



*"Cultivating a true friend
requires dedication and time."*

Antonio Alcaraz

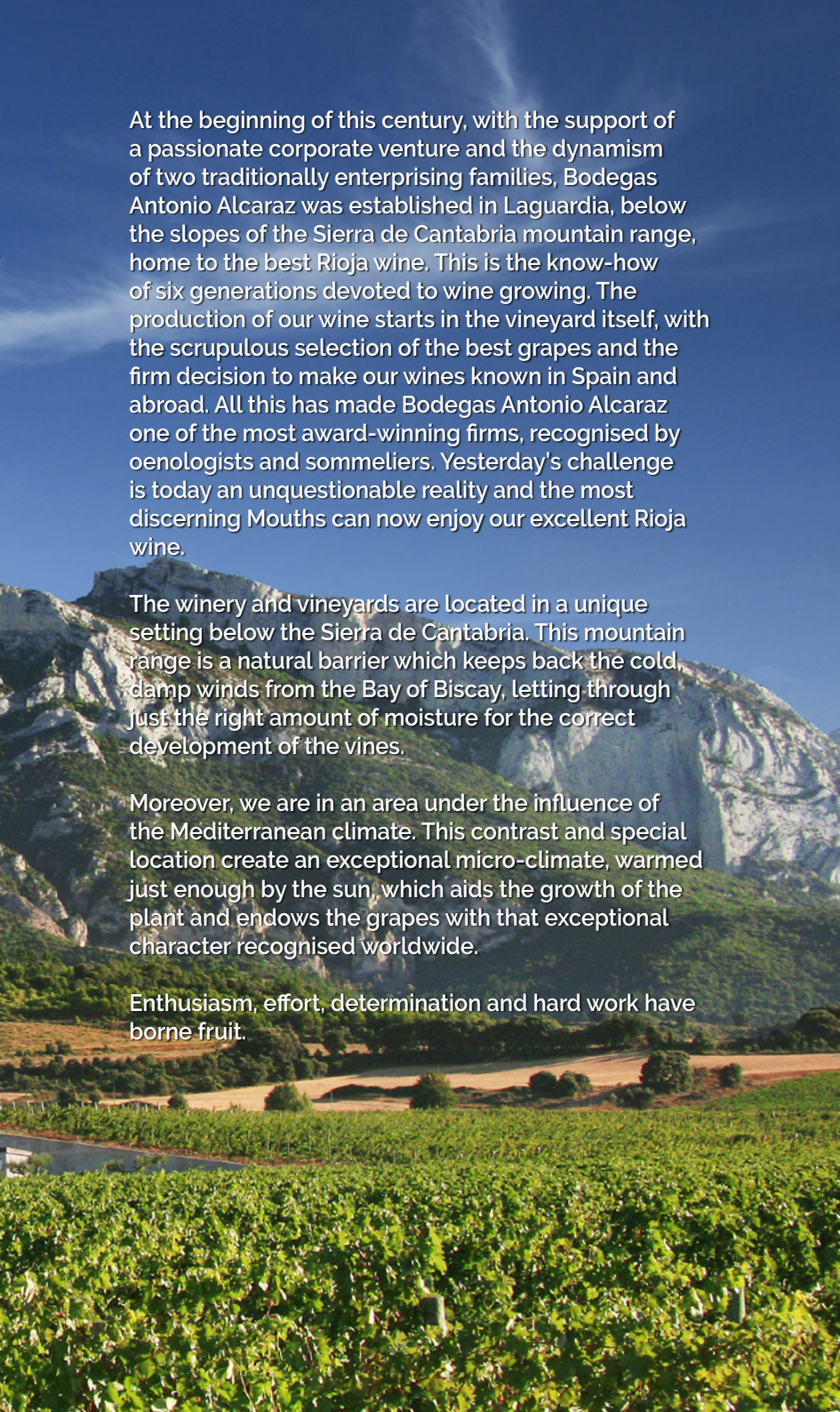
BODEGAS
antonio
alcaraz

LA RIOJA

SPAIN

BODEGAS
antonio
alcaraz





At the beginning of this century, with the support of a passionate corporate venture and the dynamism of two traditionally enterprising families, Bodegas Antonio Alcaraz was established in Laguardia, below the slopes of the Sierra de Cantabria mountain range, home to the best Rioja wine. This is the know-how of six generations devoted to wine growing. The production of our wine starts in the vineyard itself, with the scrupulous selection of the best grapes and the firm decision to make our wines known in Spain and abroad. All this has made Bodegas Antonio Alcaraz one of the most award-winning firms, recognised by oenologists and sommeliers. Yesterday's challenge is today an unquestionable reality and the most discerning Mouths can now enjoy our excellent Rioja wine.

The winery and vineyards are located in a unique setting below the Sierra de Cantabria. This mountain range is a natural barrier which keeps back the cold, damp winds from the Bay of Biscay, letting through just the right amount of moisture for the correct development of the vines.

Moreover, we are in an area under the influence of the Mediterranean climate. This contrast and special location create an exceptional micro-climate, warmed just enough by the sun, which aids the growth of the plant and endows the grapes with that exceptional character recognised worldwide.

Enthusiasm, effort, determination and hard work have borne fruit.

SIGNATURE WINE



VARIETY:

100% Tempranillo.



PRODUCTION:

Manual destemming and introduced into 500l open mouth to carry out alcoholic fermentation. Manual pressing and passes to a 500 l French oak bocoy where malolactic fermentation takes place. Once the fermentation is finished, a gentle manual press is carried out, obtaining a gentle extraction of wine.



AGEING:

7 months in 500l bocoy where malolactic fermentation was carried out.



