



PAISAJES

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HARVESTING & VINIFICATION

WINES

The Paisajes range

RESTAURANTS



Paisajes are one of the first parcel wines, since **1998**, in the contemporary history of DOC Rioja with 100% autochthonous varieties. We vinify them at Finca Allende, located in the majestic The Ibarra Palace, built in 1675.



Miguel Ángel de Gregorio

A leading figure on the Rioja winemaking scene,

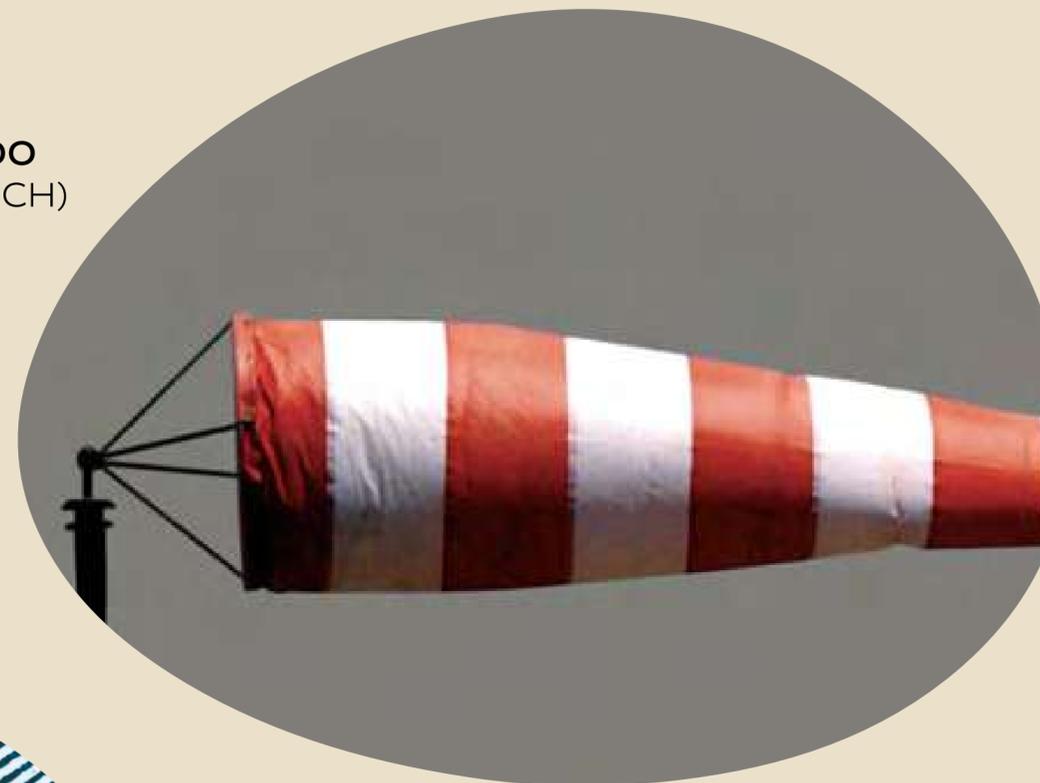


joined the Uvas Felices project in 1998 with the release of Paisajes. His winemaking philosophy is to locate unique terroirs to create single vineyard wines expressing delicacy and fragrance.

Together, in 1998, we selected special plots from several growers with the aim of producing wines of outstanding quality. The bottles carry on its label a picture conveying the idea of

