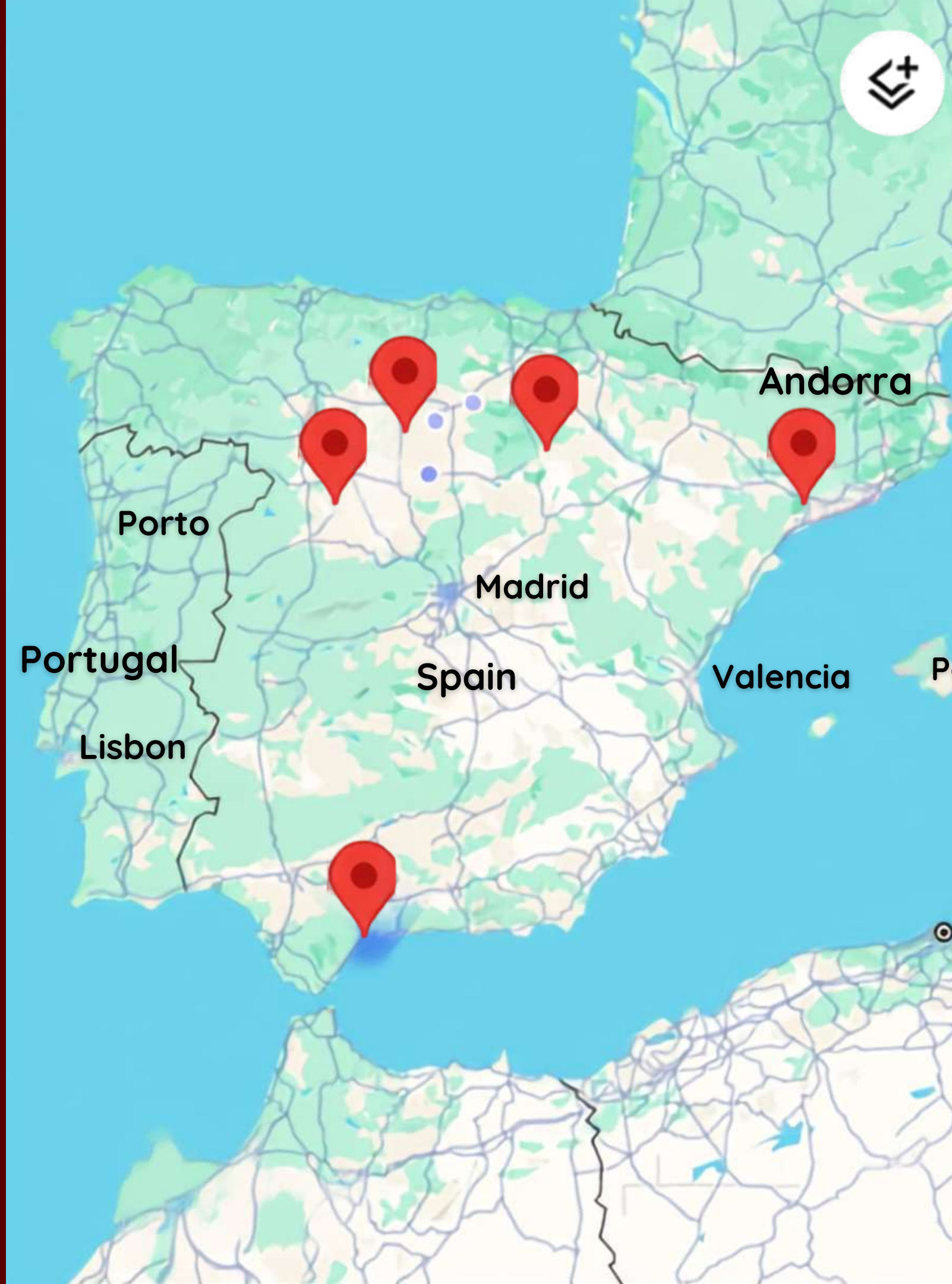


Casa Pablo Private Wine Tasting

FIVE TERRITORIES, FIVE WAYS OF UNDERSTANDING WINE

From long-aged Cava to high-altitude Tempranillo · Arashi
Brut Nature · Rippa Dorii Verdejo Orgánico · DV+ ·
Ontañón Antología 2021 · Cote Granuja 2020

