



Spanish Products Selection

Best Kept Secrets Of Spain





JUAN GALINDO VERDEJO 100% D.O. RUEDA

TASTING NOTE

COLOR:
Ripe cherry red with blue tones.

NOSE:
spices aromas like thyme and rock tea

MOUTH:
Intense attack with sweet toasted touches that give way to black, ripe and powerful fruit.

FOOD PAIRING:
Red and roasted meats.

SERVING TEMPERATURE:
16°C.

CLOSURE:
Natural Cork

GUIAPEÑÍN

30 puntos y 5 estrellas
Guía Peñín 2015



Zaragoza Oro 2013



RUEDA
DENOMINACIÓN DE ORIGEN



JUAN GALINDO CRIANZA D.O. RIBERA

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Ripe cherry red with blue tones.

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spices aromas like thyme and rock tea

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Red and roasted meats.

SERVING TEMPERATURE:
16°C.

CLOSURE:
Natural Cork



RIBERA
DEL DUERO





COPABOCA SAUVIGNON BLANC D.O. RUEDA



TASTING NOTE

COLOR:
Yellow hay color with green glints

NOSE:
Clean nose, intense aromatic and long finish.

PALATE:
Looks elegant.

FOOD PAIRING:
Perfect with white meat and salads.

SERVICE TEMPERATURE:
8-9°C.

CLOSURE:
Synthetic cork or screw cap.



COPABOCA VERDEJO D.O. RUEDA



TASTING NOTE

COLOR:
straw yellow with green hues, clean and shines.

NOSE:
White fruit aromas.

PALATE:
Dry, tasty and balanced.

FOOD PAIRING:
Perfects with pasta, seafood and white meats.

SERVICE TEMPERATURE:
8-10 °C

CLOSURE:
Synthetic cork or screw cap.



COPABOCA VERDEJO VIURA D.O. RUEDA



TASTING NOTE

COLOR:
straw-colored steel.

NOSE:
Fruit aromas and white flowers.

PALATE:
It reveals freshness.

FOOD PAIRING:
Ideal for white meat and salads.

SERVICE TEMPERATURE:
8-10

CLOSURE:
Synthetic cork.



COPABOCA TEMPRANILLO D.O. RIBERA



TASTING NOTE

COLOR:
Red and violet tones.

NOSE:
High lights and high intensity, with a final touch of licorice

PALATE:
Soft tannins that give a balance between acidity and grade.

FOOD PAIRING:
Ideal with red meats.

SERVICE TEMPERATURE:
14-16°C.

CLOSURE:
Synthetic cork or screw cap





FINCA FEROES ROBLE D.O. RIBERA

TASTING NOTE

COLOR:
Intense cherry tones.

NOSE:
Different aromas such as wood, vanilla, balsamic, fruit and roasted coffee.

PALATE:
Pleasant entrance and structured. Tannins bring fullness in the mouth, obtaining a post lasting

SERVICE TEMPERATURE:
16-18°

CLOSURE:
Synthetic cork or screw cap



FINCA FEROES JOVEN D.O. TORO

TASTING NOTES

COLOR:
Red cherry with glints of purple.

NOSE:
It's large, with aromas of blackberries and raspberries

PALATE:
This red shows a soft tannins, almost sweet, with a velvety finish, soft and fruity.

FOOD PAIRING:
Ideal with grilled red meats or cheese.

SERVING TEMPERATURE:
14-17°

CLOSURE:
Synthetic cork or screw cap



FINCA FEROES SELECCIÓN D.O. TORO

TASTING NOTES

COLOR:
Intense red cherry tones.

NOSE:
Intense and expressive, roasted aromas.

PALATE:
Intense and well structured, with a lingering finish

FOOD PAIRING:
deal with game stews and red meats Grill.

SERVING TEMPERATURE:
16-18°

CLOSURE:
Natural cork.



FINCA FEROES VERDEJO VIURA D.O. RUEDA

TASTING NOTE

COLOR:
straw yellow with green tone color

NOSE:
suggestive aromas. verdejo fruity (green apple, peach ...)

PALATE:
dry, fresh and elegant wine with tasty acidity

FOOD PAIRING:
ideal for seafood and white meats.