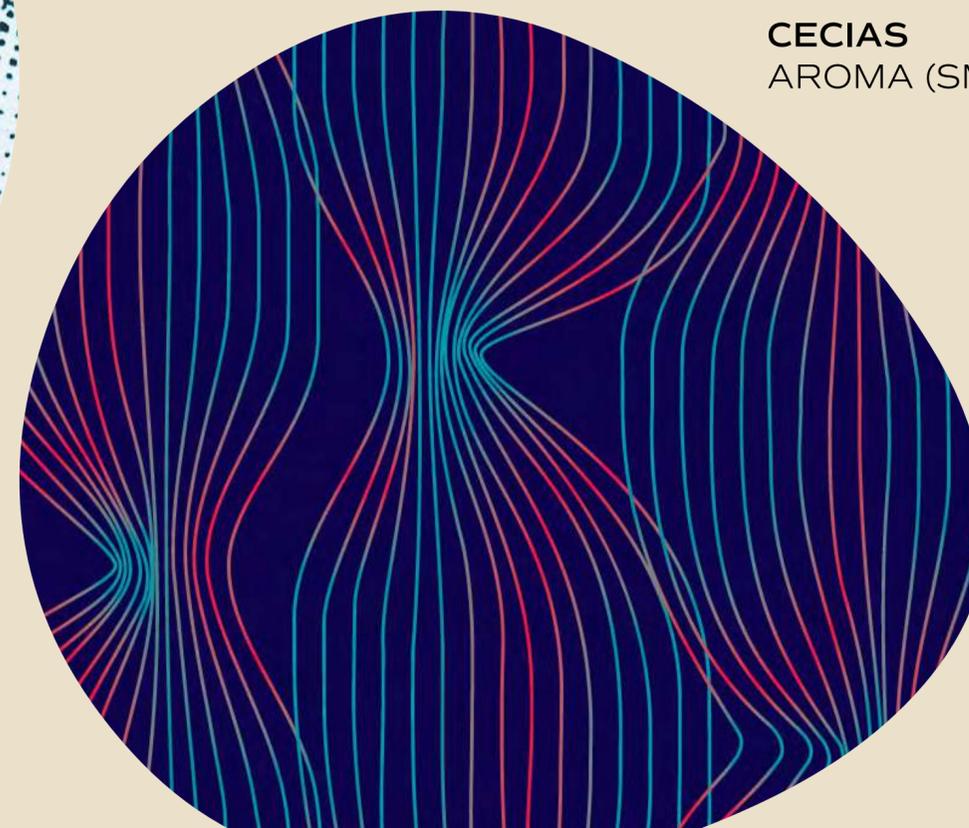
one of the senses.

VALSALADO
WIND (TOUCH)



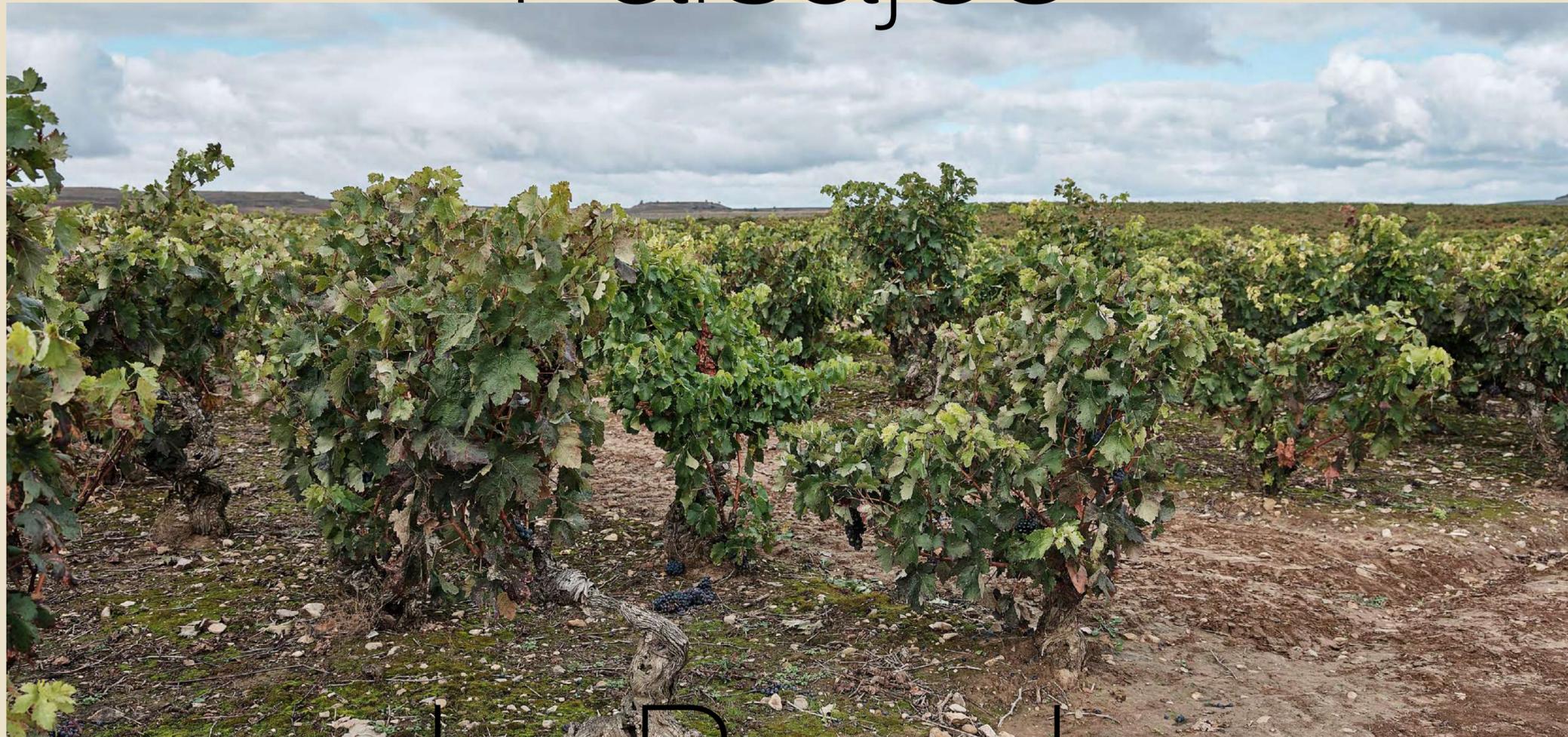
LA PASADA
GAZING (SIGHT)

