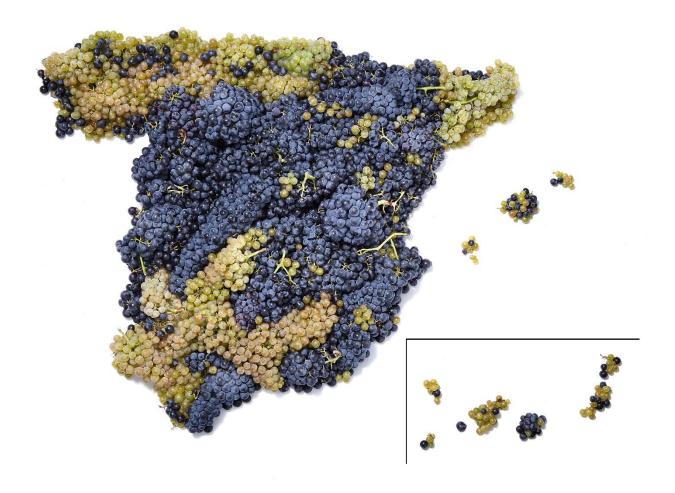
TASTING SPAINSPANISH WINES TASTING

Ambasador Hotel

Tumbićeva Obala 18, 21000 Split October 5th, 2022





Degustacija španjolskih maslinovih ulja u hotelu Ambasador 5. listopada Degustacija španjolskih maslinovih ulja u gastronomskoj školi Aspira, 6. listopada

Ambasador Hotel Trumbiceva Obala 18 21000 Split, Croatia

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Siniša Koceić

Sommelier, finishing 2° course in the Croatia Sommelier Club, wine consultant, has worked in some of the most important croatian wine companies such as Badel 1862, Belje d.d, Agrokor vina and Miva Mohor.

Alen Gulan

WSET 2, sommelier, finishing first course in the Croatia Sommelier Club, wine consultant, has worked in important croatian wine companies like Velpro and Acrobat.

Rajner Rogulj

Sommelier, finishing 1st course in the Croatia Sommelier Club, has worked for important croatian wine companies such as Istravino, Agrokor vina y Vino trade.

The three of them are owners and partners in the wine and other alcoholic beverages distribution company, VINO.LIKE, and the wine bar WINE BOX located in Split.







Rosé Brut

Origin: D.O Cava Variety: Pinot Noir **Production:** Alcohol: 12% **Total Acidity:** 5.6 gr/l Volatile Acidity: 0.43 gr/l Residual Sugar: 10 gr/l Aging: Minimum of 12 months in bottle **Ideal Serving:** 7-8°C **Contact Details** Catarina Soares +34 938 911 000 Catarina.soares@juveycamps.com C/ Sant Venat, 1 08770 Sant Sadurní d'Anoia, Barcelona, Spain www.juveycamps.com @juveycamps @juveycamps Juve y Camps

Juvé & Camps is one of the most emblematic historical family wineries in the region of Penedès and one of the most recognized quality producers, leader in the production of organic Gran Reserva Cava. Presided over by Joan Juvé and directed by his daughter and fourth generation, Meritxell Juvé, the family has been dedicated to viticulture for two centuries and its fundamental pillars are based on the quality and care of the vineyard, the production of a great base wine and long aging. Its underground cellars in Sant Sadurní d'Anoia produce renowned brands such as La Capella, La Siberia, Gran Juvé & Camps, Milesimé, Milesimé Rosé, Blanc de Noirs, Reserva de la Familia, Essential, Cinta Púrpura and Brut Rosé.

Excellence, the value of origin, tradition combined with evolution and the team of professionals that make up the company are some of the values that define Juvé & Camps.



Bobal Blanco



Origin: D.O Utiel Requena Variety: Bobal, blanc noir method Production: 60,000 bottles Alcohol: 12% **Total Acidity:** 5.1 gr/l Volatile Acidity: 0.30 gr/l Residual Sugar: 1.8 gr/l **Aging:** 3 months of aging on its lees. The fermentation is finished in barrels. **Ideal Serving:** 5-7 °C **Contact Details** Emiliya Murtazayeva, Export Area Manager emurtazayeva@vicentegandia.com +34 637 826 923 Ctra Cheste-Godelleta, s/n 46370 Chiva, Valencia, Spain www.vicentegandia.com +34 962 524 242 Ext. 276 @bodegasgandia Vicente Gandia Plà Vicente Gandía @bodegasgandia

We are a centenary winery, winemakers since 1885 and with a Mediterranean character. Vicente Gandia Pla (the first generation) founded the company in 1885. At that time, the method of aging and treating the wine for transport set us apart from other wineries. Our barrels came from a small forest in Missouri.

