





# VINOS DE CARIÑENA.

## GEOGRAPHY

D.O.P. Cariñena is located in the heart of the Ebro Valley in Spain's northeast region of Aragón, bordered by the Pyrenees and France to the north, and Catalunya to the east. The region's prominent strategic situation as a gateway to the rest of Europe has long defined centuries of winemaking history, dating back to the Roman era. Planted at high altitude, the vineyards descend into dramatic windswept plains that benefit from extreme day-to-night temperature differences, ideal conditions for rich, expressive wines crafted from layers of rock, mineral, and earth.

## A SENSE OF PLACE AND CHARACTER

In any great winemaking region, complexity of soils, older vines, heirloom varietals, and higher elevations are often cited as keys to quality. Cariñena benefits from all of these characteristics and more. Perhaps most renowned are the region's ancient stone soils, which serve as a foundation for the pronounced character of the wines – including the most plantings of old-vine Garnacha and Cariñena in any region of Spain.

## OUR HISTORY



50 BC

Romans establish the villa of Carae, later called Cariñena.



1415

By royal proclamation, King Ferdinand I of Aragón declares a preference for Cariñena wines "above all others."



1585

King Philip II of Spain is welcomed to Cariñena with "free-flowing fountains of wine."

1696

Quality control comes to Cariñena. Growers adopt The Statute of the Vine to monitor yield and designated vineyard areas.



1863

Phylloxera blight begins. Within 20 years, nearly 90% of European vineyards are decimated. Largely unaffected, Cariñena emerges as a destination for vintners in refuge.

1909

King Alfonso XIII of Spain awards Cariñena a city charter for their growers' role in helping European vineyards recover from the phylloxera blight.

# THE NEXT GREAT GRAPE.

**GARNACHA.  
FROM CARIÑENA.**

## CLIMATE AND TERROIR

The climate in Cariñena is extreme, with a landscape that rises from the Sistema Ibérico Mountains in the south, through the central plains and up to the Pyrenees in the north; altitude ranges of 1,300 feet for the lower vineyards and up to 2,600 feet at their highest result in favorable night-to-day temperature variations that contribute to aromatics and structure. Some of the oldest vines date back over a century, and reach deep through the rock to extract minerality and water reserves; indeed plantings of 30 to 40 years of age are relatively common. The health of the vineyard is naturally regulated by the famous Cierzo winds. This strong, dry and usually cold wind blows from the north and keeps the grape canopy disease-free, greatly reducing the need for treatments.



1932

Cariñena is the second wine region in Spain named an official "Denomination of Origin."

1944

Bodegas San Valero is established.

1953

Bodegas Paniza is established.

1997

Grandes Vinos y Viñedos is established.

2011

Cariñena is designated a "Protected" Denomination of Origin or D.O.P.

2012

Cariñena launches the "Vinos de Piedras" (or "Wines from Stone") awareness campaign. Export demand reaches an all-time high, with 15% growth to 48 countries.

2015

U.S. launch of Vinos de Cariñena. Next Great Grape.





# MEET THE WINERIES OF CARIÑENA

## BODEGAS PANIZA

*Village of Paniza*



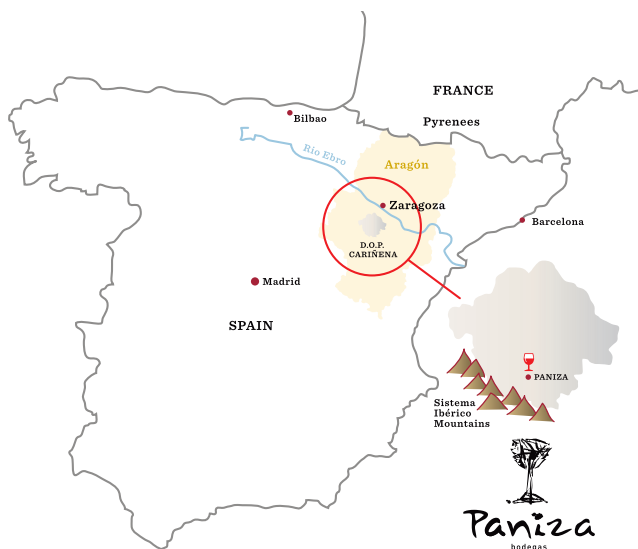
Founded in 1953, Bodegas Paniza is named for the village where the winery is located, and where growers have cared for their vineyards for generations. The winery is situated in the highest elevation area of D.O.P. Cariñena to the south, at the rise of the Sistema Ibérico Mountain range, which brings cooling influences even in the peak of summer.