CECIAS
AROMA (SMELL)



Vineyards

Paisajes



La Pasada

The gazing eye suggests looking at an object of beauty, such as a vineyard landscape. La Pasada comes from this

2,2

hectare

vineyard plot in Briones, where the vines are planted at a density of 3,100 plants per hectare.



Grown in clay-gravel
soils on an east-facing
slope, these Tempranillo
vines are between

58 and 61
years old

and produce very long-
ageing wines.



Paisajes

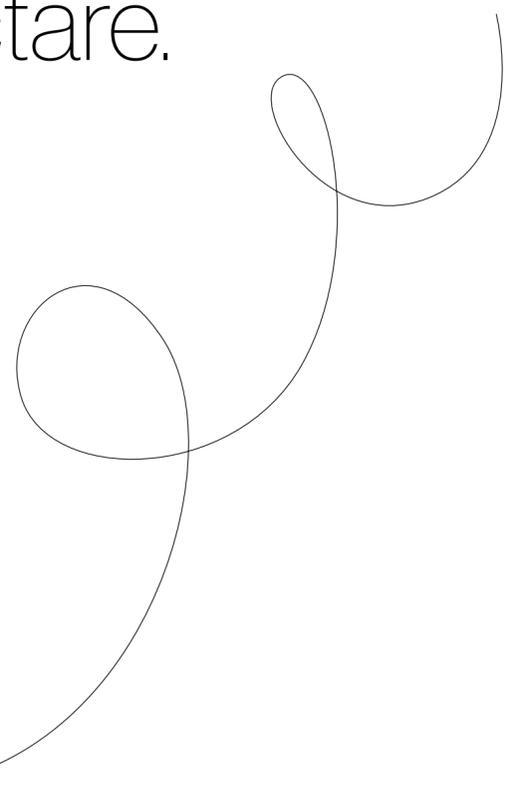


Cecias

Cecias conveys the sense of smell – the aromas of a unique place, such as its

2,4 hectare

vineyard planted at a density of 3,000 vines per hectare.



This vineyard is made up of
**85 to 90
year-old**

Grenache vines planted on
a south-east facing slope in
Rioja Oriental. The soil is a
mix of limestone and marl,
together with slate rocks.



Paisajes



Valsalado

The sense of touch is conveyed with the wind blowing through Valsalado's vines, caressing the leaves and drying the dampness. The wine is a blend of four traditional

red varieties:

Tempranillo, Grenache, Mazuelo and Graciano coming from vines planted at a density of 3,100 plants per hectare.



