



## VIÑA AL LADO DE LA CASA

**Year of foundation:** 1998

**Winemaker:** Mariano López

**Vineyard in property:** 51,5 ha

**Denomination of Origin:** D.O. Yecla

**Area:** Yecla (Murcia)

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



## VIÑA AL LADO DE LA CASA

**Vintage:** 2020

**Type of wine:** oak-aged red

**Grape variety:** 85% Monastrell and 15% Syrah

**Grape Provenance:** Las Gateras

**Type of soil:** limestone, stony and sandy

**Age of the vines:** about 60 years

**Yield:** 1,500 kg/ha

**Harvest:** hand-picked

**Winemaking:** soft destemmed and no crushing. Continuous pumping over manually in small tanks of 6,000 and 8,000 kg, with a controlled temperature of 26-28 °C. Total maceration with skins for 14 days. Gentle pneumatic pressing. Malolactic fermentation in stainless steel tank.

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

**Bottling date:** April 2022

**Alcohol:** 14.5% Abv.

**Production:** 5,200 bottles

**Tasting note:** It has a nice cherry colour, clear and bright. On the nose it is fragrant with suggestive notes of black fruits such as plums, blueberries and cassis, combined with light spicy notes of black pepper and vanilla, and sweet flowers such as violets, on a background of subtle toasted notes. On the mouth it has a smooth and enveloping entry, with a silky texture on the palate that leaves a fleshy and spicy sensation marked by a persistent finish of hints of ripe black fruit, with a present and well-integrated tannin. A seductive and elegant red that stays alive.

**Food pairing:** the perfect companion for red meats and stewed hunting meat dishes, as well as matured sheep or cow cheeses.

**Service temperature:** between 15 and 17 °C

**Recommended glass:** Cabernet/Merlot from the Grape range by Riedel

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**Area:** Yecla (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, Altos de las Gateras Syrah and Altos de las Gateras Monastrell



## DETRÁS DE LA CASA GARNACHA TINTORERA

**Vintage:** 2017

**Type of wine:** oak-aged red

**Grape variety:** 100% Garnacha Tintorera

**Grape Provenance:** Las Gateras

**Type of soil:** calcareous-sandy-clayey

**Age of the vines:** 19 years old

**Yield:** 3,500kg/ha

**Harvest:** hand-picked

**Winemaking:** soft destemming and crushing of the grapes. Continuous manual pumping over in small open tanks of 2,000 and 3,000 kg, at a controlled temperature of 26-28 °C. Total maceration with skins for 15 days. Pneumatic pressing. Malolactic fermentation in stainless steel tank.

**Ageing:** 18 months in new French oak barrels.

**Bottling date:** May 2019

**Alcohol content:** 14.5% vol.

**Production:** 1,568 bottles

**Tasting note:** it has a beautiful, deep maroon color, almost opaque. The nose is evocative and suggestive, with fragrant notes of very ripe black fruit such as cherry or plum and balsamic notes. Second, there are intense notes of dried Mediterranean herbs, with a spicy touch of cloves and light toasted notes. On the mouth it has a sweet and enveloping entry, which caresses the palate with a silky texture and a fantastic volume. At the end there are delicious and lingering hints of black fruit such as blackberries, currants and cherries, with a hint of dark chocolate.

**Food Pairing:** perfect to accompany from a charcuterie board to meat rice dishes, all kinds of grilled red meats and cow and sheep cheeses.

**Service temperature:** between 15 and 17 °C

**Recommended glass:** Cabernet/Merlot from Grape range by Riedel

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**Winemaker:** Mariano López

**Vineyard in property:** 51,5 ha

**Denomination of Origin:** D.O. Yecla

**Area:** Yecla (Murcia)

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



## DETRÁS DE LA CASA SYRAH

**Vintage:** 2019

**Type of wine:** oak-aged red

**Grape variety:** 100% syrah

**Grape Provenance:** Las Gateras

**Type of soil:** limestone, stony and sandy

**Age of the vines:** 18 years

**Yield:** 3,500kg/ha

**Harvest:** hand-picked

**Winemaking:** soft destemming and crushing of the grapes. Fermentation takes place in stainless steel tanks of 2,000 and 3,000 kg at a controlled temperature between 26 and 28 °C with daily pumping over and maceration for 10 days, and pneumatically pressed. Malolactic fermentation takes place in stainless steel tanks.