**Vineyards** - Paniza is made up of a cooperative of 400 growers encompassing 6,200 acres who share a highly unified approach driven by quality production. Paniza benefits from a wide variety of microclimates spanning limestone, sand and clay stone soils which allow the team to choose between a variety of vineyards to find the balance they need. The flagship of the winery is almost 200 acres of old vines, ranging from 50 years in age to a vineyard first planted in 1906 with Garnacha, Cariñena, Tempranillo and Moristel varieties. These singular plots produce very low yield, highly complex fruit and are entirely hand-harvested to preserve them for future generations.

*Bodegas Paniza's focused international business strategy and commitment to innovation have led to spectacular growth in new markets, including the United States, and have revitalized the area by attracting young growers back to Cariñena.*







## Agostón

On warm, summer evenings, the wild boar, or Agostón, sneak into our vineyards located next to the forests of the Cordillera Iberica mountain range. They take their own share of the harvest. These independent, resourceful creatures of nature inspire the style of Agostón. Available in multiple varieties, Agostón offers refreshing and accessible wines drawn from old vines and slate soils and harvested in a remote area where time stands still.



### 2014 Agostón Tempranillo Cabernet\*

50% Tempranillo, 50% Cabernet Sauvignon  
13.5% alcohol

After destemming and crushing, the must ferments in contact with the skins for 10 days in stainless steel tanks at controlled temperatures; pump-overs help extract the best tannins and color, followed by malolactic fermentation in French and American oak barrels. The wine spends 2 months in wood, and is stabilized and filtered before bottling.

Notes: Intense aromas of Cabernet Sauvignon and Tempranillo including blackberry jam, dark plums and chocolate, and a hint of herbs. Full-bodied to taste with a lively finish.



Seeking  
distribution  
for this  
wine.



Seeking  
distribution  
for this  
wine.





**2008 Paniza Reserva\***  
80% Tempranillo,  
15% Cabernet Sauvignon,  
5% Garnacha  
13% alcohol

Harvested from the vineyards surrounding Paniza at 2,300 feet. After destemming and crushing the wine macerates for 6 days before fermentation in stainless steel tanks at a steady temperature with daily pump-overs. After blending, the wine spends 12 months aging in American oak barrels followed by 2 years in bottle prior to release.

Notes: Ruby red in color with reddish-brown highlights. Complex aromas of nuts, vanilla, and licorice; shows good acidity and fruit.



**2009 Paniza Crianza\***  
60% Tempranillo, 20% Garnacha, 20% Cabernet Sauvignon  
13.5% alcohol

The grapes are sourced from hillside vineyards in the village of Paniza, grown at 2,300 feet. The soils are a combination of schist, chalk, loam and red clay. After crushing and de-stemming, the grape macerates for 15 days and fermentation takes place at controlled temperature in stainless steel tanks with several rackings per day. After malolactic fermentation coupage is completed; the wine is decanted and transferred to American and French oak barrels for 6 months aging, then filtered and bottled for release.

Notes: Cherry color with brick-red and garnet shades. Bouquet of dried fruit, vanilla and toasted notes. An expressive wine with excellent balance between fruit and oak.



**2007 Paniza Gran Reserva\***  
60% Cabernet Sauvignon, 30% Tempranillo,  
10% Garnacha  
13% alcohol

Harvested from the vineyards surrounding Paniza at 2,300 feet. After destemming and crushing the wine ferments in stainless steel tanks at a temperature of 82°F with daily pump-overs and a 15-day maceration. Blending takes place after malolactic fermentation, with the wine racked and transferred to French and American oak barrels for 24 months of aging. The wine spends another 36 months in the cool, underground cellar of Paniza.

Notes: Garnet in color with orange highlights. Complex aromas of toasted nuts, pepper, vanilla and balsamic. Smooth, then full-bodied to taste with sound structure. Reveals elegant notes of oak and wild berries, with traces of raisin.



**2012 Paniza Garnacha Viñas Viejas\***  
100% Garnacha  
14% alcohol

After crushing and de-stemming, the grape macerates for 15 days and fermentation takes place at controlled temperature in stainless steel tanks with several rackings per day. After malolactic fermentation coupage is completed; the wine is decanted and transferred to American and French oak barrels for 6 months aging, then filtered and bottled for release.