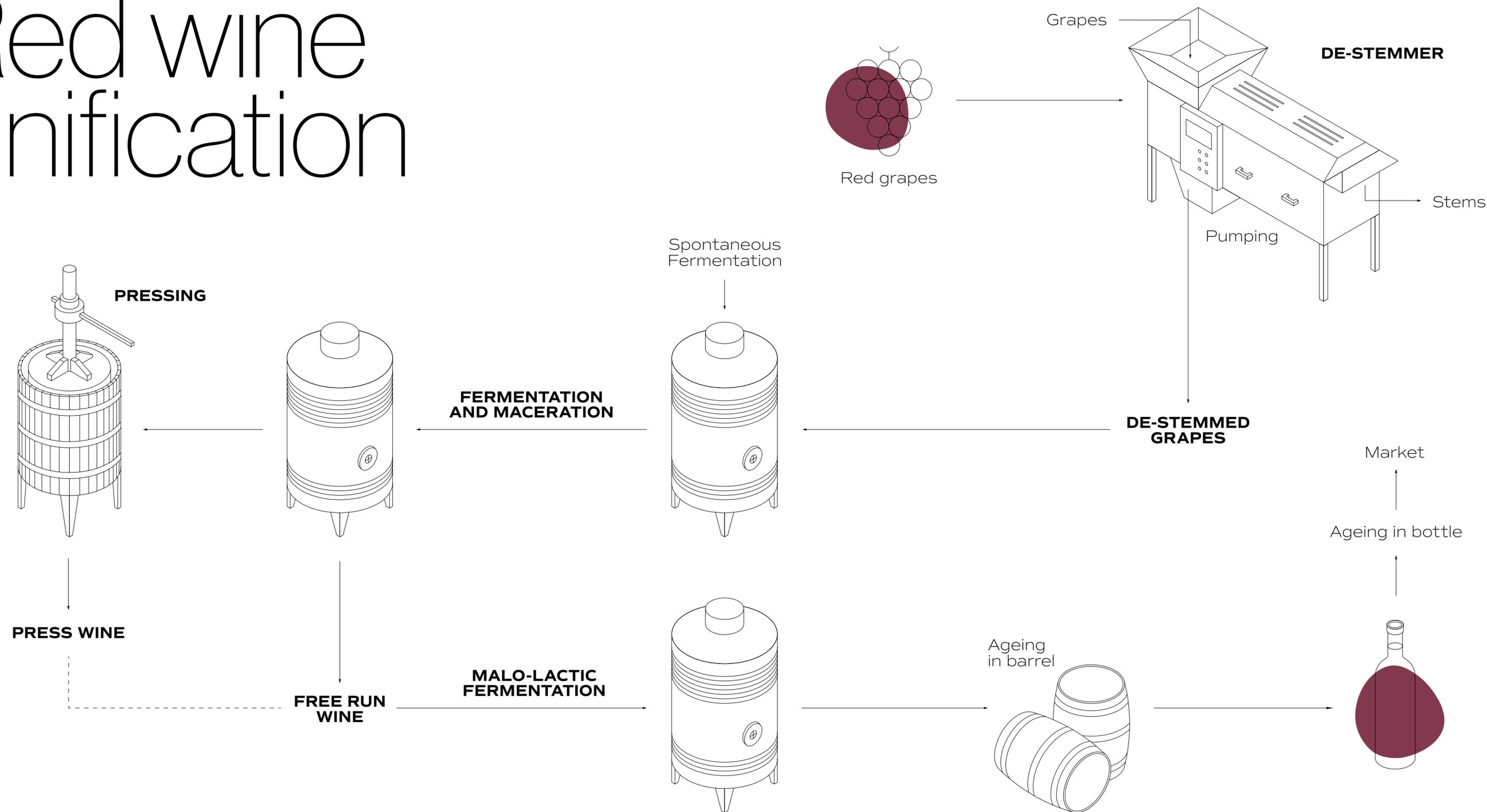
Here, 39 to 41 year-old

randomly-planted vines grow on the south-facing slope of a plot near Logroño, covering 1,3 hectares and made up of clay-gravel soils. The 4 varieties are harvested and vinified simultaneously in order to achieve a wine of unique character.



Harvesting & Vinification

Red wine vinification



The grapes used to make Paisajes are
harvested
by hand.

The bunches arrive at our winery in stackable boxes to protect the grapes from being damaged during transport.



Before going through
the de-stemmer,
**a second
sorting**

is carried out.

The berries are then
transferred to vats,
where they undergo
a pre-fermentation
cold soak.



Vinification

A gentle de-stemming without any ensuing crushing, followed by temperature-controlled fermentation with daily pump-overs. The wine stays in contact with the skins for 20 days. Paisajes is produced in small quantities and has very good ageing potential.



Ageing

Aged 16 months in new Allier French oak barrels with 3 rackings, the wines are bottled unfiltered and unfiltered. While always seeking out special terroirs, the Paisajes winemaking philosophy is to carry out gentle vinifications and age each lot in barrel separately. The ultimate aim is to produce elegant wines that are neither over-extracted nor overpowering.



Bottle ageing

Paisajes wines are very long-ageing, and we are proud to have in our stock some treasured old vintages in different formats (750ml and magnum).

LA PASADA
STOCK AVAILABLE OF
THE 2014 AND 2015
VINTAGES

VALSALADO
STOCK AVAILABLE
OF VINTAGES FROM
2012 TO 2016

CECIAS
STOCK AVAILABLE
OF VINTAGES FROM
2009 TO 2016



The Paisajes range



LA PASADA

LA PASADA MAGNUM

CECIAS

CECIAS MAGNUM

VALSALADO

VALSALADO MAGNUM

Restaurants

Michelin **

PACO PÉREZ
MIRAMAR
LLANÇÀ, 1939

ANGLE
RESTAURANT

DSTAGE

:)is fru tur
Restaurant • BARCELONA

coque

QM

Michelin *



EL CERROBAL

JUBANY

TICKETS



xerta
restaurant



#VIVAMÉXICO CABRONES

alkimia
JORDI VILÀ

magoga
RESTAURANTE



HOJA
SANTA

DELI RANTO

Caelis
ROMAIN FORNELL

EL MESÓN — SALA — EL RESTAURANTE



Rincón de Diego
RESTAURANT