



PAISAJES Y VIÑEDOS

First Vintage: 1998

Winemaker: Miguel Ángel de Gregorio

Denomination of Origin: D.O. Ca. Rioja

Area: Briones (La Rioja)

Other wines produced: Paisajes La Pasada and Paisajes Cecias



PAISAJES VALSALADO

Vintage: 2023

Type of wine: red wine aged in barrel

Grape variety: 40% Tempranillo, 40% Grenache, 10% Mazuelo and 10% Graciano

Grape provenance: from Valsalado plot (1.3 ha) in Villamediana de Iregua

Type of soil: clay and gravel

Orientation: southwest

Age of the vines: 27-0 years

Plantation density: 3,100 vines per hectare

Harvest: hand-harvested

Elaboration: soft destemming of the grapes without crushing. Fermentation in stainless steel tank under controlled temperature and with daily pumping-over. Maceration during 20 days.

Ageing: 16 months in new Allier French oak barrels with 3 rackings

Bottling: without filtration or clarification

Alcohol: 13.5% Abv.

Production: 3,600 bottles

Tasting notes: It has a deep, clear and bright garnet color. Intense aromas of red and black fruit appear, such as raspberries and blackberries, accompanied by spicy notes of black pepper, tea leaf, incense, hints of fennel, and toasted notes. On the palate, it is broad and juicy, with soft and silky tannins that expand across the palate in harmony with a refreshing sensation and memories of fresh black fruit. It is elegant and voluminous, with a delicious and long finish.

Food pairing: Perfect for grilled red meats, small game with sauce and cow and sheep cured cheeses.

Temperature of service: between 14 and 16 °C

Recommended glass: Riedel Veritas Cabernet/Merlot



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PAISAJES CECIAS

Vintage: 2023

Type of wine: red wine aged in barrel

Grape variety: 100% Grenache

Grape provenance: from Cecias plot (2.4 ha) in Aguilar del Río Alhama

Type of soil: limestone marl and slate

Orientation: southeast

Age of the vines: 85-90 years old

Plantation density: 3,000 vines per hectare

Harvest: hand-harvested

Elaboration: soft destemming of the grapes without crushing. Fermentation in stainless steel tank under controlled temperature and with daily pumping-over. Maceration during 20 days

Ageing: 16 months in new Allier French oak barrels with 3 rackings

Bottling: without filtration or clarification

Alcohol: 13,5% Abv.

Production: 3,600 bottles

Tasting notes: It has a suggestive plum cherry color, clean and bright. The nose shows a symphony of aromas of red fruits such as cherry, currant and blackberry, with a refreshing note of violet and rosemary, and hints of red licorice. On the palate, it has a seductive texture formed by polished tannins that make the wine very harmonious. The intense aromas persist in a finish where notes of ripe raspberry and spicy touches of pepper appear.

Food pairing: Ideal to pair with dishes of cured meats, grilled meats, stewed poultry with light sauces and soft cow cheeses.

Temperature of service: between 14 and 16 °C

Recommended glass: Riedel Veritas Old World Pinot Noir



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PAISAJES LA PASADA

Vintage: 2023

Type of wine: red wine aged in barrel

Grape variety: 100% Tempranillo

Grape provenance: from La Pasada plot (2.2 ha) in Briones

Type of soil: clay and gravel

Orientation: east

Age of the vines: 57-60 years old

Plantation density: 3,100 vines per hectare

Harvest: hand-harvested

Elaboration: soft destemming of the grapes without crushing. Fermentation in stainless steel tank under controlled temperature and with daily pumping-over. Maceration during 20 days

Ageing: 16 months in new Allier French oak barrels with 3 rackings

Bottling: without filtration or clarification

Alcohol: 13,5% Abv.

Production: 3,600 bottles

Tasting notes: It has a deep plum cherry color with bright garnet reflections. On the nose, it is expressive and suggestive, with a wide range of black fruit aromas such as plum, cassis or blackberry, on a background of sweet spices such as vanilla and clove, balsamic sensations and toasted notes. On the palate, it is intense and tasty, with an enveloping texture of polished and fleshy tannins that melt on the palate. It is balanced with persistent aromas of fruit, spices and light smoke.

Food pairing: Ideal serve with Iberian cured meat, cheese boards, grilled meats and mountain style rice.

Temperature of service: between 14 and 16 °C

Recommended glass: Riedel Veritas Cabernet/Merlot