Notes: Viñas Viejas is a tribute to the old traditions that still continue in the picturesque village of Paniza. Our oldest vines are up to 100 years old, planted in slate soils above 2,800 feet, which lends natural richness and complexity. The wine shows deep aromas of red and black fruits with a touch of toast, vanilla, toffee and chocolate notes.





### 2008 Artigazo\*

40% Garnacha, 30% Syrah, 30% Cabernet Sauvignon  
14.5% alcohol

Sourced from over 40-year old vines surrounding Paniza, the grapes are 100% hand-harvested. After destemming and crushing the grapes have a 2-3 day maceration at a temperature of 41-46°F, prior to fermentation with multiple, daily pump-overs. After the initial fermentation the free-run juice is devatted and transferred to new French oak barrels for malolactic fermentation, then decanted and allowed to mature for 18 months. After coupage the wine is filtered, clarified and bottled; it ages an additional 18 months prior to release from the winery.

Notes: Ripe cherry color with deep tones. Reveals intense aromas of wild berries, delicate herbs and nuts wrapped in subtle balsamic notes. Shows excellent integration between the wood, toast, vanilla and chocolate nuances. Elegant and balanced to taste, it bursts open in the mouth with great structure and full body.



### Bodegas Paniza Wines in the U.S.

#### Agostón

2014 Agostón Tempranillo Cabernet\*

#### Artigazo

2008 Artigazo\*

#### Paniza

2012 Paniza Garnacha Viñas Viejas\*

2009 Paniza Crianza\*

2007 Paniza Gran Reserva\*

2008 Paniza Reserva\*

\* Indicates a wine seeking distribution.

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# MEET THE WINERIES OF CARIÑENA

## BODEGAS SAN VALERO



*Village of Cariñena*

A leading winery since 1944, Bodegas San Valero (Grupo BSV) has the longest history in Cariñena, and has benefitted from access to some of the most prominent vineyards in the region for over 70 years.

**Vineyards** - San Valero manages 700 grape growers cultivating over 8,600 acres of vineyard as active members of the cooperative. 100% of the vineyards surround the winery facility near the village of Cariñena (with many qualifying for a single vineyard designation); the region's day-to-night temperature variations, high winds, and notable elevation all support consistent ripening with minimal treatments. San Valero focuses on indigenous varieties which account for 70% of plantings, including 25% dedicated to Garnacha. A long history in the region brings key advantages – some 20% of their Garnacha is classified as “old vines”, ranging from 30 to 100 years of age and situated at extreme altitudes in very rocky soils. These low-yield plots are cultivated with meticulous care to produce complex wines with rich flavors and a signature minerality drawn from ancient layers of stone.

*Grupo BSV is considered one of the most progressive wineries in Cariñena, combining a passion and respect for tradition with the most modern winemaking techniques that Europe has to offer.*







### 2014 Castillo Ducay Red

60% Garnacha,  
30% Tempranillo,  
10% Cabernet Sauvignon  
13% alcohol

The grapes for this wine are grown at 2,100 feet from 15 to 20 year-old vines specially sourced from the Monte Ducay vineyard. After harvest, the grapes spend 14 days of maceration at 76-82°F followed by a 7-day fermentation. Notes: Beautiful cherry red color with blue highlights. Unoaked, the rich red fruit flavor is delicious to taste with a long and persistent finish.



### 2014 Particular Garnacha Joven\*

100% Garnacha  
13.5% alcohol

Maceration and fermentation take place for a minimum of 25 days with daily pump-overs. The wine is racked to a tank for malolactic fermentation, then stabilized without oak aging. Notes: Intense cherry red with violet hues. Lively, clean and brilliant with intense aromas of ripe red fruit and florals. Delicious to taste, well-balanced and structured with harmonious mouth feel.



### 2013 Particular Cariñena\*

100% Cariñena  
14% alcohol

Maceration takes place over 30 days with a gradual rise in temperature to reach 86°F. Daily pump-overs until fermentation ends; malolactic fermentation is completed before racking and bottling. Notes: cherry red with garnet undertones. Concentrated aromas of ripe fruit, delicate spice and excellent acidity. Well-structured and savory to taste; balanced with an ample finish.