SERVICE TEMPERATURE:
8-10 °C

CLOSURE:
Screw cap or synthetic cork



FINCA FEROES VERDEJO D.O. RUEDA

TASTING NOTE

COLOR:
Pale yellow color

NOSE:
Intense bouquet, highly floral.

PALATE:
Fresh and elegant.

FOOD PAIRING:
Perfect with rice, fish and seafood.

SERVICE TEMPERATURE:
6-8 °C

CLOSURE:
Synthetic cork





**ALVA MATER
IGP CASTILLA Y LEON**

TASTING NOTES

COLOR:
Yellow hay color.

NOSE:
Intense fruity and flower aromas.

PALATE:
Refreshing acidity which makes the wine very lingering on the palate.

FOOD PAIRING:
Perfect for seafood and fish.

SERVING TEMPERATURE:
8 °C



**MONTEPADILLARES
VERDEJO D.O. RUEDA**

TASTING NOTES

COLOR:
Clean and bright in appearance with greenish reflections.

NOSE:
Floral aroma, fresh fruits and a sensation of intense sweetness

PALATE:
The wine envelops your entire palate and leaves a very pleasant bitter finish typical of the variety.

SERVING TEMPERATURE:
8-10 °C



**DON INDALECIO
VERDEJO D.O. RUEDA**

TASTING NOTES

COLOR:
Pale yellow color with greenish hues

NOSE:
Intense frutal aromas

PALATE:
Balanced, round and fresh.

FOOD PAIRING:
Perfect with rices and seafood.

SERVING TEMPERATURE:
6-8 °C.

CLOSURE:
Synthetic cork.



**DON INDALECIO
VERDEJO VIURA D.O. RUEDA**

TASTING NOTES

COLOR:
straw yellow with slight greenish tones

NOSE:
Dry and powerful with notes of fresh fruit.

PALATE:
Fresh, elegant and fleshy body with tasty acidity.

FOOD PAIRING:
Perfect for seafood and white meats.

SERVING TEMPERATURE:
8-10 °C

CLOSURE:
Synthetic cork or screw cap.





**OPTIMUS RUEDA
D.O. RUEDA**

TASTING NOTE

COLOR:

Pale yellow with greenish reflections, clean and bright.

NOSE:

Aromatic and fruity

PALATE:

Great structure and complexity.

FOOD PAIRING:

With pasta, seafood and white meats.

SERVICE TEMPERATURE:

7- 9°C.

CLOSURE:
Synthetic cork.



**DINASTIA VERDEJO
D.O. RUEDA**

TASTING NOTE

COLOR:

This wine shows a middle yellow hay and green tone

NOSE:

fruity and smooth.

PALATE:

Great structure and complexity in the mouth.

FOOD PAIRING:

Ideal with salads, seafood, fish, white meats and rice.

SERVICE TEMPERATURE:

7- 9 ° C.



**NAXUS VERDEJO
D.O. RUEDA**

TASTING NOTE

COLOR:

Pale yellow, clean and bright lemony.

NOSE:

Powerful, with notes of fresh fruit.

PALATE:

Fresh balanced and gluttonous palate.

FOOD PAIRING:

Ideal with white meat dishes, fish and cheeses.

SERVICE TEMPERATURE:

8-10°C.

CLOSURE:
Synthetic cork.



**DOMINIO MANCILES
ROSADO D.O. ARLANZA**

TASTING NOTES

COLOR:

Intense pink color with cherry tones and salmon highlights

NOSE:

Powerful nose where you can appreciate fruity aromas, strawberries, apricot and wild berries (currant, blueberry).

PALATE:

In the mouth, fresh fruity, fatty with a slight spicy tip due to the carbonic color it retains with an intense finish and a long after taste.



**DOMINIO DE MANCILES
JOVEN D.O. ARLANZA**

TASTING NOTES

COLOR:

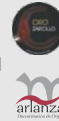
Ruby red color with purple reflections, very bright

NOSE:

Fine and complex, rich in fruit nuances where the memories of black fruits (plum and blackberry jam), notes of licorice with the remains of ripe skins stand out

PALATE:

Tasty, complex, lean with sweet tannins well melted with the fruit. Fresh finish and complex and long after taste.



