and elegant including toasted nuts, spices, tobacco and lightly woody notes. On the palate is flavourful with a salt and mineral character. Its notable volume leads to a long and persistent finish. Alcohol: 18% Vol Average ageing: 25 years Grape: 100% PX Serve at a Temperature of 10-12°C Gastronomy: Excellent as an aperitif and as an accompaniment to cured meat, hard cheese, meat stew, smoked and bluefish.

FINO en rama terrevuelos de lagar de los frailes: Wine aged under a veil of flor from the native yeasts which grow in the surface of the wine. The action of the yeasts imbues the wine with an extraordinary aroma. Tasting Notes: golden colour. On the nose it is intense, full

of nuances such as ripe apple, bitter almond and herbaceous, yeasty and spicy notes. In the mouth it is tasty with great body and balanced, leaving a roasted nuts aftertaste, persistent and a lingering finish. Alcohol:15% Vol Average ageing: 15 years Grape: PX Recommendations: serve at a temperature of 12-14 °C Gastronomy: this wine stands out for its versatility, it may be served as an aperitif with classic Iberian jam, olives and hard cheese, and perfect accompaniment with fish, rice, soup dish and seafood.



## CÓRDOBA PEREZ BARQUERO

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*Perez Barquero S.A.*

### COMPANY INFO

Company founded in 1905 with quality as main objective with current presence in more than 50 countries around the world. Our range included white wines, red wines, fortified wines, vermouth brandy and spirits from very competitive to top premium quality with scores up to 100 points by Robert Parker. We work under the strictest standards of ISO9001:2015 and IFS and special care of our cellar master to maintain qualities of our wines and brandy following Solera and Criadera system. We invite attending companies to know more about our Company and products and get convinced of quality we offer.

### ANNUAL PRODUCTION

6.000.000 bottles

### GRAPE VARIETY

Pedro Ximénez para vinos generosos, Pedro Ximénez, Verdejo y Moscatel para vinos blancos y Tempranillo, Shiraz y Cabernet Sauvignon para los tintos.

### ORGANIC

No

### WINE INFO

Wide range of wines mainly from Pedro Ximénez grape from very dry Fino, Amontillado and Oloroso to sweet Pedro Ximénez and following Solera system with different levels of quality starting with LOS AMIGOS, followed in age by GRAN BARQUERO, LA CAÑADA, SOLERAS 1955 and SOLERAS 1905. FINCA LA CAÑADA for single variety Verdejo, VIÑA AMALIA blend of PX, Verdejo and Moscatel and CASA VILLA-ZEVALLOS for Red Vino de la Tierra de Córdoba.



## CÓRDOBA BODEGAS ROBLES

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vinos que  
pertenecen a su tierra  
BODEGAS ROBLES

### COMPANY INFO

The Robles family has been dedicated to wine making since 1927. In the late 1990s, the third generation takes over the winery and understands the need to incorporate organic viticulture and work with indigenous yeast into the tradition of the winery. Currently we have the whole range of generosos wines in organic production. We keep an ongoing dialogue and exchange of knowledge between the winery, the University and several national and international research centers. We continue developing new products as our Vermouth VRMT with a very old Andalusian recipe, the first Organic Pedro Ximenez Brut Nature, some Vinegar and Reductions of wine and Vinegar. During all these years we keep Cultivating organic grapes with the greatest intensity and quality of flavours and aromas that we know, overseeing its natural process and conveying all that wealth of the fruit in the wine. In other words: elaborating wines which express a purity, the faithful reflection of the soil and varietal character of the grape. Wines belong

### ANNUAL PRODUCTION

800.000 bottles

### GRAPE VARIETY

Pedro Ximénez.

### ORGANIC

Yes

### WINE INFO

In the winery, the elaboration team, pay special attention to the use of indigenous yeasts and physical processing of the wine. In this fashion, the fermentation of our wines is elaborated with indigenous yeasts which are present in the soil of the vineyard and reaches the winery attached to the skin of the grape. That is why the ecological care of our vineyard is so important: the yeasts are primarily responsible for the wine to express what it is, transforming the sugars in the grape must into alcohol. When one speaks about wines which manage to express an identity, the indigenous yeasts are regarded as almost a must

do obligation. In other words: elaborating wines which express a purity, the faithful reflection of the soil and varietal character of the grape. Wines belonging to their soil.