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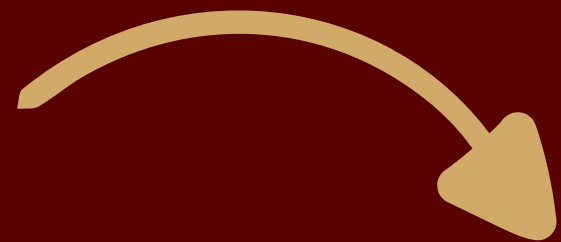


TASTING ORDER



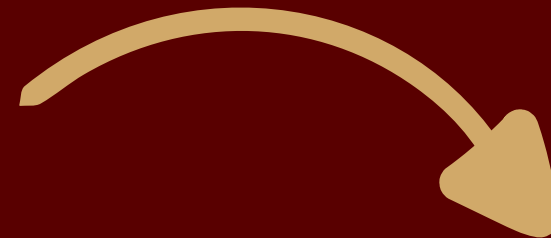
01 — 02

Freshness · Bubbles · Salinity
Arashi Brut Nature → Rippa Dorii Verdejo
Orgánico 2025



03

Concentration · Altitude · Mountain
freshness
DV+ — Sierras de Málaga, Serranía de
Ronda



04 — 05

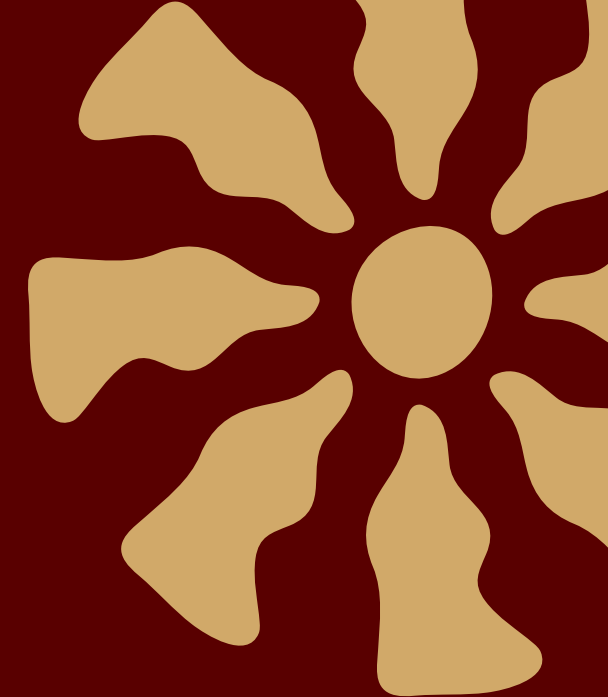
Body · Oak · Tannin
Ontañón Antología 2021 → Cote Granuja
2020

CAVA





CAVA



D.O. Cava · Comtats de Barcelona · Valls d'Anoia–Foix. Mediterranean climate among the hills of Alt Penedès, at an altitude of 300–750 m. Limestone and alluvial soils that provide minerality and tension. Varieties: Macabeo, Xarel·lo and Parellada.

Altitude moderates temperatures and lengthens the ripening cycle, creating vibrant acidity and aromatic complexity that distinguish this territory as the birthplace of long-aged cava.



WINERY

JOSEP M. FERRET

GUASCH

Located in Font-rubí, Barcelona, the family winery Josep M. Ferret Guasch traces its roots back to 1941, when the family began cultivating vines in the heart of Alt Penedès.

In 1997, its own project was born, committed to identity and excellence. Its philosophy rests on three pillars: certified organic production, sustained growth without sacrificing its essence, and quality above quantity. Every bottle of Arashi Brut Nature reflects this generational commitment to the land and the tradition of cava-making.



