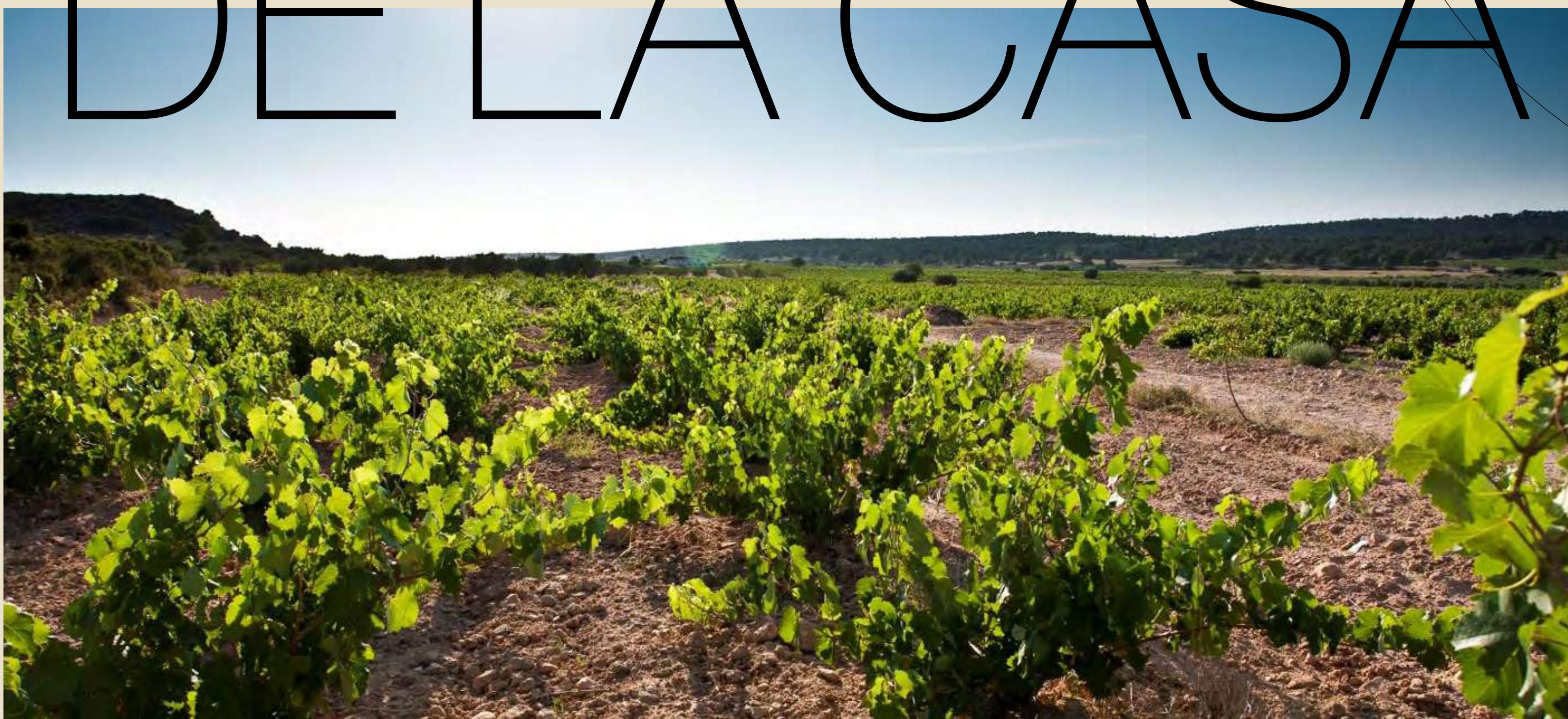


VIÑA AL LADO
DE LA CASA

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DE LA CASA



VIÑA AL LADO DE LA CASA

Location
History
Qualities

HARVESTING & VINIFICATION

WINES

The Viña al lado de la Casa range
The Detrás de la Casa range
The Altos de las Gateras range

