

HANDS OFF WINES

IN COLLABORATION WITH CASTELL D'AGE
THE WHITE WINE. 2023
CERTIFIED BIODYNAMIC AND ORGANIC FARMING

A unique wine, full of personality, made from a selection of grapes from our oldest Sauvignon blanc, xarel·lo and macabeu vineyards. The grapes are harvested at the pinnacle of maturity and acidity.

VARIETIES: 56% Xarel·lo, 34% Sauvignon blanc and 10% Macabeu

TYPE OF WINE: Young White Wine

VINTAGE: 2023

CANNED IN: July 2024.

ALCOHOLIC GRADUATION: 12% vol.

TOTAL ACIDITY (ATS): 5,9 g/l

SUGAR : 0,5 g/l

pH: 3,3

Total SO₂: 36 mg/L

TYPE OF SOIL: Clay-limestone and licorella

YIELD: 6000 Kg/Ha

SERVING TEMPERATURE: 40 to 50oF or 7 to 10oC

PRODUCTION:

HARVEST: By hand starting the last week of August and on in the two first weeks of September.

VINIFICATION: Spontaneous fermentation at a controlled temperature with indigenous yeasts from the Castell D'Age vineyards.

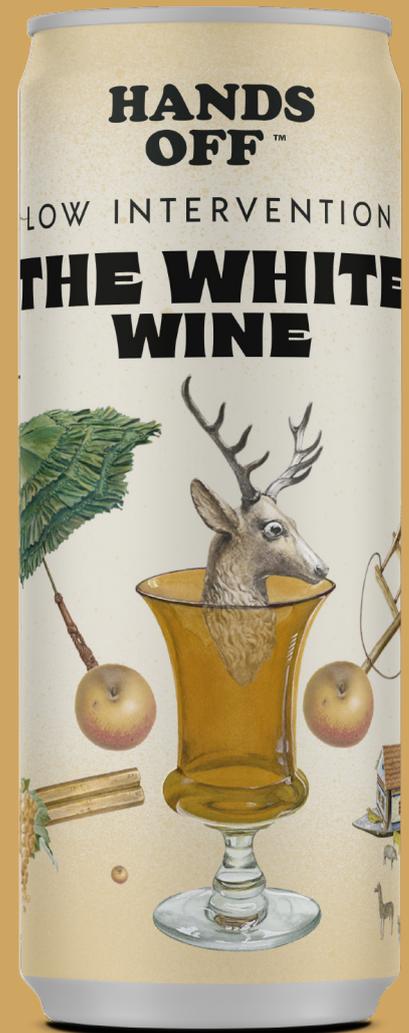
TASTING NOTES:

APPEARANCE: Straw yellow color with green tones.

NOSE: Clean and full, with aromas of green apple, tropical fruits such as pineapple and an herbaceous backdrop.

PALATE: The wine shows itself to be fresh, full and silky with long-lasting flavors.

FOOD PAIRING: Very suitable for aperitif drinking or enjoying with fish, seafood, paella and sushi. Serve between 7 and 10oC., or 40 to 50oF.



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IN COLLABORATION WITH CASTELL D'AGE
THE ROSÉ WINE. 2023
CERTIFIED BIODYNAMIC AND ORGANIC FARMING

Made exclusively from Syrah, this wine's youth is evident from its contained energy and refreshing cheerful character..

VARIETIES: 100% Syrah.
TYPE OF WINE: Young Rose' Wine
VINTAGE: 2023
CANNED IN: July 2024.

ALCOHOLIC GRADUATION: 12,5 % vol.
TOTAL ACIDITY (ATS): 5,7 g/l
SUGAR : 0,5 g/l
pH: 3,32

Total SO₂: 35 mg/L
TYPE OF SOIL: Clay
YIELD: 5000 Kg/Ha
SERVING TEMPERATURE: 40 to 50oF or 7 to 10oC

PRODUCTION:

HARVEST: By machine in the first half of September.
VINIFICATION: Spontaneous fermentation at a controlled temperature with indigenous yeasts from the Castell D'Age vineyards.

TASTING NOTES:

APPEARANCE: light cherry color.
NOSE: Fresh, vibrant with red fruits aromas, cream and candy.
PALATE: Fresh, powerful and vibrant.
FOOD PAIRING: Wine with strong personality, ideal as aperitif or with pizza, pasta Bolognese or kebab. Serve between 7 and 10 oC. or 40 to 50oF.



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IN COLLABORATION WITH BODEGAS GARDEL CUENCA.
VINOS DE LA TIERRA DE CASTILLA.

THE RED WINE. 2022

ORGANIC AND VEGAN YOUNG DRY RED WINE

HANDS OFF TINTO red wines is made with the grape Tempranillo from organic vineyards located in the winegrowing area of the plateau of Cuenca, over 1000m above sea level. This elegant wine has a markedly local profile with floral hints that also expresses the harsh conditions of the poor, non irrigated soil it is grown in.

VARIETIES: Tempranillo.

TYPE OF WINE: Young, fruity, elegant and silky red wine.

VINTAGE: 2022

CANNED IN: December 2022.

ALCOHOLIC GRADUATION: 13,50 % vol.

TOTAL ACIDITY (ATS): 5,15 g/l

pH: 3,58

RESIDUAL SUGAR: 2,10 g/L

Total SO₂: 67 mg/L

SERVING TEMPERATURE: 50 to 60°F or 12 to 15°C.

PRODUCTION:

HARVEST: September 2022.

VINIFICATION: The grapes are partly desmated and left for a gentle carbonic maceration in Stainless steel tanks where it ferments at a temperature of 15°C. The wine is then pressed after a short maceration and finished fermentation and is stored at temperature in stainless steel tanks.

TASTING NOTES:

APPEARANCE: Clean, clear and intense red ruby in colour.

NOSE: Clean and intense on the nose with primary aromas of ripe red fruit, liquorice, mint and Mediterranean bush-land (thyme, basil).

PALATE: Highly drinkable wine with a ripe, velvety, silky, yet fresh and elegant. Overall, it is well-balanced full wine.

FOOD PAIRING: This is a versatile wine that pairs well with all types of dishes thanks to its freshness, and as a red wine, it is also the perfect accompaniment to white and red meat and game. Best served: Between 12°C and 15°C.

