

PRODUCT
PORTFOLIO
2025

TRAVEL RETAIL



WINES

SPIRITS

IBÉRICO HAM

CAVIAR

OSBORNE



MONTECILLO

CASA FUNDADA EN FUENMAYOR

Montecillo's roots are in Fuenmayor, one of the towns with the longest grapegrowing traditions in Rioja Alta. Surrounded by vines and close to the waters of a serene and benevolent river, the majestic Ebro, Fuenmayor's surroundings are set amongst flat topped hills, and in the distance, the distinctive rocky mass of the Cantabrian Mountains. "El Montecillo" is the beautiful patch of land that gave name to our winery many years ago and now symbolizes an ethos and a way of life: the origin and cornerstone of what we are.

All this is in the DNA of the third oldest winery in Rioja: Bodegas Montecillo. More than 140 years after the foundation of our first winery, Montecillo retains a solid philosophy of respect for the vine, selecting the best grapes, winemaking techniques that best suits each varietal, ageing in high quality oak barrels and rounding-off the wines in the calm of our underground cellars, where we keep vintages that date back to 1926, the year that the Rioja Denomination of Origin was created.

Montecillo maintains relationships that go back decades with hundreds of vine growers in the area. This collaboration provides us, year after year, with the very best fruit from more than 800 parcels spread across the Rioja Alta. Carefully selected from the best vines, the grapes arrive at the winery to commence a new vintage. They carry the specific characteristics of maturity, acidity and flavor that prove ideal for crafting age-worthy wines: historically recognized as the hallmark of Bodegas Montecillo.



The very latest technology is used to control every step throughout both winemaking and ageing. One of the winery's key milestones in recent history was the installation of Ganimede® tanks, which allow for a gentle, selective and effective extraction of the wine's aromatic compounds. More recently, small stain-less steel deposits and flex tanks have been added in order to obtain more complex and unique wines in smaller batches for fine wines. Another distinctive trait of the winery is the continuous renovation of its barrel stock, a permanent investment over the 20,000+ French and American oak barrels, ensuring a clean and optimal ageing of each wine style. We are in the heart of the winery, in its deepest part: the impressive underground cellar. Here, surrounded

by darkness, calm and mystery, the wines of Montecillo are laid down to achieve greatness. The passage of the years will convert them into Gran Reservas and they will be called forth to perpetuate the legend of our name. But, at the moment, they continue to rest. And they slowly evolve within hundreds of thousands of bottles, piled up, carefully, by hand, one on top of the other, row after row. With unequalled precision and stability. The story goes that they could easily support the steps of a pair of dancers without any ill effects.



OSBORNE



Sherry Wines: The Origins of Osborne

Since the young Englishman Thomas Osborne Mann founded his first winery in 1772 in Cádiz, Osborne has remained in the hands of the same family over seven generations. It is now one of the best-known brandy and sherry producers both in Spain and across international markets.

The Sherry region is located to the north-east of the province of Cádiz, the southernmost part of the Iberian peninsular. It is surrounded by the Atlantic coast and framed by the Guadalquivir and Guadalete rivers. The Sherry region is a triangular shape that encompasses the towns of:

- Jerez de la Frontera
- El Puerto de Santa María
- Sanlúcar de Barrameda

The region's climate is ideal for growing grapes, with Atlantic influence, mild winters and dry, hot summers. The area is dominated by two types of wines: the Poniente (a fresh, humid westerly wind) and the Levante (a dry, hot easterly wind). The alternation between these prevailing winds favours the growth of the grapes and the particular process of ageing under flor that occurs in the wineries.



Our wine cellar located in el Puerto de Santa María, Cádiz, is one of the oldest and most prestigious in Spain. After two centuries, Osborne continues to produce its Finos, Manzanillas, Amontillados, Olorosos and sweet wines, covered by Spain's oldest Designation of Origin: Jerez-Xérès-Sherry and Manzanilla Sanlúcar de Barrameda.

We bring the most highly prized and awarded sherries to winelovers all over the world. Time, expertise and work with the region's finest vineyards come together to give sublime results in our wines from the Jerez region.



