



PAISAJES

# PAISAJES





PAISAJES

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UVAS FELICES

WINERIES



PAISAJES — LOCATION



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,



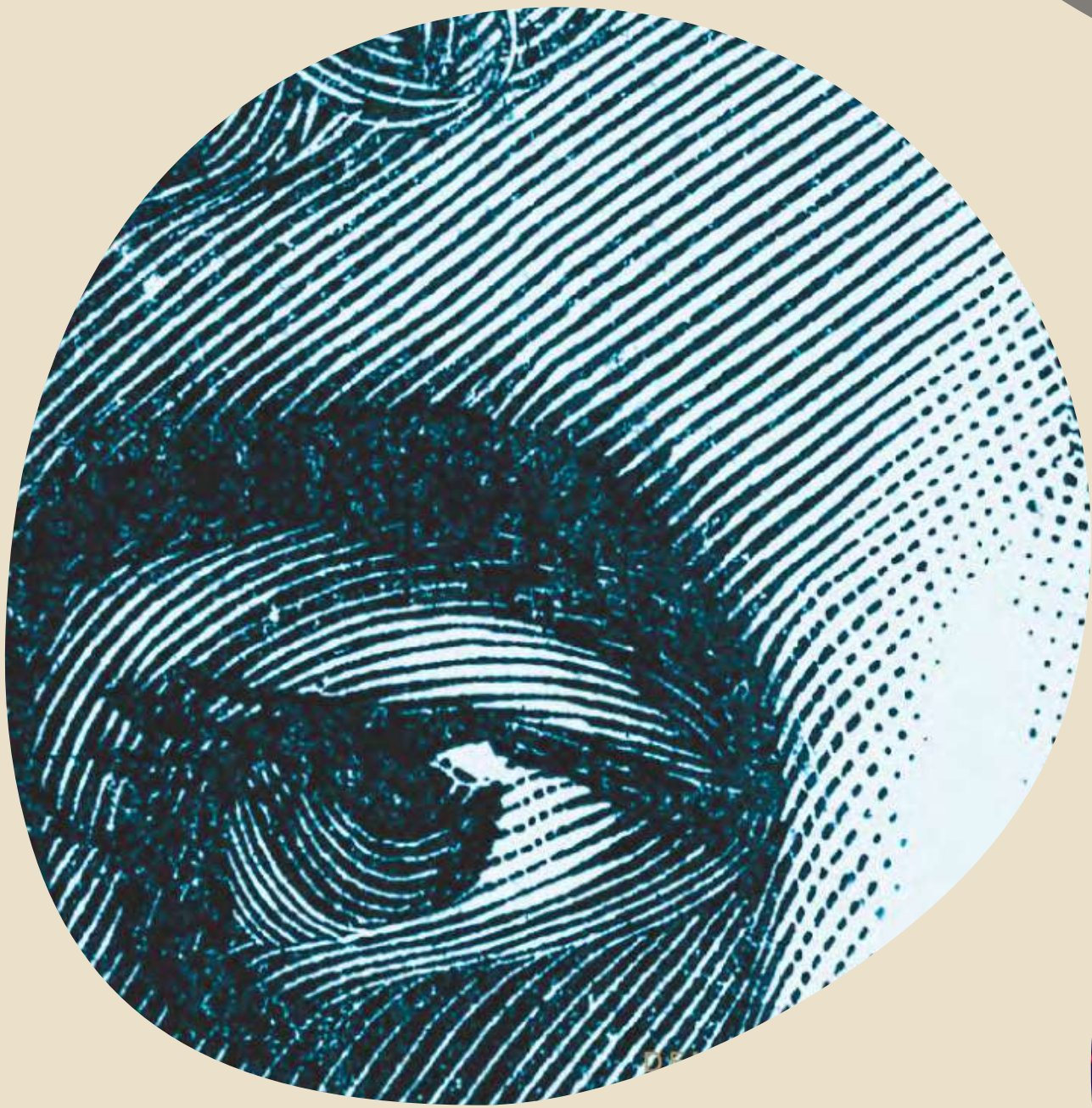
joined the Uvas Felices project in 1998 with the release of Paisajes. His winemaking philosophy is to locate unique terroirs to create single vineyard wines expressing delicacy and fragrance.



