



WELCOME TO “BLANCOS POR EL MUNDO”

SPAIN, PORTUGAL, NEW ZEALAND, ARGENTINA AND FRANCE

A tasting of white wines that will take us to five countries and discover the essence of their white wines. From the Atlantic freshness of Spain and Portugal, through the intensity of New Zealand and Argentina, to the unmistakable elegance of France. Get ready for a journey of aromas, flavors and emotions that will awaken all your senses. Cheers!

@casapablovinos



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VT IBIZA | SPAIN

SITUATION: Balearic Islands

SOIL: formed from limestone, dolomites and marlstones, it is mostly clayey, reddish-brown with a horizon of limestone crust.

RELIEF: the island of Ibiza is characterized by an orography in which two groups of mountains of an altitude of no more than 500 m stand out. Between the mountains that make up the aforementioned groups there are small valleys very suitable for the cultivation of vines.

CLIMATE: dry subtropical Mediterranean climate, characterized by a high number of hours of sunshine, summers with high temperatures and humidity, and winters with moderate temperatures. Rainfall is scarce and concentrated in autumn.





THE MAGIC OF THE WINERY

Founded in 2007 as Totem Wines, Ibizkus Wines S.L. has established itself as one of the leading wine producers on the island of Ibiza and the number one exporter.

The philosophy of Totem Wines is to create balanced and elegant wines, derived from unique places, fusing rare and indigenous grapes with expert knowledge, specialized techniques and a passion for winemaking.

Ibizkus is Ibiza's best known boutique winery growing, harvesting and crafting high-end rosé, red and white wines.





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IBIZKUS BLANCO 2020

Macabeo, Malvasía ibicenca, Moscatel, Parellada, Chardonnay

Harvest: Harvest is carried out manually in 12 kg boxes.

Vinification: The grapes are kept in cold storage at 2°C until direct pressing. Cold racking and subsequent fermentation and aging in 700 L French oak barrels with work on lees for 5 months.

Alcohol content: 12.5% Vol

TASTING NOTES

Appearance: Straw yellow with golden hues.

Nose: medium-high intensity aromas of ginger, citrus, white flowers, hay, ripe stone fruit, light smoked and pastries from its time in oak, syrupy.

Palate: Glyceric in the mouth with balanced acidity.

Pairing: Cooked or grilled seafood, baked oily fish, oysters.



VT IBIZA

DOC DOURO | PORTUGAL

LOCATION: Douro DOC region, Portugal.

SOILS: the soil in which the vines of the Douro region are planted is composed of schist, a metamorphic rock similar to slate. Rich in nutrients, this soil also has an important property: that of retaining water.

RELIEF: the region extends over 250,000 ha of rugged terrain, where mountains and valleys are home to 44,000 ha of vineyards in three sub-regions crossed by the Douro River.

CLIMATE: the Douro has a continental character, with cold winters and hot, dry summers.



TR3SMANO. AUTHENTICITY, DEDICATION AND VANGUARD

Tr3smano is a permanent reference to the initial number of dreamers who gave birth to this wine: three. It also indicates the old Castilian expression “trasmano” or “desmano” to identify that which is not within reach but a little further back, that which is out of the way; everything that is not easy to find and achieve, as it is to make a good wine.

For Tr3smano, wine is made in the vineyard. Then innovation and tradition come together to make each bottle a small work of art.





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LARGAR DE PRONTUS

Alvarinho | Albariño

Viticulture: Vineyards on the Alijó plateau, at an altitude of 600 meters above sea level.

Winemaking: Vinification: Partial fermentation in barrels.

Aging: Aged on its lees for 6 months.

Alcoholic content: 13% Vol.

TASTING NOTES:

Appearance: A golden yellow white.

Nose: fine and delicate, complex, medium intensity with marked notes of citrus and white flowers such as orange blossom.

Palate: ample, voluminous, with good entry, with freshness, and an elegant mineral sensation with less acidity and salinity than those found in Rías Baixas. Elegance, body and complexity intensity.