OSBORNE



SOLAZ

A Spanish wine from Bodegas Osborne

Bodegas Osborne was founded in El Puerto de Santa María (Cádiz, Spain) in 1772 and is now famed for its more than 245 years of experience in the production of highly authentic and prestigious beverages. Bodegas Osborne created the famous Osborne Bull image, one of the most iconic symbols of Spain's countryside and the spirit of its people, which features on the Solaz labels. This wine, is without a doubt, the best way to honour our tradition. Bodegas Osborne, a wine producing Spanish company with presence worldwide, presents a new reason to feel proud of our land. With the Osborne name guaranteeing consistent quality, Solaz makes wines that highly regarded by consumers and professionals across the whole word. It is a declaration of principles based on experience. The Solaz vineyards are nature's gift, located outside the town of Malpica del Tajo (Toledo), within the boundaries of the Protected Geographical Indication (PGI) of Vinos de la Tierra de Castilla.

Solaz combines character and elegance in its smooth, fruity reds, fresh white and aromatic rosé wines. The youthfulness of its wines combined with the knowledge and experience of Bodegas Osborne results in wines that are designed to be enjoyed at any hour of the day. Show passion for the moment with Solaz and find a wine that you can enjoy on any occasion.



Two mountain ranges and the Tajo river determine the landscape of the estate. The river provides pure melt water and mineral-rich clay soil. The sun shines throughout most of the year and characteristically low temperatures at night create the ideal microclimate for vines. This is the largest family-owned single-estate vineyard in the whole of Europe: 736ha of vines over a total area of a thousand, where eight varieties are grown.



The Brandy of Bodegas Osborne

The origins of Brandy go back to the VIII century when the arabs distilled wine for medical and cosmetic use. The story of Brandy de Jerez starts at the end of the XIX century. This Brandy was exported to England under the name of “Spanish Brandy”. By mid XIX century, Osborne broadens its activities and starts working in grape distillation, producing its first Brandies. For seven generations, Osborne has taken care of every detail of the elaboration process of Brandy. Osborne’s know-how lies in the perfect balance between tradition and technology. Factors such as the land, the climate, the selection of the grapes and the perfect blending, give the brandies features with the highest quality.

The process starts with the selection of the best white grapes of the spanish variety Airén. These grapes are pressed to obtain must that will be fermented to obtain wine. From the grape distillation process, the holandas are obtained, main ingredient of Brandy. The Brandy de Jerez is aged in oak barrels with a maximum capacity of 1.000L who had previously contained Sherry wine.

The ageing takes place using the artisanal and dynamic system of “criaderas y solera”, exclusively in the Sherry triangle formed by El Puerto de Santa



María, Jerez de la Frontera and Sanlúcar de Barrameda. The layer that goes on the floor is called “solera”, and the others are called “criaderas”, which contain the younger brandy. The top layer is filled with new young wine. Every certain time, a small quantity is removed from the solera, the barrels that contain the oldest brandy. This process is called “saca”. The space left in the solera is then filled with brandy coming from the previous criadera, and the same will happen with the next one. This process is known as “rocío”. Finally, the criadera at the top will be filled with new holandas.

Osborne’s brandies are the result of a perfect combination between raw materials, oak, ageing and craftsmanship.



OSBORNE



Cinco Jotas is the most iconic acorn-fed Ibérico ham brand in the world, that has been producing the best “pata negra” ham from Jabugo, Spain, for over 140 years. It reflects the brilliance of Spanish cuisine and is considered a world-renowned masterpiece. It is the number 1 Ibérico brand in terms of awareness and image in Spain and leader in the super premium ham segment worldwide

Founded in 1879, Cinco Jotas is a premium gourmet brand of acorn-fed 100% Ibérico ham of the highest quality. It is a 100% family-owned business, led by seventh generation members of the Osborne family. Raised free range in the woodlands of Jabugo (Southwest Spain), Cinco Jotas’ native Ibérico pigs feed on acorns, roots and herbs. The ancestral traditions of five generations of experts have helped create a product that respects both local culture and the artisanal process. A portion of all proceeds from its ham products goes towards preserving the Spanish meadows (dehesas) by way of the University of Huelva.

Declared a Biosphere Reserve by UNESCO, the Jabugo natural parks offer abundant rains, a mild climate and Atlantic breezes to create the perfect location in which to obtain what many claim to be the best ham in the world. This gourmet product has been distinguished with the highest Iberian Quality Standard grade achievable, as evidenced by the prestigious five-star black label.