REFINEMENT IN BOTTLE:

Minimum 12 months.



APPEARANCE:

High layer cherry background with purplish border



NOSE:

Intense and deep, with hints of blueberries, blackberries, coffee beans, balsamic, candied fruit, cinnamon...



MOUTH:

It fills the mouth, it is powerful, with muscle, lively, fruity, balanced and persistent. Excellent acidity, guarantee of its aging capacity



ALCOHOL CONTENT: 14.5°.



RECOMMENDATION:

Consume at a temperature of 17° C.



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SIGNATURE WINE



VARIETY:

100% Tempranillo.



PRODUCTION:

Destemmed and cold maceration for 4 days. Alcoholic fermentation and subsequent maceration for 15 days with temperature control limited to 28°C. The malolactic fermentation is carried out in new French oak barrels.



AGEING:

18 months in the same French oak barrels in which the malolactic fermentation process has taken place.



REFINEMENT IN BOTTLE:

Minimum 12 months.



APPEARANCE:

A very intensely coloured wine. Picota cherry red with violet edges.



NOSE:

Elegant and very complex. The first impression is reminiscent of wild fruits and minerals, subsequently giving way to the aromas acquired during its ageing in the barrel and bottle, of which the most prominent are toffee, heathland and a slightly smoky finish.



MOUTH:

It has a strikingly fresh, vivid Mouth, with a tannin which is very marked but at the same time very velvety. A well-structured wine, full-bodied with a long-lasting aftertaste.



ALCOHOL CONTENT: 13,5°.



RECOMMENDATION:

Consume at a temperature of 19° C.



SIGNATURE WINE



VARIETY:

100% Tempranillo.



PRODUCTION:

Destemmed, macerated in cold temperatures for 4 days, controlled fermentation after maceration for 8 days with controlled temperature of 28°C. Decanting of barrels for 6 months respecting the moon.



AGEING:

26 months in new French oak barrels.



REFINEMENT IN BOTTLE:

Minimum 18 months.



APPEARANCE:

The colour is cherry red with a high colour intensity.



