

UNA GRAN FAMILIA

by Latúe



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DESDE 1954
VILLANUEVA DE ALCARDETE – ESPAÑA

A wide-angle landscape photograph of a vineyard at sunset. The foreground is filled with rows of green grapevines. In the middle ground, there are several dark, silhouetted trees and a few wind turbines visible on the horizon. The sky is dramatic, with a large, dark, horizontal cloud formation in the center, and the sun is glowing brightly behind it, creating a golden glow across the sky and the tops of the clouds. The overall mood is serene and hopeful.

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

by Latrue

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

by Latúe

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

by Latúe

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

by Latue

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

by Latúe

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

by Latiue

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

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Magnum 1,5 liter
Verdejo & Sensibel



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intona
QU20



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