Cinco Jotas master artisans in Jabugo have shared their knowledge and experience for generations to create each Cinco Jotas ham as a gastronomic piece of art. This expert team relies on their knowledge and experience to follow the curing process obsessively to the most minute detail. They work with passion and pride facing the great responsibility of creating Cinco Jotas, the most exclusive ham in the world, that exceed the highest quality standards.

Now the official partner of The World’s 50 Best Restaurants (an exclusive annual event in the world of international gastronomy), as well as the renowned university Basque Culinary Center and many prestigious international chefs,

Cinco Jotas is sold in over 45 countries, in some of the most famous restaurants and Foodhalls, including Harrods in London, Galeries Lafayette in Paris or Kadewe in Berlin. An unparalleled product, the only ham that preserves the purity and authenticity of the pure Iberico breed while exposing textures and aromas that entice your senses.



OSBORNE



Galicia in a bottle

The story of Nordés gin began with the meeting of three friends, eating octopus in a restaurant. A renowned sommelier, who had won the Nariz de Oro award in 2004 (a prestigious Spanish wine competition), a Galician wine entrepreneur, and a skilful master distiller, all started dreaming about the idea of producing a true Galician gin, using the best ingredients from their land, that would be different from all other gin brands. And so, after many trials, they found the perfect formula to capture the best essence of Galicia, giving rise to what nowadays is the Nordés recipe.

Nordés is the first gin with galician origins, born as a tribute to its land, and that in few years became the revolutionary gin that sublimates everything known. Its character, flavour and aromas transport us to the freshness and the simplicity of its land. A herbal aroma, freshg, with hints of white fruits, soft and balanced, a gin with a unique flavour.

Our gin draws its name from the Nordés wind which brings freshness from the Atlantic Ocean, letting the Galicians know about the arrival of good weather and good vibes.

A philosophy, initiated from the very start, that demonstrates its ambition to become an exceptional gin, designed for the enjoyment of life's little pleasures and sharing good moments in the best company.

The characteristic Nordés white bottle was inspired by the traditional ceramics of Sargadelos, produced in Galicia by artisans. These ceramics are distinctive because of the singularity of their designs and the use of white and blue colours. Furthermore, on the bottle we can spot several elements, like the world map that highlights the Galician origin of Nordés and the compass, an evocative icon that speaks about the Atlantic character and the link with the wind of our premium gin.



Since the beginning, the creators of Nordés thought about a recipe made with natural ingredients from this area. That's what makes the composition of Nordés gin unique. The first difference is the alcoholic base, produced by using a portion of the Galician albariño grape, the soul of the product, from which our spirits wine distillate is obtained. This wine distillate stands out, without a doubt, for its subtle notes and white fruit aromas it imparts to the product.

Next, the Nordés distillate is completed with the maceration of 11 botanicals, among which 6 wild Galician ones stand out most: sage, laurel, verbena herb, eucalyptus, peppermint, and a type of seaweed called glasswort, which give it its signature balsamic aroma. It also incorporates 5 botanicals from overseas: juniper, ginger, cardamom, hibiscus flower, and black tea, which contribute subtle secondary notes that balance the final product.

An elaboration process that takes place 'amodiño', slowly and at a deliberate pace, to achieve an aromatic gin, with delicate touches of white fruit in harmony with balsamic notes. A perfect balance of fresh aromas, suggestive in the palate, that reveals a friendly product that is different from other fruity gins.

How is Nordés gin made is all about its land. A Galician gin produced with care from its origin, with the best natural ingredients.

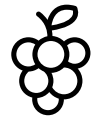


MONTECILLO CRIANZA

THE FRESH AND VIBRANT EXPRESSION OF RIOJA’S NATIVE GRAPES



D.O. Ca. Rioja **Format:** 75CL



Tempranillo, Garnacha, Graciano



16-18°C



13,5% vol.
Residual Sugar: 1,8gr/L



18 months in American oak barrels
+ 6 months in bottle



VINTAGE 2016
Gold Medal • Mundus Vini
90 points • Wine Enthusiast
91 points • Decanter
(Affordable Rioja)

TASTING NOTES

Nose with a very clear dominance of ripe red fruit and stone fruits, such as cherry. After a light aeration, traces of fruit jam appear, followed by sweet notes of coconut and patisserie. Silky on the palate, with sublime tannins from start to finish, and a richness of texture from the high glycerol content. Long and persistent, with clean and enjoyable fruit notes appearing again, followed by palate-enveloping tannins.

