



A pasa is the grape that is left to dry in the sun

An amazing late harvest collection. The grapes linger in the vines till they start becoming raisins making this collection an absolute joy for the palate.

CONSUMER SEGMENT

Classic consumer
Apassimento lovers



BRAND PROFILE

Unique style
Mediterranean raisiny fruit
Late harvest



DESIGN

Clean modern and unmistakable
Elegant



WINE STYLE

Ripe fruit
Structured Spicy wine
Sweeter raisin touch



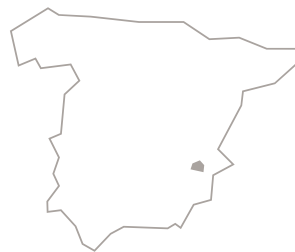
PASAS

Uva Blanca

2020

DO Yecla

Pasas Uva Blanca is the perfect treat for your best moments. Enjoy the flavours that will delight your senses: notes of pineapple and banana, citrics and vanilla, in an harmonious concentration of natural sweetness, and optimal acidity. Drink it alone or in good company!



VINEYARDS

Age of Vines

12-25 years old

Yield

40 hl/ha.

Altitude

400 - 600 m.

Climate

Continental with long hot summers

Vineyard

Yecla

WINEMAKING

Blend

Viura - Verdejo - Sauvignon Blanc

Harvest

Manually,
September-October

Winemaking

Cold Maceration

Fermentation

12-16°C / 14 days

Ageing

Stainless Steel



Light straw yellow



Citrus, kiwi & papaya
Sweet pineapple & ripe banana
A gentle touch of honey



Natural sweetness
Fruity acidity

Light straw yellow colour. The aromas are intense fruity reminiscent of citrus, kiwi, papaya, sweet pineapple, ripe banana and a gentle touch of honey. On the palate, the wine is rich and juicy. On the palate, the taste of tropical fruit, balanced with a delicate acidity. A great balanced wine.

Alcohol: 12 %
T. Acidity: 5.78 gr./l.
pH: 3.31
R. Sugar: 7.6 gr./l.
V. Acidity: 0.19 gr./l.

Gold 2019 Gilbert&Galliard Int. Challenge

PASAS

Sonrosado
2020
DO Yecla

A beautiful salmon pink colour, aromas of wild strawberries and touches of plums, blueberries and raspberries. Pasas Sonrosado will conquer your senses and delight the palate. Delicate, with natural sugars, this unforgettable wine is the perfect companion for all occasions.



VINEYARDS

Age of Vines
+30 years old

Yield
30 hl/ha.

Altitude
400 - 600 m.

Climate
Continental with long hot summers

Vineyard
Yecla

WINEMAKING

Blend
100% Monastrell

Harvest
Manually, in early October

Winemaking
Cold Maceration

Fermentation
14-16°C / 14 days

Ageing
Stainless steel



Bright salmon pink



Blueberries

Strawberries & fresh plums
Delicate touch of violets



Red berries & rose petals
Ripe fresh raspberry

Bright salmon pink colour. Intriguing aromas of blueberries, strawberries, fresh plums and delicate touch of violets. The palate is coated smoothly with flavours of red berries and rose petals. The wine is left to linger in your mouth with a pleasant sensation of ripe fresh raspberry.

Alcohol: 12.5 %
T. Acidity: 5.72 gr./l.
pH: 3.48
R. Sugar: 7.5 gr./l.
V. Acidity: 0.1 gr./l.

PASAS

Uva Tinta

2019

DO Yecla

Pasas Monastrell will surprise you with its intense yet soft flavour. To produce this delicacy we carefully select the grapes which are harvested just as they start to become raisins while still on the vines. The result is a delicate wine with just the perfect touch of natural sugars, complimenting the power of the Monastrell grape.



VINEYARDS

Age of Vines

+30 years old

Yield

30 hl/ha.

Altitude

400 - 600 m.

Climate

Continental with long hot summers

Vineyard

Yecla

WINEMAKING

Blend

100% Monastrell

Harvest

End of October

Winemaking

Cold Maceration

5°C/48h.

Fermentation

24-26°C/12-15 days

Ageing

15% of wine aged for 6 months in oak



Deep dark ruby red

Violet rim



Intense fruity

Cherries, blueberries & blackberries

Wild herbs & toasted oak



Rich & juicy

Natural sweetness

Very soft tannins

Deep dark ruby red colour with violet rim. The aromas are intense fruity reminiscent of dark berries such as cherries, blueberries, blackberries with notes of wild herbs and toasted oak. On the palate the wine is rich and juicy with good concentration, sweetness and very soft tannins.

Alcohol: 14 %
T. Acidity: 5.70 gr./l.
pH: 3.42
R. Sugar: 7.90 gr./l.
V. Acidity: 0.40 gr./l.

Gold 2017 Frankfurt International Trophy
Gold 2017 Concours International de Lyon
Gold 2017 Berliner Wein Trophy
90 Pts 2018 Gilbert&Galliard
91 Pts 2018 The Drinks Business
Gold 2019 Premios Baco
Gold 2019 Mundus Vini

PASAS
 GRAN PASAS
 2019
 DO Yecla

Harvested in October, just when the grapes have the highest concentrations of flavours and aromas. Within these late harvested clusters, there is a balanced concentration of natural sweetness and mature blackberry flavours. Aged in fine French oak for 6 months puts the GRAN in this Pasas.



VINEYARDS

Age of Vines
 +30 years old

Yield
 30 hl/ha.

Altitude
 400 - 600 m.

Climate
 Continental with long hot summers

Vineyard
 Yecla

WINEMAKING

Blend
 100% Monastrell

Harvest
 End of October

Winemaking
 Cold Maceration
 5°C/48h.

Fermentation
 24-26°/12-15 days

Ageing
 6 months in oak barrels of 225L

Alcohol: 14 %
 T. Acidity: 5.64 gr./l.
 pH: 3.50
 R. Sugar: 11.7 gr./l.
 V. Acidity: 0.32 gr./l.

90 Pts 2019 Guía Peñín
 90 Pts 2018 Guía Peñín



Deep dark ruby red
 Violet blue rim



Mature blackberries
 Ripe juicy dark cherries
 Wild herbs & dark chocolate



Mature fruits & dark chocolate
 Natural sweetness
 Gentle tannins

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