**DOMINIO MANCILES ROBLE
D.O. ARLANZA**

TASTING NOTES

COLOR:

Intense ruby red color with purple trim

NOSE:

Aromas with memories of maceration, ripe fruits with certain wild touches (blackberries, raspberries and blackberries), it appears a light wood with spicy tones (clove, vanilla, licorice) and light smoked touch

PALATE:

In the mouth fleshy with light sweetness, very tasty, maceration, fatty tannin, very powerful, wooden memory.



**DOMINIO MANCILES
CRIANZA D.O. ARLANZA**

TASTING NOTES

COLOR:

Intense cherry red with violet trim.

NOSE:

Powerful aroma, rich in fruit expression and fine memories of French oak (cocoa, jam, toffee) and American oak (creamy vanilla, chocolate, ...)

PALATE:

Powerful in the mouth with hint soft fruit and well-melted fatty tannins, tasty finish with evocations of the terroir





**DOMINIO MANCILES
RESERVA D.O. ARLANZA**

TASTING NOTES

COLOR:

Medium high layer color with ocher tones and small violet tones.

NOSE:

Aromas of long aging, raisins and very ripe fruit. Memories of the typical aromas of their varieties.

PALATE:

Soft on the palate but with a long finish, persistent flavors well assembled with fatty tannins, leaving delicate salty tones.



**DOMINIO MANCILES
SELECCION D.O. ARLANZA**

TASTING NOTES

COLOR:

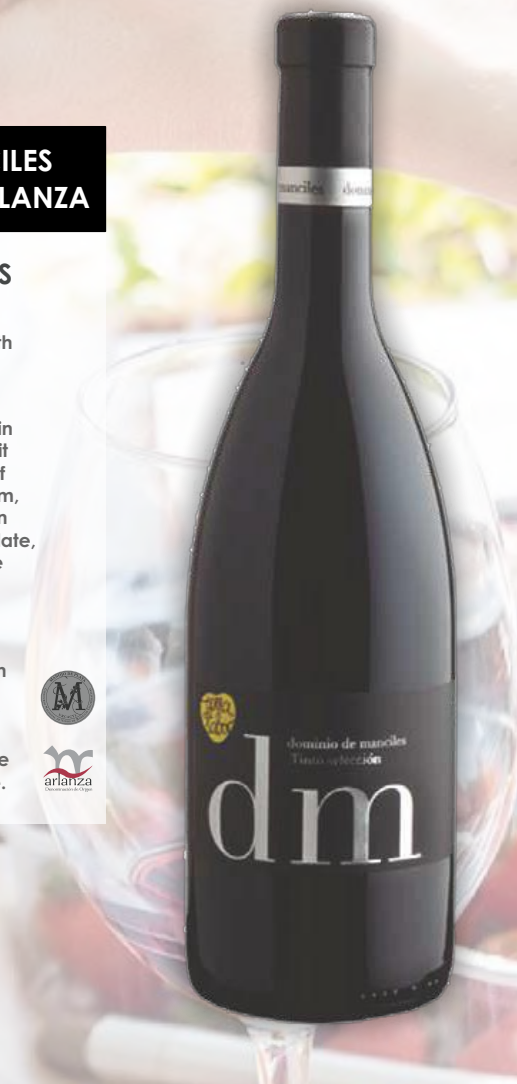
Intense cherry red with other rims.

NOSE:

Powerful aroma, rich in expression of ripe fruit and fine memories of French oak (cocoa, jam, toffee) and American (creamy vanilla, chocolate, ...) demonstrating the fine toasting of the barrel.

PALATE:

Powerful in the mouth with hints of fruit and well-melted fatty tannins, tasty finish with evocations of the terroir and elegance.



**GORGORITO
VERDEJO D.O. RUEDA**

TASTING NOTES

COLOR:

Pale yellow, clean and bright lemony.

NOSE:

Powerful, with notes of fresh fruit

PALATE:

fresh and balanced.

FOOD PAIRING:

Ideal with white meat dishes, fish and cheeses.

SERVING TEMPERATURE:

8-10 °C.

CLOSURE:

Synthetic cork or screw cap



**GORGORITO SAUVIGNON
BLANC D.O. RUEDA**

TASTING NOTES

COLOR:

Hay pale yellow

NOSE:

Expressive, with herbaceous and white flower aromas citrus grapefruit and lemon finish.

