



WINE TASTING

"Grapes
off
script"





Jerez-Xeres-Sherry

ZONE: Marco de Jerez . Sanlúcar de Barrameda

CLIMATE: Warm Mediterranean with strong influence from the Atlantic Ocean and Levante and Poniente winds, with abundant rainfall during the cold seasons.

TERRAIN: Soft hills with moderate undulation (40–100 m).

SOILS: Albariza limestone rich in calcium carbonate, clay and silica.

VARIETIES: White: Palomino Fino.

DESCRIPTION: An area with a historic winemaking tradition, marked by albariza soils and Atlantic influence, ideal for producing fortified and sparkling wines with the Palomino Fino grape.

PALOMINO

**“A grape we think we
know until it changes
scenery”**



Bodegas Barbadillo

Location: Sanlúcar de Barrameda, Cádiz.

History: Founded in 1821, this century-old family winery is a benchmark for the aging of manzanillas and finos, as well as for innovation in white wines from albariza soils.

Philosophy: A commitment to Sanlúcar tradition and a continuous drive toward new projects exploring the versatility of the Palomino grape in high-end sparkling wines.

Toto de Barbadillo

Varieties: 100% Palomino California

Alcohol Content: 12.0% Vol.

Serving Temperature: 6 °C – 8 °C.

Production and Aging: A quality Brut sparkling wine made using the traditional method, with a second fermentation in the bottle and aging on its lees.

TASTING NOTES

Fine and persistent bubbles. Aromas of white fruit, fresh yeast and saline albariza notes. Dry, crisp, refreshing and very balanced on the palate.

Pairing: Fresh shellfish, Cádiz-style fried foods, appetizers and grilled fish.





Provence, France

CLIMATE: Mediterranean with continental influences and marked by the Mistral wind.

TERRAIN: Slopes and hills of the Luberon massif (200–450 m).

SOILS: Limestone, marl and colluvial soils of clay and sand.

VARIETIES: White: Clairette, Rolle (Vermentino) and Sauvignon Blanc.

DESCRIPTION: A region in southern France characterized by limestone hills and the influence of the Mistral wind, promoting the freshness and elegance of white varieties such as Clairette and Rolle.

VERMENTINO

**“A grape that changes
identity depending on
where we find it”**



Mas des Infirmières

Oppède, Luberon (France).

History: Owned by film director Ridley Scott and his family since 1992.

Philosophy: Respect for biodiversity, with HVE and Bee Friendly certifications, a modern winery and winemaking inspired by cinema.

Lulu les Infirmières

Varieties: Traditional Provençal blend of Clairette and Rolle (Vermentino). On this occasion, Sauvignon Blanc has also been added.

Alcohol Content: 13.0% Vol.

Serving Temperature: 8 °C – 10 °C.

Production and Aging: Temperature-controlled vinification in stainless-steel tanks to preserve the grapes' primary aromas, followed by resting on fine lees.

TASTING NOTES

Pale yellow color with greenish reflections. Medium-intensity nose with notes of orange blossom and white fruit, citrus and herbaceous hints. Fresh, silky and mineral on the palate, with good acidity.

Pairing: Provençal cuisine, Mediterranean salads, goat cheese and white fish.





Extremadura

ZONE: VT Extremadura (Sierra de la Moneda, Mérida).

CLIMATE: Continental Mediterranean with very hot summers and Atlantic influence.

TERRAIN: Low mountain ranges and gentle slopes (300–500 m).

SOILS: Slate, weathered granite and clay-limestone soils.

VARIETIES: White: Viognier.

DESCRIPTION: A terroir with a wide diurnal temperature range and slate and weathered granite soils, favorable for the full ripening of adapted varieties such as Viognier.



Bodega Valdealto

Location: Sierra de la Moneda, Mérida (Badajoz).

History: A winemaking project focused on highlighting the soils of Sierra de la Moneda and the potential of white varieties adapted to Extremadura's climate.

Philosophy: Respectful precision viticulture and artisanal winemaking aimed at expressing the slate minerality and aromatic power of the surroundings.