## GRANADA BODEGAS FONTEDEI

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*Vinos de altura*

**BODEGAS FONTEDEI  
GRANADA**

### COMPANY INFO

Fontedei Winery belongs to the D.O. Granada, we have 6 hectares of vineyards at an altitude of 1.200 metres and the rest we work with vine growers from Granada and with native vines such as Moscatel de Alejandria (on slopes of 60%), tempanillo and garnacha as well as foreign vines such as cabernet sauvignon, Syrah and merlot. The grapes are harvested by hand and there is a cold room to store the grapes before fermentation. We have the capacity to produce 200,000 litres of wine and a fleet of 450 French oak barrels and 5 vats of 150 hl of French oak for the alcoholic and malo lactic fermentation of the crianza and reserve wines. We have the following brands: Zacatin , made from Muscat of Alexandria on lees. Albayda of Sauvignon blanc and chardonnay fermented in barrels on lees. Aixa rosé made of merlot on lees. Lindaraja oak of tempranillo and syrah Prado Negro crianza of Tempranillo, merlot ,cabernet sauvignon and garnacha Garnata reserva of garnacha and syrah Tinajas is a wine of Tempranillo and Syrah aged in earthenware jars.

### ANNUAL PRODUCTION

150.000 bottles

### GRAPE VARIETY

Moscatel de alejandria , Sauvignon blanc , chardonnay, tempranillo, merlot, syrah, cabernet sauvignon.

### ORGANIC

No

### WINE INFO

ZACATIN 2019, made from 100% Muscat d'Alexandria and aged for 8 months on lees, the vineyards are located near the Mediterranean Sea at an altitude of 800 metres above sea level. ALBAYDA 2019 of Sauvignon blanc, chardonnay partially fermented in barrels and aged for 8 months on lees. AIXA 2019 is a rosé wine made from 100% Merlot and aged for 8 months on lees. LINDARAJA 2019 is a robre aged for 5 months in French oak barrels of Tempranillo and Syrah.

PRADO NEGRO 2015 is a Crianza aged for 14 months in French oak barrels of Tempranillo and Syrah. Garnata 2015 is a reserve of garnacha of more than 40 years old with syrah and with a production very limited to the two hectares of garnacha.





## HUELVA BODEGAS ANDRADE

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### COMPANY INFO

Bodegas Andrade is a winery founded in 1885. Actually is runned by the fifth generation of the Andrade's Family. The winery is located in Huelva, where own two building, one of them dedicated to wine produce and the other one to museum activity and events. Bodegas Andrade produced high quality wines. Are specialist in white wines and generous wines (sweets and fortified). Aswell they elaborate premium vinegars, with more than fifty years.

### ANNUAL PRODUCTION

600.000 bottles

### GRAPE VARIETY

Sauvignon Blanc, Zalema, Pedro Ximénez, Palomino Fino.

### WINE INFO

BodegasAndrade produce young white wine, generous sweets (Pedro Ximénez and Orange Wines) and fortified wines by the method of "Criaderas y Soleras".

### ORGANIC

No



## MÁLAGA BODEGA F. SCHATZ

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### COMPANY INFO

We produce on our own 3 ha "Finca Sanguijuela" at 700m sea level in Ronda from 9 different grape varieties, 6 different organic, biodynamic, natural wines without added sulfites. The green seed of autocton grasses and legumes is preserved for years. The canopy is "double Guyot" in spalier frames with a planting density of 5,000 vines per Ha. For plant protection we only use sulfur and biodynamic preparations (500-508). The harvest is 100% by hand. In the cellar exclusively we use mechanical processes for the wine production, desteming/crushing, then after approx. 1 week fermentation in open vats, with pushing down by hand the cap of skins several times a day, after the smoth pressing, malo-lactic fermentation in stainless steel, the ageing of 6-12 months in new and used French, Slovenian and American oak barrels on the fine lees with "sur lie" with "batonnage". We are the first organic winery in wine-growing region "Sierras de Malaga" where Ronda is the only sub-zone "Serrania de Ronda".

### ANNUAL PRODUCTION

15.000 bottles

### GRAPE VARIETY

Lemberger, Pinot Noir, Petit Verdot, Tempranillo, Merlot, Cab.-Sauv., Chardonnay, Moscatel Negro.

