

VINSKA RADIONICA ŠPANSKIH VINA

Srijeda, 27. septembar/rujan 2017

Hotel Holiday, Sarajevo

Radionicu vodi: g. Vjekoslav Lukić



EMBASSY OF SPAIN



www.foodswinesfromspain.com

Ambasada Španije u Bosni i Hercegovini

Ekonomski i trgovinski ured u Zagrebu

Poslovni toranj "Zagrepčanka", Savska 41/I

10000Zagreb, Hrvatska

Telefon: (+385 1) 6176901

Telefax: (+385 1) 6176669

Email adresa: zagreb@comercio.mineco.es

U Bosni i Hercegovini:

Kontakt osoba: gđa. Jasminka Bajramović

Email adresa: j.bajramovic@hotmail.com

Telefon: (+387) 33650991

1



Yllera

Origin: D.O. Rueda
Variety: Sauvignon blanc 100%
Production: 40.000 bottles
Alcohol content: 12,5%
Total Acidity: 4,70 g/L
Volatile Acidity: 0,32 g/l
Residual Sugar: 1,9 g/L
Barrel ageing: No barrel
Ideal Serving: 6-8 °C
Price EXW: **3,90€**

BODEGAS 
GRUPO YLLERA

Contact Details

Andreea Irimia – Export Manager
Bodegas Yllera
Autovía A6 Km 173,5, Rueda 47490,
Valladolid
TL.: +34 626 668 770
Mail:andreea.irimia@grupoyllera.com



2



Epílogo

Origin: D.O. La Mancha
Variety: 65% Tempranillo, 35% Merlot
Production: 150.000 bottles
Alcohol content: 13,86%
Total Acidity: 5,48 g/l
Volatile Acidity: 0,5 g/l
Residual Sugar: 0,21 g/l
Barrel ageing: 5 months
Ideal Serving: 14-16 °C
Price EXW: **3,20€**



Contact Details

Cristóbal de la Hoz - Export
Department
Ctra. de Alcázar, 13.200
Manzanares (Ciudad Real)
TL.: +34 646 111 743
Mail:cristobalexport@yuntero.com
Web: www.yuntero.com



3



Monasterio de las Viñas Reserva

Origin: D.O. Cariñena
Variety: Garnacha, Tempranillo,
Cariñena
Production: 200.000 bottles
Alcohol content: 13,5%
Total Acidity: 5,32 gr/l
Volatile Acidity: 0,57 g/l
Residual Sugar: 1,9 g/l
Barrel ageing: 12 months
Ideal Serving: 16-18 °C
Price EXW: 3,45€



**GRANDES
VINOS** 

Cariñena Ambassadors

Contact Details

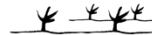
Antonio Calejero Sopesens – Export
Area Manager
Ctra de Valencia, km 45.700, 50400
Cariñena (Zaragoza)
TL.: +34 626 688714
Skype: Antonio.GrandesVinos
Mail: info@grandesvinos.com
Web: www.grandesvinos.com

4



VIZANA Crianza

Origin: D.O. Ribera del Guadiana
Variety: Tempranillo 100%
Production: 13.000 bottles
Alcohol content: 14,5%
Total Acidity: 5,8 g/l
Volatile Acidity: 0,8 g/l
Residual Sugar: <3 g/l
Barrel ageing: 8 months
Ideal Serving: 16-18 °C
Price EXW: 4,20€



Contact Details

Sophia Choursan & Isabel Cuevas -
Export Department
SAT Viticultores de Barros
Carretera de Badajoz, 49. 06200,
Almendralejo (Badajoz)
Tel. +34 615 853 706
Mail: export@vbarros.com
Web: www.viticultoresdebarros.com

5



JUAN GIL SILVER LABEL

Origin: D.O. Jumilla
Variety: Monastrell 100%
Production: 15.000 bottles
Alcohol content: 15%
Total Acidity: 5,15 g/L
Volatile Acidity: 0,73 g/l
Residual Sugar: 5 g/L
Barrel ageing: 12 months
Ideal Serving: 16-18 °C
Price EXW: 5,60€



JuanGil
BODEGAS

Contact Details

Agustín Vidal
Ctra de Fuente Alamo, 30520 Jumilla
(Murcia)
TL.: +34 968 435022
Mail: agustin.vidal@gilfamily.es
Web: www.gilfamily.es



