

FORTALEZA DEL REY




AIRÉN – SAUVIGNON BLANC 2023



Technical data

Appellation	Vino de España
Winemaker	Maria José Marchante
Vineyards	The best grapes for each variety are sourced each vintage, seeking fruit intensity and freshness, in vineyards that are managed in harmony with the environment.
Varieties	60% Airén, 40% Sauvignon Blanc
Winery	Owned by the current family since 1988, the new winery was rebuilt in 2001 in Valdepeñas. It has a capacity of 13 million litres, is equipped with the very latest technology and holds IFS certification.
Winemaking	Selected grapes are crushed. The first must is transferred to stainless steel tanks and kept for a few hours at 10°C. Temperature controlled alcoholic fermentation is then carried out at 15-17°C to retain the grapes' characteristic fruity aromas. Only vegan-friendly products are used for fining.

Winemaker's notes

 Colour	Pale straw colour with greenish hints.
 Nose	Fresh, fruity aromas of apples and pears.
 Palate	Crisp and fruity with a well-balanced creamy texture. Particularly refreshing and dry.

Analysis

Alcohol	11% volume
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Awards



Gold – Gilbert & Gaillard 2021

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ROSÉ 2023



Technical data

Appellation	Vino de España
Winemaker	Maria José Marchante
Vineyards	The best grapes for each variety are sourced each vintage, seeking fruit intensity and freshness, in vineyards that are managed in harmony with the environment.
Varieties	100% Tempranillo
Winery	Owned by the current family since 1988, the new winery was rebuilt in 2001 in Valdepeñas. It has a capacity of 13 million litres, is equipped with the very latest technology and holds IFS certification.
Winemaking	Selected grapes are crushed. The first must is transferred to stainless steel tanks with the skins and kept for a few hours at 10°C to achieve the desired colour. Temperature controlled alcoholic fermentation is then carried out at 15-17°C to retain the grapes' characteristic fruity aromas. Only vegan-friendly products are used for fining.

Winemaker's notes

👁️ Colour	Delicate fresh pink colour.
👃 Nose	Fresh, red fruit aromas of cherries and strawberries.
👅 Palate	Pleasantly fruity and clean with hints of tropical fruits.

Analysis

Alcohol	11% volume
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TEMPRANILLO 2023



Technical data

Appellation	Vino de España
Winemaker	Maria José Marchante
Vineyards	The best grapes for each variety are sourced each vintage, seeking fruit intensity and freshness, in vineyards that are managed in harmony with the environment.
Varieties	100% Tempranillo
Winery	Owned by the current family since 1988, the new winery was rebuilt in 2001 in Valdepeñas. It has a capacity of 13 million litres, is equipped with the very latest technology and holds IFS certification.
Winemaking	Selected grapes are crushed. The first must is macerated with the skins for several days to achieve the desired colour. Temperature controlled alcoholic fermentation is then carried out at 24-27°C for 10 to 15 days to obtain the grapes' characteristic fruity aromas. Only vegan-friendly products are used for fining.

Winemaker's notes

 Colour	Deep ruby red with purple highlights.
 Nose	Typical cherry aromas characteristic of the Tempranillo grape.
 Palate	Smooth, fruity and easy-to-drink leaving the palate clean.

Analysis

Alcohol	12% volume
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Awards



Gold – Gilbert & Gaillard 2021