Pairing: Cooked or grilled seafood, baked oily fish, oysters.

DOC DOURO

MARLBOROUGH | NEW ZEALAND

LOCATION: Southern Islands

SOILS: barren, stony, early maturing sites; and coastal sites moderated by sea breezes.

RELIEF: old gravelly riverbed soils where a variety of soil and rainfall characteristics create numerous mesoclimas within this sub-region.

CLIMATOLOGY: an exceptional combination of a cool climate but with plenty of sunshine, little rainfall and moderately fertile, free draining soil produces exceptionally lively wines.






SAINT CLAIR
FAMILY ESTATE

TRADITION AND INNOVATION

Saint Clair is an iconic New Zealand winery, founded by the Ibbotson family in 1978 when they recognized Marlborough's potential to produce world-class wines. With unwavering passion and meticulous attention to detail, Saint Clair has grown from humble beginnings to become a global benchmark of excellence. Its wines, especially the Sauvignon Blanc, are the result of a perfect combination of tradition, innovation and a deep respect for the land. Today, Saint Clair is synonymous with quality, garnering prestigious awards and captivating palates around the world.



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Desde 1966
VINOS Y LICORES
CASA PABLO

SAINT CLAIR FAMILY ESTATE Sauvignon Blanc

Viticulture: The fruit comes from vineyards in the lower Wairau sub-region, considered by Saint Clair to be the best area of Marlborough for Sauvignon Blanc, noted for its greater expression. Each vineyard was harvested at optimum ripeness.

Winemaking: The grapes are pressed quickly after harvest to reduce skin contact. The juice is then cold fermented with selected yeasts. Only the best lots were chosen for the “Origin” blend.

Alcohol: 13% Vol

TASTING NOTES

Appearance: Pale green

Nose: Bright and tropical with notes of passion fruit and fresh grapefruit with a subtle hint of sea salt.

Palate: Intense flavors of passion fruit, grapefruit and black currant along with herbaceous characters of nettle and bell pepper. Rich and heavy with a salty minerality and a clean, fresh finish.

Food Pairing: A perfect match for any freshly prepared seafood.



LUJÁN DE CUYO, MENDOZA | ARGENTINA

LOCATION: at the foot of the Andes Mountains, about 20 km southwest of the city of Mendoza.

SOILS: this 372 km² area, located between 825 and 1080 meters above sea level in the Andean piedmont of Luján de Cuyo (33° south latitude, 68° west longitude), is characterized by sedimentary alluvial clay loam soils with boulder subsoil and good drainage, allowing roots to extend up to 4 meters in search of minerals.

RELIEF: the vines in Luján de Cuyo are grown in the foothills of the mountain ranges at more than 850 meters above sea level.

CLIMATE: it is classified as dry desert with hot summers and scarce rainfall. The average annual temperature is 16°C, with a minimum of -5°C and a maximum of 38°C. Nights are cool due to the large thermal amplitude caused by the non-existence of the regulating influence of the sea.





Luigi Bosca LA LINDA

INSPIRING LANDSCAPES

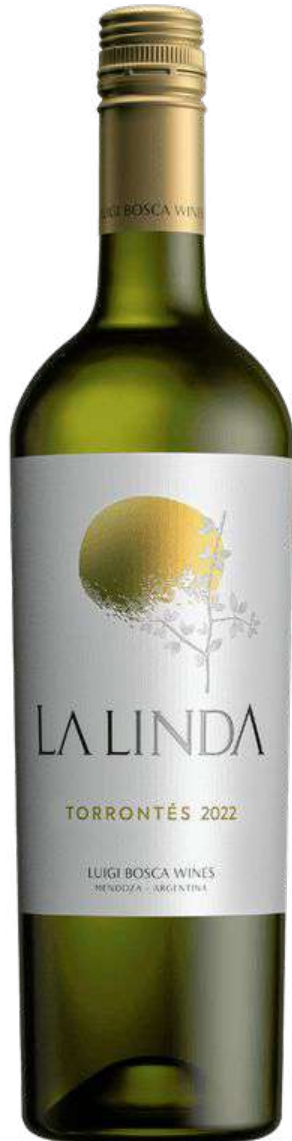
The Luigi Bosca winery, founded in 1901 by the Arizu family in Mendoza, Argentina, is one of the most emblematic wineries in the country. With over a century of history, Luigi Bosca has been a pioneer in Argentine viticulture, fusing tradition and innovation to produce high quality wines that reflect the unique character of the Mendoza terroir. The Arizu family has played a crucial role in promoting Argentine wine globally, always maintaining a strong commitment to excellence.