ARASHI BRUT NATURE

Grapes: Macabeo, Xarel·lo and Parellada.
Alcohol: 11.5% vol.

Production: traditional method with more than 60 months of lees ageing. **Dosage:** Brut Nature. A pure expression of Alt Penedès, where altitude and limestone soils impart freshness, tension and a fine, persistent bubble of great elegance.

TASTING NOTES

Nose: Ripe white fruit, toasted almond, fresh herbs and bakery notes. Fine, creamy bubbles.

Palate: Vibrant acidity with a clean, mineral and long-lasting finish. Complexity from extended lees ageing.

Pairing and serving: Seafood, sushi, oven-baked fish, oysters and fresh cheeses. Serve between 6 and 8 °C in a flute or tulip glass to appreciate the bouquet.

RUEDA



RUEDA

D.O. Rueda — Duero Plateau. Extreme continental climate with cold nights that preserve natural acidity. Altitude between 700 and 950 m on poor gravel and limestone soils, ideal for organic Verdejo. Old vines more than 60 years old, deeply rooted in the land.

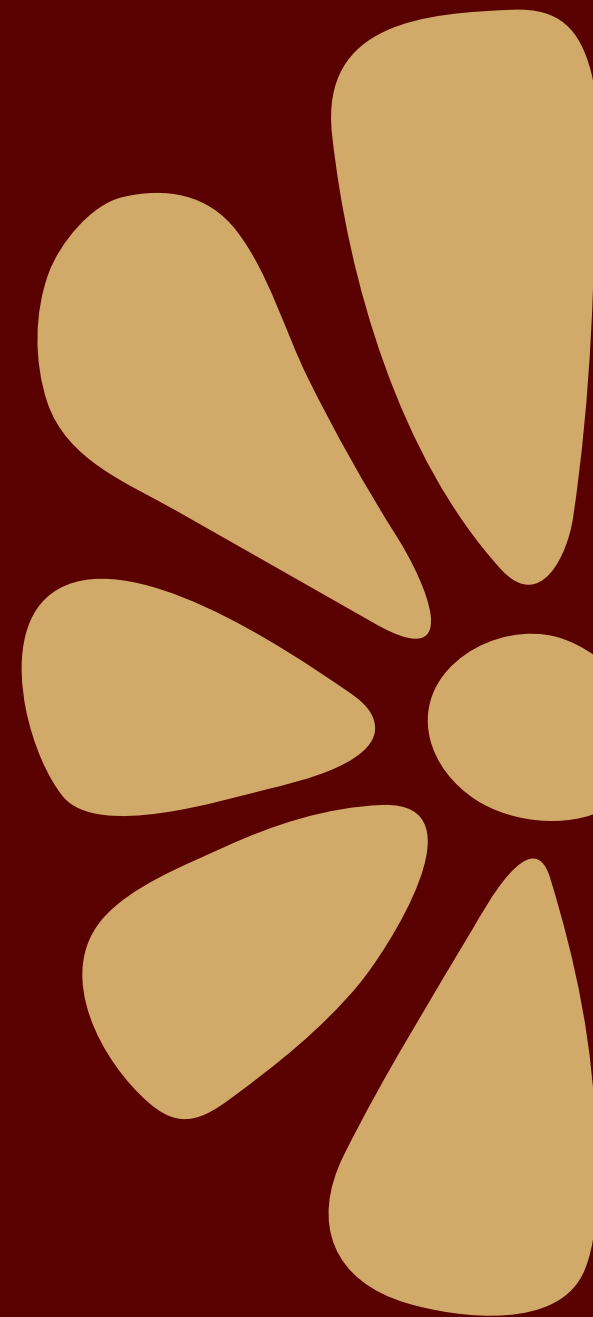
Key idea: the cold nights of the plateau slow ripening and concentrate acidity. The result is a Verdejo with an authentic varietal profile, minerality and a long, expressive finish.



RIPPA DORII WINERY

Av. Tordesillas 49, Rueda. A project by Ontañón Familia. Its name comes from 'Ripa Dorii', a Latin expression evoking the banks of the Duero River, the project's historical and spiritual foundation.