**8.0.1\***  
Cabernet Sauvignon, Merlot, Syrah  
13.5% alcohol

8.0.1. is a limited selection of Cabernet Sauvignon, Merlot and Syrah sourced from different vintages, first released for the winery's 60th anniversary. The wine undergoes maceration for 30 days, followed by malolactic fermentation in American oak, and a year of aging in used barrels. The profile reflects elegant, mature fruit, spices and toasted notes. The color is a rich cherry-red with maroon and violet tones. Tasty and well-balanced with fine tannins and a long finish.



**2012 Particular Garnacha Old Vine\***

100% Garnacha  
14% alcohol

Maceration takes place for 30 days with daily pump-overs at controlled temperatures. Malolactic fermentation for one month; the wine ages up to 14 months in oak. Notes: Attractive cherry red color. Deep, ripened black fruit aromas with balsamic nuances and subtle spice from oak aging. A powerful entry with flavorful, persistent fruit and oak notes.



**2011 Particular Garnacha Centenaria\***

100% Garnacha  
14.5% alcohol

An elegant wine of exceptional quality, Centenaria is sourced from some of the oldest wines in Cariñena as a tribute to the growers of the region. The wine comes from 80+ year-old vines sourced from a 12-acre site in the Villanueva district, planted at altitudes of 2,600 feet. 100% hand-harvested, the wine undergoes maceration followed by fermentation takes over 11 days with daily pump-overs at controlled temperatures. The wine ages 14 months in French oak. This is a full-bodied Garnacha, highly aromatic, supple and well-balanced.





#### 2014 Origium Tinto Joven Garnacha\*

100% Garnacha

13% alcohol

Unoaked, the wine undergoes maceration and fermentation in stainless steel at 78-82°F for 8 days. Notes: Beautiful cherry red color with dark red-violet highlights, clean and bright. Fine, elegant aromas of mature, red fruit with floral notes. Fresh to taste, full-bodied with approachable tannins and an elegant finish.



#### 2013 Origium Tinto Roble\*

Garnacha/Syrah

13% alcohol

The wine undergoes maceration and fermentation in stainless steel at 78-82°F for 10 days, followed by 3 months of aging in American oak. Notes: Cherry red color with violet tones. Intense aromas of red fruit with balsamic. Fine and elegant throughout, with well-balanced tannins and an ample finish. A pleasure to drink.



#### Bodegas San Valero Wines in the U.S.

##### 8.0.1\*

##### Origium Tinto

2014 Origium Tinto Joven Garnacha\*

2013 Origium Tinto Roble\*

##### Particular

2013 Particular Cariñena\*

2014 Particular Garnacha Joven\*

2012 Particular Garnacha Old Vine\*

2011 Particular Garnacha Centenaria\*

##### 2014 Castillo Ducaý Red

\* Indicates a wine seeking distribution.

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# MEET THE WINERIES OF CARIÑENA

## GRANDES VINOS Y VIÑEDOS

*Village of Cariñena*



GRANDES VINOS

Grandes Vinos y Viñedos has the distinction of working with vineyards in each of the 14 growing areas of D.O.P. Cariñena. The result is a depth of product offering that is a perfect complement to the spirit of creativity and innovation that has defined the company since it was founded in 1997.

**Vineyards** - Grandes Vinos encompasses five distinct winery partners which work in collaboration under one technical team to source and vinify fruit from 10,000 acres of vineyard. The altitude of plantings spans 1,000 to 2,800 feet, with over 1,800 feet in vertical variation to choose from. About one-third of the company's total production is dedicated to Garnacha, although the company is also well-known for the local Cariñena variety, and many others. The range of vineyard plantings allows the winemaking team to isolate a tremendous specificity of styles, and to parcel-select wines for young, value seekers such as Beso de Vino or cellar-worthy selections, including Anayón.