STORYTELLING

More than a hundred and forty-five years after its foundation, Bodegas Montecillo continues to demonstrate its commitment to excellence and its focus on producing maximum quality wines year after year.

WINE & FOOD PAIRING

An essential element in the Mediterranean diet, it goes surprisingly well with tapas as well as expressing itself perfectly alongside more substantial meals, such as pulse-based stews, lean meats, charcuterie and homemade stews.

SALES TIPS

- Montecillo Crianza is a classic Rioja, complex and balanced-perfect for enjoying on any occasion.
- **3rd oldest winery in all Rioja.**
- #1 D.O. in Spain: Rioja is a qualified D.O. Ca. only 2 in Spain: Rioja and Priorat.
- **Much longer ageing: 18 months in casks and >6 months in bottles.**



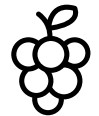


MONTECILLO RESERVA

ELEGANT AND WELL-BALANCED



D.O. Ca. Rioja **Format:** 75CL



Tempranillo, Garnacha, Mazuelo



16-18°C



13,5% vol.
Residual Sugar: 1,6gr/L



25 months in French (70%) and American (30%) oaks barrels
+ 20 months in bottle



VINTAGE 2013
92 points • Wine Spectator

VINTAGE 2012
Silver • Concours Mondial de Bruxelles
Silver • International Wine & Spirit Competition

TASTING NOTES

On the nose it shows great balance, with very ripe fruit appearing at first, followed by hints of freshness and noble oak. Sweet, aniseed-like notes appear in the background. Intense and long lasting. Elegant, lively and very pleasant on the palate. Balanced acidity and well-polished tannins. Once again there is a lot of fruit and a very smooth mouth feel. Notes of very high quality oak on the finish.

STORYTELLING

More than a hundred and forty-five years after its foundation, Bodegas Montecillo continues to demonstrate its commitment to excellence and its focus on producing maximum quality wines year after year.

WINE & FOOD PAIRING

Pairs well with meat, stews and mature cheeses.

SALES TIPS

- Combines intensity and aromatic nose with a rich body.
- **3rd oldest winery in all Rioja.**
- #1 D.O. in Spain: Rioja is a qualified D.O.Ca. only 2 in Spain: Rioja and Priorat.



MONTECILLO
CASA FUNDADA EN FUENMAYOR





MONTECILLO GRAN RESERVA

ELEGANTLY COMPLEX



D.O. Ca. Rioja Format: 75CL



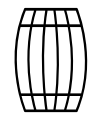
Tempranillo 100%



18-20°C



13,5% vol.
Residual Sugar: 1,6gr/L



26 months in French and American oak barrels + 36 months in bottle



VINTAGE 2011
Silver (93 points) • International Wine Challenge
91 points • Wine Enthusiast

VINTAGE 2010
90 points • The Wine Advocate
Robert Parker

SALES TIPS

TASTING NOTES

Very intense with notes of sweet oak, cinnamon, clove and candied fruit. Complex, with many nuances that vary with the passage of time. Very elegant, subtle and pleasant entry and passage through the mouth. Extremely polished tannins and poised acidity that sustains a long nish.

STORYTELLING

More than a hundred and forty-five years after its foundation, Bodegas Montecillo continues to demonstrate its commitment to excellence and its focus on producing maximum quality wines year after year.

WINE & FOOD PAIRING

Ideal for serving with all kinds of meat, particularly game. Wonderful with oil-rich fish like salmon, turbot or tuna. Amazing with dark chocolate dessert.

- Montecillo Gran Reserva is a classic Rioja, well structured and elegantly complex.



MONTECILLO
CASA FUNDADA EN FUENMAYOR





MONTECILLO ROSÉ

A SUBLIME FRUITY AND FLORAL EXPLOSION

 **D.O. Ca. Rioja** **Format:** 75CL

 Tempranillo, Garnacha, Viura

 10-12°C  13,5% vol.
Residual Sugar: 2,1gr/L



 **VINTAGE 2018**
90 points • James Suckling
90 points • Guía Gourmets

TASTING NOTES
Intense floral notes (lilac) along with notes of fresh fruit and strawberries and cream. Harmonious on the palate with enveloping and seductive acidity balanced with the fresh fruit. Rich long finish.

STORYTELLING
Respect for the land, the search for exceptional quality, the strict selection of the best Tempranillo, Garnacha and Viura grapes.