The name LA LINDA was inspired by the beauty of Mendoza's landscapes.





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LA LINDA

Torrontés 2022

Winemaking: with grapes from vineyards with an average age of 30 years, located in the town of Cafayate, Salta at 1,700 meters above sea level. The selection of clusters and destemming is made by cooling the grapes and then pass to the pneumatic press for four hours. It is then transferred to decanting tanks for 24 to 48 hours and then fermented in stainless steel tanks at a controlled temperature of 15°C with selected yeasts. It is stabilized and then lightly filtered and bottled.

Alcohol 13% vol.

Aging potential: 2 years

TASTING NOTES:

Appearance: bright, light yellow color.

Nose: intense aromas of white flowers, citrus and herbal notes such as lavender and pine.

Palate: expressive and very perfumed. It is a vibrant, direct, fluid and fresh wine, with an unmistakable varietal typicity and a citrus finish as persistent as it is pleasant.

Food Pairing: A perfect match for any freshly prepared seafood, goes very well with spicy dishes of Thai cuisine.



ALSACE REGION | FRANCE

LOCATION: the wine region is located in the northeast of France, on the border with Germany formed by the Rhine River.

SOILS: great variety of soil types, with sand, gravel, loess, limestone, clay, slate, granite and volcanic rock.

RELIEF: they extend along the foothills of the Vosges mountain range in a narrow strip, often only two kilometers wide. The entire eastern border with Germany is formed by the Rhine. The Vosges mountains on the western side.

CLIMATOLOGY: the mountain range, with the 1,424-meter-high Großer Belchen as its summit, keeps out most of the precipitation from the Atlantic Ocean, so Alsace is one of the areas of France with the least precipitation. There are cold winters, a mild spring and hot, dry summers, with droughts in some years.





SOPHIE SCHAAL

NUEVOS TERROIRS

Sophie Schaal, owner of the winery and originally from Burgundy, began her passion for wine in Dijon, where she earned her oenology degree. In 2013, a trip to South Africa marked a turning point in her career, allowing her to discover new terroirs and meet her husband, Julien Schaal, a German shepherd winemaker. Today, as a couple, they divide their time between France and South Africa. In addition, as a mother committed to the environment, Sophie has integrated sustainable practices into her winery, making a natural transition to organic farming.





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SOPHIE SCHAAL
AOC ALSACIA

Viticulture: The geology of Alsace is like a mosaic, from granite to limestone to clay, schist and sandstone. This great mosaic of terroirs is absolutely ideal for Riesling to flourish happily. The imprint of terroir gives extra character and soul to the wines of Alsace, which are both unique and complex.

Winemaking: The grapes are picked by hand before being whole bunch pressed. After a long and gentle pressing, the juice is transferred to the tank for gentle static settling. Slow, cool, natural fermentation can last up to three months, followed by a few months of aging.

Alcohol 13% vol.

TASTING NOTES

Appearance: Pale straw-colored with greenish reflections and brilliant clarity.

Nose: Intensely concentrated, orange blossom, fresh lime and tropical fruits.

Palate: A classic Riesling from Alsace, replete with bright citrus notes, lemon curd and crisp green apple, accompanied by slate-like minerality and refreshing natural acidity.

Food Pairing: Riesling is a delicious aperitif, especially on a sunny summer day. The “spiciness” of Riesling is a delicious complement to the fresh flavors of seafood, shellfish and white fish, and enhances citrus or garlic-based sauces.