

UNA GRAN FAMILIA

by Latíe

DESDE 1954

VILLANUEVA DE ALCARDETE – ESPAÑA

A wide-angle photograph of a vineyard at sunset. The foreground is filled with rows of green grapevines. In the middle ground, there are clusters of trees and a line of wind turbines on a distant hill. The sky is a dramatic mix of orange, yellow, and deep blue, with large, billowing clouds. The sun is partially obscured by a dark, textured cloud on the left side of the frame.

WHERE IT ALL BEGINS...

Origin:

Spain - Villanueva de Alcardete, Vino de España

Grape varieties:

Verdejo

Average yield:

43,46 hectoliter / hectare

Age of the vines:

15 years

Vinification:

Machine harvested Verdejo, direct pressing, 4 hours on the skins before fermentation at low temperatures (16-18° C). Fermentation on stainless steel.

Taste profile:

A pale yellow colour with greenish hues. Aromas of flowers and white fruits. Tasty with hints of citrus with a fresh finish. Serve at 8° C.

Wine & Food:

Grilled foods, vegetable dishes and tapas.

Alcohol percentage:

13%



Verdejo

Origin:

Spain - Villanueva de Alcardete, Vino de España

Grape varieties:

Chardonnay

Average yield:

40 hectoliter / hectare

Age of the vines:

10 years

Vinification:

Machine harvested Chardonnay, direct pressing, 4 hours on the skins before fermentation at low temperatures (13-15° C). Fermentation on stainless steel. Maturation for 3 months on wooden chips.

Taste profile:

A pale yellow colour. Subtle aromas of pear and peach with a nice smooth minerality and oak notes. Round and fresh with a pleasant acidity.

Serve at 8° C.

Wine & Food:

Vegetables and roasted dishes, creamy pasta and salads.

Alcohol percentage:

13%



Chardonnay

Origin:

Spain - Villanueva de Alcardete, Vino de España

Grape varieties:

Tempranillo

Average yield:

32,25 hectoliter / hectare

Age of the vines:

20 years

Vinification:

Manually harvested, after that a light pressing and 4 hours on the skins before fermentation on low temperatures (16-18° C). Fermentation on stainless steel.

Taste profile:

Strawberry pink colour. Aroma's of strawberries, raspberries and watermelon. Tasty, fresh and fruity.

Serve at 8° C.

Wine & Food:

Smoked foods, risotto and tapas.

Alcohol percentage: 13%

Rosé



Origin:

Spain - Villanueva de Alcardete, Vino de España

Grape varieties:

Sensibel (Tempranillo)

Average yield:

42,28 hectoliter / hectare

Age of the vines:

20 years

Vinification:

Manually harvested, after that pressing and during 5 days fermentation with the skins on controlled temperatures (23-25° C) on stainless steel. Short period on wooden chips.

Taste profile:

Ruby red colour with a bright tone. Fresh aromas of riped seeded red fruits. Tasty, fruity and pleasant with hints of oak. Serve at 14-16° C.

Wine & Food:

Spicy and grilled dishes & tapas.

Alcohol percentage:

13%



Sensibel

Origin:

Spain - Villanueva de Alcardete, Vino de España

Grape varieties:

Syrah

Average yield:

42,28 hectoliter / hectare

Age of the vines:

20 years

Vinification:

Machine harvested, after that pressing and during 5 days fermentation with the skins on controlled temperatures (23-25° C) on stainless steel.

Taste profile:

Purple-red color. Ripe aromas of forest fruit and spices. Full and juicy with a pleasant, long aftertaste. Serve at 14-16° C.

Wine & Food:

Grilled dishes and tapas.

Alcohol percentage:

13%



Syrah

Origin: Spain, Villanueva de Alcardete
Grape varieties: Airén
Yield: 44,50 hectoliter / hectare
Average age of vines: 35 years

Vinification: Manually picked Airén, after that pressing and fermentation on stainless steel at low temperatures (16-18° C). Charmat method, sparkling wine.

Taste profile: A light-yellow color, clear and bright. Fine and abundant bubble. Clean and fruity with fresh and intense aromas of apple and pears. Very balanced and fresh in the mouth. Serve at 6-8° C.

Wine & Food: As an aperitif, at festivities, seafood or with desserts.

Alcohol percentage: 11%



Sparkling Brut - Charmat

Origin:

Spain - Villanueva de Alcardete

Grape varieties:

Airén and Sauvignon Blanc (50/50%)

Average yield:

44,50 hectoliter / hectare

Age of the vines:

35 years (Airén) and 15 years (Sauvignon Blanc)

Vinification:

Manually picked Airén, after that pressing and fermentation on stainless steel. Machine harvested Sauvignon Blanc, direct pressing, 4 hours on the skins before fermentation at low temperatures (16-18° C). Carbonization at bottling.

Taste profile:

Fruity and fresh, light and easy to drink.

Serve at 8° C.

Wine & Food:

Great for festivities or with appetizers.

Alcohol percentage:

11%



Frizzante

byLatue

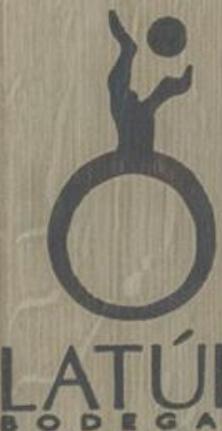


Magnum 1,5 liter
Verdejo & Sensibel



byLatue


intona
QU20



AGRICULTURA ECOLÓGICA
R. FRANCÉS 2018
VN-2018-45-000-00002-003