VIOGNIER

“A traveling grape”

Valdeato Viognier

Varieties: 100% Viognier.

Alcohol Content: 13.5% Vol.

Serving Temperature: 9 °C – 11 °C.

Production and Aging: Cold pre-fermentation maceration and fermentation in stainless-steel tanks, with regular lees stirring to add richness.

TASTING NOTES

Deep aromas of apricot, peach and floral notes such as jasmine. Glyceric and enveloping on the palate, with well-balanced acidity and a persistent finish.

Pairing: Seafood rice dishes, roasted poultry, spicy stews and Thai cuisine.





Castilla y León

ZONE: VT Castilla y León. (Burgos within the Arlanza region)

CLIMATE: Continental Mediterranean with a wide day-night temperature range and scarce rainfall.

TERRAIN: Interior plateau, river terraces and high plains (750–900 m).

SOILS: Clay-limestone, clayey and alluvial soils with pebbles.

VARIETIES: White: Albillo Mayor. Red: Tinta del País (main variety), Garnacha Tinta, Mencía, Cabernet Sauvignon, Merlot.

DESCRIPTION: A geographical indication on the northern Iberian plateau, characterized by high-altitude vineyards and a continental climate, where the native Albillo Mayor grape stands out for its freshness, complexity and aging potential.



Bodegas Sierra

Location: Burgos, Castilla y León.

History: A winery devoted to championing and preserving the ancestral heritage of old vines of native varieties on the Castilian plateau.

Philosophy: Small-batch production focused on reviving the Albillo Mayor grape, offering wines of remarkable elegance, structure and natural freshness.

ALBILLO MAYOR

**“A grape we discover
when we stop looking
among red varieties”**

All & Billo

Varieties: 100% Albillo Mayor (old high-altitude vines).

Alcohol Content: 13.0% Vol.

Serving Temperature: 10 °C – 12 °C.

Production and Aging: Partial fermentation in French oak barrels, followed by six months of aging on the lees.

TASTING NOTES

Brilliant golden color. Complex nose with stone fruit, dry straw, nuts and sweet spices. Broad, structured and rich on the palate, with good acidity.

Pairing: Oven-baked fish, white meats, creamy pasta dishes and semi-cured cheeses.





Maremma Toscana

ZONE: Maremma Toscana, Italy

CLIMATE: Warm Mediterranean, with a constant influence from sea breezes that moderate temperatures.

TERRAIN: Landscape of rolling hills and coastal valleys (50–300 m), optimizing sun exposure.

SOIL: Heterogeneous, notably clay and sand deposits and limestone outcrops that contribute minerality.

VARIETIES: Red: Merlot.

DESCRIPTION: An emerging and fascinating area on the Tuscan coast, where the influence of the Tyrrhenian Sea and the diversity of its clay-limestone soils produce highly expressive, full-bodied red wines with a unique Mediterranean character, highlighting perfectly adapted international varieties such as Merlot.

MERLOT

**“A grape that reminds
us that origin isn’t
everything”**



Arillo in Terra Bianca

Location: Maremma Toscana, Italy.

History: Winery founded with the aim of exploring the elegance and freshness of the Maremma terroir, focusing on sustainability and varietal expression.

Philosophy: Commitment to sustainable agriculture, minimal intervention in the winery, and the pursuit of wines that reflect the authenticity and Mediterranean character of the Tuscan coast.

Bevorosso Merlot

Varieties: 100% Merlot.

Alcohol Content: 14.0% Vol.

Serving Temperature: 16 °C – 18 °C.

Production and Aging: Vinification in temperature-controlled stainless-steel tanks to preserve the fruity freshness and varietal expression of Maremma.

TASTING NOTES

Ruby-red color with violet reflections. Intense aromas of ripe red and black fruit, such as plum and blackberry, alongside subtle spicy and balsamic notes. Savory and enveloping on the palate, with silky tannins and a fresh, harmonious finish.

Pairing: Pasta with meat sauces, grilled red meats, Tuscan cured meats and semi-cured cheeses.





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