WINES D.O. CIGALES

QUELÍAS ROSÉ 2024

50% Albillo, 10%Tempranillo,10% Verdejo, 30% Garnacha.
Average age of vines: 60 years, selected plots: Adoberas, Mimbreros, Revenga y Carrapalencia
Grape-picking technique: by hand
Bottles: 29.900
Vinification: Made with free-run must, it is cold macerated for a few hours with the skins and fermented untouched in steel tank at a controlled low temperature and then aged 5 months on its fine lees in steel tank too.

Characteristics: Delicate pink salmon. Expressive aromas of raspberry, white peach and grapefruit, with notes of acid strawberry. Palate, freshness and elegance characterize this rose wine.

Food: Antipasti, Caesar salad**,** rice, fin fish, salmon, bass, seafood, lobster, delicate and nutty cheese and desserts like chocolate cake and cherry.

Our comments: It offers the notable freshness of a young wine. A drinking temperature around 13ºC/56ºF is recommended.

AWARDS / SCORES
Gold Medal Concours Mondial de Bruxelles 2024 (2023)
Gold Medal Concours Mondial de Bruxelles 2023 (2022)
96 pts - Guide Semana Vitivinícola 2020 (2019)
Great Gold Medal at the 2019 World Contest in Brussels, where it has also been chosen the World`s Best Rosé (2018)
Gold Medal Concours Mondial de Bruxelles 2019 (2018
Gold Medal in Concours Mondial du Rose Cannes 2019 (2018)
Gold Medal Bacchus 2019 (2018)
Best Rosado from Castilla y León 2019 (2018)
95 pts - Guide Semana Vitivinícola 2019
93 pts- Guide Gourmet 2020 *(highest score rosé)*

SINFO TINTO ROBLE 9 MESES 2024

100% Tempranillo
Production: 48.000 bottles
Average age of vines: 60 years
Grape-picking technique: by hand
Alcohol content: 14%vol
9 months in French and American oak casks

Characteristics: Intense cherry, aroma concentrated to black fruits of bush, spicy, fine notes of maceration. Fleshy mouth, fatty tannins. Notes of ripe red fruits and liquorice perfectly assembled with the soft toasts of the wood.

Food pairing: Salads, grilled vegetables, rice dishes, fish in sauce, poultry, ham, pâte, grilled meats, sausages, mild cheese.

Our comments: A good robust lightly oaked red wine.

AWARDS / SCORES
91 points in Ilta Sanomat by Pekka Soursa (2019)
Stephen Tanzer: 90

SINFORIANO CRIANZA 2020

95 % Tempranillo, 2% Garnacha, 3% Albillo
Production: 4.804 bottles
Average age of vines: 80 years
Grape-picking technique: by hand with a careful selection of the vines
Alcohol content: 14.5 % vol
22 months in French and American new oak casks.

Characteristics: The wine displays an intense cherry-red colour with violet undertones.
Ripe fruit nose of blackberries and plums, with flowers of violet and lavender and hints of spice from oak. In the mouth, it is powerful with a good balance between the oak and the fruit. Good persistent finish.

Food pairing: Savoury fish dishes, grilled or roast meat dishes, lamb, duck, partridge, and mature or blue cheese.

Our comments: This wine will continue to improve in bottle.
Serve at 16°C to 18°C/60°F to 65°F. This wine is stabilised through a natural process, which can result in the throwing of a natural se diment when cold.

AWARDS / SCORES
Grand Gold Bacchus 2023 (2018)
Grand Gold Medal Mundus Vini 2021 (2016)
91 pts - Guía Peñin 2021 (2016)

WINES DE LA TIERRA DE CASTILLA Y LEON

RAIMUN VERDEJO 2025

90% Verdejo, 10% Sauvignon Blanc
Average age vines: 18 years old
Type of harvest: by machine during the night
Average fermentation temperature: 16ºC
Alcohol: 13 % vol
Production: 75.000 bottles

Tasting notes: Bright straw yellow colour. Powerful, Tropical fruit aromas with hints of hay. Expressive. Long round texture on the palate, fresh and balanced by good acidity, and a pleasant slightly bitter finish.