Philosophy: sustainable viticulture, honesty at every stage of the process and minimal intervention in the winery, allowing the terroir to speak for itself.





RIPPA DORII ORGANIC

100% organic Verdejo
Alcohol: 13.5% vol.

Production and winemaking: Night harvesting to preserve acidity and varietal aromas. Spontaneous fermentation: 95% in stainless-steel tanks and 5% in French oak. Aged on fine lees to add volume and texture.

TASTING NOTES

Nose: Fresh fennel, white stone fruit

Palate: Citrus, intense minerality and a highly persistent, saline and varietal finish.

Pairing and serving: Seafood, fish, rice dishes, vegetables and goat cheese.

Uncork and serve chilled to appreciate its freshness and tension, 7–11 °C.

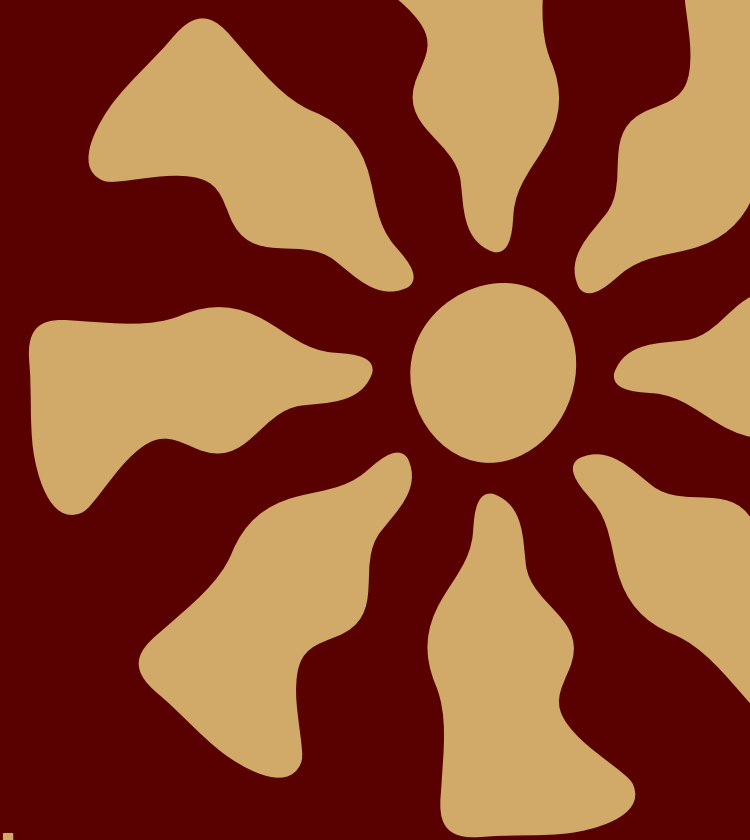
RONDA





SIERRAS DE MÁLAGA

D.O.P. Sierras de Málaga, Serranía de Ronda. Mountain Mediterranean climate with Atlantic influence. A vineyard at 650 m above sea level on sandy-loam, stony and calcareous soils. Varieties: Cabernet Sauvignon, Graciano and Merlot.



Key idea: concentration with high-altitude freshness. Altitude moderates the Mediterranean heat, creating wines with great structure and remarkable freshness, with a unique personality among the mountain wines of southern Spain.

WINERY DESCALZOS VIEJOS

Located at Finca Partido de los Molinos in Ronda, the winery occupies a former Trinitarian convent founded in 1505 and carefully restored since 1998.

Its philosophy is based on four pillars: historical heritage, respect for the ecosystem, estate-grown wines and small-scale production. Each bottle is born from a unique place, preserving the identity of Málaga's mountain territory.





