



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: 2021

Type of wine: oak-aged red

Grape variety: 85% Monastrell, 12% Syrah and 3% Garnacha Tintorera

Grape Provenance: Las Gateras

Type of soil: limestone, stony and sandy

Age of the vines: Monastrell of 60 years, Syrah and Garnacha Tintorera of 20 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: 13 months in new French oak barrels of 225 and 500 L

Bottling date: April 2022

Alcohol: 14.5% Abv.

Production: 4,111 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 smokey notes. On the palate, it has an enveloping entry, with a silky texture that leaves a fleshy and spicy sensation marked by a persistent end 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: Riedel Veritas Cabernet/Merlot



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DETRÁS DE LA CASA GARNACHA TINTORERA

Vintage: 2022

Type of wine: oak-aged red

Grape variety: 100% Garnacha Tintorera

Grape Provenance: Las Gateras

Type of soil: calcareous, sandy and clayey

Age of the vines: 20 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 10 days. Pneumatic pressing. Malolactic fermentation in stainless steel tank.

Ageing: 10 months in new French oak barrels.

Alcohol content: 15% vol.

Production: 1,636 bottles

Tasting note: It has a beautiful, deep garnet color, almost opaque. The nose is suggestive, with notes of cherry, plum and balsamics. Secondly, intense touches of dried Mediterranean herbs appear, with a spicy touch of clove and light toasted aromas. On the mouth, it has a sweet and broad entry, which caresses the palate with a silky texture and a fantastic volume. At the end, delicious and persistent memories of black fruits such as blackberries, currants and figs appear, with a hint of dark chocolate.

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

Service temperature: between 15 and 17 °C

Recommended glass: Riedel Veritas Cabernet/Merlot



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DETRÁS DE LA CASA SYRAH

Vintage: 2021

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: 20 years

Yield: 3,500kg/ha

Harvest: hand-picked

Winemaking: soft destemming 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: 13 months in new French oak barrels of 225 and 500 L

Alcohol content: 14.5% vol.

Production: 5,880 bottles

Tasting note: It has a beautiful cherry colour, limpid and bright with garnet reflections. The nose is very perfumed and expressive, displaying suggestive aromas of ripe red and black fruits such as cherry, blackberry and plum, with smoky and spicy notes, such as black pepper, cloves and juniper. On the palate, it is opulent and juicy, with a velvety texture that caresses the palate thanks to silky and round tannins. After passing through the mouth, it leaves delicious memories of red fruits, 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: Riedel Veritas New World Syrah



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DETRÁS DE LA CASA MONASTRELL

Vintage: 2022

Type of wine: oak-aged red

Grape variety: 100% Monastrell

Grape Provenance: Las Gateras

Type of soil: limestone, stony and sandy

Age of the vines: 60 years

Yield: 1,500 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 10 days. Pneumatic pressing. Malolactic fermentation in stainless steel tanks.

Ageing: 13 months in new French oak barrels of 225 and 500 L.

Alcohol content: 14.5% vol.

Production: 4,360 bottles

Tasting note: It has a beautiful garnet colour with brick-red reflections, very seductive and deep. On the nose it is intense and concentrated, with aromas of fruit – more black than red – such as cherry, blackberry and currant and evocative floral notes reminiscent of violet and thyme. It has spicy touches such as clove and black pepper, that are combined with light balsamic memories and notes of undergrowth. The palate is silky and with a fantastic structure. The aromas found in the nose return and at the end, memories of blueberries and refreshing touches of orange peel and subtle menthols appear.

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

Service temperature: between 15 and 17°C

Recommended glass: Riedel Veritas Cabernet/Merlot



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ALTOS DE LAS GATERAS SYRAH

Vintage: 2021

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: 10 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

Alcohol content: 14,5% vol.

Production: 1,281 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: Riedel Veritas Cabernet/Merlot
