



## SOSPECHOSO

**Year of foundation:** 2012

**Winemaker:** Marcos Eguren

**IGP:** Vino de la Tierra de Castilla

**Other wines elaborated:** Sospechoso Rosado and Sospechoso Tinto



## SOSPECHOSO BLANCO

**Vintage:** 2024

**Type of wine:** dry young white

**Grape variety:** 50% Macabeo, 35% Verdejo and 15% Airén

**Provenance of the grape:** vines controlled and located in Manchuela

**Altitude:** 700 m

**Type of soil:** ferrous clay

**Age of the vines:** between 30 and 70 years

**Yield:** 31 hl/ha

**Harvest date:** last week of August 2024

**Harvest:** hand-picked

**Winemaking:** traditional with cold maceration for 1 hour, static removal and fermentation with controlled temperature control between 12 and 14 °C, and cold stabilization.

**Alcohol:** 12% Abv.

**Tasting notes:** It has a beautiful, bright straw-yellow colour with delicate greenish hues. On the nose, it displays aromas of fruits such as apple and melon, along with fresh exotic fruits such as mango and pineapple. On the palate, it is lively and fresh, with a smooth and lively mid-palate, leaving a pleasant savory sensation of white fruits and citrus. A refreshing and drinkable white wine.

**Food pairing:** Ideal to pair with summer salads, seafood, white fish and soft cheeses.

**Serving temperature:** between 6 and 8°C

**Recommended glass:** Riedel Veritas Riesling/Zinfandel

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## SOSPECHOSO ROSADO

**Vintage:** 2024

**Type of wine:** dry young rosé

**Grape variety:** 60% Bobal and 40% Tempranillo

**Provenance of the grape:** vines controlled and located in Manchuela

**Altitude:** 700 m

**Type of soil:** ferrous clay

**Age of the vines:** between 30 and 70 years

**Yield:** 25 hl/ha

**Harvest date:** first week of September 2024

**Harvest:** hand-picked

**Winemaking:** cold maceration for 4 hours, static removal and fermentation under a controlled temperature of 14 °C with subsequent cold stabilization.

**Alcohol:** 12.5% Abv.

**Tasting notes:** It has an elegant and delicate, very pale salmon colour. On the nose, an attractive scent of stone fruit, such as peach, stands out as well as sweetness, some red apple notes, and hints of citrus and yogurt. The palate is pleasant, light, and smooth, leaving a lively and refreshing sensation marked by the intense hints of stone fruit found on the nose.

**Food pairing:** perfect for summer appetizers, salads, grilled vegetables, sea or mountain rice, as well as grilled white fish.

**Serving temperature:** between 6 and 8 °C

**Recommended glass:** Riedel Veritas Riesling/Zinfandel

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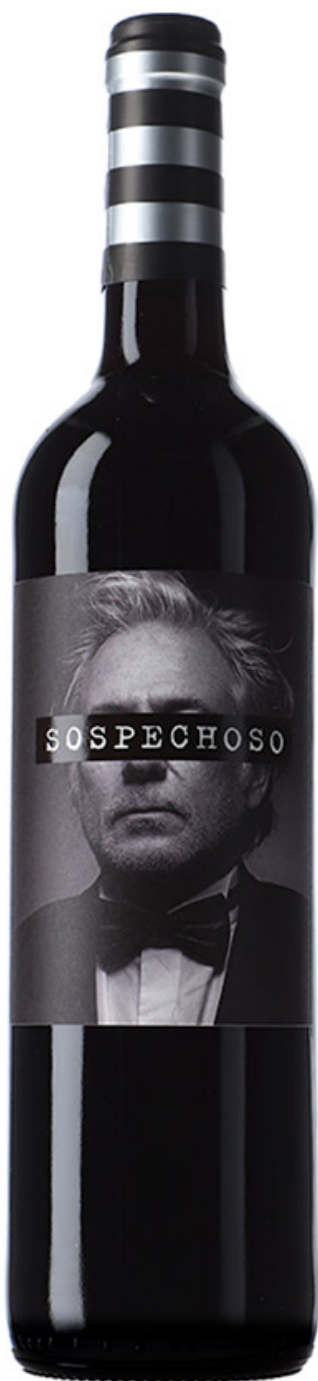
## SOSPECHOSO

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**Winemaker:** Marcos Eguren

**IGP:** Vino de la Tierra de Castilla

**Other wines elaborated:** Sospechoso Blanco and Sospechoso Rosado



### SOSPECHOSO TINTO

**Vintage:** 2023

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

**Grape variety:** 60% Tempranillo and 40% Tinta de Toro

**Provenance of the grape:** controlled vines located in Manchuela and Toro

**Altitude:** 700 m

**Type of soil:** ferrous clay

**Age of the vines:** between 30 and 70 years old for Tempranillo and between 10 and 35 years old for Tinta de Toro

**Yield:** from 32 to 34 hl/ha

**Harvest date:** from 13 to 21 September 2021 for Tempranillo and from 17 to 26 of September 2023 for Tinta de Toro

**Harvest:** hand-picked

**Winemaking:** fermentation under controlled temperature of 24 to 26 °C. Total maceration with skins for 22 days. Cold stabilized. Malolactic fermentation 75% in stainless steel tanks and 25% in French oak barrels of one wine.

**Aging:** 6 months in tank and another 6 months in 225 L French oak barrels.

**Alcohol:** 14% Abv.

**Tasting notes:** It has a beautiful, bright ruby colour with violet hues. The nose is intense and very seductive, with a wide range of ripe black and red fruits such as blackberries, currants, and cherries. Marked lactic and peppery notes, along with delicate balsamic notes. Silky texture on the palate. It stands out for its great harmony, well-integrated tannins, and long finish, with intense hints of juicy black fruits and violets.

**Food pairing:** Ideal to pair with grilled meats, sausages and cured cow or sheep cheeses.

**Serving temperature:** between 6 and 8 °C

**Recommended glass:** Riedel Vinum Tempranillo

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