PALATE:

A bit greasy

FOOD PAIRING:

Matches with white meats, fish and salads dishes.

SERVING TEMPERATURE:

8-10 °C.

CLOSURE:

Synthetic cork or screw cap



**GORGORITO VERDEJO
VIURA D.O. RUEDA**

TASTING NOTES

COLOR:

Pale yellow color, bright with green highlights.

NOSE:

Cheerful and expressive.

PALATE:

Fresh and elegant.

FOOD PAIRING:

Perfect with rice, fish and seafood.

SERVING TEMPERATURE:

6-8°C.

CLOSURE:

Synthetic cork



**GORGORITO
CRIANZA D.O. RIOJA**

TASTING NOTES

COLOR:

Deep black cherry

NOSE:

Fresh red fruit aromas of great purity are interspersed with spicy notes and hints of cocoa, cinnamon, vanilla and toast.

PALATE:

The wine's velvety-textured palate leads to a long, savory finish of good intensity.

SERVING TEMPERATURE:

16-18°C.





GORGORITO ROBLE D.O. RIBERA

TASTING NOTES

COLOR:
Intense cherry tones.

NOSE:
Aromas of wood and
roasted coffee.

PALATE:
A nice and well
structured wine

FOOD PAIRING:
Ideal with red meats
dishes

SERVING TEMPERATURE:

16-18°C.

CLOSURE:
Natural cork



GORGORITO TEMPRANILLO D.O. RIBERA

TASTING NOTES

COLOR:
Red and violet tones.

NOSE:
Deep intense fruit aromas
with a final touch of
licorice.

PALATE:
Soft tannins gives
balance between
acidity and alcohol.

FOOD PAIRING:
Ideal with red meats.

SERVING TEMPERATURE:

14-16°C.

CLOSURE:
Synthetic cork or
screw cap.



GORGORITO TINTA DE D.O. TORO

TASTING NOTES

COLOR:
Intense cherry tones.

NOSE:
Fruity blackberry and
plum with toasted aromas.

PALATE:
Warm, intense and structured
on the palate, with silky
velvety finish, powerful
and persistent



GORGORITO JOVEN D.O. TORO

TASTING NOTES

COLOR:
Deep red with purple
glints.

NOSE:
Red fruit aromas like
blackberry and raspberry.

PALATE:
Shows a soft tannin, almost
sweet, ending in velvety
smooth and fruit finish.





**PERAMOR VERDEJO
D.O. RUEDA**

TASTING NOTES

COLOR:
Pale yellow

NOSE:
It's powerful, with notes of fresh fruit, green apple.

PALATE:
fresh and balanced.

FOOD PAIRING:
Perfect with seafood and fishes, pasta and rice.

SERVING TEMPERATURE:
6-8°C.



**PERAMOR ROBLE RIBERA
D.O. RUEDA**

TASTING NOTES

COLOR:
Intense cherries tone.

NOSE:
Wood and fruit aromas

PALATE:
Nice and structured

FOOD PAIRING:
Perfect with roasted red meats and grilled.

SERVING TEMPERATURE:
16-18°C.



**PERAMOR VERDEJO VIURA
D.O. RUEDA**

TASTING NOTES

COLOR:
Straw yellow with hints of green.

NOSE:
Intense bouquet, highly floral.

PALATE:
Fresh on the palate, this wine is well structured with balanced acidity

FOOD PAIRING:
Perfect with white meats pasta and rice.

SERVING TEMPERATURE:
6-8°C.





ENNIUS BLANCO

TASTING NOTES

COLOR:
Straw yellow color

NOSE:
Fresh and floral aromas.

PALATE:
Light and elegant, with soft bubbles.

FOOD PAIRING:
Ideal for pairing with appetizers and desserts.

SERVING TEMPERATURE:
6-8°C.

CLOSURE:
Tapino



ENNIUS AZUL

TASTING NOTES

COLOR:
Blue.

NOSE:
Wild white flowers aromas.

PALATE:
It is sweet with some citrus freshness with soft bubbles.

FOOD PAIRING:
Ideal for pairing with appetizers and desserts.

SERVING TEMPERATURE:
5-7°C.