The winery is currently run by the 4th generation of the Gandía family. We remain faithful to our founding values and contribute to the progress and welfare of society by betting on quality and innovation, without forgetting our winemaking tradition of which we are heirs. Vicente Gandía has evolved since its beginnings, labels such as Castillo de Liria, El Miracle, Hoya de Cadenas, Ceremonia and Sandara are examples of the company's constant commitment to the brand and innovation. We produce wines from different Denominations of Origin, our cultivation is sustainable, and we create modern and elegant elaborations in addition to protecting and developing autochthonous varieties.

Today, we are present in 90 countries in the 5 continents, we are the largest winery in the Valencian Community. In addition, in 2014 we were awarded as the best Spanish winery by the prestigious international competition AWC Vienna. That same year, the World Association of Wine and Spirits Journalists and Writers included us in its ranking of the 50 best wineries in the world. In 2018, the European Council of Enogastronomic Guilds (CEUCO) awarded the "Aurum Europa Excellente" prize to Vicente Gandía as "Best European Winery".



Vaivén Blanc de Noir



Origin: VT Castilla
Variety:100% Tempranillo
Production: 15,000 bottles
Alcohol: 13%
Total Acidity: 5.508 gr/l
Volatile Acidity: 0.33 gr/l
Residual Sugar: 0.53 gr/l
Ideal Serving: 8 °C
Contact Details
Jesús Fernandez
Finca El Fabián S/N, Apdo. Correos 71, 16660 Las
Pedroñeras, Cuenca, Spain
www.dominiodepunctum.com

@dominiodepunctumPunctum Biodynamic Family Vineyards

+34 912 918 326

Founded and owned by the Fernández family, Punctum distinguishes itself by its exclusive estate production and the singularity of its organic and biodynamic wines. We take care of our vines and the environment at the same time: our wines are completely chemical free, and we elaborate them without harming the environment. We work in a land where winemaking has been present for centuries, and we are aware of that. Following what we believe is the perfect combination between viticulture tradition in Spain and the modern means of sustainable agriculture, we turn our estate grown grapes into world class wines.





Don Aurelio Reserva de Familia

RESERVA DE FAMILIA

Origin: P.D.O Valdepeñas **Variety:**100% tempranillo

Production: Limited production of 2,700 bottles

Alcohol: 13,5%

Total Acidity: 5.0+/- 0.3 g/l

Volatile Acidity:

Residual Sugar: <4 g/l

Barrel Ageing: At least 15 months

Ideal Serving: 16-18 °C

Contact Details

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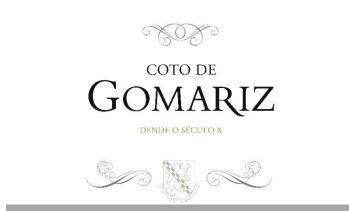
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Bodegas Navarro López is a family winery located in Valdepeñas, in central Spain.

The eldest son, Francisco Navarro López, is currently the General Manager of the company. Together with his father, Don Doroteo Navarro Donado, and his sister, Ana Belén Navarro López, our family works with dedication to develop what we call "our life project".

The winery was founded in 1904 as a modest family winery in Valdepeñas, in Central Spain. In 1988, Don Doroteo Navarro Donado took over the winery and immediately implemented the necessary reorganization: a strict quality policy, emphasis on bottled wines and single varietals of the D.O. Valdepeñas, as well as, important investments in the latest technology machinery that became the basis for the production of top quality wines. Over the years, the product portfolio has been expanded to include wines from the most important Denominations of Origin in Spain as well as aromatized wine-based beverages, sangrias and *tinto de verano*.



VX Cuvee Caco 2018



Origin: Valle del Ávila Variety: Sousón, Caiño longo, Caiño da Terra, Carabuñeira, Mencía. **Production: 2.500 Alcohol:** 14.1% Total Acidity: 5.81 gr/l Volatile Acidity: 0.63 gr/l Residual Sugar: 1.30 gr/l Aging: 20 months in barrel Ideal Serving: 20 °C **Contact Details** Inma Pazos export@losvinosdemiguel.com +34 695 220 256 Barro de Gomariz s/n, 32429 Leiro, Ourense, Spain www.cotodegomariz.com www.losvinosdemiguel.com @cotodegomariz © @cotodegomariz

Coto de Gomariz owes its name to the village where it is located: "Gomariz", which etymologically comes from the word "gomariza" (vine shoots). Since the 10th century it has been known as the "Golden Mile of Ribeiro" due to its exceptional qualities for the cultivation of vines.

The Carreiro family, born in Barro de Gomariz for generations and involved in viticulture since ever, are the owners of these vineyards. In the eighties, the viticulture project also became an oenological project, cultivating 32 hectares of vineyards spread throughout the different parishes located in the Avia river valley in the province of Ourense (Galicia).

Coto de Gomariz has been the pioneer in revealing that in Ribeiro it is possible to make attractive red wines with character as well as whites. It has its own distillery where it researches the range of liqueurs and distillates, such as its special Coffee Liqueur.