WINE & FOOD PAIRING
It can be enjoyed with a wide variety of foods such as salads, creamy rice dishes, white meats, fish and seafood.

- SALES TIPS**
- The delicate expression of Rioja Alta.
 - **Limited production.**
 - The perfect blend of three varieties that delight with their unique aromas, complexity and freshness.



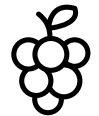


MONTECILLO WHITE BARREL FERMENTED

BREAKING THE RULES



D.O. Ca. Rioja **Format:** 75CL



Viura, Tempranillo Blanco, Sauvignon Blanc



12-14°C



12,8% vol
Residual Sugar: 1,9gr/L



VINTAGE 2018
Silver • International Wine Challenge
Silver • Mundus Vini

TASTING NOTES

Great depth on the nose, with pronounced pear and citrus notes with creamy and toast notes. Autolytic notes from lees contact elegant and fresh on the palate good acidity that allows ageing potential.

STORYTELLING

Viura comes from vines of more than 60 years of age situated at more than 600m altitude in the Rioja Alta. The Tempranillo Blanco is grown on more clay-based soils and the Sauvignon Blanc comes from parcels on cool, chalky soils located in the most eastern area of the D.O. at more than 700m altitude.

WINE & FOOD PAIRING

A very versatile wine in terms of food pairing due to its extraordinary complexity, from smoked fish and foie gras to meats, mature cheeses or Iberian charcuterie. We strongly recommend aeration on the glass to showcase its full aromatic potential.

SALES TIPS

- The fresh and vibrant expression of Rioja’s white grape varietals.



MONTECILLO
CASA FUNDADA EN FUENMAYOR





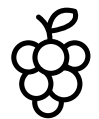
MONTECILLO GARNACHA BLANCA

LIMITED EDITION



D.O. Ca. Rioja

Format: 75CL



100% Garnacha blanca



12-14°C



13% vol
Residual Sugar: 1,5gr/L



SALES TIPS

TASTING NOTES

Appearance: Bright straw yellow colour, with lemony reflections. The nose is elegant, full of nuances, baked apple, mineral notes mixed with acacia blossom and a wonderful and pleasant background of vanilla and toast and pleasant background of vanilla and toast. On the palate it is sweet, ample and varietal. White fruit is again the protagonist and is wrapped with subtle and spicy woods. Subtle and spicy woods. Very expressive natural acidity that blends with the glycerine in the with the glycerine in the mouth leaving a silky and tremendously seductive tremendously seductive.

STORYTELLING

The most personal and intuitive vision of our winemaker, Mercedes García, who masterfully interprets and revitalises a legacy of more than 150 years. a 100% Garnacha Blanca, very elegant, silky and surprising. with a remarkable floral expression, creamy and mineral. pure elegance and daring elegance and boldness. **Vintage 2022:** A vintage marked by a very fast vegetative cycle, with scarce rainfall and high temperatures from May to August. this led to optimal sanitary conditions for ripening, with an early start to the harvest, which lasted 88 days.



MONTECILLO
CASA FUNDADA EN FUENMAYOR



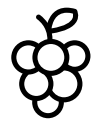


MONTECILLO LIMITED EDITION

CONTEMPORARY AND TIMELESS



D.O. Ca. Rioja Format: 75CL



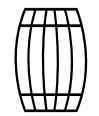
Tempranillo, Graciano



18°C



13,5% vol
Residual Sugar: 1,9gr/L



30 months in French and mix oaks
+ 2 years in bottle



VINTAGE 2014
Silver • Bacchus
Silver • Mundus Vini

VINTAGE 2013
90 points • James Suckling

TASTING NOTES

Pronounced nose with dominant black fruit aromas, balsamic and mineral notes with hints of pastry and brioche. Sweet ripe tannins, both robust and fresh, with a singular balance between candied fruit and delicate spices from its oak heritage. Long and elegant finish.

STORYTELLING

We take the greatest care in selecting the grapes to make Montecillo’s most contemporary and at the same time, most timeless wine. Our Edición Limitada expresses the eternal and authentic Rioja. It is the alliance of two ancestral varieties, Tempranillo and Graciano, offering both an extraordinary wine, each signed by our winemaker, Mercedes García.

WINE & FOOD PAIRING

Excellent with wild game and meat. Designed to pair perfectly with new trends in avant-garde cuisine. Equally exquisite with cured Ibérico pork.