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

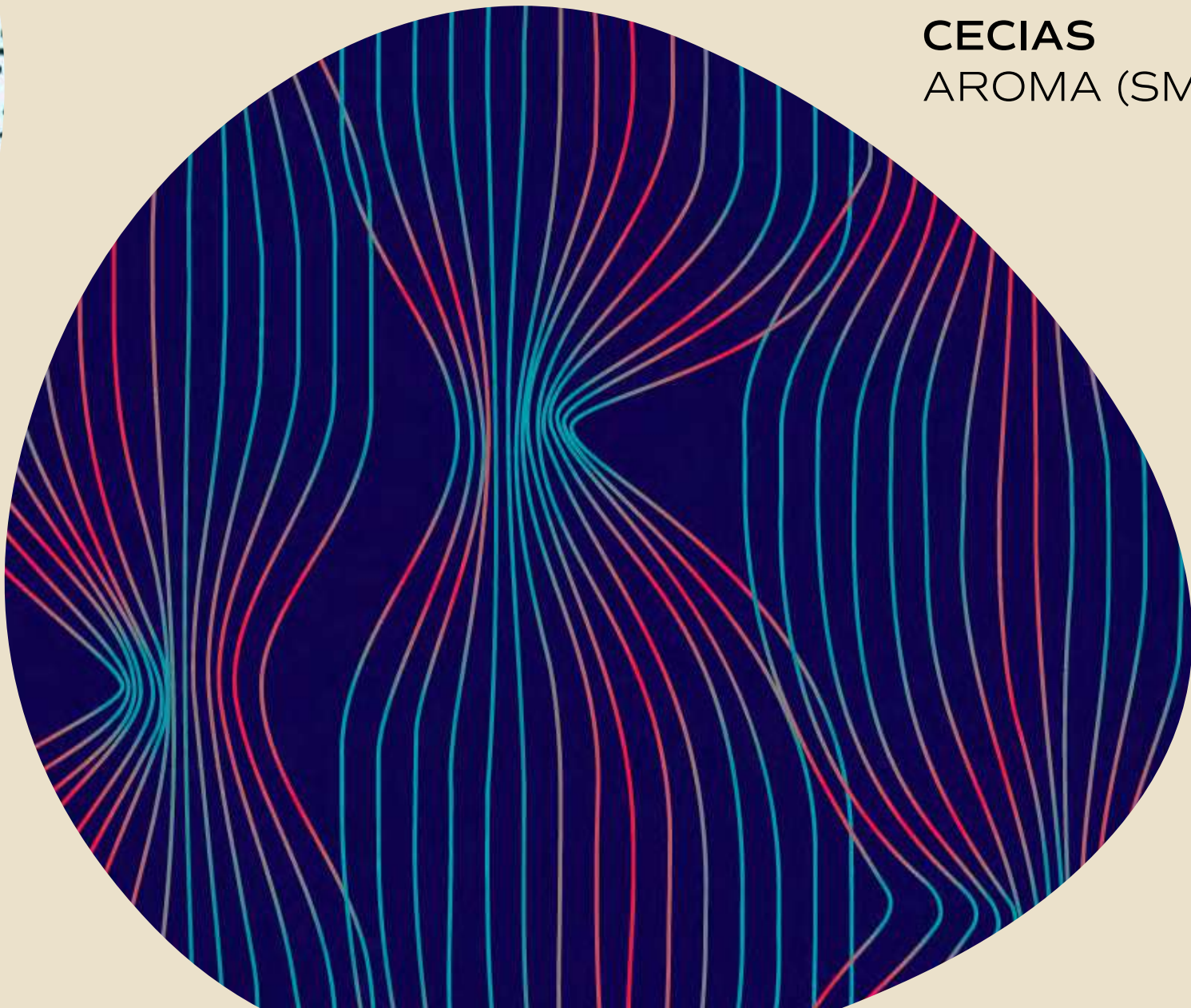
one of the  
senses.