RESTAURANTS

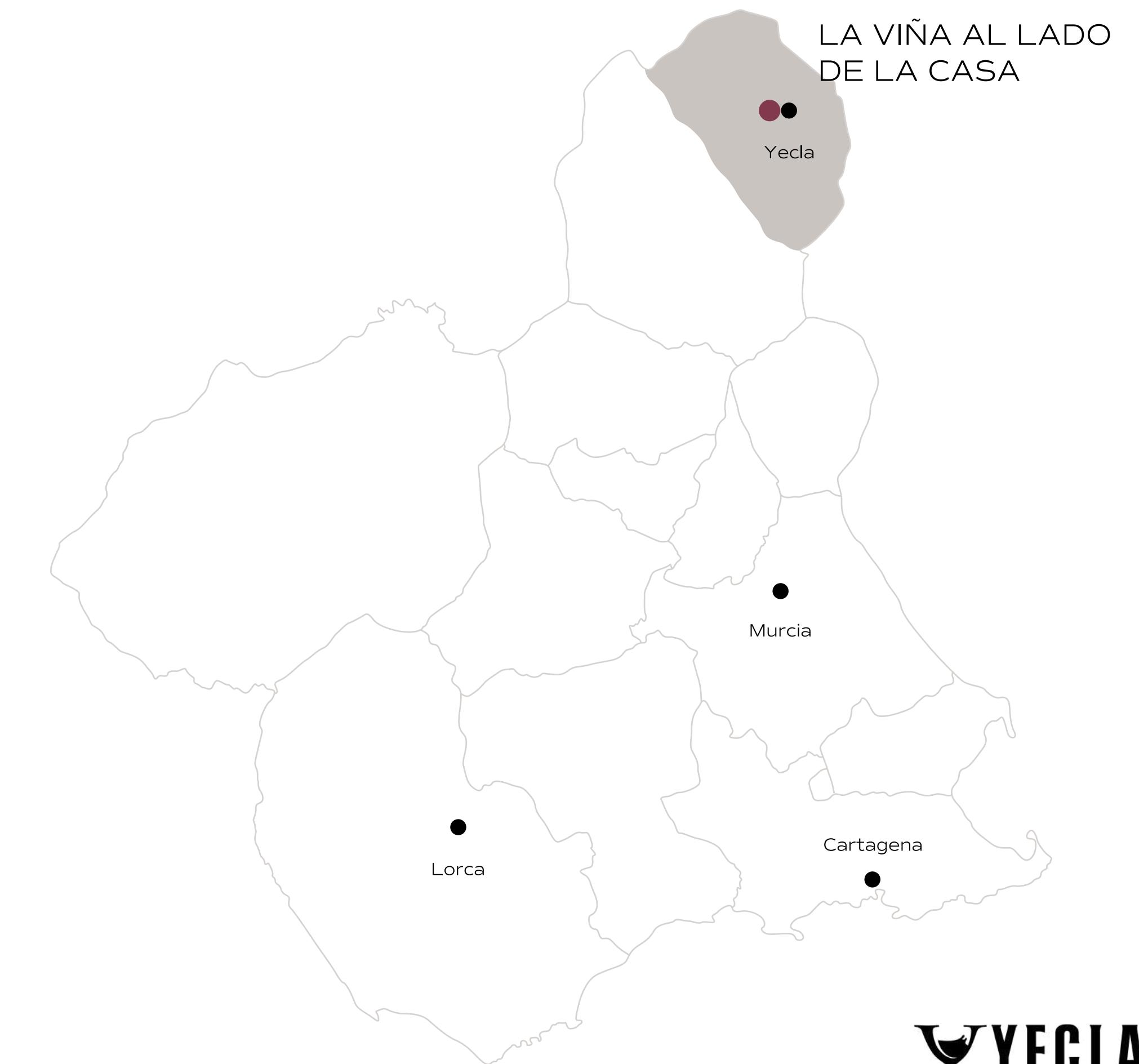
UVAS FELICES

WINERIES



VIÑA AL LADO DE LA CASA

LOCATION



 **YECLA**
DENOMINACIÓN DE ORIGEN

The project was launched in 1999 after Quim Vila and Siscu Martí visited the **Castaño winery**



and tasted three outstanding wines from the 1998 vintage made with the Monastrell variety. Impressed and excited by the unique character of these wines, they asked Castaño to make an exclusive bottling for Uvas Felices.

In 2004, Castaño and Uvas Felices acquired a 14-hectare plot in the

Las Gateras

area. Today this surface area has grown to 49 hectares and is mostly planted with the Monastrell, Syrah and Alicante Bouschet varieties.