SALES TIPS

- The fresh and vibrant expression of Rioja’s native grapes.
- The art behind the creation of a modern classic.



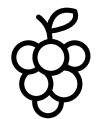


MONTECILLO GRAN RESERVA SELECCIÓN ESPECIAL

A FAMILY TREASURE



D.O. Ca. Rioja Format: 75CL



Tempranillo 100%



18°-19°C



13,5% vol
Residual Sugar: 1,9gr/L



VINTAGE 2001
Gold • Decanter
92 points • The Wine Advocate

TASTING NOTES

Exquisite aromas of ripe fruits against a balsamic backdrop. Potent, dense and highly concentrated on the palate, with hints of blackberry and liquorice.

STORYTELLING

Special selection vintages are crafted only in exceptional years, those of exceptional harvest, which resulted in robust, potent and complete wines, worthy of long-ageing.

WINE & FOOD PAIRING

Perfect to accompany dishes where the velvety softness of the wine show all its potential. Sublime with wild game, red meat.

SALES TIPS

- Few wineries sell old vintages of wines directly ready to consume, wines older than 15-20 years!
- **Very limited release.**



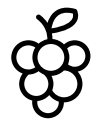
MONTECILLO
CASA FUNDADA EN FUENMAYOR

MONTECILLO 150th ANNIVERSARY

WE ARE 150 YEARS OLD TODAY. WONDERING HOW WE GOT HERE?



D.O. Ca. Rioja Format: 75CL



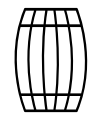
Tempranillo, Graciano, Maturana



18°-19°C



13,5% vol
Residual Sugar: 1,6gr/L



5 years in French oak barrels
9 years in bottle



TASTING NOTES

Aromatic intensity and a great deal of complexity. It displays a torrent of spiced oak, liquorice sticks, black pepper and tobacco, followed by powerful notes of very ripe black fruit and a light touch of pepper roasted in a wood oven. Its glycerine texture-both creamy and robust-envelopes the palate and transforms into silkiness and harmony on its passage through the mouth. Long finish, the undertaste is a delight, offering us with the flavours and aromas of a very special wine.

STORYTELLING

In the second half of the 19th Century, a handful of enthusiasts explored production methods in Bordeaux and set about replicating them, thus creating modern Rioja. One of these visionaries was Celestino Navajas, the founder of our winery. Today-almost 150 years after its foundation-Bodegas Montecillo has built upon this visionary character to travel outside Rioja, offering a carefully curated selection of the most fashionable grape varietals and nest wines.