*The wines of Grandes Vinos y Viñedos have earned a global reputation for delivering quality-to-value, and were named an "impressive value" by Wine Advocate.*







### 2012 Anayón Garnacha\*

100% Garnacha  
14.5% alcohol

Sourced from old vines planted at 1,935 feet, the wine comes from a 6-acre plot of 70-year old Garnacha with unbeatable conditions: 100% dry land, irrigated solely by rainwater, and planted on stony soils. Yields are so low that only 1 bottle is made from each vine row. After harvest and pressing 20% of the free run juice is bled off to increase the concentration. Fermentation is carried out by gentle delestage; after steeping in the grape pulp for over 28 days, the wine is gently transferred to French and American oak barrels, where it remains for over 10 months. To naturally conserve all the intensity, the wine is not clarified or filtered. The wine has a deep red-violet color with a surprising bouquet of cherries, blueberries and blackberries, offset by mature notes of orange preserves, spicy licorice, mineral and toasted oak. Full-bodied and concentrated to taste, with hints of cocoa, chocolate and cherry.

*"This sets the stage for an elegant, spicy, incipiently complex wine that will benefit from another 1-2 years of bottle age. Drink this outstanding effort over the next 8 years."*  
– 90 Points, Wine Advocate (2008 vintage)



### BESO DE VINO

*Antonio the Bull kissed this wine and he fell in love. Now he runs around the world and offers this wine to you. Beso de Vino is a "Kiss of Wine" from Cariñena – the whimsical packaging is designed by the creative dreamers at Kukuxumusu design studio and the wine in every bottle offers quality-to-value that dreams are made of!*

### 2014 Beso de Vino Garnacha Rosé

100% Garnacha  
13% alcohol

Sourced from 40 year-old bush vines planted at 1,300-1,600 feet in pebble-limestone soils. Picked early to preserve freshness and quality. After 8 hours of cold-soaking the free run juice is fermented at low temperatures then bottled with no oak contact.

*"A savory, just off-dry rosé with scents of mineral, cherry, and raspberry. It has plenty of flavor and a refreshing finish. It is an ideal picnic wine. Grandes Vinos y Viñedos' collection is replete with stunning values."*  
– 87 points, The Wine Advocate (2009 vintage)

*"Bright pink. Raspberry, cherry and floral aromas display good vibrancy and power. Juicy red berry flavors are subtly accented by a hint of white pepper, with tangy acidity adding lift and bite. Finishes smooth and long, leaving a juicy red fruit note behind. This is an excellent value."*  
– 87 points, Stephen Tanzer's International Wine Cellar (2011 vintage)

### ANAYÓN

*Anayón unites an unparalleled trilogy: the personal expression of our winemaker – produced in exceptional vintages only – and from select parcels of Garnacha and Cariñena. Anayón wines are a canvas for our winemaker to find the fullest expression of the Cariñena region.*

### 2012 Anayón Cariñena\*

100% Cariñena  
14% alcohol

Cariñena is a complicated variety that has to be closely monitored to ensure even ripeness. Anayón Cariñena relies on unparalleled site selection, defined by well-balanced, low-yield vines that produce concentrated fruit. Fermentation is carried out by gentle delestage (rack-and-return); after steeping in the grape pulp for over 25 days, it is put into new French and American barrels for 10 months. The result is a wine with great concentration and personality. It stands out because of its intense ruby red color, with violet hues more commonly found in a younger wine. The wine has great aromatic intensity, showing mineral notes of slate and graphite mixed with ripe fruit and floral, as well as spicy wood characteristics. Intense on the palate, it has mild tannins and acidity typical of the variety, making it very fresh, but long-lasting.

*"The grapes are highly selected from a very old plot of Cariñena grapes fermented and macerated for 25 days and aged in French oak barrels for ten months. This is one of the few Cariñenas from Cariñena as the grape represents no more than 5% of the vineyards of the appellation. 4,944 bottles produced."*  
– 90 Points, Wine Advocate (2012 vintage)



### 2014 Beso de Vino Old Vine Garnacha

100% Garnacha  
13.5% alcohol

Sourced in the Aguarón area, the Garnacha comes from 40 year-old vines planted at 1600 feet in stony-clay soils. The wine ages 4 months in French oak.