### ORGANIC

Yes

### WINE INFO

Red, white, rose, organic, biodynamic, natural Premium still wines, without added sulfites. S - Chardonnay "The most exotic Chardonnay in the world" C - Pinot Noir "The most southern Pinot Noir in Europe H - Acinipo "Our flagship, we are the only winery in Spain producing 100% Lemberger" A - Finca Sanguijuela "Our Coupage with Tempranillo, Syrah, Merlot and Cabernet-Sauvignon" T - Petit Verdot "Petit Verdot which completely ripens" Z - Rosado "made of Moscatel Negro grape, unique in Spain"



## MÁLAGA BODEGA GARCÍA HIDALGO

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### COMPANY INFO

The García –Hidalgo winery was founded in 2006, located in a beautiful site by the Guadalcobacín river in the area known as “Llano de la Cruz” in Ronda, whose flow waters the fertile lands of Arriate and Ronda giving also name and shelter to our artisan wine “Alcobazín”.

### ANNUAL PRODUCTION

10.000 bottles

### GRAPE VARIETY

Syrah, Merlot y Cabernet  
souvignon

### ORGANIC

Yes

### WINE INFO

Grape variety: Cabernet  
Souvignon, shyrach and  
merlot, Visual: Cherry red with  
a violet rim, bright youthful  
tones, clean and bright, deep  
layer and good tears Nose: A  
fresh fruit, cherries, raspberries  
and blackberries, slight hint of  
flowers. Mouth: presents good  
structure and permanence,  
balanced with long tannins and a  
pleasant finish.



# MÁLAGA BODEGA LA MELONERA

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<https://lamelonera.com/?lang=en>



## COMPANY INFO

In 2004 we began to study a facsimile edition of a book by Simón de Rojas Clemente published in 1807. Our technical team began the search and found up to forty-seven minority varieties that are local to Andalusia but which had been abandoned due to the phylloxera plague, in the mid-19th century. Together with other state-run research centres, we began to reintroduce a number of these varieties. Recovery work is ongoing and the objective is to create a winery that –based on this varietal heritage – produces inspiring new vintages that stand out against globalised wines with standard aromas. The privileged location of Ronda, its unique geographical and environmental qualities, its culture and thousand-year winemaking history meant that this enclave was chosen for the development of a unique winemaking venture: La Melonera, a property covering two- hundred hectares that owes its name to a variety of grape that has recently been recovered.

## ANNUAL PRODUCTION

50.000 bottles

## GRAPE VARIETY

Tintilla De Rota, Rome, Blasco, Melonera, Doradilla, Px, Morisco, Garnacha, Syrah.

## ORGANIC

Yes

## WINE INFO

Encina del inglés blanco: a dry wine made with the typical varieties that are used in andalusia to make the sweet wines, morisco muscat, px and doradilla with a funny salty end. Encina del ingles tinto: the wine that best represents the essence of where it comes from; ronda. Aged 9 months in large medium toast allier french oak barrels, the rest of the ageing is done in the bottle. Made with a coupage of international and native grapes from andalusia. Payoya negra: our flagship wine, result of the work of recovery native grapes from Andalusia. A wine with marked personality. 12 months in

Allier French oak barrels (60HL) without toast, rest in bottle. Tintilla de Rota (40%), Romé (15%), Syrah (45%). YO SOLO: Yo Solo, Only idigenous varieties recovered by the Melonera. Tribute to Bernardo de Gálvez for contributing to the diffusion of Andalusia grapes in the New world. 15 months in the same barrels where it fermented. Allier french oak barrel (300L), rest in bottle. Blasco (50%), Melonera (50%).



## MÁLAGA BODEGA Y VIÑEDOS DE LA CAPUCHINA SL

Susana García Segura

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### COMPANY INFO

Bodega La Capuchina is a family winery located in the north of the province of Málaga. With 20 hectares of sustainably cultivated vineyards, we elaborate modern wines of Sierras de Málaga and traditional of Málaga D.O.

### ANNUAL PRODUCTION

25.000 bottles

### GRAPE VARIETY

Petit verdot, Syrah, Caberbet franc, Moscatel de Alejandría, Pedro Ximén, Doradilla, Tintilla de Rota, Romé, C.sauvignon, Blasco.

### ORGANIC

No

### WINE INFO

Actualy we elaborate five red wines: one monovarietal Petit verdot and four different coupague of red varieties. One rosé with Petit verdot and Doradilla, Two monorietals fresh white wines (Moscatel Alejandría and Doradilla) and two sweet wines (Naturally sweet of Moscatel and fortified wine of PX).