The wines seduce experts and neophytes. Made only with native Galician varieties, based on the concept of "terroir"; separating the elaborations by micro-plots to extol the own and unique characteristics of each of the payments and respecting the precepts of organic viticulture and even biodynamic.





Niño Mimado

Origin: P.D.O Cariñena Variety: Garnacha

Production: 7,500 bottles

Alcohol: 14.5%

Total Acidity: 5.2 gr/l

Volatile Acidity: 0.59 gr/l Residual Sugar: 0.53 gr/l

Aging: 14/16 months in barrel

Ideal Serving: 14-16 °C

Contact Details

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Bodegas Esteban Martín

Founded in 2003, Bodegas Esteban Martín is an exciting, family-run, pioneer in environmental sustainability, innovative winery belonging to the PDO Cariñena. The vineyards, almost 400 hectares, are owned by the family and the three generations of the family are already involved in the daily work.

Located at the foot of the Sierra de Algairen, the weather in this area is quite extreme, with very hot summers and very cold winters, in addition to a north wind called Cierzo.

With a production of about 3,500,000 bottles, 90% is exported to more than 35 countries.

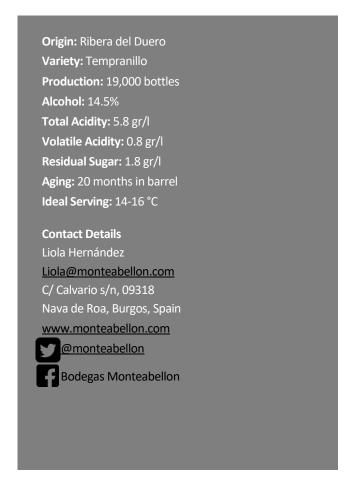
The winery is committed to product quality wine and has a deep respect for nature, seeking balance between environment, climate, strain and soil. Vegan and IFS (International Featured Standards for Food) certification.



Vinos de la familia

Montebaellón Finca Matambres





In the heart of the Ribera del Duero are the origins of the Monteabellón family. For several generations the García family has been fully dedicated to viticulture. In 2000, taking advantage of the experience accumulated over decades and know-how in winemaking, Bodegas Monteabellón was founded, a family winery located in the small town of Nava de Roa. Monteabellón is passion and respect for our land.



Gémina Cuvée Selección



Origin: P.D.O Jumilla Variety: 100% monastrell Production: 40,000 bottles Alcohol: 15% Total Acidity: 5.7 gr/l **Volatile Acidity:** 0.66 g/rl Residual Sugar: 3.5 gr/l Aging: 8 months in barrel **Ideal Serving:** 16 °C **Contact Details** Juan José Rodrigez Lozano juanjo@bsi.es Marioli Sánchez Gómez enotour@bsi.es +34 968 780 700 Ctra de Murcia, s/n 30520 Jumilla, Murcia, Spain www.bsi.es @vinosbsi **Bodegas BSI**

BSI, founded in 1934, has established itself as the leading producer of wines from the Jumilla PDO. A solid winery that bases its success on the Monastrell variety, with the largest extension of this Mediterranean grape variety in ungrafted vines, and on respect for the environment, innovation and social involvement with the territory. Low yields, but of very high quality, which is reflected in intense wines, with great structure and body in the mouth and which reach their zenith in the Monastrell wines on ungrafted vines: vines that were not affected by the phylloxera plague that devastated the European vineyard in the 19th century. Monastrell 100% from root to grape, cultivating the largest extension of this pure Monastrell in the world. The most advanced winemaking technology guarantees that our wines express directly what was born in the vineyard.

In order for time to act on these wines, we have our Gemina room where our 3,200 French and American oak barrels rest. We elaborate our wines under the guarantee of the PDO Jumilla, and certified by the most demanding standards: ISO 9001, Environmental ISO 14001, and Food Safety IFS and BRC, as well as Organic Farming certification. BSI is present in the main markets where our products stand out for their difference and Mediterranean personality.



BODEGAS CAMPOS RealeS

fruto de la superación

Cánfora pie franco 2016

Origin: P.D.O La Mancha

Variety: 100% Cencibel (Tempranillo)

Production: 2.000-5.000

Alcohol: 14.5%

Total Acidity:5.1 gr/l

Volatile Acidity:0.55 gr/l

Residual Sugar: 1.80 gr/l

Aging: 14 months in French oak

Ideal Serving: 15-16°C

Contact Details

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The beginnings of Campos Reales date back to 1950, when a small group of grape growers founded our winery in El Provencio, a quaint town in the O.O. La Mancha.

