



SOSPECHOSO

Year of foundation: 2012

Winemaker: Marcos Eguren

IGP: Vino de la Tierra de Castilla

Other wines produced: Sospechoso Rosado and Sospechoso Tinto



SOSPECHOSO BLANCO

Vintage: 2022

Type of wine: dry young white

Grape variety: 50% Macabeo, 35% Verdejo and 15% Airén

Provenance of the grape: vines controlled and located in Manchuela

Altitude: 700 m

Type of soil: clayey and ferrous

Age of the vines: between 30 and 70 years

Yield: 39 Hls/Ha

Harvest date: first week of September 2022

Harvest: hand-picked

Winemaking: traditional with cold maceration for 1 hour, static removal and fermentation with temperature control between 14 and 16 °C, and cold stabilization.

Alcohol: 12% Abv.

Tasting notes: it has a beautiful and bright straw yellow color with delicate greenish reflections. The nose has aromas of ripe fruits such as apples, bananas and melon, along with fresh exotic fruits such as passion fruit and pineapple, and a citrus background. In the mouth it is jovial and fresh, is fluid and agile in its passage through the mouth, leaving a pleasant savory sensation of white fruit, such as pear, and citrus. A refreshing and appetizing white wine.

Food pairing: Ideal to accompany summer salads, seafood, white fish and even soft cheeses.

Serving temperature: between 6 and 8°C

Recommended glass: Riesling/Zinfandel from Veritas range by Riedel



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SOSPECHOSO ROSADO

Vintage: 2022

Type of wine: dry young rosé

Grape variety: 60% Bobal and 40% Tempranillo

Provenance of the grape: vines controlled and located in Manchuela

Altitude: 700 m

Type of soil: clayey and ferrous

Age of the vines: between 30 and 70 years

Yield: 32 Hls/Ha

Harvest date: first week of September 2022

Harvest: hand-picked

Winemaking: cold maceration for 4 hours, static removal and fermentation under a controlled temperature of 16 °C with subsequent cold stabilization.

Alcohol: 12.5% Abv.

Tasting notes: It has an elegant and delicate very pale salmon colour. On the nose, an attractive perfume of fresh red fruits stands out, such as strawberries, raspberries and cherries, some notes of red apple, stone fruit and citrus, and sweet touches of caramel and forest fruit flavored yogurt. On the palate it is kind, light and smooth, leaving an agile and refreshing sensation marked by the intense memories of the red fruits that we found on the nose.

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

Serving temperature: between 6 and 8 °C

Recommended glass: Riesling/Zinfandel from Veritas range by Riedel



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SOSPECHOSO TINTO

Vintage: 2020

Type of wine: oak-aged red

Grape variety: 58% Tempranillo and 42% Tinta de Toro

Provenance of the grape: controlled vines located in Manchuela and Toro

Altitude: 700 m

Type of soil: clayey and ferrous

Age of the vines: between 30 and 70 years old for Tempranillo and between 10 and 35 years old for Tinta de Toro

Yield: from 20 to 30 Hl/Ha

Harvest date: third week of September 2020 for Tinta de Toro and second week of October 2020 for Tempranillo

Harvest: hand-picked

Winemaking: fermentation under controlled temperature of 25 to 29 °C. Total maceration with skins for 20 days. Cold stabilized. Malolactic fermentation 75% in stainless steel tanks and 25% in French oak barrels of 1 wine.

Aging: 6 months in tank and another 7 months in 225 L French and American oak barrels.

Alcohol: 14% Abv.

Tasting notes: it has a beautiful and bright ruby color with violet reflections. On the nose it is intense and very seductive, with a wide range of ripe black and red fruits such as blackberries, currants and cherries. Secondly, it has marked lactic and peppery touches and delicate balsamic notes. In the mouth it has an entry that envelops the palate with a silky texture. It stands out for its great harmony, very well integrated tannins and great persistence, with intense memories of juicy black fruits and violets.

Food pairing: ideal to accompany grilled meats, sausages and cured cow or sheep cheeses.

Serving temperature: between 6 and 8 °C

Recommended glass: Tempranillo from the Vinum Range by Riedel