Food pairing: Aperitif, fishes, seafood, salads, vegetables, chicken and fresh, salty and sour cheese

Our comments: It offers the notable freshness of a young wine. A drinking temperature around 12ºC/53ºF to 54ºF is recommended.

AWARDS / SCORES
Robert Parker: 87

RAIMUN JOVEN 2024

Grape variety: 100% Tempranillo
Average age vines: 30 years old
Vines: Las Adoberas, la Caseta and Matallana - Mucientes.
Alcohol: 13,5 % vol
Production: 24500 bottles
Ageing**:** -

Characteristics: It is an intense violet red wine, delicate aromas, fruity and varietal; Velvety of very good structure, outstanding personality, remember red fruits, such as raspberry and redcurrant.

Food pairing: Perfect to take without food or to accompany with blue fish, white and red meat, small game, hors d'oeuvres, fried, pate, grilled meat, sausages or semi-cured cheeses.

Additional information: Recommended temperature around 15ºC-17ºC/59ºC-63ºC.

DESDE 1953

SAN ESTEBAN

BODEGAS Y VIÑEDOS

Ficha de Cata

CRIANZA

Tempranillo.

Ruby red color with high depth.

Aromas of ripe red fruit—cherries, blackberries, and black licorice—well integrated with notes of dark chocolate, vanilla, clove, and nutmeg, with a powerful balsamic background.

On the palate it is sweet edged and structured, with silky tannins. Long, persistent finish.

A very versatile wine, excellent both on its own and with hearty dishes.

13.5-14.5 % vol.

Optimal serving temperature: 17ºC - 62-63ºF

SAN ESTEBAN

BODEGAS Y VIÑEDOS

Ficha de Cata

BLANCO JOVEN (WHITE)

Viura and White Tempranillo.

Pale yellow color with greenish highlights.

Very fruity on the nose, with citrus aromas and white flower notes, clean and vibrant.

Fresh, young, and lively on the palate, with good volume, well balanced and fruity.

A great wine to enjoy well chilled on hot days. Excellent with tapas and Mediterranean dishes.

10.5-12.5 % vol.

Optimal Serving Temperature: 5-8ºC - 41-46ºF

DESDE 1953

SAN ESTEBAN

BODEGAS Y VIÑEDOS

Ficha de Cata

ROSADO (ROSÉ)

Tempranillo.

Salmon pink color.

Citrus notes, stone fruit aromas, white flowers, acidic strawberry, and a light smoky background

The palate is fresh, sweet edged, and flavorful, giving a fruity wine with a strong personality.

It pairs well with all kinds of dishes, from meats to fish.

13-14.5 % vol.

Optimal Serving Temperature: 8-9ºC - 46-48ºF

DESDE 1953

SAN ESTEBAN

BODEGAS Y VIÑEDOS

Ficha de Cata

TINTO JOVEN

- Tempranillo.
- Intense ruby red color with cardinal red hues.
- Aromas of strawberry, ripe cherries, blackberry, and blueberry. Black licorice.
- Broad and sweet on the palate. Very silky and fresh. Long, fruity aftertaste.
- A pleasant and serious wine that pairs well with light meals.
- 13-14 % vol.
- Optimal Serving Temperature: 14ºC - 57ºF

DESDE 1953

SAN ESTEBAN

BODEGAS Y VIÑEDOS

Ficha de Cata

TINTO COLECCIÓN PRIVADA (PRIVATE COLLECTION)

Tempranillo.

Garnet-colored red wine with ruby highlights. High depth of color.

Aromas of ripe red and black fruits—raspberries, blackberries, licorice—with background notes of fine wood and cigar-box cedar. Spices appear as well, such as vanilla, clove, and fennel, blended with balsamic hints of mint and spearmint.

On the palate it is structured, powerful, and rich, with great fleshiness. The tannins are velvety and mature.

It is a wine of great complexity with a long, intense aftertaste. Excellent with red meats, game stews, and fatty fish.

13-14 % vol.

Optimal Serving Temperature: 17ºC - 62-63ºF