DV+

**40% Cabernet Sauvignon, 35% Graciano and 25% Merlot.
Alcohol: 15% vol.**

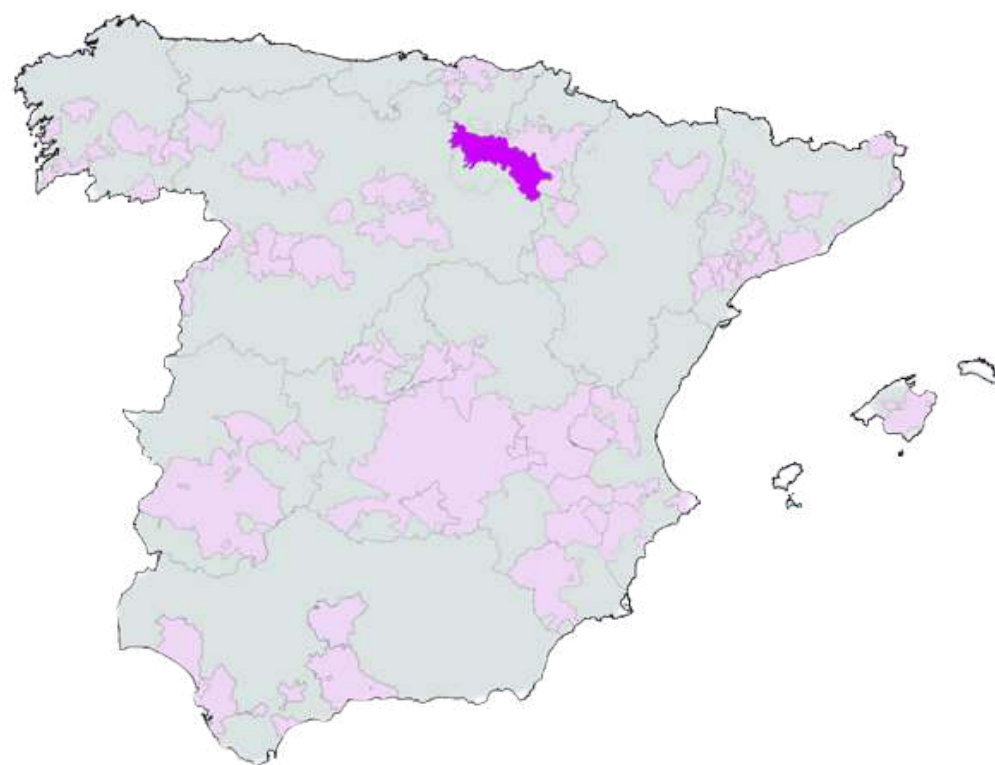
Production and winemaking: Fermentation in stainless-steel tanks. 12 months in oak, 90% French and 10% American.

TASTING NOTES

Ripe black fruit, balsamic notes, sweet spices and great depth. Rounded tannins with a persistent, elegant finish.

Pairing and serving: Roast lamb, red meats, stews and aged cheeses. Serve at 16 °C.

RIOJA



RIOJA ORIENTAL

D.O.Ca. Rioja Oriental — Quel and Sierra de Yerga. Dry, warm climate with cool nights that preserve acidity. Parcels between 620–790 m above sea level on sandy-loam, clay-ferrous, calcareous and alluvial soils.

The Sierra de Yerga acts as a natural barrier that concentrates ripeness without sacrificing freshness. The diversity of soils contributes complexity, structure and the characteristic minerality of Rioja Oriental.





WINERY ONTAÑÓN FAMILIA

With roots in Quel and a winery-museum in Logroño, Ontañón Familia is synonymous with living history. Gabriel Pérez's first harvest dates back to 1981, and the winery was founded in 1985. Today, the fourth generation continues his legacy with the same passion.

Its philosophy: 'The vineyard is our reason for being', championing native varieties, respect for nature, art and excellence in every bottle.

ANTOLOGÍA

**100% Tempranillo (75%), Graciano (15%) and Garnacha (10%).
Alcohol: 14% vol.**

Production and winemaking: Hand harvested and cooled to 5 °C. 12-day fermentation with malolactic fermentation in vats. 12 months in new French oak. A wine of great aromatic complexity and fine tannins.