**VALSALADO**  
WIND (TOUCH)



**LA PASADA**  
GAZING (SIGHT)

**CECIAS**  
AROMA (SMELL)

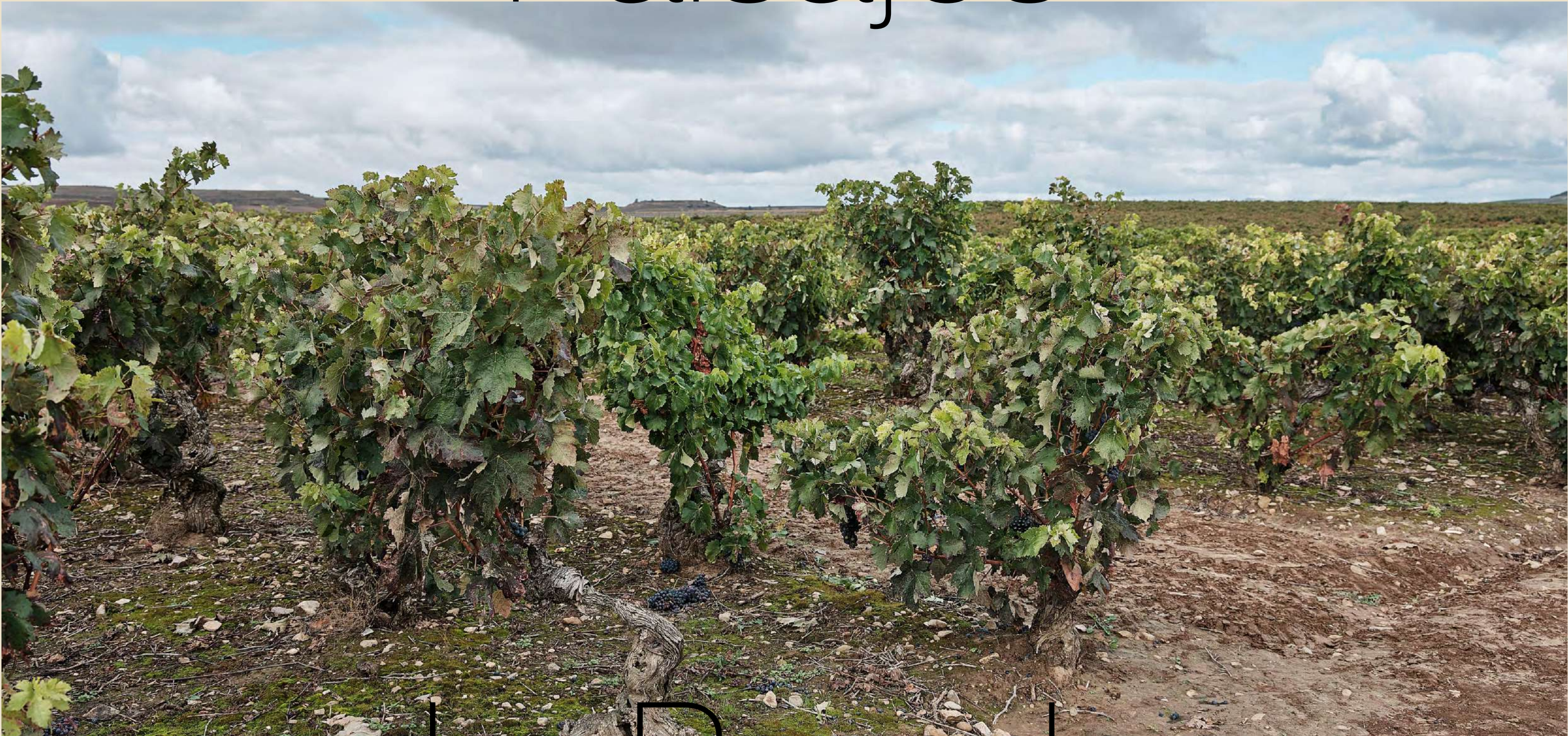