NOSE:

It offers a complex, fragrant range of aromas with remembrances of mulberries, liquorice and bottom notes of toasted coffee beans, cinnamon, and vanilla aftertaste.



MOUTH:

On the Mouth it is lively and enveloping, cedar and minerals that blend together in a tasty, persistent and very round finish.



ALCOHOL CONTENT: 14°.



RECOMMENDATION:

Consume at a temperature of 18°C.



SIGNATURE WINE



VARIETY:

100% Tempranillo.



PRODUCTION:

Destemmed and cold maceration for 4 days. Alcoholic fermentation and subsequent maceration for 15 days with temperature control limited to 28°C. The malolactic fermentation is carried out in new French oak barrels.



AGEING:

12 months in the same French oak barrels in which the malolactic fermentation process has taken place.



REFINEMENT IN BOTTLE:

Minimum 6 months.



APPEARANCE:

Intense red color with violet nuances



NOSE:

Of aromatic complexity. It combines fruity notes with spices, then elegant aromas acquired in aging in the barrel and in the bottle stand out.



MOUTH:

Friendly, silky, with good body and fresh. Very balanced wine that produces suggestive sensations in the mouth.



ALCOHOL CONTENT: 13,5°



RECOMMENDATION:

Consume at a temperature of 18° C.



SIGNATURE WINES



VARIETY:

Tempranillo 100% old vineyards.



PRODUCTION:

Destemmed, macerated in cold for 4 days. Alcoholic fermentation and subsequent maceration for 15 days with thermal control limited to 28°C. The malolactic fermentation was carried out in new French oak barrels.



AGEING:

12 months in new French oak barrels.



APPEARANCE:

Cherry red color with edges or violet edge.



NOSE:

Deep, with fresh and fruity aroma.



MOUTH:

Powerful and balanced with an elegant and persistent end.



ALCOHOL CONTENT: 14,5°.



RECOMMENDATION:

Consume at a temperature of 18°C.



SIGNATURE WINE



VARIETY:

100% Tempranillo.



PRODUCTION:

Destemmed, macerated in cold temperatures for 4 days, controlled fermentation after maceration for 8 days with controlled temperature of 28° C. Decanting of barrels for 6 months respecting the moon.



AGEING:

18 months in new French oak barrels.



REFINEMENT IN BOTTLE:

Minimum 18 months.



APPEARANCE:

Intense cherry colour with violet edges.



NOSE:

Wine with aromatic intensity. Very penetrating and at the same time very fresh. Recollection of black fruit such as blackberries. Very balsamic, eucalyptus, toasted coffee beans, liquorice, cinnamon, and vanilla aftertaste.



MOUTH:

Powerfull and flavourful. With very marked acidity and very balanced at the same time. Very intense retroolfaction. Somewhat bitter aftertaste. With very present tannicity. Aftertaste, embracing and very persistent.



ALCOHOL CONTENT: 14°.



RECOMMENDATION:

Consume at a temperature of 18°C.



SIGNATURE WINE



VARIETY:

90% Tempranillo,
10% Graciano and Mazuelo.



PRODUCTION:

Destemmed, macerated in cold temperatures for 4 days, controlled fermentation after maceration for 8 days with controlled temperature of 28° C.



AGEING:

26 months in new French oak barrels.



REFINEMENT IN BOTTLE:

Minimum 18 months.



APPEARANCE:

Violet-red colour with cherry edge. Abundant free-run juice when moving the glass, making clear its alcoholic strength.



NOSE:

Deep and aromatically complex, with red fruit confit standing out, to give way to aromas that recall vanilla and coffee, smoked and balsamic.



MOUTH:

It presents fresh and potent, with its balanced taste standing out with a long and persistent aftertaste.



ALCOHOL CONTENT: 14°.



RECOMMENDATION:

Consume at a temperature of 18°C.