TASTING NOTES

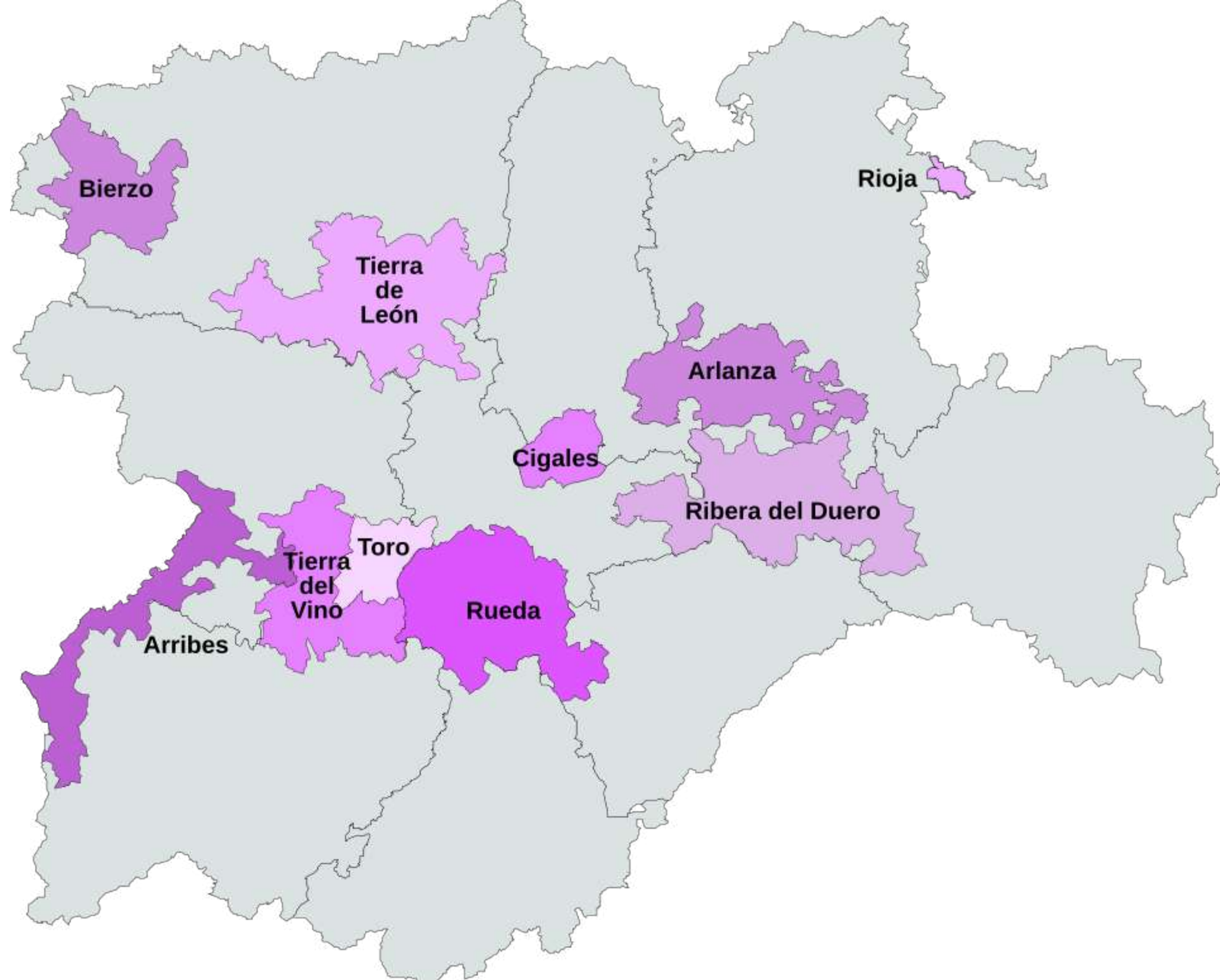
Nose: Fresh cherry and raspberry on the nose, with notes of liquorice, sweet spices and minerality.

Palate: Fine, mature tannins, elegant body and a long, persistent finish.

