



## Others

### The Guv'nor Sparkling

The Guv'nor rules his establishment with confident poise, yet his disarming politeness conveys a sense of wariness. He is not a man to be trifled with. Like his choice in beer, his wine is handcrafted and carefully selected to ensure both he and his associates enjoy a wine that hits the spot. The Guv'nor stamps his approval on the cap of the each bottle.

## Region

The area of Castilla-La Mancha, located in the central plateau of the Iberian Peninsula, is the world's largest vineyard. Varietal wines, grape juice and sangrias are produced in this vast wine region. Airen and Tempranillo are the most typical grapes from this area.

#### VARIETY

**Viura and Chardonnay**

#### STYLE

**Extra Dry Sparkling Wine**

#### ALCOHOL GRADUATION

**12%**

#### SERVING TEMPERATURE

**Best served chilled. (8 – 10 °C)**

## Tasting Notes

Shiny yellow colour. Slightly notes of toasted vanilla and brioche pave the way for a volley of ripe citrus and stone fruit flavours as peach and pears, rounded off by delicious creamy finish.

## Food Pairing

Ideal as aperitif or for pairing with poultry meat dishes, pasta, seafood, salmon and curated cheeses.

## Technical Information

This sparkling wine is a blend of Viura and Chardonnay grapes from selected old vineyards. The harvest date for the base wine is specially planned to obtain the perfect acidity, freshness and aromatic complexity. Part of the Chardonnay wine is aged in new American and French oak barrels. After the second fermentation in 250HL steel tanks, the wine rest on its yeast for tree months. The result is a balanced and delicate sparkling.

## Awards

### **GOLD**

2022 The Global Sparkling Masters: The Guv'nor Sparkling White NV

### **SILVER**

2022 Mundus Vini: The Guv'nor Sparkling White NV

2022 AWC Vienna – International Wine Challenge: The Guv'nor Sparkling White NV



## Blend

### The Guv'nor Rosé

A very attractive rosé wine with pale tones and its own distinctive personality. The versatile Garnacha grape contributes to the aromatic richness, fixing the final colour and tonality as well as giving a fantastic creaminess to the palate. The Bobal grape, so typical of quality Spanish rosé wines, provides freshness and aroma, while the Tempranillo contributes to the final balance, giving a long and persistent mid-palate.

## 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

**Garnacha, Bobal y Tempranillo**

#### STYLE

**Still wine**

#### ALCOHOL GRADUATION

**13%**

#### SERVING TEMPERATURE

**Between 8-10°C**

## Tasting Notes

Pale pink in colour with intensely bright reflections. The nose is dominated by aromas of red fruits. On the palate it is fresh and moreish, with a perfect balance between fruit and acidity highlighting its harmony and sweet sensation. A smooth and persistent finish.

## Food Pairing

Accompanies all kinds of starters, fish and seafood.

## Technical Information

This wine is made from Garnacha, Bobal and Tempranillo grape varieties. These are carefully monitored to ensure perfect maturity while limiting the concentration of anthocyanins in order to obtain a pale coloured 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 temperatures, similar to white wines, at around 12-14°C, with extended lees contact for 3-4 months before assembly and bottling.

## Awards

**SILVER**

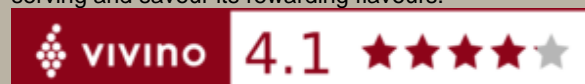
2022 AWC Vienna – International Wine Challenge: The Guv'nor Rosé NV



## Blend The Guv'nor

When the gloves are off what kind of wine would our winemakers choose to drink at home? That's the rather tantalising challenge we set them. They stepped up to the task with gusto. After all, how could they resist such an enticing opportunity?

Revelling in all its glorious indulgent ripe fruit and deliciousness, the creation they crafted is the guv'nor. So let's park the wine pretence and unlock some straightforward pleasure. Pull the cork, pour a generous serving and savour its rewarding flavours.



## Region

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VARIETY  
**Tempranillo and Syrah.**

STYLE  
**Still Wine.**

ALCOHOL GRADUATION  
**14%**

SERVING TEMPERATURE  
**Between 15° and 18°C.**

## Tasting Notes

Enjoy this fruity red, revel in the smooth oaky vanilla and be satisfied by the rich aromas.

## Food Pairing

A treat to drink on its own or perfect to pair with lamb and cheese, particularly blue cheese.

## Technical Information

Grapes are macerated at cool temperatures to allow for the gentle extraction of sweet tannins and complex compounds, which encourages the production of a wine with an expressive character to compliment the red berry flavours typical of Tempranillo.

## Awards

### DOUBLE GOLD

2021 China Wine & Spirits Awards Best Value: The Guv'nor NV

### GOLD

2022 AWC VIENNA – International Wine Challenge: The Guvnor NV

2022 Gilbert & Gaillard: The Guvnor NV

2021 AWC Vienna: The Guv'nor NV

2021 Berliner Wein Trophy : The Guv'nor NV

### SILVER

2022 The Drinks Business & The Spirits Business: The Guvnor NV

2022 Mundus Vini: The Guvnor NV



## Blend

### The Guv'nor 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

**Best served between 6 and 8 °C.**

## Tasting Notes

Delight your senses with this indulgent wine. Bursting with tropical fruit flavours and a fresh citrus edge this rich satisfying white, like The Guv'nor, knows how to deliver.

## Food Pairing

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

## Technical Information

The goal was to create a distinctive style of wine by harnessing the qualities of three different 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 vinification process is complete, the wine is left on its lees at low temperature for 2-3 months to develop secondary flavour 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

### **GOLD**

2022 AWC VIENNA – International Wine Challenge: The Guvnor White NV

2022 Berliner Wein Trophy: The Guvnor White NV

2022 Korea Wine Challenge: The Guvnor White NV

### **SILVER**

2022 Mundus Vini: The Guvnor White NV