1 LAS GRUESAS

2 ARABI

3 HOYA MUÑOZ

4 CASA MARTA

5 POZUELO

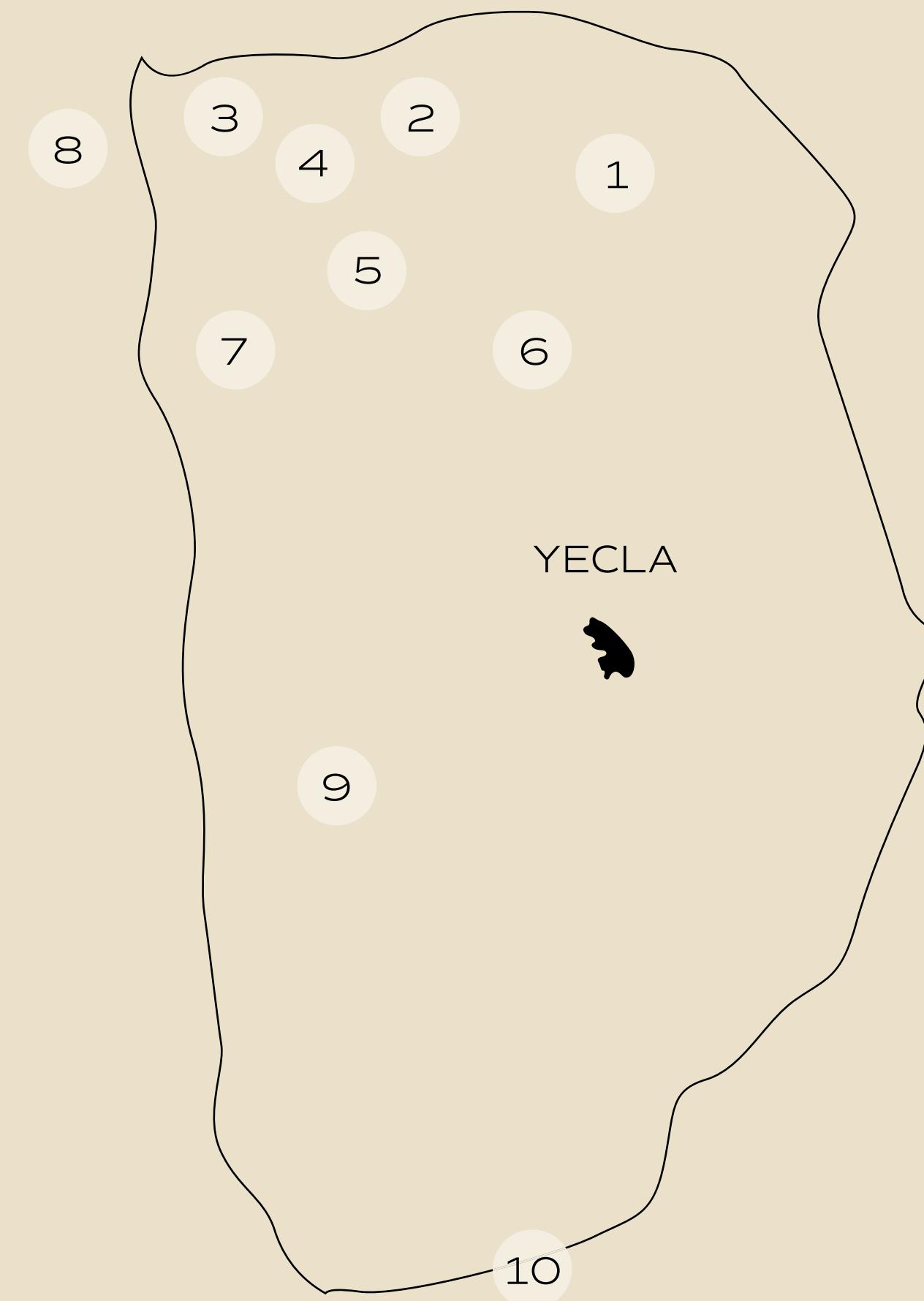
6 CASA IGARZA

7 LAS GATERAS

8 EL CUADRADO

9 ESPINAL

10 CASA MIRA



The vineyard's poor limestone soils are ideal for dry-farmed

Monastrell and Alicante Bouschet.

However, international varieties, such as Cabernet Sauvignon, Syrah and Merlot have also been planted and have become perfectly adapted to the local growing conditions.



Monastrell is the main red variety

in the Yecla Designation of Origin, a terroir to which it is ideally suited, and where it produces wines of intense aromatics, deep colour, body, structure and a silky texture.

This grape variety displays great individual character and a distinct mineral and Mediterranean profile.



Climate

Mainly continental with long, cold winters and equally long hot summers.