# MÁLAGA BODEGAS BENTOMIZ

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Bodegas Bentomiz

## COMPANY INFO

Dutch couple Clara Verheij and André Both fell in love with the Axarquía when they came to Spain in 1995. They had their own businesses (André as a constructor; Clara opened a language school) but they were keen wine lovers and, having bought an abandoned vineyard near Sayalonga, soon produced their own wine as a hobby. Impressed by the exceptional quality of the Malaga grapes, they gradually realised that the potential to produce premium wines was there. They opened the Bodegas Bentomiz winery in 2004 and their first wine, the Ariyanas Naturalmente Dulce, was very well received by specialists. Since then they have gone from strength to strength. original. The wines are mainly based on grapes typical of the Axarquía region, such as Moscatel de Alejandría or the less well known indigenous Romé grape. They have won many prizes and regularly receive excellent scores in wine guides and great reviews from Masters of Wine such as Jancis Robinson and Pedro Ballesteros. The bodega houses a restaurant and offers a wide range of enotouristic activities.

## ANNUAL PRODUCTION

30.000 bottles

## GRAPE VARIETY

Moscatel, Romé, Tempranillo, Merlot, Pedro Ximenez.

## ORGANIC

No

## WINE INFO

PiXel: dry white of Pedro Ximenez and Moscatel de Alejandría.

Ariyanas Seco Sobre Lías Finas: dry white wine of Moscatel de Alejandría.

Ariyanas Romé Rosado: rosé of the indigenous Romé grape.

Ariyanas Tinto: red wine of Merlot, Tempranillo and Romé.

RAYYA: red of Tempranillo, carbonic maceration.

Ariyanas Naturalmente Dulce: unfortified dessert wine of Moscatel de Alejandría.

Ariyanas Terruño Pizarroso: unfortified dessert wine of Moscatel de Alejandría with ageing on French oak.

Ariyanas David: unfortified red dessert wine of Merlot.



## MÁLAGA BODEGAS DIMOBE

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### COMPANY INFO

Bodegas Dimobe is a 4th generation family business established in 1927 in Moclinejo. Dedicated from the beginning to the elaboration of moscatel wine with the grapes from its own vineyards, currently produces a wide range of wines (dry white, rosé, red, sparkling and sweet wines) and vermouths. It has opted resolutely for the quality product from superior quality grapes, thanks to the treatment that the producers give to the grapes in the same vineyard. This work is completed with the careful elaboration carried out in the winery.

### ANNUAL PRODUCTION

95.000 bottles

### GRAPE VARIETY

Moscatel, Pedro Ximénez, Romé, Syrah, Petit Verdot.

### ORGANIC

No

### WINE INFO

Some of the wines produced by Bodegas Dimobe are included under the Appellation of Origin Málaga, the oldest and the most traditional in Spain. All of the are produced with the varieties of grapes Moscatel and Pedro Ximénez. We produce Sweet natural wines, Naturally sweet wines, Sweet old wines, Dry old wines... and a very wide range of traditional wines.



## MÁLAGA BODEGAS QUITAPENAS

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Bodegas  
**Quitapenas**  
*Alegrando desde 1880*

### COMPANY INFO

Bodegas Quitapenas takes pride in being the oldest Malaga wine shipper. The origin of the Bodega goes back to 1672 in the small Andalusian village of CUTAR in the province of Malaga. The Suarez family planted his first vineyard there and built a wine press and continued as vineyard growers in CUTAR right up until 1880 which was the year of the disastrous Phylloxera vine disease in Malaga. It was in fact in 1880 when Sr. Francisco Suarez Pineda, great-great grandfather of the present generation, decided to build a Bodega in El Palo, Málaga. Today, Bodegas Quitapenas continues to be a family business, after 140 years of good wine making.

### ANNUAL PRODUCTION

500.000 bottles

### GRAPE VARIETY

Pedro Ximenez, Moscatel,  
Tempranillo, Airén.

### ORGANIC

Yes

### WINE INFO

Bodegas Quitapenas has pleasure in presenting you a high quality selection of Quitapenas Pedro Ximenez and Muscat wines to suit every taste. Our fine Pedro Ximenez selection of Malaga wines (old wines, dry, sweet, vermouth, semi-sweet, etc.) Our exquisite Moscatel range of Quitapenas Malaga wines (dry, sweet, sparkling, etc.) Our wines are packed in cases of 6 or 12 bottles x 75 cl. and half bottles (37,5cl) are also available. High tech production methods go hand in hand with traditional processes. We offer you a long experience exporting our fine wines to innumerable markets in Europe, Asia and America.