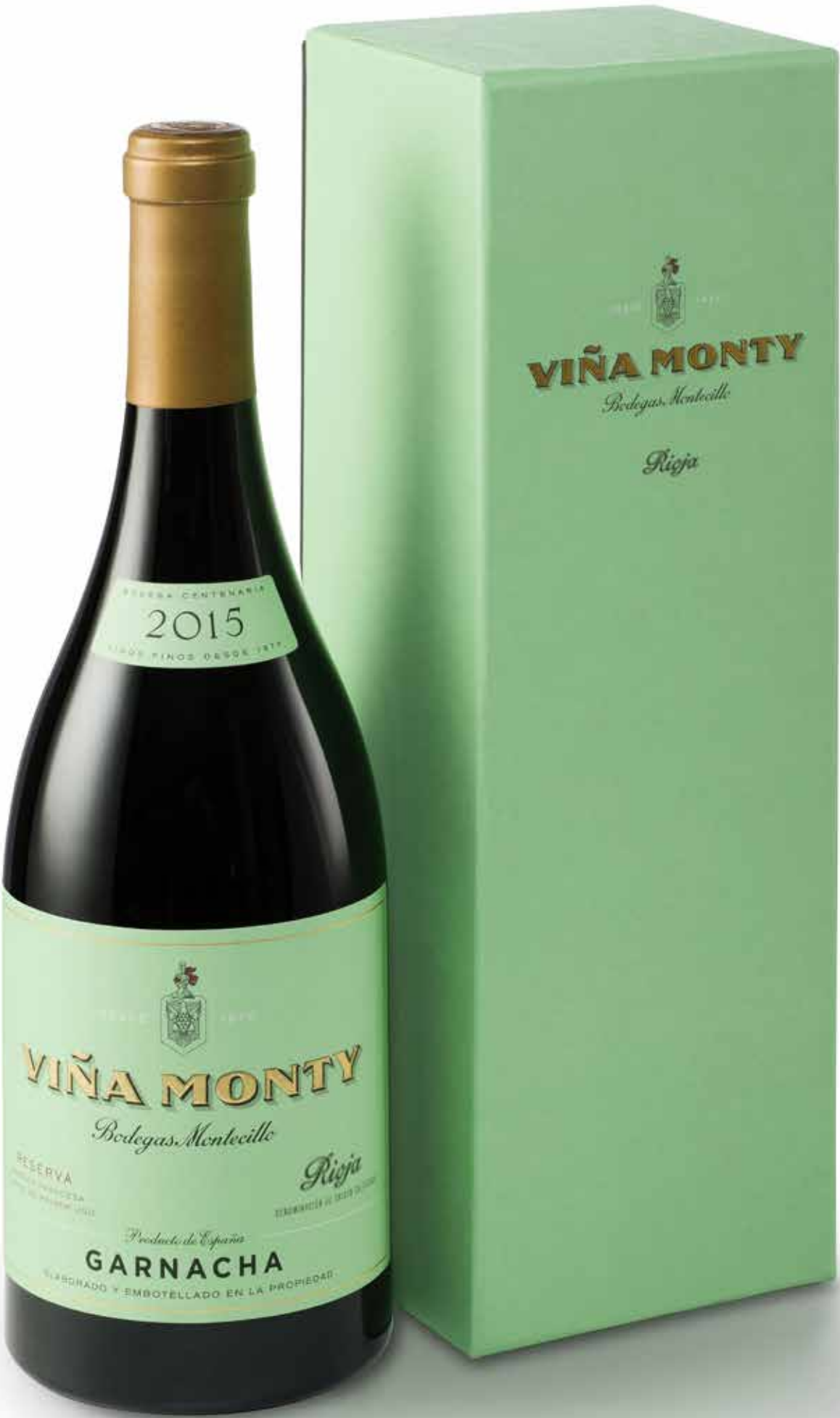
WINE & FOOD PAIRING

Excellent with red meat, wild game, cured ibérico pork and mature cheeses.

SALES TIPS

- Exceptionnal vintage.
- Very limited edition for the winery’s anniversary.





VIÑA MONTY GARNACHA RESERVA

A LEGEND REBORN



D.O. Ca. Rioja

Format: 75CL



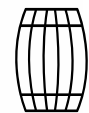
Garnacha



16°-18°C



13,6% vol
Residual Sugar: 1,8gr/L



26 months in French and mix oak barrels + 20 months in bottle



92 points • James Suckling
91 points • Tim Atkin
Gold Medal • Mundus Vini

TASTING NOTES

Very rich and ripe Garnacha with plenty of new oak, packed with red and dark berries and plums. The palate has a swathe of juicy tannins and a succulent, long and concentrated finish.

STORYTELLING

The return to our origins, to the iconic brand Viña Monty internationally recognised as belonging to the third oldest winery in the D.O.Ca.Rioja. A story based on the interpretation of the nature surrounding us and our passion to bring back to life the legacy of Viña Monty now rescued from time to present a unique collection of three exceptional wines made of Graciano, Garnacha and Viura grapes. A selection of three exceptional plots, the result from the hard work of our wine maker and a detailed study of the terroir.

WINE & FOOD PAIRING

Excellent with poultry, grilled fish.

SALES TIPS

- A selection of exceptionnal plots.
- **The most iconic brand of the winery.**
- **Back to our roots with authentic labels.**





VIÑA MONTY GRACIANO RESERVA

REINVENTING TRADITION



D.O. Ca. Rioja

Format: 75CL



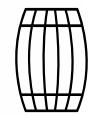
Graciano



16°-18°C



13,6% vol
Residual Sugar: 1,75gr/L



26 months in French and mix oak
barrels + 20 months in bottle



92 points • James Suckling
91 points • Tim Atkin
Gold Medal • Mundus Vini

INTERNATIONAL WINE CHALLENGE 2022

96 points
Best Rioja Trophy
Best Graciano Trophy

DECANTER WORLD WINE AWARDS 2024

97 points
Best In Show

TASTING NOTES

Elegant and warm on the first smell. The variety clearly comes through with liquorice, graphite, mentholated notes and ripe plum. Fleshy in the mouth, firm and well balanced.

