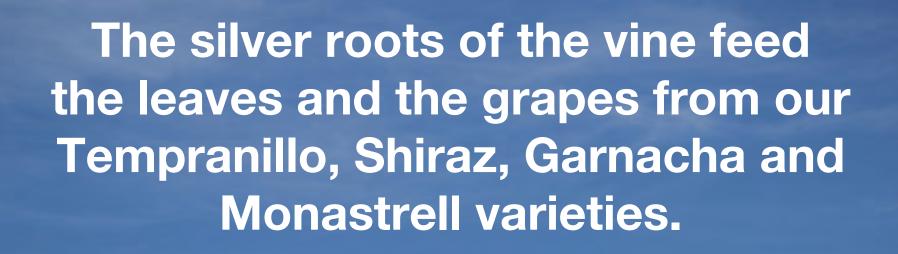


#### **OUR VINEYARD**

Our vineyard lies on the same land where the first vines brought to the Iberian Peninsula by the Phoenicians, who ventured to plant them on the coast as they deemed the mountains and upper reaches to be impossible, took root 3,000 years ago.

Located in the east of Almeria province, in the foothills of the Sierra Almagrera mountain range, in the valley of Cuevas del Almanzora. the land is at an altitude of 350 metres above sea level and is dominated by the cool breezes that blow from the mountains toward the shores of the Mediterranean Sea. Its soil is a reddish clay loam, formed from the decomposition of the rocks and minerals of the high peaks that held the old silver and iron mines.







# Caballo Español 2018\_Gold Edition

The grapes are harvested by hand in 10 kg boxes. The machine-free, human-only process involves destemming grape by grape and placing the immaculate fruit in the tanks. Fermentation takes place in our underground winery, in small, wide, temperature-controlled tanks that we hand punch down, without pumps, to extract the essence of the fruit. After a gentle fermentation, the wine rests in the best French oak barrels for 25 months to shape a unique, lively wine made from a living process thanks to the living yeasts and the touch of human hand.

Deep cherry red colour, with abundant depth. Its elegant aromas are reminiscent of red fruits such as wild strawberry, liquorice and balsamic tones of wild plants such as thyme and lavender, which emanate from the oak that envelops the wine in elegance. Splendid in the mouth, meaty and full-bodied, it awakens on the palate the perennial dialogue between the land and the sea, its iodine, salt...

Consume between 12° C and 16° C.

Pairs well with red meat, cheeses and even oily and rock fish.



# Caballo Español 2018

The grapes are harvested by hand in 10 kg boxes and meticulously handled in our underground winery, in small, wide, temperature-controlled tanks. After a gentle fermentation, the wine rests in the best French and American oak barrels for 18 months to shape a unique and profound wine.

Deep cherry red colour with violet rim and high robe. Intense aromas of forest fruits such as blackberries, accents of toasted oak, smoke and spices, orange blossom and lavender. Voluminous in the mouth, with harmony and elegance, extraordinary and unique acidity in these latitudes, long and infinite finish...

Consume between 12° C and 16° C.

**Pairs** well with red meat, barbecues and with oily and rock fish.



#### **OUR WINES**

# Sierra Almagrera

Harvested in 15kg boxes, only the healthiest and most mature grapes are hand **selected** from the vines. They are then fermented in 500 litre stainless steel, temperaturecontrolled tanks. Sierra Almagrera is bottled after spending 12 months in French oak barrels, and left to rest another year in our caves in temperaturecontrolled conditions in the absence of light, to ensure a well-rounded and balanced wine. ABV 14.5%.

Sierra Almagrera is a ruby red colour with a clear, brilliant bluish rim. Aromas of mountainside fruits (wild strawberry), lavender and thyme give the fruit balmy tones. Cinnamon, silky and toasty notes envelop its fragrance. The **coolness** of a sea breeze floods our senses in an instant, oils engulf the mouth and a long, fruity, balmy finish is evocative of the birthplace of our wine.







#### **OUR WINES**

Caballo Blanco 2015

The grapes at our winery are harvested in 15-kg boxes. This unique and complex wine is prepared at our underground winery in stainless steel tanks at a controlled temperature, then rests **24 months** in French oak barrels and spends over a year in our uniquely shaped bottle to reach its ideal maturity before serving our customers.



