

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

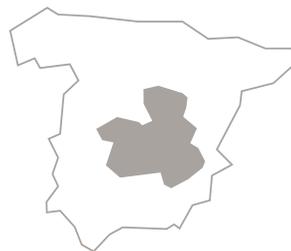


ALLEGRANZA

Chardonnay Slightly Oaked

2020

VDT Castilla



HAMMEKEN
CELLARS

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

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

Chardonnay

Harvest

During the first 2 weeks of September

Winemaking

Cold Maceration

Fermentation

14-16°C

3 months on its lees

Ageing

4 months with American oak



Clear pale lemon color



Tropical fruit
pineapple with a hint of
vanilla and oak



Medium bodied Fruity with
pleasant acidity long finish

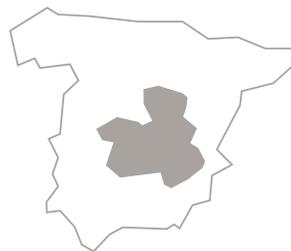
Clear pale lemon colour, in the nose it reminisces to ripe tropical fruit, pineapple, lychee, with a hint of vanilla and oak. Balanced, with pleasant and refreshing acidity, medium bodied and long finish.

Alcohol: 13 %
T. Acidity: 5.5 gr./l.
pH: 3.6
R. Sugar: 2 gr./l.
V. Acidity: 0.3 gr./l.

ALLEGRANZA

Rosé
2020
VDT Castilla

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VINEYARDS

Age of Vines

+20 year old

Yield

50 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

First fortnight of September

Winemaking

Cold Maceration

Fermentation

12-16°C/3 weeks

Ageing

Stainless steel



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.

Alcohol: 13 %
T. Acidity: 5.36 gr./l.
pH: 3.44
R. Sugar: 2.6 gr./l.
V. Acidity: 0.29 gr./l.

Gold 2020 Premios Baco

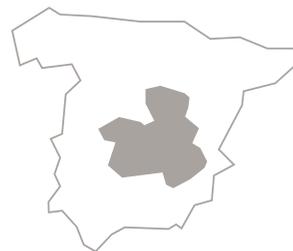
ALLEGRANZA

Tempranillo Vendimia Seleccionada

2019

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



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.

Alcohol: 13.5 %
T. Acidity: 5.00 gr./l.
pH: 3.69
R. Sugar: 5.60 gr./l.
V. Acidity: 0.37 gr./l.

91 Pts 2019 Gilbert&Galliard
Gold 2019 Associação Brasileira de Enologia

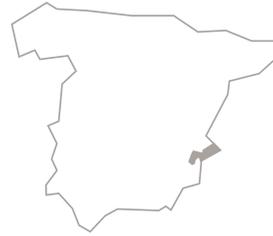
ALLEGRANZA

Gran Allegranza

2019

DO Alicante

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VINEYARDS

Age of Vines

40 years old vines

Yield

15 hl/ha.

Altitude

400 - 700 m.

Climate

Semi continental, being somewhat influenced by the humid Mediterranean and by the hot arid hub us Spain

Vineyard

Alicante

WINEMAKING

Blend

100% Monastrell

Harvest

Late manual harvest in the beginning of November

Winemaking

Cold Maceration

5°C/48h.

Fermentation

24-26°C/12-15 days.

Ageing

6 months in 100% French Oak



Deep dark ruby red
Violet blue rim



Mature blackberries
Ripe juicy dark cherries
Wild herbs & dark chocolate



Rich and juicy
Mature fruits and rich dark
chocolate
Natural sweetness
Gentle tannins

Deep dark ruby red colour with violet blue rim. Aromas of mature blackberries, ripe juicy dark cherries gentle notes of wild herbs, balanced off with dark chocolate. On the palate the wine is rich and juicy, with good concentration between mature fruits and rich dark chocolate. Gentle tannins that lay smooth over the palate.

Alcohol: 14 %
T. Acidity: 5.37 gr./l.
pH: 3.73
R. Sugar: 12.50 gr./l.
V. Acidity: 0.54 gr./l.

90 Pts 2020 Guía Peñín
Gold 2018 Gilbert&Gaillard Int. Challenge
91 Pts 2018 Falstaff Wein Magazine
91 Pts *** 2016 Guía Peñín