Pairing and serving: Beef chop, roast lamb, big game, sautéed mushrooms and aged cheeses. Serving temperature: 16–18 °C.

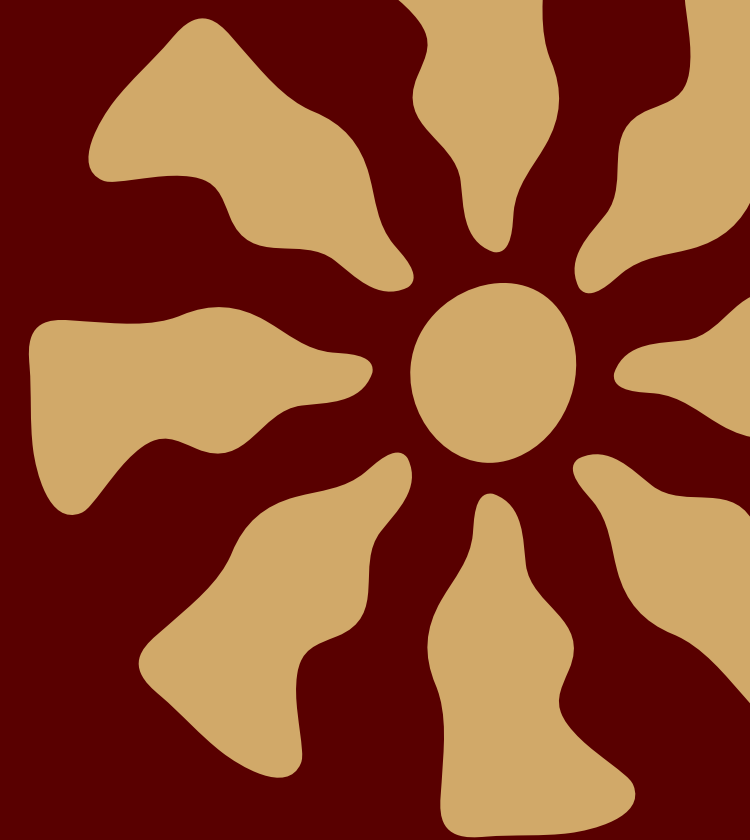


CASTILLA Y LEÓN





CASTILLA Y LEÓN



IGP Castilla y León. A unique blend of five areas: Ribera del Duero, Valtiendas, Toro and Cigales. Extreme continental climate, with altitudes between 720 and 970 m ensuring cool nights and slow, balanced ripening.

Limestone, clay, sandy, alluvial and clay-limestone soils. 100% Tempranillo expressed through five distinct local interpretations. Key idea: the blending of five landscapes in a single bottle.



COTE ENTREVINOS

Located in Aldeasoña, Segovia, beside the Duratón Canyon, COTE Entrevinos is a new-generation project created to bring together scattered old-vine parcels from five areas of Castilla y León.

Philosophy: exhaustive vineyard selection, refrigerated harvesting, gravity-flow handling, parcel-by-parcel winemaking and a faithful interpretation of each vintage. A project that puts the land and honesty above all else.



COTE GRANUJA

**100% red Aragonese grape (Tempranillo).
Alcohol: 15% vol.**

Production and winemaking: Hand harvested and refrigerated, with vinification separated by area, bunch selection and controlled fermentation. The 2020 vintage spent 22 months ageing in French oak barrels, 50% new and 50% second-use, preserving its fruit expression. Limited production of 22,222 bottles.

TASTING NOTES

Colour: Deep, with attractive purple highlights.

Nose: Intense and complex, with aromas of ripe cherry, raspberry, black fruit and compote fruit, accompanied by mineral, spicy and toasted notes from the French oak.

Palate: Broad and enveloping, with good concentration, mature tannins and a glyceric texture. The fruit remains the focus, balanced by pleasant freshness, and delivers a long, persistent and elegant finish.

Pairing and serving: Roast lamb, lamb chops, beef tenderloin with mushrooms, beef cheeks in red wine and game birds. Serving temperature: 16–18 °C.



THANK YOU!



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