*"It displays super-fragrant aromas of black cherry, red licorice and lavender leading to a dense, layered wine that over-delivers big time for its humble price."*  
– 89 points, The Wine Advocate (2009 vintage)

### 2014 Beso de Vino Selección

85% Syrah, 15% Garnacha  
13.5% alcohol

Sourced in the Aguarón area, the Garnacha comes from 40 year-old vines and the Syrah from 15 year-old vines planted at 1600 feet in clay soils. The grapes are macerated for 4 to 5 days at low temperatures followed by fermentation with constant pump-overs to maintain the concentration of the wine. The wine ages 3 months in French oak. *"Black cherry and blueberry aromas lead to a dense, plush savory wine which finishes with no hard edges. It is shockingly good for the money."*  
– 90 points, The Wine Advocate (2009 vintage)







## MONASTERIO DE LAS VIÑAS

*In the 11th Century Cistercian monks built a monastery in Sierra de Aguarón. After many harvests their reputation for winemaking became legend. Only a few stones remain of their famous monastery – together with an inspired wine series: Monasterio.*

**2007 Monasterio de las Viñas Gran Reserva\***  
60% Garnacha, 30% Tempranillo, 10% Cariñena  
13% alcohol

Garnacha, Tempranillo and Cariñena sourced from 40 to 50 year-old bush vines. The grapes were handpicked in the morning, then cold-soaked prior to fermentation for 96 hours at 43° F to extract color, fruit and flavor. Fermentation took 8 days in stainless steel tanks at 82° F; the wine stayed on the lees up to 20 days. Tempranillo and Cariñena aged for 24 months in French oak barrels; Garnacha aged for 24 months in American oak barrels of 225-liters. After blending, the wine spends an additional 36 months in bottle.

"A glass-coating opaque purple color, it has greater density and grip than the Reserva cuvée as well as layers of ripe, sweet fruit with great balance."  
– 91 points, Wine Advocate (2005 vintage)



## 2008 Monasterio de Las Viñas Reserva\*

70% Garnacha, 20% Tempranillo, 10% Cariñena  
13% alcohol

Grapes are harvested from 35 to 40 year-old bush vines. The grapes were handpicked in the early morning, then cold-soaked prior to fermentation for 96 hours at 43° F to extract color, fruit, and full flavors. Primary fermentation took 8 days in stainless steel tanks at 82° F; the wine went through 15-20 days of extended maceration. The Tempranillo and Cariñena aged for 12 months in French oak barrels while the Garnacha aged for 12 months in American oak barrels of 225-liters. After the final blending the wine ages a minimum of 24 months in bottle.

"Spice box, pepper, violets, mineral, black cherry and plum are followed by a ripe, plush pleasure-bent red wine."  
– 90 points, Wine Advocate (2006 vintage). Named "outstanding value."

## 3C PAYS TRIBUTE TO THE CARIÑENA GRAPE – THE CARIÑENA VILLAGE – AND THE REGION OF CARIÑENA.

*3C is a new wine release that celebrates: (1) wines made in the village of Cariñena; (2) from the Cariñena variety; and (3) released in the D.O.P. Cariñena denomination. The wines are sourced from 45-year old vines planted on 250 acres of specially-selected sites.*

### 2012 3C Premium Selection\*

100% Cariñena  
13.5% alcohol

Sourced from 45-year old vines. A wine with great concentration and personality. Very intense on the palate combining the ripe fruit and floral notes of the variety with the roasted, spicy notes of the oak.

### 2013 3C Cariñena "Young Wine"\*\*

100% Cariñena  
13.5% alcohol

Sourced from 45-year old vines. This is a fresh, highly approachable wine that offers immediate fruity aromas of purple fruit, backed up with vibrant acidity and well-integrated tannins.



## 2010 Monasterio de Las Viñas Crianza\*

Garnacha, Tempranillo, Cariñena and Cabernet Sauvignon  
13% alcohol

The Garnacha and Tempranillo are from 35 to 40 year-old bush vines; the Cariñena and Cabernet Sauvignon are selected from 20 year-old vines planted on a trellis. 100% handpicked in the early morning to ensure freshness, then cold-soaked prior to fermentation for 96 hours at 43° F. Primary fermentation took 8 days in stainless steel tanks at 82° F; the wine went through 15-20 days of extended maceration. Tempranillo aged for 6 months in French and American oak barrels while the Garnacha, Cariñena and Cabernet Sauvignon aged for 6 months in American oak barrels of 225-liters. After the final blending the wine ages an additional 18 months in bottle.