MAGNUM · SIGNATURE WINE



VARIETY:

90% Viura,
10% Chardonnay



PRODUCTION:

Manual harvest, gentle natural pressing to extract the flower must. It ferments in a small stainless tank at a controlled temperature of 16o for 3 weeks.



AGEING:

Once fermented, the wine remains in tank for 4 months working on its fine lees.



REFINEMENT IN BOTTLE:

Minimum 2 months.

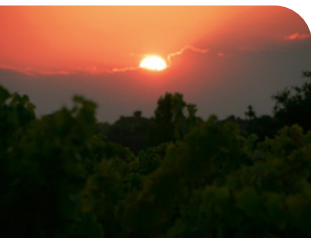


ALCOHOL CONTENT: 12,5°.



RECOMMENDATION:

Consume at a temperature between 9 & 11C.



SELECTION 2022 WINE FROM THE TOWN OF LAGUARDIA



VARIETY:

100% Viura.



PRODUCTION & AGEING:

Gently pressed and fermented in bocoy for 7 months at a controlled temperature. After fermentation, the wine has remained with its lees in the same barrel for 5 months on a rotating sleeper, turning it weekly in order to achieve greater complexity. The ageing was completed by refining in the bottle until it reached its fullness. Bottled at the beginning of June 2023.



APPEARANCE:

Medium greenish-yellow color.
Clean and bright appearance.



NOSE:

Intense aroma but fresh in turn.
Presence of aromatic herbs,
citrus and delicate aromas brought
by the barrel.



MOUTH:

Tasty, with volume and good acidity.
Great balance between fruit and barrel,
predominating spicy and creamy notes.
Long in mouth.



ALCOHOL CONTENT: 12.5°.



RECOMMENDATION:

Consume at temperature
between 10-12°C.



"Cultivating a true friend requires dedication and time"



RESERVE WINE



VARIETY:

90% Tempranillo,
10% Graciano and Mazuelo.



PRODUCTION:

Destemmed, macerated in cold temperatures for 4 days, controlled fermentation after maceration for 8 days with controlled temperature of 28°C.



AGEING:

26 months in new French oak barrels.



REFINEMENT IN BOTTLE:

Minimum 18 months.



APPEARANCE:

Dark cherry red colour with cherry edges.



NOSE:

Highlights the aromatic complexity, with red fruit coming standing out, to give way to aromas that recall vanilla, smoked and balsamic aromas.



MOUTH:

It stands out for its balanced taste with a long and persistent aftertaste.



ALCOHOL CONTENT: 14°.



RECOMMENDATION:

Consume at a temperature of 18°C.



CRIANZA WINE



VARIETY:

90% Tempranillo, 10% Mazuelo.



PRODUCTION:

Destemmed, macerated in cold temperatures for 4 days, controlled fermentation after maceration for 10 days with controlled temperature of 28°C.



AGEING:

15 months in new French and American oak barrels.



REFINEMENT IN BOTTLE:

Minimum 12 months.



APPEARANCE:

Dark cherry red colour with cherry edges.



NOSE:

Wine with great aromatic intensity. Very penetrating and at the same time very fresh. Recollection of black fruit such as blackberries. Very balsamic, eucalyptus, toasted coffee beans, liquorice, cinnamon, and with a vanilla aftertaste.



MOUTH:

Powerfull and flavourful. With very marked acidity and at the same time very balanced. A very intense retroolfaction. Somewhat bitter aftertaste. With very present tannicity. Aftertaste, embracing and very persistent.



ALCOHOL CONTENT: 14°.



RECOMMENDATION:

Consume at a temperature of 18°C.



CRIANZA WINE



VARIETY:

90% Tempranillo, 10% Mazuelo.



PRODUCTION:

Destemming, cold maceration for 4 days.



AGEING:

15 months in new French and American oak barrels.



REFINEMENT IN BOTTLE:

Minimum 12 months.



APPEARANCE:

Pale red color with violet trim.



