



VIÑA AL LADO DE LA CASA

Year of foundation: 1950

Vineyard in property: 51,5 ha

Denomination of Origin: D.O. Yecla

Area: Yecla

Region: Murcia

Other wines produced: Detrás de la Casa Monastrell, Detrás de la Casa Cabernet Sauvignon, Detrás de la Casa Garnacha Tintorera, Detrás de la Casa Syrah, Altos de las Gateras Syrah and Altos de las Gateras Monastrell



VIÑA AL LADO DE LA CASA

Vintage: 2018

Type of wine: oak aged red wine

Grape variety: 86% Monastrell, 10% Syrah, 4% Cabernet Sauvignon

Grape provenance: Las Gateras

Type of soil: limy, stony and sandy

Age of the vines: 57 years old

Plantation density: 1.500 vinestocks per hectare

Harvest: hand-harvested

Elaboration: soft destemming of the grapes. Fermentation was carried out in small tanks of 6-8000 kg with regulars pumping over and under controlled temperature of 26-28°C. Maceration with the skins during 14 days. Malolactic fermentation took place in stainless steel tanks

Ageing: 18 months in 225 L and 500 L new French oak barrels

Bottling: June 2020

Alcohol: 14.5% Abv.

Production: 3,229 bottles

Tasting notes: It has a beautiful intense deep-ruby colour. On the nose it is fragrant with suggestive notes of black fruits such as plum and blueberries, combined with fine spicy notes of black pepper and vanilla and a background of subtle toasted notes. On the palate it has a smooth and caressing entry, with a silky and voluminous texture in the mouth that leaves a meaty and spicy sensation marked by a persistent finish with hints of ripe black fruits. An appealing and elegant red that is still alive and expressive.

Food pairing: The perfect companion for stewed red meats and game dishes, as well as cured sheep or cow cheeses.

Temperature of service: between 15 and 17°C

Recommended glass: Cabernet from Grape Range by Riedel



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Year of foundation: 1950

Vineyard in property: 51,5 ha

Denomination of Origin: D.O. Yecla

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Region: Murcia

Other wines produced: Viña al lado de la Casa, Detrás de la Casa Syrah, Detrás de la Casa Monastrell, Detrás de la Casa Merlot, Detrás de la Casa Cabernet Sauvignon-Merlot, Detrás de la Casa Garnacha Tintorera, Viña al lado de la Casa Altos de las Gateras Syrah



DETRÁS DE LA CASA SYRAH

Vintage: 2018

Type of wine: oak aged red wine

Grape variety: Syrah

Grape provenance: "Las Gateras" 2 hectares

Type of soil: Stony limestone and sand

Age of the vines: 17 years old

Harvest: hand-harvested

Elaboration: soft destemming and pressing. Regular remontages by hand in small open tanks of 2,000 to 3,000 kg of capacity, under controlled temperature of 26 and 28 °C. Total maceration with grape skins between 10 and 12 days. Devatting followed of a soft pneumatic pressing. Malolactic fermentation in stainless steel tank

Ageing: 18 months in new French oak barrels of 225 L and 500 L

Bottling: June 2019

Alcohol: 14,5% Abv.

Production: 4.704 bottles

Tasting notes: It has a beautiful limpid and bright ruby colour with garnet hues. On the nose, it is very perfumed and expressive, displaying suggestive aromas of red and black fruits such as cherry, blackberry and plum, and evocative floral notes reminiscent of violets over a slight spicy touch. On the palate it is opulent and juicy, with a wide and velvety texture that caresses the palate thanks to silky and round tannins. In the mouth, it leaves delicious memories of ripe red fruits such as cherries, toasted and spicy notes that end in a very pleasant bitter finish.

Food pairing: The perfect companion for cured meats, red meat, small game dishes and cured cheeses.

Temperature of service: between 15 and 17°C

Recommended glass: New World Syrah from Veritas Range by Riedel



VIÑA AL LADO DE LA CASA

First Vintage: 1999

Winemaker: Mariano López

Vineyard in property: 51,5 ha

Denomination: D.O. Yecla

Region: Murcia

Other wines produced: Viña al lado de la Casa, Detrás de la Casa Monastrell, Detrás de la Casa Syrah, Detrás de la Casa Cabernet Sauvignon, Altos de las Gateras Monastrell and Altos de las Gateras Syrah



DETRÁS DE LA CASA GARNACHA TINTORERA

Vintage: 2016

Type of wine: oak aged red wine

Grape variety: Garnacha tintorera

Grape provenance: Las Gateras

Type of soil: limy, clayey and sandy

Age of the vines: 18 years old

Yield: 1,500 kg per hectare

Harvest: hand-harvested

Elaboration: soft destemming and pressing. Fermented with regular remontages by hand in small open tanks of 2,000 to 3,000 kg of capacity, under controlled temperature of 26 and 28 °C. Total maceration with grape skins of 12 days. Devatting followed of a soft pneumatic pressing. Malolactic fermentation in stainless steel tank

Ageing: 18 months in new French oak barrels

Bottling: June 2018

Alcohol: 15% Abv.