Diurnal temperature variation as wide as 25°C ensures excellent ripening of the grapes. Rainfall is quite low, while average sunshine hours are the highest in Spain.



Eco-friendly farming



has been successfully introduced thanks to ideal conditions for sustainable and environmentally-friendly farming practices.

Harvesting & Vinification

Monastrell is always the last variety to be picked, since it has the longest vine cycle and is the latest to ripen.

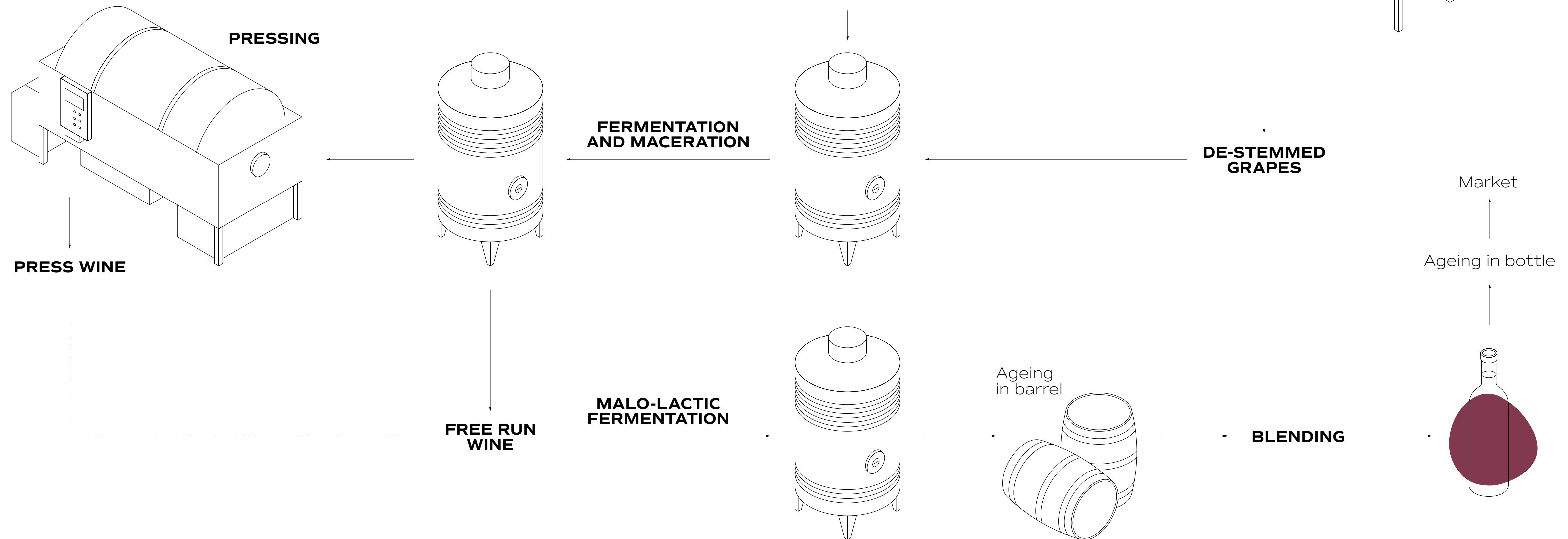
Our grapes are all

picked by hand

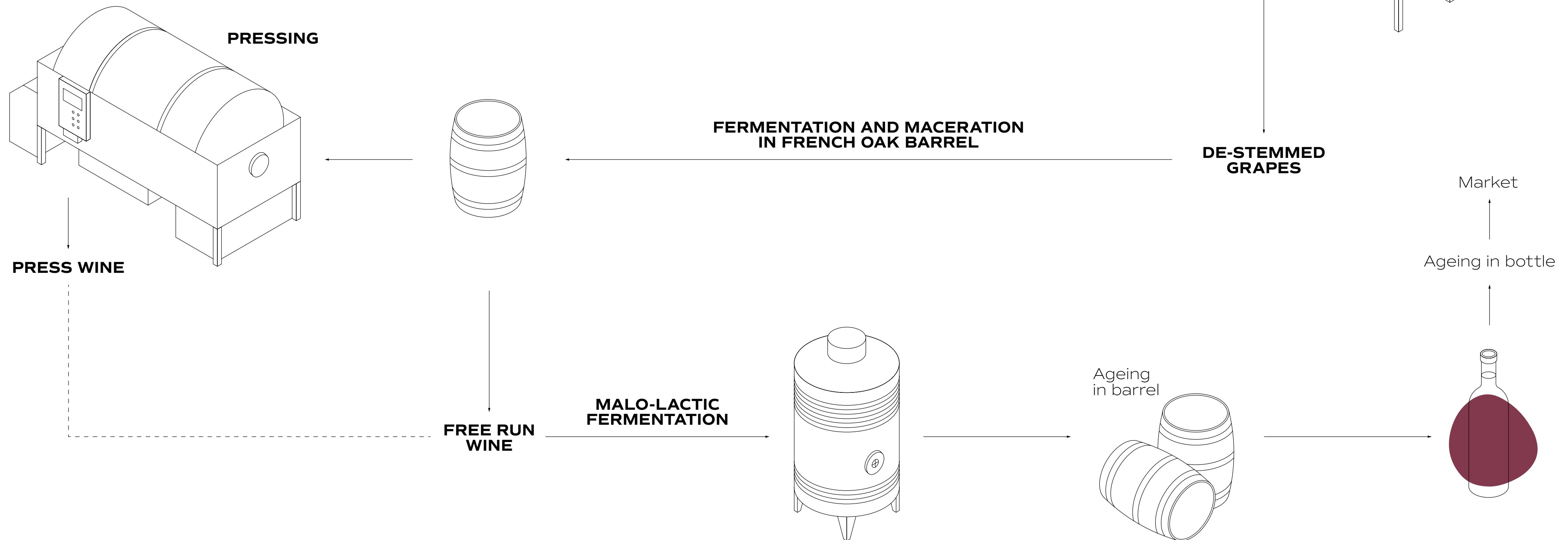
to preserve optimal quality throughout their transport to the winery.



Red wine vinification



Red wine vinification



Altos de las Gateras:

The bunches are gently de-stemmed and then fermented and macerated in open 500-litre barrels. The wine stays in contact with the skins for 15 days, before the wine is run off and the skins gently pressed in a pneumatic press.



Viña al Lado de la Casa and Detrás de la Casa undergo a gentle de-stemming. Regular pigeages are carried out by hand on small, open 20 to 30-hectolitre temperature-controlled vats at 26 to 28°C. Total maceration time amounts to

10 to 14 days,

before the wine is run off and the skins gently pressed in a pneumatic press. The malo-lactic fermentation is done in stainless steel vats.



Our wines are aged in a temperature and humidity-controlled underground barrel cellar. Viña al Lado de la Casa and Detrás de la Casa are both

aged for 18 months

in new 225-litre and 500-litre French oak barrels. Altos de las Gateras is aged for 21 to 25 months in 500-litre French oak casks.