NOSE:

Great aromatic intensity wine. It reminds of black fruits like blackberries. Very balsamic, eucalyptus, spicy and with a vanilla finish.



MOUTH:

Powerful and tasty. With a very marked acidity and at the same time very balanced. A very intense retronasal. End of mouth something bitter. With a very present tannicity. Post taste, enveloping and very persistent.



ALCOHOL CONTENT: 14°.



RECOMMENDATION:

Consume at temperature of 16-17°C.



CRIANZA WINE



VARIETY:

100% Tempranillo.



PRODUCTION:

Destemming, cold maceration for 4 days, controlled fermentation and subsequent maceration for 8 days with temperature control limited to 28°C.



AGEING:

15 months in new French and American oak barrels.



REFINEMENT IN BOTTLE:

Minimum 6 months.



APPEARANCE:

Picota cherry red colour with slight violet hues.



NOSE:

Reminiscences of red fruits such as raspberries and redcurrants. At the same time buttery aromas, cocoa and spices such as black pepper can be appreciated, giving way to reminiscences of toasted wood.



MOUTH:

Initial taste with plenty of volume, dry, with a slightly bitter, well-balanced finish. A very marked, persistent tannin with an ample retronasal aroma.



ALCOHOL CONTENT: 13.5°.



RECOMMENDATION:

Consume at temperature of 17°C.



CARBONIC MACERATION · YOUNG WINE



VARIETY:

100% Tempranillo.



PRODUCTION:

Carbonic maceration method, having fermented for 10 days at a controlled temperature of 28°C.



APPEARANCE:

Picota cherry red with slight violet hues.



NOSE:

Aromatic complexity, with the first predominant aromas being of fruit.



MOUTH:

Smooth, persistent initial taste with a fresh, pleasant finish.



ALCOHOL CONTENT: 13°.



RECOMMENDATION:

Consume at a temperature of 14-16°C.



WHITE · YOUNG WINE



VARIETY:

60% Viura, 40% Chardonnay.



PRODUCTION:

Destemming and crushing. The free-run juice ferments at 15°C for 20 days.



APPEARANCE:

Pale yellow colour with greenish edges.



NOSE:

Clean, persistent fruity notes with slight green apple hues.



MOUTH:

Smooth with a fine acidic structure which makes it fresh.



ALCOHOL CONTENT: 12,5°.



RECOMMENDATION:

Consume at a temperature of 8-10°C.



ROSE · YOUNG WINE



VARIETY:

Viura 75% y 25% Tempranillo.



PRODUCTION:

Destemmed and made using the syphoning method, having fermented for 21 days at a controlled temperature of 15-16°C.



APPEARANCE:

Salmon pink colour.



NOSE:

Very fresh with reminiscences of acidic fruit.



MOUTH:

Lively initial taste due to its youth, with citric tones and a persistent but very pleasant acidity.

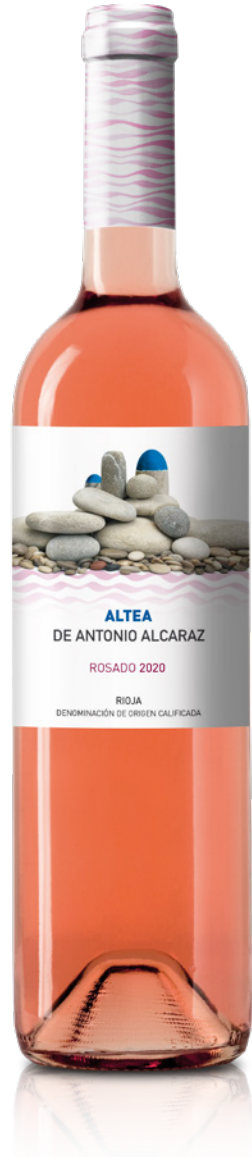


ALCOHOL CONTENT: 12,5°.



RECOMMENDATION:

Consume at a temperature of 8-10°C.





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