

CATANGA ORGANIC




AIRÉN – SAUVIGNON BLANC NV



Technical data

Appellation	Vino de España
Winemaker	Jorge Pradillo
Vineyards	One of largest organic vine growing projects in Europe – the winery controls over 1,000 hectares of certified organic, low-yielding, hand-picked vineyard in la Mancha and is supported by over 600 local vinegrowers.
Varietals	80% Airén, 20% Sauvignon blanc
Winery	With over 50 years experience the winery is a world leader in organic wine production. It is IFS certified and all organic wines comply with CE, SOHISCERT, BIOSIEGEL and United States National Organic Program (US-NOP) certification.
Winemaking	The grapes are mechanically harvested at night to preserve their quality and keep sugar levels stable. The grapes are then selected for quality in the winery and the must is cleaned by decantation. Fermentation takes place in stainless steel tanks at a controlled temperature of 16°C for 18 to 20 days. Then the wine is filtered having been cold stabilized.

Winemaker's notes

 Colour	Pale yellow with green highlights.
 Nose	Fresh fruit aromas. Clean and elegant, with citrus and various white fruit.
 Palate	This wine has fruit flavours, and a long, lingering finish.

Analysis

Alcohol	12.5%
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Awards



Gold Medal Asia Wine Trophy 2017

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SAUVIGNON BLANC NV

Technical data

Appellation	Vino de España
Winemaker	Jorge Pradillo
Vineyards	One of largest organic vine growing projects in Europe – the winery controls over 1,000 hectares of certified organic, low-yielding, hand-picked vineyard in la Mancha and is supported by over 600 local vinegrowers.
Varietals	100% Sauvignon Blanc
Winery	With over 50 years experience the winery is a world leader in organic wine production. It is IFS certified and all organic wines comply with CE, SOHISCERT, BIOSIEGEL and United States National Organic Program (US-NOP) certification.
Winemaking	The grapes are mechanically harvested at night to preserve their quality and keep sugar levels stable. The grapes are then selected for quality in the winery and the must is cleaned by decantation. Fermentation takes place in stainless steel tanks at a controlled temperature of 16°C for 18 to 20 days. Then the wine is filtered having been cold stabilized.



Winemaker's notes

 Colour	Pale yellow with green highlights.
 Nose	Tropical fruit, peach and pineapple.
 Palate	Fresh and very fruity, with a pleasant and persistent finish.

Analysis

Alcohol	13.5%
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Awards



Gold Medal Berliner Wein Trophy 2016

CATANGA ORGANIC

TEMPRANILLO ROSÉ NV



Technical data

Appellation	Vino de España
Winemaker	Jorge Pradillo
Vineyards	One of largest organic vine growing projects in Europe – the winery controls over 1,000 hectares of certified organic, low-yielding, hand-picked vineyard in la Mancha and is supported by over 600 local vinegrowers.
Varietals	100% Tempranillo
Winery	With over 50 years experience the winery is a world leader in organic wine production. It is IFS certified and all organic wines comply with CE, SOHISCERT, BIOSIEGEL and United States National Organic Program (US-NOP) certification.
Winemaking	Manual harvest to select the best bunches. Destalking and skin contact for half a day at 12°C to extract aromas and an intense rosy colour. Bleeding of the tank followed by fermentation in stainless steel tanks at a controlled temperature of 16°C for 18 to 20 days. The wine is then filtered and cold-stabilized before bottling.

Winemaker's notes

👁️ Colour	Bright and brilliant pink.
👃 Nose	Fresh aromas of wild berry fruits, strawberries and lollipop.
👄 Palate	Dry, fruity, fresh and well-balanced with a long aftertaste.

Analysis

Alcohol	13%	Residual Sugar < 4g/l
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CATANGA ORGANIC




TEMPRANILLO NV



Technical data

Appellation	Vino de España
Winemaker	Jorge Pradillo
Vineyards	One of largest organic vine growing projects in Europe – the winery controls over 1,000 hectares of certified organic, low-yielding, hand-picked vineyard in la Mancha and is supported by over 600 local vinegrowers.
Varietals	100% Tempranillo
Winery	With over 50 years experience the winery is a world leader in organic wine production. It is IFS certified and all organic wines comply with CE, SOHISCERT, BIOSIEGEL and United States National Organic Program (US-NOP) certification.
Winemaking	Hand-harvested. Destalked and macerated with the skins with regular pumping over of the must to extract colour and primary aromas at 15°C. Controlled fermentation at 25° to 28°C in stainless steel tanks. Following the malolactic fermentation, the wine is clarified, filtered and cold-stabilized prior to bottling.




Winemaker's notes

 Colour	Deep garnet with hints of ruby. Clear and bright.
 Nose	Elegant, very intense and fruity with complex aromas, principally those of wild red-berry fruit.
 Palate	Flavoursome, well-structured and well-balanced with elegant and smooth tannins and a long finish.

Analysis

Alcohol	13%
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Awards

	Silver Medal Asia Wine Trophy 2017
	Silver Medal Berlin Wine Trophy 2017
	Commended IWC 2017