



Blend

Kingpin Rosé

The Kingpin governs his realm with an absolute authority. Drawn from the shadows by the seductive charms of a well-chosen wine, a relaxed bearing masks his formidable power.

Region

Blend is the new trend in the world of wine. These wines are made with different grapes of distinct vines, selected either for their regionality or for their variety. This characterizes them as unique wines with their own identity, in which the art of making wine is represented.

VARIETY
Tempranillo and Grenache

STYLE
Still wine

ALCOHOL GRADUATION
13%

SERVING TEMPERATURE
Between 8-10°C

Tasting Notes

Enticing aromas of ripe raspberry and strawberry fruits are complemented by flavours of nectarine in this delicious off-dry rosé. A lingering, flavourful finish is the reward.

Food Pairing

Accompanies all kinds of starters, fish and seafood.

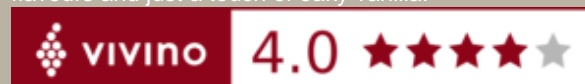
Technical Information

This wine is made from Garnacha and Tempranillo grape varieties. These are carefully monitored to ensure perfect maturity while limiting the concentration of anthocyanins in order to obtain a pale-colored Rosé. This also allows for juices with good acidity and freshness, perfect for this wine style. Each variety is treated separately, with a limited maceration of just 2-3 hours, followed by very soft pressing and static draining to obtain very clean musts. The fermentations take place at very low temperature, similar to white wines, at around 12-14 °C, with extended lees contact for 3-4 months before assembly and bottling.



Blend Kingpin

The Kingpin governs his realm with an absolute authority. Drawn from the shadows by the seductive charms of a well-chosen wine, a relaxed bearing belies his formidable power. In this wine the Kingpin meets his match: a richly fruited smooth red with oodles of luscious dark berry flavours and just a touch of oaky vanilla.



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VARIETY

Tempranillo, Syrah and Cabernet

STYLE

Still Wine

ALCOHOL GRADUATION

14%

SERVING TEMPERATURE

Between 15 and 18 °C.

Tasting Notes

Cherry red color, medium-high layer and compact edging. Aromatic, elegant with good intensity. Memories of ripe black fruit, scrubland, balsamic. Background with touches of noble leather and vanilla. In the mouth it is complex, broad, alive. In the mouth, the fruity, mineral notes stand out, on fine sensations of cocoa. Persistent and elegant finish.

Food Pairing

Delicious if drunk on its own or perfect with pizza, risotto, roast or cheese.

Technical Information

The object of the coupage is to obtain a different and special wine, using the Tempranillo and Syrah varieties of the Spanish viticultural origins, which provide their own particularities.

The grapes come from old vines and are collected manually. The vinifications are made in stainless steel tanks for 10-14 days with controlled temperatures of 26-28°C. The wine remains in American oak barrels for 3-4 months until the end of the malolactic fermentation. After determining the mixture and the wines are assembled.



Blend

Kingpin White

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Region

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VARIETY

Verdejo, Sauvignon blanc and Chardonnay.

STYLE

Still wine

ALCOHOL GRADUATION

12,5%

SERVING TEMPERATURE

Serve between 6-8 ° C

Tasting Notes

Bright and straw coloured with greenish tints. Complex and subtle on the nose, there are peach and apricot aromas with hints of citrus and smokiness. Rich and mouth-?lling in style, with moreish tropical fruit ?avours, nuanced vanilla and nicely balanced acidity.

Food Pairing

Ideal as an aperitif but also goes well pasta, paella and all sorts of tapas, especially grilled ?sh, smoked hams and cheeses.

Technical Information

The goal was to create a distinctive style of wine by harnessing the qualities of three di?erent but complementary grape varieties from several notable winegrowing regions in Spain. Fermentations take place in stainless steel tanks over 20-25 days at maximum temperatures of 15°C. Once the vini?cation process is complete, the wine is left on its lees at low temperature for 2-3 months to develop secondary ?avour characteristics. In the case of Chardonnay, the wine remains in French oak barrels for 3 months, with batonnage (stirring the lees) occurring several times a week.

Awards

SILVER

2021 Mundus Vini: Kingpin White