**Ageing:** 9 months in new French oak barrels of 225 and 500 L.

**Bottling date:** march 2021

**Alcohol content:** 14.5% vol.

**Production:** 7,197 bottles

**Tasting note:** It has a beautiful cherry color, clear and bright with garnet reflections. On the nose it is very perfumed and expressive, unfolding suggestive aromas of ripe red and black fruits such as cherry, blackberry and plum, with evocative floral notes reminiscent of violet with a light spicy touch at the end. On the mouth it is opulent and juicy, with a velvety texture that caresses the palate thanks to silky and round tannins. After passing through, it leaves some delicious memories of the red fruits that we find on the nose, as well as toasted and spicy notes that end in a very pleasant finish. An elegant and balanced wine to enjoy now and for the next 8 years.

**Food Pairing:** the perfect companion for charcuterie, all kind of red meat, small huting meat and mature cheeses.

**Service temperature:** between 15 and 17 °C

**Recommended glass:** New World Syrah from Veritas range by Riedel

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**Area:** Yecla (Murcia)

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



## DETRÁS DE LA CASA MONASTRELL

**Vintage:** 2016

**Type of wine:** oak-aged red

**Grape variety:** 95% Monastrell and 5% Garnacha Tintorera

**Grape Provenance:** Las Gateras

**Type of soil:** limestone, stony and sandy

**Age of the vines:** 44 years

**Yield:** 3,500 kg/ha

**Harvest:** hand-picked

**Winemaking:** gentle destemming. Fermentation in stainless steel tanks of 6,000 and 8,000 kg with daily pumping over and controlled temperature between 26 and 28 °C. Maceration of 14 days. Pneumatic pressing. Malolactic fermentation in stainless steel tanks.

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

**Bottling date:** june 2018

**Alcohol content:** 14.5% vol.

**Production:** 2,198 bottles

**Tasting note:** it has a beautiful maroon color with rusty reflections, very seductive and deep. The nose is intense and concentrated, with aromas of fruit —more black than red— such as cherry, blackberry and currant, along with spices such as cloves and black pepper, which are combined with light balsamic notes, of thyme, notes of undergrowth, leather and cigar box. The mouth is silky and with a fantastic structure. The aromas found on the nose return and at the end there are hints of blueberries and toasted caramel and refreshing touches of orange peel and subtle menthol.

**Food Pairing:** perfect with grilled hunting poultry, meat rice dishes and cured cow cheeses.

**Service temperature:** between 15 and 17°C

**Recommended glass:** Cabernet/Merlot from Grape range by Riedel

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**Denomination of Origin:** D.O. Yecla

**Area:** Yecla (Murcia)

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



## ALTOS DE LAS GATERAS SYRAH

**Vintage:** 2017

**Type of wine:** oak-aged red

**Grape variety:** 100% Syrah

**Grape Provenance:** Las Gateras

**Type of soil:** limestone, stony and sandy

**Age of the vines:** 7 years

**Yield:** 1,500 kg/ha

**Harvest:** hand-picked

**Winemaking:** Cooling of grapes in cold storage with subsequent table selection. Destemming, then fermentation and maceration in open 500 L barrels, for 15 days.

**Ageing:** 20 months in French oak 500 L barrels.

**Bottling date:** June 2019

**Alcohol content:** 15% vol.

**Production:** 1,530 bottles

**Tasting note:** it has a delicate and deep ruby color with beautiful garnet reflections. On the nose it is fragrant and complex, with a wide range of fruity and spicy aromas, ranging from ripe red and black fruit such as cherry and currant, to spicy notes of black pepper and balsamic and slightly toasted touches. In the mouth it is intense and opulent, with an enveloping volume and texture that break down into rounded and polished tannins, balanced by freshness and very pleasant fleshy sensations. The lingering finish leaves delicious fruity and spicy memories on the palate.

**Food Pairing:** ideal to enjoy with grilled meat, baked suckling pig and even stewed poultry with berry sauce.

**Service temperature:** between 15 and 17°C

**Recommended glass:** Cabernet/Merlot from Vertias range by Riedel

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