# Vineyards



# 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



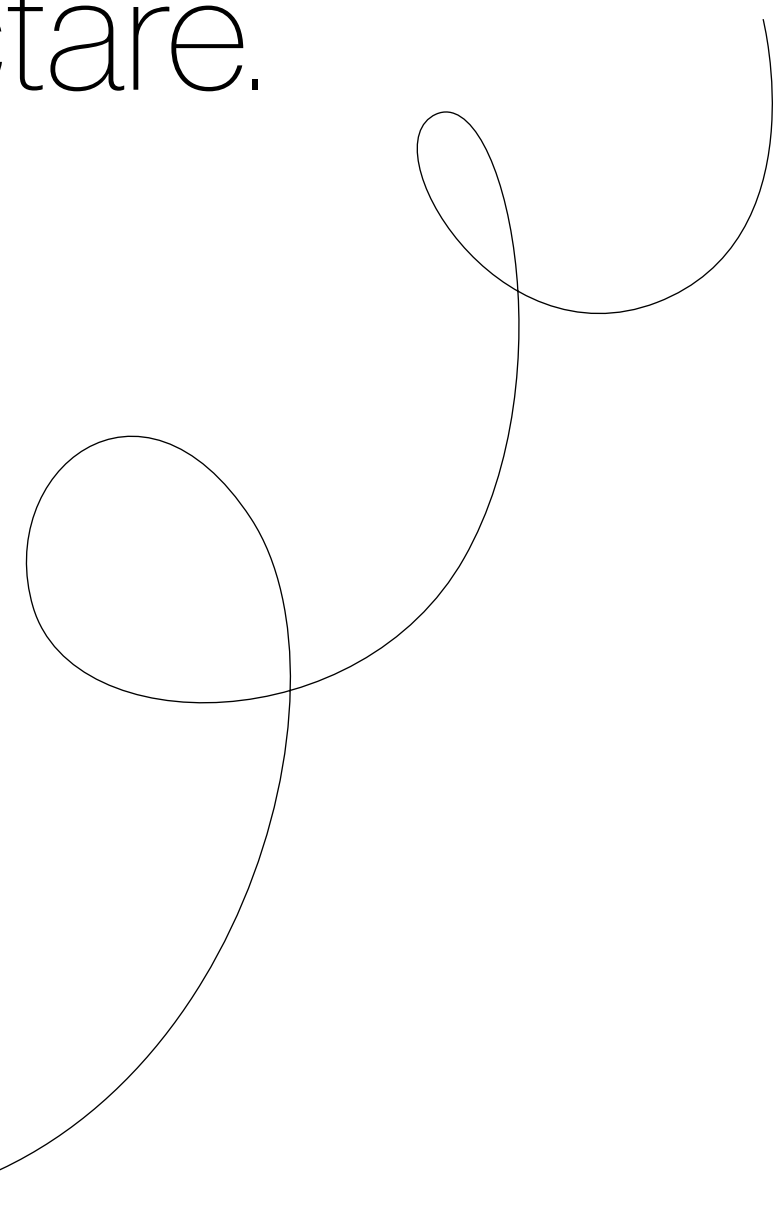
# Cecias



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.