6



DIVUS

Origin: D.O. Jumilla
Variety: Monastrell
Production: 16.000 bottles
Alcohol content: 14,5%
Total Acidity: 5,3 gr/l
Volatile Acidity: 0,57 gr/l
Residual Sugar: 2,6 gr/l
Barrel ageing: 9 months
Ideal Serving: 16-18 °C
Price EXW: 7€



Contact Details

Antonio J. Bleda – General Manager
Bodegas Bleda
Ctra. Jumilla - Ontur km.2, 30520
Jumilla (Murcia)
TL.: +34 968 780012
Mail: ajbleda@bodegasbleda.com
Web: www.bodegasbleda.com



7



Alceño Syrah Premium
Origin: D.O. Jumilla
Variety: Syrah 85%, Monastrell 15%
Production: 20.000 bottles
Alcohol content: 14,5%
Total Acidity: 5,3 gr/l
Volatile Acidity: 0,56 gr/l
Residual Sugar: 4,1 gr/l
Barrel ageing: 6 months
Ideal Serving: above 15°
Price EXW: 5,50€

Alceño

BODEGAS DESDE 1870

Contact Details

Felicia Pascalau – Export manager
Bodegas Alceño S.A.
C/ Duque, nº 34, 30520 Jumilla
(Murcia)
TL.: +34 968 780 142
Mail: export@alceno.com
Web: www.alceno.com



8



Otazu Premium Cuvée
Origin: D.O. Navarra
Variety: Cabernet Sauvignon 50%,
Tempranillo 30%, Merlot 20%
Production: 150.000 bottles
Alcohol content: 14%
Residual Sugar: 2 gr/l
Barrel ageing: 12 months
Ideal Serving: 16-18 °C
Price EXW:5,97

BODEGA  **OTAZU**

Contact Details

Jorge Cárdenas
Bodega Otazu
Señorío Otazu, s/n , 31174 Otazu
(Navarra)
TL.: +34 948 329353
Mail: jcardenas@bodegaotazu.com
Web: www.otazu.com



9



MANUEL D'AMATO Pedral

Origin: D.O. Rias Baixas
Variety: Pedral
Production: 3.000 bottles
Alcohol content: 13%
Total Acidity: 4,99 g/L
Volatile Acidity: 0,5 gr/
Residual Sugar: 1,5 g/L
Ideal Serving: 10-12 °C
Price EXW: **9,50€**



Contact Details

Natalia Rodríguez Álvarez
Bouza do Rato, s/n, 36449 As Neves
(Pontevedra)
TL.: +34 986 667212
Mail: info@srubios.com
Web: www.bodegas-cotoredondo.com



10



SOLAR VIEJO Crianza 2014

Origin: D.O.Ca. Rioja
Variety: Tempranillo
Production: 1.000.000 bottles
Alcohol content: 13,5%
Total Acidity: 5 g/l
Volatile Acidity: 0,50 gr/l
Residual Sugar: 2,1 gr/l
Barrel ageing: 12 months
Ideal Serving: 15-18 °C
Price EXW: **3,30€**



Contact Details

Pepa Formoso – International Sales
Camino de la Hoya 3, 01300,
Laguardia (Álava)
Tel. +34 600 597214/ +34 938
917000
Mail: pepa.formoso@freixenet.es
Web: www.solarviejo.com



11



Rioja Vega Edición Limitada 2014
Origin: D.O.Ca. Rioja
Variety: Tempranillo 90%, Graciano 10%
Production: 61.235 bottles
Alcohol content: 13,5%
Total Acidity: 5,4 gr/l
Volatile Acidity: 0,62 gr/l
Residual Sugar: <2 gr/l
Barrel ageing: 14 months
Ideal Serving: 18-20 °C
Price EXW: 5,50€

RIOJA  **VEGA**

Contact Details

Luis Miguel Soler
Ctra. de Logroño - Mendavia km 92.
31230, Viana
TL.: +34 670 712 024
Mail: lmsoler@riojavega.com
Web: www.riojavega.com



12



Florentino de Lecanda Crianza
Origin: D.O.Ca. Rioja
Variety: Tempranillo 85%, Graciano 15%, Garnacha
Production: 70.000 bottles
Alcohol content: 14%
Total Acidity: 5,3 g/l
Residual Sugar: 2,2 g/l
Barrel ageing: 14 months
Ideal Serving: 16 °C
Price EXW: 6€