Production: 1,764 bottles

Tasting notes: has a beautiful and deep ruby colour, almost opaque. On the nose it is evocative and appealing, with fragrant notes of red and black fruits such as cherry or plum. Secondly, appear intense notes of dried Mediterranean herbs, with a hint of spices like cloves and slightly toasted notes. On the palate it has an elegant entry expanding through the mouth with a silky texture and a fantastic volume. At the end there are delicious and persistent hints of black fruits such as blackberries, redcurrants and cherries. Perfect for cured sausages to mountain style rice, all kinds of grilled red meats and cow and sheep cheeses.

Food Pairing: Perfect for cured sausages to mountain style rice, all kinds of grilled red meats and cow and sheep cheeses.

Temperature of service: between 15 and 17 °C

Recommended glass: Cabernet/Merlot from Veritas Range by Riedel



VIÑA AL LADO DE LA CASA

First Vintage: 1999

Vineyard in property: 51,5 ha

Denomination of Origin: D.O. Yecla

Area: Yecla

Region: Murcia

Other wines produced: Viña al lado de la Casa, Detrás de la Casa Syrah, Detrás de la Casa Monastrell, Detrás de la Casa Cabernet Sauvignon, Detrás de la Casa Garnacha Tintorera and Altos de las Gateras Monastrell



ALTOS DE LAS GATERAS SYRAH

Vintage: 2017

Type of wine: oak aged red wine

Grape variety: Syrah

Grape provenance: "Las Gateras"

Type of soil: stony limestone and sand

Age of the vines: 14 years old

Yield: 1,500 kg per hectare

Harvest: hand-harvested

Elaboration: Grape cold-storage previous to the sorting table selection. Soft destemming and pressing. Fermentation in open 500 L barrels. Total maceration with grape skins of 15 days. Devatting followed of a soft pneumatic pressing

Ageing: 20 months in 500 L French oak barrels

Bottling: June 2019

Alcohol: 15% Abv.

Production: 1,530 bottles

Tasting notes: It has a delicate and deep ruby colour with beautiful garnet hues. On the nose, it is fragrant and complex, with a wide range of fruity and spicy aromas, ranging from ripe red and black fruits such as cherry and currant, to spicy notes of black pepper and balsamic and slightly toasted hints. In the mouth it is intense and opulent, with a rich texture displayed by rounded and polished tannins, balanced by a freshness and very pleasant fleshy sensations. The lingering finish leaves delicious fruity and spicy hints on the palate.

Food pairing: Ideal to enjoy with grilled meat, roast suckling pig and even stewed poultry with berry sauce.

Temperature of service: between 15 and 17 °C

Recommended glass: Cabernet/Merlot from Veritas Range by Riedel



VIÑA AL LADO DE LA CASA

Primera añada: 1999

Enólogo: Mariano López

Viñedo en propiedad: 51,5 ha

Denominación de Origen: D.O. Yecla

Población: Yecla (Murcia)

Otros vinos de la bodega: Viña al lado de la Casa, Detrás de la Casa Monastrell, Detrás de la Casa Cabernet Sauvignon, Detrás de la Casa Garnacha Tintorera, Detrás de la Casa Syrah y Altos de las Gateras Syrah



ALTOS DE LAS GATERAS MONASTRELL

Vintage: 2014

Type of wine: oak aged red wine

Grape variety: Monastrell

Grape provenance: "Las Gateras"

Type of soil: limestone, sand and gravel

Age of the vines: 43 years old

Yield: 1,500 kg per hectare

Harvest: hand-harvested

Elaboration: Grape cold-storage previous to the sorting table selection. Soft destemming and pressing. Fermentation in open 500 L barrels. Total maceration with grape skins of 15 days. Devatting followed of a soft pneumatic pressing

Ageing: 25 months in 500 L French oak barrels

Bottling: November 2016

Alcohol: 15% Abv.

Production: 1,227 bottles

Tasting notes: It has a beautiful deep ruby colour with light garnet hues. On the nose it is intense and rich in nuances, with fragrant aromas of ripe black fruits such as plum and blackberry, followed by complex notes of spices, leather, coffee and cocoa. In the mouth it has a smooth entry that unfolds on the palate with fleshy and earthy sensations and firm and round tannins. The finish is persistent and balanced, with complex aromas of ripe black fruits, coffee, spices and toasted notes.

Food pairing: The perfect companion for meat dishes such as grilled lamb, roasted suckling pig, duck magret and stewed veal.

Temperature of service: between 15 and 17 °C

Recommended glass: Cabernet from Grape Range by Riedel
