



# Allegranza, Simply Beauty

A celebration of life. It represents the joy of those moments in which we see the beauty in the little things that we experience every day. Simply beauty.

## CONSUMER SEGMENT

New wine consumer



## BRAND PROFILE

High quality  
Affordable luxury



## DESIGN

Premium packaging  
Sophisticated and Elegant



## WINE STYLE

Reinterpretation of Spanish classical grape varietals.  
Lush fruit



# ALLEGRANZA

White

2019

VDT Castilla

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## VINEYARDS

Age of Vines

12-25 year old

Yield

25 hl/ha.

Altitude

600 - 800 m.

Climate

Extreme continental with long hot summer

Vineyard

Head trained, spur bush vines on Spanish plateau

## WINEMAKING

Blend

Verdejo - Viura

Harvest

During the first 2 weeks of September

Winemaking

Cold Maceration

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Fermentation

14-16°C

Ageing

Stainless steel



Clear pale lemon grass



Citrus & lime

Peaches & sweet pineapple



Off-dry medium bodied  
Fruity with pleasant acidity  
Medium long after tast

Clear pale lemon grass colour. Clean aromas reminiscent of citrus, lime, peaches and ripe pineapple. On the palate it is off-dry medium bodied, fruity with pleasant acidity and medium long after taste.

Alcohol: 12.5 %  
T. Acidity: 5.6 gr./l.  
pH: 3.25  
R. Sugar: 4 gr./l.  
V. Acidity: 0.31 gr./l.

# ALLEGRANZA

Rosé

2019

VDT Castilla

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## VINEYARDS

Age of Vines

+30 year old

Yield

30 hl/ha.

Altitude

600 - 800 m.

Climate

Extreme continental with long hot summer

Vineyard

Head trained, spur bush vines on Spanish plateau

## WINEMAKING

Blend

Tempranillo - Bobal

Harvest

Hand-picked at September

Winemaking

Cold Maceration

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Fermentation

12-16°C/3 weeks

Ageing

Stainless steel

Alcohol: 12.5 %  
T. Acidity: 5.95 gr./l.  
pH: 3.24  
R. Sugar: 4.6 gr./l.  
V. Acidity: 0.35 gr./l.



Clear raspberry colour



Wild strawberries



Crisp red currant acidity

Inviting pale pink colour, with aromas of wild strawberries.

On the palate, the crisp red currant acidity, sweet

Summer strawberries and ripe cherries. Light and fruity.

# ALLEGRANZA

Tempranillo SV

2018

VDT Castilla

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## VINEYARDS

Age of Vines

+30 year old

Yield

25 hl/ha.

Altitude

600 - 800 m.

Climate

Extreme continental with long hot summer

Vineyard

Head trained, spur bush vines on Spanish plateau

## WINEMAKING

Blend

100% Tempranillo

Harvest

The second half of September

Winemaking

Cold Maceration

5°C/48h.

Fermentation

24-28°C/12-18 days.

Ageing

4 months in 1-2 year old French oak barrels

Alcohol: 13.5 %  
T. Acidity: 5.67 gr./l.  
pH: 3.5  
R. Sugar: 4.5 gr./l.  
V. Acidity: 0.47 gr./l.



Clear deep ruby-purple



Black cherries  
Strawberries  
Roasted coffee beans



Red and black berry fruits  
Light vanilla & delicate milk  
chocolate  
Roasted Java bean  
Luscious & full-bodied

Clear deep ruby-purple colour. Clean and distinguished aromas of black cherries, strawberries, roasted coffee beans and chocolate. On the palate, notes of berry jam, balanced with light vanilla, a hint of milk chocolate and roasted Java bean. The wine is luscious, full-bodied, with firm but ripe velvety tannins and a long finish.