Contact Details

Juan José de Lecanda
C/Las Cuevas, 36. 26200 Haro, La Rioja
TL.: +34 669 885960
Mail: florentinodelecanda@fer.es
Web: www.bodegaslecanda.com



13



Perfume de Sonsierra
Origin: D.O. Ca Rioja
Variety: Tempranillo 100%
Production: 42.000 bottles
Alcohol content: 13,5%
Total Acidity: 5,50 g/L
Volatile Acidity: 0,71 g/l
Residual Sugar: 2,4 g/L
Barrel ageing: 8 months
Ideal Serving: 16-18 °C
Price EXW: 15€

Sonsierra

Contact Details

Manuel Martínez Rada
Bodegas Sonsierra, S.Coop
Paseo de Logroño nº3, La Rioja
TL.: +34 941 334031
Mail: administracion@sonsierra.com
Web: <http://sonsierra.com/es>



14



Faustino I Gran Reserva
Origin: D.O.Ca. Rioja
Variety: Tempranillo 88%, Graciano
7% and Mazuelo 5%
Production: 800.000 bottles
Alcohol content: 13,97%
Total Acidity: 5,24 gr/l
Volatile Acidity: 0,67 gr/l
Residual Sugar: 1,8 gr/l
Barrel ageing: 26 months
Ideal Serving: 18-19 °C
Price EXW: 9,80€



**BODEGAS
Faustino**

Contact Details

Carmen Orós - Export Area Manager
Bodegas Faustino
Ctra. de Logroño. s/n. 01320, Oyón,
Álava
TL.: +34 945 622 500 Fax: +34 945
622 511
Mail: coros@bodegasfaustino.es
Web: www.bodegasfaustino.com



15



ARZUAGA Crianza 2014
Origin: D.O. Ribera del Duero
Variety: Tempranillo 100%
Production: 630.000 bottles
Alcohol content: 14,7%
Total Acidity: 14,66 gr/l
Volatile Acidity: 0,67 g/l
Barrel ageing: 16 months in 60%
French 40% American oak barrels
Ideal Serving: 16-18 °C
Price EXW: **9,95€**



Bodegas Arzuaga Navarro s.l.

ARZUAGA

www.arzuaganavarro.com

Contact Details

Bodegas Arzuaga Navarro, S.L.
Car. Nac. 122 Km 325. 47350
Quintanilla de Onésimo
Valladolid - Spain
Tel: +34 983 681 146
Mail: bodeg@arzuaganavarro.com



16



Fuentespina Selección 2014
Origin: D.O. Ribera del Duero
Variety: Tempranillo 100%
Production: 50.000 bottles
Alcohol content: 14,5%
Total Acidity: 5,51 g/l
Volatile Acidity: 0,59 g/l
Residual Sugar: 2,00 g/l
Ideal Serving: 18 °C
Price EXW: **6,80€**



Contact Details

María Salamanqués
C/ Grupo Calvo Sotelo, 8
40460 Santiuste de San Juan
Bautista (Segovia)
TL.: +34 687 94 15 74
Mail: maria@avelinovegas.com



17



Majuelos de Callejo

Origin: D.O. Ribera de Duero

Variety: Tempranillo 100%

Production: 20.000 bottles

Alcohol content: 14,5%

Total Acidity: 4,22 g/L

Volatile Acidity: 0,53 g/l

Residual Sugar: 0,38 g/L

Barrel ageing: 12 months in French oak barrel

Ideal Serving: 18 °C

Price EXW: 16€

CALLEJO
RIBERA DEL DUERO

Contact Details

Cristina Callejo

Bodegas Félix Callejo

Avda. del Cid, Km. 16,400, Sotillo de la Ribera (Burgos)

TL.: +34 947 532312

Mail:

cristina.callejo@bodegasfelixcallejo.com

Web: www.bodegasfelixcallejo.com

Bodegas Yllera / Bodegas Yuntero
Grandes Vinos y Viñedos / Viticultores de Barros
Juan Gil Bodegas / Bodegas Bleda
Bodegas Alceño / Bodegas Otazu
Señorío de Rubiós / Ferrer Family Wines
Grupo Príncipe de Viana / Florentino de Lecanda
Bodegas Sonsierra / Bodegas Faustino
Bodegas Arzuaga / Bodegas Avelino Vegas
Bodegas Félix Callejo