"Smoke, game, violets, blackberry and blueberry notes set the stage for a smooth, elegant wine with a touch of complexity from oak. Impeccable balance and length."  
– 89 points, Wine Advocate (2008)





## CORONA DE ARAGÓN

*Corona de Aragón is named for the historic kingdom of Aragón, which shaped Cariñena's timeless spirit. A grand wine series inspired by a royal history, commemorated today with the highest quality of wines produced from old vines and special selection parcels.*

### 2013 Corona de Aragón Special Selection

50% Garnacha, 50% Cariñena  
13.5% alcohol

Sourced from the village of Aguarón, the vines are planted at the highest altitudes between 2,000-2,800 feet in the north-facing Algairén Mountain range. The average age of the vines is 40 years old, planted in a surface layer of stone and gravel, with a clay subsoil. Significant thermal variation in late October results in slow ripening with concentrated fruit and color. The grapes were hand-picked from bush vines in the early morning hours, then cold-soaked for 96 hours to preserve freshness and extract color and rich, fruity flavors. The process also supports a more robust texture. Primary fermentation took place over 8 days, followed by a 15-20 day maceration and a full malolactic barrel fermentation. The wine aged 5 months in 225-Liter French and American oak barrels.

*"Plush and expansive in the mouth, offering sweet black raspberry and cherry-vanilla flavors braced by zesty acidity. Finishes smooth and long, with lingering smokiness and very good energy."*  
– 90 points, Stephen Tanzer (2011 Vintage)



### 2014 Corona de Aragón

#### Old Vine Garnacha

100% Garnacha  
13.5% alcohol

Sourced from the oldest vines in the Villanueva de Huerva region from highly select vineyards; the area is the most remote and among the highest altitude in Cariñena with sloping terrain that requires terrace cultivation. Grapes were handpicked from the oldest bush vines during the early morning hours to arrive at the peak of freshness. They were then cold-soaked for 96 hours at 43° F to extract color, fruit, and full flavors. Primary fermentation took place over 8 days in stainless steel tanks at 79° F; the wine stayed on the lees up to 20 days then went through full malolactic barrel fermentation. Aged 4 months in 225-liter French oak barrels, only the best barrels are selected for release.

*"This silky, broad wine finishes with very good cling and soft, easygoing tannins. This wine delivers remarkable bang for the buck."*

– 90 Points, Stephen Tanzer  
(2012 vintage)

### 2011 Corona de Aragón Crianza\*

40% Tempranillo, 30% Cabernet Sauvignon,  
20% Garnacha, 10% Cariñena  
13% alcohol

Sourced from "special selection" vines situated between 1,640 to 2,300 feet in stony soils with a minimum plant age of 40 years and restricted yields. The grapes are macerated at 40°F for 4-5 days, then fermented at 80°F with continuous pump-overs. The blend of Tempranillo and Cabernet Sauvignon lends a rich, modern style combined with the fresh notes of Cariñena and Garnacha. The wine ages for 8 months in 70% American/30% French oak, resulting in an intense, fruity style with smoke and spice notes. Elegant and well-balanced with a long finish.

### 2009 Corona de Aragón Reserva\*

40% Tempranillo, 30% Cabernet Sauvignon,  
20% Garnacha, 10% Cariñena  
13% alcohol

Sourced from "special selection" vines situated between 1,640 to 2,300 feet in stony soils with a minimum plant age of 50 years and highly restricted yields. The grapes are macerated at 40°F for 5-6 days, then fermented at 80°F with continuous pump-overs. The wine macerates with the pulp for about 25-30 days to add powerful structure and character. The blend of Tempranillo and Cabernet Sauvignon lends a rich, modern style combined with the fresh, local notes of Cariñena and Garnacha. The wine ages for 14 months in 50% American/50% French oak, resulting in an intense, mature fruit style with spice, toast and cocoa flavors. Smooth and balanced with a long finish.



## Grandes Vinos y Viñedos Wines in the U.S.

### 3C Cariñena

2013 3C Cariñena "Young Wine"\*

2012 3C Premium Selection\*

### Beso de Vino

2014 Beso de Vino Garnacha Rosé

2014 Beso de Vino Selección

2014 Beso de Vino Old Vine Garnacha

### Corona de Aragón

2014 Corona de Aragón Old Vine Garnacha

2013 Corona de Aragón Special Selection

2011 Corona de Aragón Crianza\*

2009 Corona de Aragón Reserva\*

### Monasterio de las Viñas

2010 Monasterio Crianza\*

2008 Monasterio Reserva\*

2007 Monasterio de las Viñas Gran Reserva\*

### Anayón

2012 Anayón Cariñena\*

2012 Anayón Garnacha\*

\* Indicates wines seeking distribution

### Contact Us:

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