



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: 2022
Type of wine: oak-aged red
Grape variety: 75% Monastrell, 15% Syrah and 10% Tintorera
Grape Provenance: Las Gateras
Type of soil: limestone, stony and sandy
Age of the vines: 61 years-old Monastrell, and 21 years-old Syrah and Tintorera
Yield: 3,500 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
Alcohol: 14.5% Abv.
Production: 2,197 bottles

Tasting note: It has a beautiful, clear, and bright cherry colour. The nose is fragrant with suggestive notes of black fruits such as plum, blueberries, and cassis, combined with light spicy notes of black pepper and a subtle hint of vanilla, and sweet flowers such as violet, on a background of soft smoky notes. The palate has an enveloping entry, with a silky texture that leaves a meaty and spicy sensation, marked by a lingering finish with hints of ripe black fruits, and with present, well-integrated tannins. A lively, seductive, and elegant red wine.

Food pairing: The perfect companion for red meats and stewed game 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: 3,500 kg/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: 3,500 kg/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% Abv.
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: 61 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% Abv.

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 game, 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% Abv.

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



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ALTOS DE LAS GATERAS MONASTRELL

Vintage: 2022
Type of wine: oak-aged red
Grape variety: 100% Monastrell
Origin of the grape: Las Gateras
Type of soil: limestone, stony and sandy
Age of the vines: 47 years
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: 24 months in French oak barrels
Alcohol content: 14,5% Abv.
Production: 726 bottles

Tasting note: It has a very seductive plum cherry color, with ruby reflections. On the nose, it is intense with aromas of red and black fruits, such as currants, raspberries, plums, blackberries and cassis, with a background dominated by notes of dry aromatic herbs such as laurel, a hint of vanilla pod and touches of toasted and noble woods. In the mouth it has a delicate entrance, it glides on the palate in a silky way, it has a good freshness that makes it long and exalts the aromas of forest fruits, black licorice, together with balsamic and subtle smoky touches.

Food pairing: Perfect for poultry stews, poultry stews, game and cured cheeses.
Service temperature: between 15 and 17 °C
Recommended glass: Riedel Veritas Cabernet/Merlot