Before bottling,
each lot
of wine is
carefully
tasted

by Quim Vila and Siscu
Martí, together with
experienced winemaker
Mariano López.



Bottle ageing

The wine is aged in bottle in a cellar with suitable conditions of light and temperature.





Wines

The Viña al Lado de la Casa range

The first vintage of Viña al Lado de la Casa was the 1999, for which just 2,000 bottles were produced.



VIÑA AL LADO
DE LA CASA

The Detrás de la Casa range

The first vintage of Detrás de la Casa was the 2001. It was made with the finest lots that didn't make it into the final blend of Viña al Lado de la Casa. Because of the excellent quality and character of these lots, a separate bottling was made.



The Altos de las Gateras range

In 2018, a premium range of Viña al Lado de la Casa was released under the Altos de las Gateras label. Two monovarietal wines, Syrah and Monastrell, are now made each vintage from a single vineyard called Altos de las Gateras. Production is tiny with only 420 bottles of Altos de las Gateras Syrah and 612 bottles of Altos de las Gateras Monastrell.

ALTOS DE LAS GATERAS
MONASTRELLALTOS DE LAS GATERAS
SYRAH

New Labels



VIÑA AL LADO
DE LA CASA



DETRÁS
DE LA CASA



ALTOS DE
LAS GATERAS

Restaurants



Michelin **

RESTAURANT
LES COLS
FINA PUIGDEVALL NOGAREDA
MARTINA PUIGVERT PUIGDEVALL



DSTAGE

coque

Michelin *

CASTELL
PERALADA
RESTAURANT

Casa Gerardo catering 

xerta
restaurant



abantal
restaurante

 Logony Restaurant

JUBANY

HOFMANN

DELiRANTo

CASA PEPA 

Raíces
Carles Maldonado