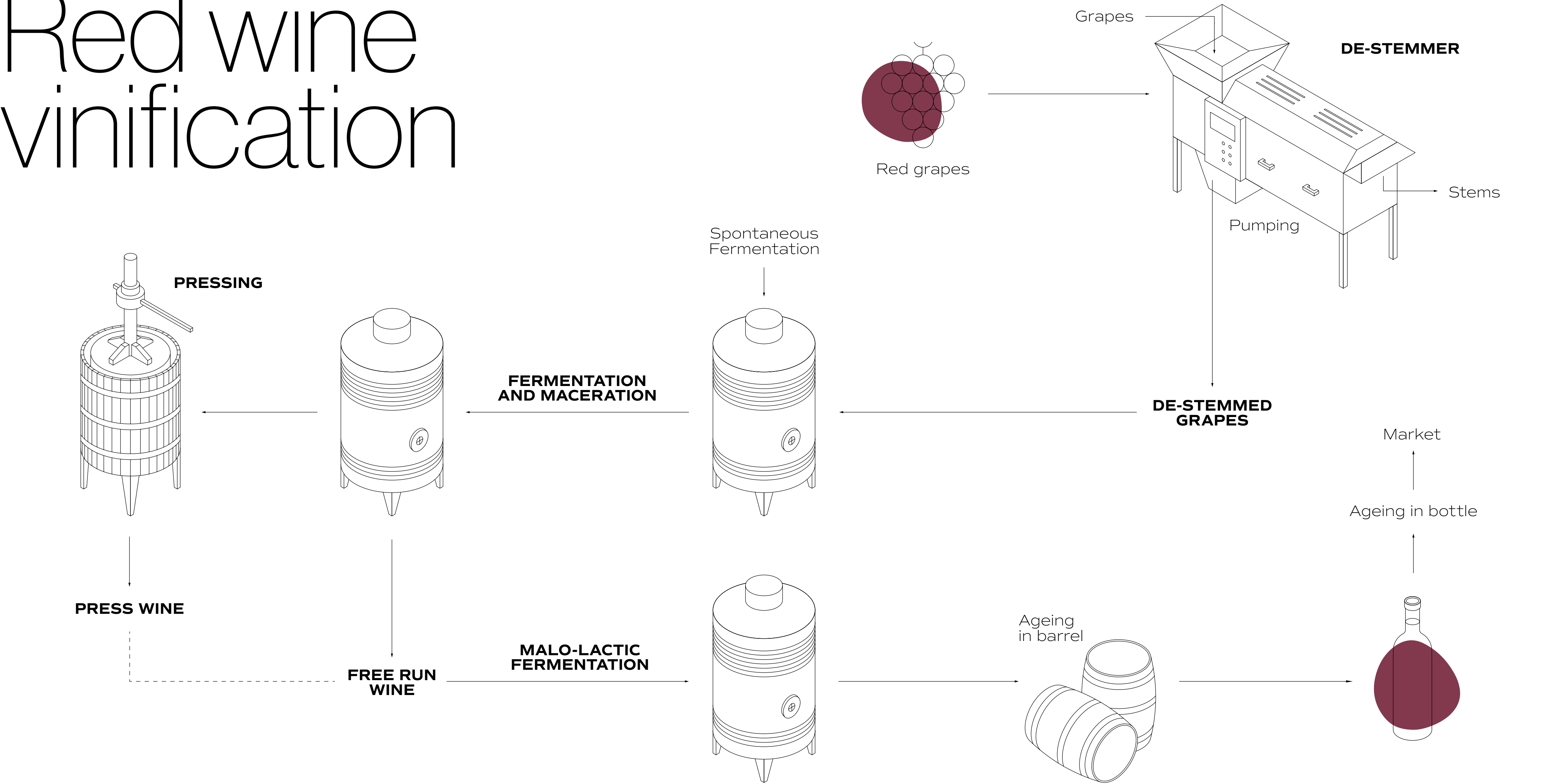




# Harvesting & Vinification



# 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.

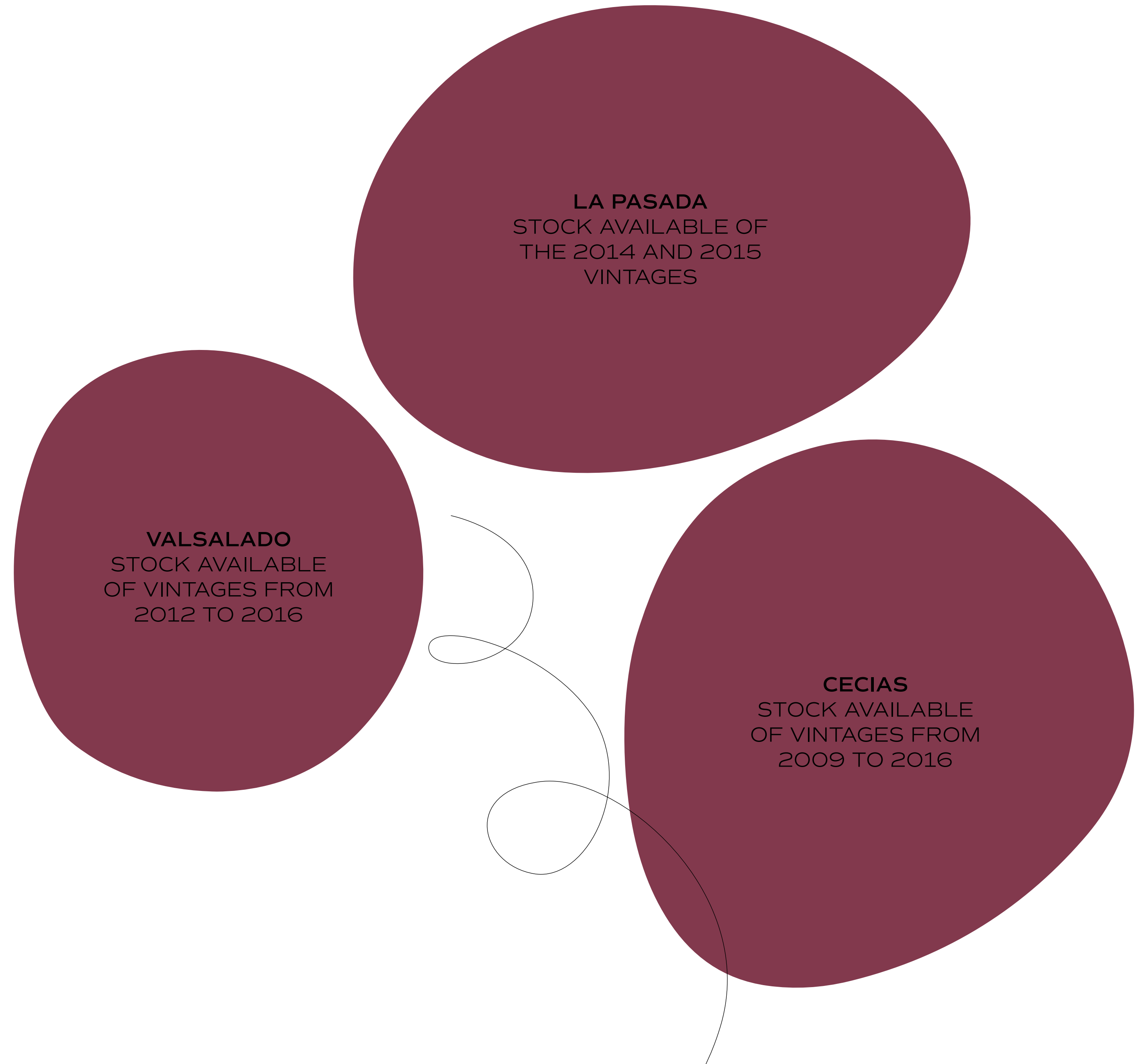






# Bottle ageing

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).









# The Paisajes range



LA PASADA

LA PASADA MAGNUM

CECIAS

CECIAS MAGNUM

VALSALADO

VALSALADO MAGNUM



# Restaurants



Michelin \*\*

PACO PÉREZ  
MIRAMAR  
LLANÇÀ, 1939

ANGLE  
RESTAURANT

DSTAGE

:D is fru tur  
Restaurant • BARCELONA

coque

QM



Michelin \*



EL CERRO BAL

JUBANY

TICKETS