The winery is located in the center of 3,500 hectares of vineyards that belong to our Co-op members. Our vineyards are planted with a variety of grapes. Tempranillo is the primary variety because we have a unique microclimate in the area which allows it to produce wines of exceptional quality. Our Tempranillo wines consistently win top scores and awards. Since the conception of our winery we have been able to adapt the great winemaking traditions of La Mancha to new winemaking techniques and technologies and achieve the highest quality in our wines while respecting customs and our environment.

Some of our vineyards are more than 70 years old and some are so old they are even ungrafted. These vineyards that have been passed down from generation to generation and are harvested by hand, with productions of between 2-3 kg per vine, at the optimum point of maturation to obtain wines of an excellent quality. We have certified many of our vineyards as organic and almost all of our wines are now certified Vegan

We will continue on the path of progress and to create what will become the legacy, the tradition, for the future generations of winemakers in Castilla La Mancha to follow.



Gadium 2016



Origin: P.D.O Rioja

Variety: Tempranillo, Graciano

Production: 30,000 bottles

Alcohol: 14.5%

Total Acidity: 4.8 gr/l

Volatile Acidity: 0.71 gr/l

Residual Sugar: 1.80 gr/l

Aging: Minimum of 18 months in barrel
Ideal Serving: 15 °C

Contact Details

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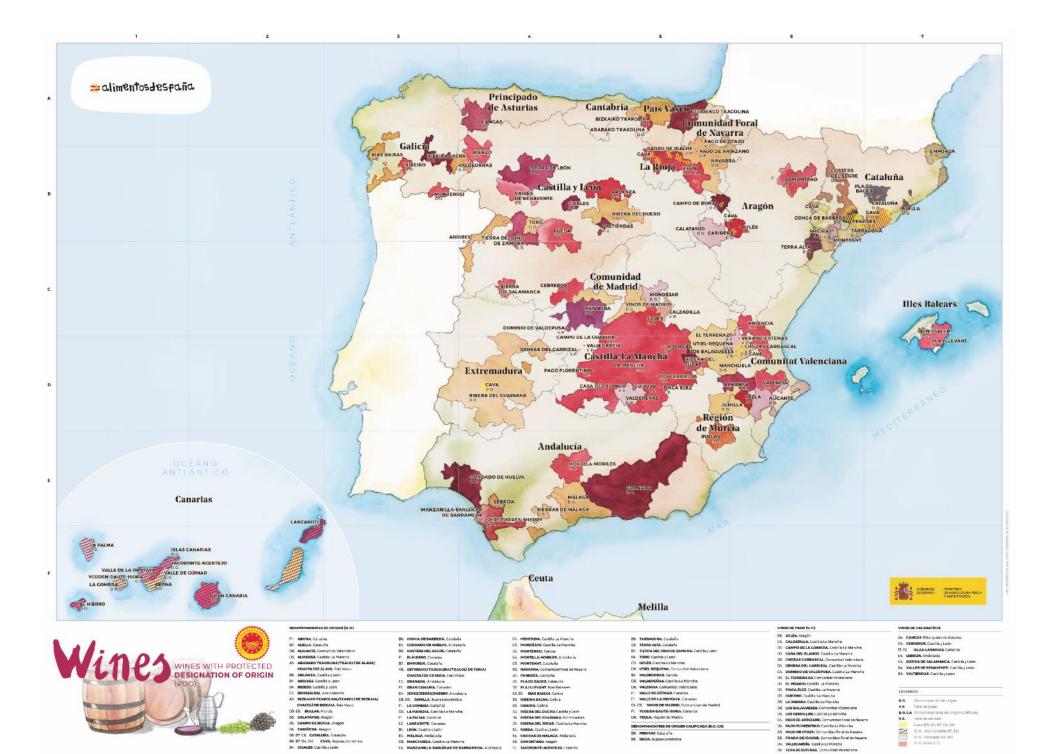
Cenicero, La Rioja, Spain
www.marquesdecaceres.com

@marques caceres

Marqués de Cáceres

@marques caceres

Founded in 1970 by Enrique Forner in Cenicero (Rioja Alta) with advice from the eminent winemaker Emile Peynaud, Marqués de Cáceres agreed from the beginning with a group of winegrowers in the area the continuous supply of quality grapes from selected vineyards, old vines and limited productions, from an area privileged by a cool and humid microclimate. Since its foundation, Marqués de Cáceres has brought to Rioja a modern approach to winemaking in line with the tastes of international markets, giving priority in its red wines to the expression of fruit, balance and harmony in the aging of the wines, elegance and finesse not without structure and concentration. In recent years, exploring in depth the most modern techniques of selection in the vineyard and artisan winemaking, Marqués de Cáceres has completed its range of red wines with GAUDIUM and MC, which represent the most advanced expression of the viticultural and oenological potential of the area. Thanks to its tenacity and international commercial vocation, Marqués de Cáceres, already present in more than 120 countries, has established itself as one of the privileged ambassadors of Spanish wines around the world.



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