# MÁLAGA BODEGAS VICTORIA ORDOÑEZ E HIJOS

Victoria Ordoñez Marti-Aguilar

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## COMPANY INFO

Victoria Ordoñez has been linked to the world of wine since her childhood. Her father, José María Ordoñez, was a pioneer in the distribution of high-end wines in the province of Málaga. Although Victoria's professional career took other paths - she is a doctor in Medicine -, in 2004 she decided to join the wine sector, combining her new work with health management. Everything he knows, he confesses that he owes it to the great Austrian winemaker Alois Kracher, with whom she worked side by side until his death in 2007. It was then that Victoria Ordoñez decided to turn her career around, focusing exclusively on the exciting world of wine. In 2015 she decided to develop her own project to recover the most emblematic indigenous variety in the History of Málaga Wines: the Pedro Ximénez grape from the Natural Park of Los Montes de Málaga, with ecological and sustainability criteria. In this business adventure, she is accompanied by her son, Guillermo Martín Ordoñez, an agronomist, who brings his personal vision and creativity to the different elaborations of the winery.

## ANNUAL PRODUCTION

60-80.000 bottles

## GRAPE VARIETY

Pedro Ximenez, Moscatel, Petit Verdot, Cabernet Sauvignon, Tempranillo, Syrah.

## ORGANIC

No

## WINE INFO

Some are in the process of organic certification, others are vegan certified. They can be defined as artisan, terroir bound wines. A common characteristic to all of them is fineness and elegance. From an oenological point of view, the major contribution of the winery is the recovery of the MOUNTAIN WINES, still dry white wines from Pedro Ximenez in Montes de Málaga, which disappeared about 150 years ago. Victoria Ordoñez and Guillermo Martín, make in the Denomination of Origen Sierras de Málaga three whites from Pedro Ximenez (Mountain Wine) and Moscatel aged sur lees and two reds from Petit Verdot and

Cabernet Sauvignon with long ageing. They also produce a sparkling rosé brut nature. They are very exclusive gastronomic wines, which are very well positioned and referenced in top restaurants in Europe and the USA.



## MÁLAGA CORTIJO LOS AGUILARES

Bibi García

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### COMPANY INFO

Cortijo los Aguilares is a small winery located closed to Ronda, and ancient city with deep tradition on winemaking for centuries. The vines are grown organically and they are located in a magnificent landscape of hill with old trees allaround. We are focused on produce high quality red wine that shows in the glass the complexity of the terroir where the vines are located. We are memeber of Grandes Pagos de España for more than 7 years now.

### ANNUAL PRODUCTION

120.000 bottles

### GRAPE VARIETY

Petit Verdot, Pinot Noir,  
Tempranillo, Syrah, Garnacha

### ORGANIC

Yes

### WINE INFO

The wines produced by cortijo los Aguilares are the perfect expression of the terroir where the vines are grown. we repect the character of the grape and let it shows its best each vintage. Our Pinot Noir, quite unique, has got three times the Golden Medal at Mondial des Pinots in Switzerland. The rest of the wines have great rates in wine guides.



## MÁLAGA VIÑEDOS VERTICALES

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### COMPANY INFO

Viñedos Verticales is the dream come true of two friends: Juan Muñoz, the 3rd generation of winegrowers and winemakers in the region and Vicente Inat, a winemaker with experience in several wine growing areas. In 2015 we began on this adventure, together with our families, with the idea of making wines that express the land where they are born. We are located in Moclinejo, a small town in Axarquía (Málaga), an area very close to the Mediterranean Sea, with old vineyards growing on vertiginous slopes of schists, phyllites and slate soils. The queen of our vines is the Muscat of Alexandria, along with other varieties such as Pero Ximén, Doradilla, Garnacha and Romé. Viticulture is still very traditional here, and heroic in its own way due to the steep rocky hillsides, creating an inseparable link between the land, the vineyards, and the mules.

### ANNUAL PRODUCTION

30.000 bottles

### GRAPE VARIETY

Moscatel, PX, Doradilla, Romé y Garnacha.

### ORGANIC

No

### WINE INFO

Our philosophy is to work respectfully with the environment, both in the vineyard and in the winery, with ecological products and natural fermentations. We use stainless steel, concrete vats and tanks, wooden barrels and large oak casks that are more than 100 years old. Now, we have 2 white wines, 2 red wines and 1 naturally sweet wine.