In this wine lies the virgin land where its vineyard stands. **Elegant aromas**, hints of red fruits raspberry, blackberry - and liquorice. Strong earthy, minerally aromas, hints of sea breezes, the smell of the sea and salt. Splendid in the mouth, balmy, toasty with notes of fine wood. Structured, fleshy, complete and of course unique.



#### **OUR WINES**

Caballo Blanco 2016

The grapes in our vineyards are harvested by hand in 15-kg boxes and delicately processed in our underground winery in stainless steel tanks at a controlled temperature. After **21** months of resting in French oak barrels and more than a year in the bottle, our unique, complex and pioneering wine is born.



Vivid garnet colours with intense pigmentation. The elegance of its aromas can be appreciated with hints of red fruits (raspberry or blackberry) and liquorice, but also of fine wood, balms and smoke. Splendid in the mouth, structured, fleshy and complete, it awakens on the palate the eternal dialogue between the land and sea breeze, the smell of the sea and salt.



# Where to find us

### **Guía Vinos Gourmets 2019**





ANDALUCÍA / Otros vinos 121

Tinto 1500 h, 10

Pinot noir, tempranillo, cabernet sauvignon, merlot. 12 meses en barrica. 14% vol. 17,00 €

#### SIERRA ALMAGRERA, BODEGA

Paraje de las Cuatro Higueras-Burjulú. 04619 Cuevas del Almanzora (Almería). Tel.: 910 127 007. Fundada en 2006.

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info@bodegasierraalmagrera.com $\bullet$ sierraalmagrera.com

Dirección comercial: Cerro del Espino, 4-Esc. Dcha. Bajo B. 28221 Majadahonda (Madrid). Tlf.: 910 127 007.

10 ha de viñedo • ■ 50. Enólogo: Ignacio Figueroa. Distribución: nacional (80%) e internacional (20%). Visitas a bodega: Sí. Cita previa. Venta directa al público.

#### Tinto

Caballo Blanco, 15
Ecológico. 60% syrah, 20% tempranillo, 15% otras, 5% monastrell.
24 meses en barrica. 14,5% vol.
25,00 €
Producción: 2.500 botellas.

Picota de gran capa con borde violáceo. Intenso, aromas de fruta silvestre (moras), tinta china. regaliz, caaca, finos cueros, mentoles, flores azules, café tostado, hierbas aromáticas. .. uguoso, tanicidad de la barrica algo marcada que debe pulir, potente, amplio recorrido y persistente final frutal, mineral, ahumado y especiado. ✔ (03-09-2018)

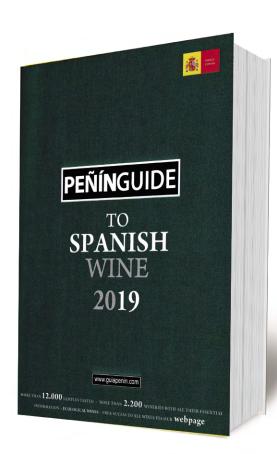
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Sierra Almagrera, 15
Ecológico. 60% tempranillo,
30% syrah, 5% monastrell, 5% garnacha tinta. 12 meses en barrica.
14,5% vol. 9,00 €
Producción: 10.000 botellas.

Picota granate de capa alta. Marcado por recuerdos de fruta en sazón, pizarra y de la barrica: tostados, chocolate y especiados. (03-09-2018)

### Where to find us

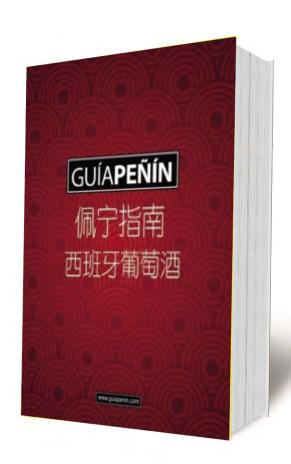
#### Peñín Guide 2019





# Where to find us

# Peñín Guide 2019 (Chinese)





# A pioneering, unique and unforgettable wine