CLOSURE:
Tapino



ENNIUS VERDE

TASTING NOTES

COLOR:
Green

NOSE:
Fruity aromas.

PALATE:
Sweet, fresh, notes of apple and peppermint, balanced with fine bubbles

FOOD PAIRING:
Ideal for pairing with vermouths, snacks and desserts.

SERVING TEMPERATURE:
5-7°C.

CLOSURE:
Screw cap



ENNIUS ROSA

TASTING NOTES

COLOR:
Pink.

NOSE:
Red fruits aromas

PALATE:
Sweet, fresh and balanced with fine bubbles.

FOOD PAIRING:
ideal for pairing with pasta dishes and fruit.

SERVING TEMPERATURE:
6-8°C.

CLOSURE:
Tapino

SECRET MOMENT AZUL

TASTING NOTES:

COLOR:

blue, clean and bright color.

NOSE:

Aromas typical of the Verdejo grape must, green apple, citrus notes, white flowers.

PALATE:

Refreshing palate, very sweet and soft bubbles.

FOOD PAIRING:

Ideal for appetizers and desserts.

SERVING TEMPERATURE:

5-7°C.

CLOSURE:

Screw cap

Alcohol 7%



SECRET MOMENT BLANCO

TASTING NOTES:

COLOR:

Straw, clear and bright yellow.

NOSE:

Aromas typical of the Verdejo grape must, green apple, citrus notes, white flowers.

PALATE:

Refreshing palate, very sweet and soft bubbles.

FOOD PAIRING:

Ideal for pairing with appetizers and desserts.

SERVING TEMPERATURE:

5-7°C.

CLOSURE:

Screw cap

Alcohol 7%



SECRET MOMENT ROSA

TASTING NOTES:

COLOR:

Pink, clean and bright color

NOSE:

Aromas typical of the Verdejo grape must, green apple, citrus notes, white flowers.

PALATE:

Refreshing palate, very sweet and soft bubbles.

FOOD PAIRING:

Ideal for pairing with appetizers and desserts.

SERVING TEMPERATURE:

5-7°C.

CLOSURE:

Screw cap

Alcohol 7%





FUENTEAMOR BLANCO 0,0°

TASTING NOTES

COLOR:
Straw yellow with
greenish reflections.

NOSE:
High aromatic intensity
with a touch of
tropical fruit.

PALATE:
Fresh and light, soft
step, structured
and harmonious

FOOD PAIRING:
Ideal for seafood, fish
and pasta dishes.

SERVING TEMPERATURE:
6-8°C.

FUENTEAMOR TINTO 0,0°

TASTING NOTES

COLOR:
Intense cherry red
with violet tints.

NOSE:
High aromatic intensity
red fruit with hints
of pepper, smoke and
some leather.

PALATE:
Pleasant aftertaste of
great structure, giving
flavors of wild fruits
raisins and plums,
bringing harmony

FOOD PAIRING:
Perfect with cheeses,
red meat...

SERVING TEMPERATURE:
12-16°C.





5 BODEGAS

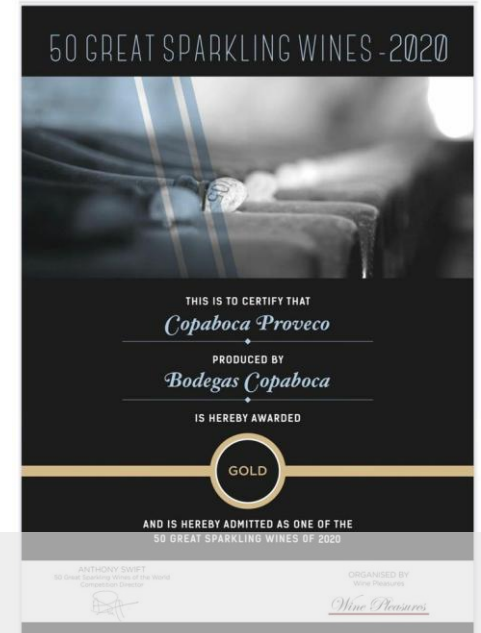




MUNDUS VINI 2019



Medalla de ORO



AWARDS



MUNDUS VINI 2019



Medalla de PLATA

SPANISH PRODUCTS SELECTION SIA

CONTACT US

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