## SEVILLA BODEGAS TIERRA SAVIA

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## TIERRA SAVIA

AL NORTE DEL SUR



### COMPANY INFO

"TIERRA SAVIA is a direct tribute to our land, where our wines come from. We are Jose and Pedro, lifelong friends, and associate. We are a wine expert and an architect, farmers and winemakers. And we are always accompanied by PIU, the bird scarer. We were born and grew up basically in the countryside surrounded by everything that is naturally logical. We left, we learned and we returned. Our only intention was to make wine but, where? We are the balcony of Andalusia, in the North of the South of Spain, in Sierra Morena de Seville, why? The weather conditions are ideal, the geological composition of the soil is special, and wine has been made here for seven centuries, We are certain that wine has memory. Microvinifications, soil, native grapes recuperation, native amphoras... all of this tells where we come from"

### ANNUAL PRODUCTION

35.000 bottles

### GRAPE VARIETY

Garnacha, Parrona, Tempranillo, Mollar, Viognier, Etc.

### ORGANIC

Yes

### WINE INFO

We elaborate diferents organic wines, two white wines, dry with Viognier, fermented in tank and fermented-aged in french oak. Two red wines Tempranillo 100% aged in american oak, and another one fermented in native amphora, aged 15 month in french oak, and finally aged 6 month in amphora again. On the other hand, PIU is a project of wines that we try to recover native grapes and ancient ways of winemaking in native amphoras. PIU red is 100%

Garnacha fermented and aged a year in amphora. PIU white is 100% Parrona fermented with skins and aged in the amphora too. Finally we have four diferents PIU sparkling wines monovariety from old vines and native varieties.



# SEVILLA BODEGAS GONZÁLEZ PALACIOS

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GONZÁLEZ PALACIOS  
BODEGAS. LEBRIJA

## COMPANY INFO

Bodega González Palacios is a family winery founded in 1960 by Mr. Francisco González Palacios, who as a wine lover and expert began his work as a hobby rather than a business. Located in Lebrija, a city founded according to legend by the God Bacchus, has a privileged location on the banks of the Guadalquivir river and just a few kilometers from the Atlantic ocean, in a perfect microclimate for the production of quality wines. Our winery is under the protection of D.O.P. Lebrija, being currently the only Denomination of origin in Seville.

## ANNUAL PRODUCTION

60.000

## GRAPE VARIETY

Palomino, Moscatel, Sauvignon Blanc, Tempranillo, Syrah, Petit Verdot.

## CERTIFICATION

No

## WINE INFO

Charloteo: 100% Petit Verdot, ALC.: 12.5% vol. It is young red wine, fresh and fruity with ripe tannins, fun to drink.

Overo: Red wine blend with 70% Tempranillo - 30% Syrah, ALC.: 14% vol Medium-bodied, fresh and fruity with well rounded tannins. Aged for 12 months in French and American oak barrels.

Solo Palomino: 100% Palomino, ALC.: 13.5% vol.

This vintage white wine with biological ageing is a unique dry white wine with no added alcohol. Aged under a veil of yeast in 500L American oak barrels for more than 12 months.

5 Lobitos: 100% Sauvignon Blanc. ALC.: 9% vol Young semi-sweet wine, it is fruit driven and easy to drink. Partially fermented to achieve natural sweetness and low alcohol.

Viento en la cara: Sauvignon Blanc 80% - Moscatel 20%. ALC.: 13% vol

This white wine shows hints of salinity and freshness. Fermented in low controlled temperature in stainless steel vats.

Frasquito Original: 100% Palomino fino. ALC.: 15% vol Dry fortified wine elaborated with the traditional "vintageless" system of criaderas and soleras of more than 50 years old.

Aged under a veil of yeast in old barrels of American oak of 500L.

Frasquito Reserve: 100% Palomino fino, ALC.: 15% vol Dry fortified wine elaborated with the traditional "vintageless" system of criaderas and soleras of more than 50 years old. This wine has not been clarified nor filtered therefore retaining in bottle the same pure characteristics it has in the barrel. Aged under a veil of yeast in old barrels of American oak of 500L during 8-10 years.

Dulce Flor Moscatel: 100% Moscatel, ALC.: 15% vol Sweet wine elaborated with a selection of the best raisin clusters, fermented in controlled temperature in stainless steel vats. Fermentations is stopped with ethyl alcohol to obtain natural sweetness.



Andalucía  
SPAIN

