



SOSPECHOSO

Year of foundation: **2012**

Winemaker: **Marcos Eguren**

Denomination of Origin: **Vino de la Tierra de Castilla**

Region: **Villarta (Cuenca)**

Other wines produced: **Sospechoso White and Sospechoso Rosé**



SOSPECHOSO RED

Vintage: 2019

Type of wine: red

Grape variety: 60% Tempranillo and 40% Tinta de Toro

Grape provenance: vineyard under supervision located in Manchuela

Altitude: 700 m

Type of soil: Ferrous-clayey

Age of the vines: between 30 and 70 years old

Wine yield: between 20 and 28 Hls/Ha

Date of harvest: first week of October for Tinta de Toro and second week of October for Tempranillo

Harvest: hand-harvested

Elaboration: fermentation under controlled temperature between 26 and 29 °C. Total maceration with skins of 20 days. Malolactic fermentation carried out 75% in stainless steel tank and 25% in one year old French oak barrels

Ageing: 6 months in stainless steel tank and 6 months in French and American oak barrels of 225 L

Alcohol: 14% Abv.

Tasting notes: has a nice and bright ruby colour with violet hues. The nose is intense and charming, with a wide range of ripe black and red fruits such as blackberries, redcurrants and cherries. Secondly, there are notes of sweet spices such as vanilla and clove with a suggestive toasted perfume. On the palate it has a mouth-filling entry with a silky texture that caresses the palate and stands out for its great harmony and persistence, with intense hints of juicy black fruits and violets.

Food pairing: Ideal for grilled meats, sausages and cured sheep or cow cheeses.

Serving temperature: between 6 and 8 °C

Recommended glass: Chianti from Vinum Range by Riedel



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Otros vinos de la bodega: Sospechoso White and Sospechoso Red



SOSPECHOSO ROSÉ

Vintage: 2020

Type of wine: dry, non-aged rosé

Grape variety: 53% Bobal and 47% Tempranillo

Grape provenance: vineyard under supervision located in Manchuela

Altitude: 700 m

Type of soil: Ferrous-clayey

Age of the vines: between 30 and 70 years old

Wine yield: 31 Hls/Ha.

Date of harvest: last week of September 2019

Harvest: hand-harvested

Elaboration: maceration in cold during 4 hours, static must settling and fermentation under controlled temperature of 16°C

Ageing: without ageing

Alcohol: 12.5% Abv.

Tasting notes: has a very charming and elegant delicate salmon colour. With an attractive perfume of red fruits and citrusy hints such as strawberries and fresh raspberries which stand out on the nose. On the palate it is pleasant, light and smooth, leaving a lasting and refreshing sensation characterized by fruity notes.

Food pairing: The ideal companion for a summer appetizers, salads, grilled vegetables, sea or mountain style rice, as well as grilled white fish

Temperature of service: between 6 and 8°C

Recommended glass: Riesling from Vinum Range by Riedel



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Other wines produced: Sospechoso Rosado and Sospechoso Tinto



SOSPECHOSO BLANCO

Vintage: 2020

Type of wine: young white

Grape variety: 55% Macabeu, 30% Verdejo and 15% Airén

Grape provenance: vineyard under supervision located in Manchuela

Altitude: 700 m

Type of soil: Ferrous-clayey

Age of the vines: between 30 and 70 years old

Wine yield: 40 hls/ha

Date of harvest: 3rd week of September 2020

Harvest: hand-harvested

Elaboration: maceration in cold during 6 hours, static must settling and fermentation under controlled temperature between 14 and 16°C

Ageing: without ageing

Alcohol: 12% Abv.

Tasting notes: It has a beautiful and bright straw-yellow colour with pronounced golden hues. The nose displays a big range of fruity aromas reminiscent of fresh tropical fruits such as passion fruit and pineapple with a citrus background and a refreshing touch of freshly cut grass. On the palate it is vibrant and fresh, with a fluid and agile mid palate, leaving a pleasant savoury and persistent sensation of tropical and citrus fruits. A very refreshing white wine rich on aromas and flavours.

Food pairing: Ideal for summer salads, sea food, white fish and even soft cheeses.

Serving temperature: between 6 and 8°C

Recommended glass: Riesling from Vinum Range by Riedel