STORYTELLING

The return to our origins, to the iconic brand Viña Monty internationally recognised as belonging to the third oldest winery in the D.O.Ca. Rioja. A story based on the interpretation of the nature surrounding us and our passion to bring back to life the legacy of Viña Monty now rescued from time to present a unique collection of three exceptional wines made of Graciano, Garnacha and Viura grapes. A selection of three exceptional plots, the result from the hard work of our wine maker and a detailed study of the terroir.

WINE & FOOD PAIRING

Pairs perfectly with red meat stews, oven-baked lambs, blue fish and matured cheeses.

SALES TIPS

- From one of the best areas, still unknown, but with high potential for this variety.
- **Graciano variety is commonly used in Rioja's most special wines and reserva wines.**





VIÑA MONTY VIURA RESERVA

STYLE AND ELEGANCE



D.O. Ca. Rioja

Format: 75CL



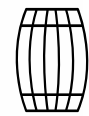
Viura, Tempranillo Blanco



12°-14°C



13% vol
Residual Sugar: 1,7gr/L



16 months in French oak
barrels + 16 months in bottle



92 points • JamesSuckling.com
92 puntos • Anuario Vinos El País
90 points • Tim Atkin Rioja Report 20
Gold • Mundus Vini, spring tasting

SALES TIPS

TASTING NOTES

While there is plenty of butterscotch and vanilla in the background, it doesn't overpower the attractive mineral notes and ripe pear. Full-bodied and quite oily on the palate, but the acidity cuts right through the buttery texture.

STORYTELLING

The return to our origins, to the iconic brand Viña Monty internationally recognised as belonging to the third oldest winery in the D.O.Ca.Rioja. A story based on the interpretation of the nature surrounding us and our passion to bring back to life the legacy of Viña Monty now rescued from time to present a unique collection of three exceptional wines made of Graciano, Garnacha and Viura grapes. A selection of three exceptional plots, the result from the hard work of our wine maker and a detailed study of the terroir.

WINE & FOOD PAIRING

Ideal with baked fish, grilled seafood, turkey and chicken, pasta. Well worth trying with Asian food, as sushi and sashimi.

- Ageing 16 months in French oak.
- **Elegant wine.**
- **85 years old vineyards.**



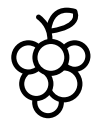


MONTECILLO ALBARIÑO

TRAVELLERS EXCLUSIVE



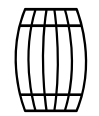
D.O. Rias Baixas **Format:** 75CL



100% Albariño



9°-12°C



16 months in French oaks barrels
+ 16 months in bottle



TASTING NOTES

Color: Lemon yellow with greenish highlights, clean and bright.
Aroma & Palate: A pure sensation of fruit on the nose, ripe peach wrapped in citrus notes and a finish of ripe pear. On the palate, its enthralling acidity and great extract make a powerful impact upon entry. It then bursts with an explosion of delicious fruit: peach, attractive citrus notes and a lovely silkiness. The characteristic saline note of great wines made with this variety, which makes them so good with food, makes a clear appearance on the finish. A very seductive wine.

STORYTELLING

In the second half of the 19th Century, a handful of enthusiasts explored production methods in Bordeaux and set about replicating them, thus creating modern Rioja. One of these visionaries was Celestino Navajas, the founder of our winery. Today - 150 years after its foundation - Bodegas Montecillo has built upon this visionary character to travel outside Rioja, offering a carefully curated selection of the most fashionable grape varieties and finest wines.

WINE & FOOD PAIRING

The clean flavours of Albariño are very versatile and partner well with typical local dishes such as Galician style octopus or scallops. It is ideal with white meat and vegetables, seafood, clams, oysters and ovenbaked fishes.
Serving Temperature: 9°C - 12°C.

SALES TIPS

- **Intensely aromatic.**
- Manual harvest.



MONTECILLO
CASA FUNDADA EN FUENMAYOR



MONTECILLO VERDEJO

CITRUS TOUCH WITH HERBACEOUS HINTS



D.O. Rueda

Format: 75CL



Verdejo



9º-11ºC



13% vol
Residual Sugar: 2,1gr/L



TASTING NOTES

Expressive with great aromatic intensity, clear varietal personality, featuring aromatic herbs, lime and fennel. Dominant citric notes. Elegant mouthfeel and reminiscent of the aromatic character. Vivid, with character and a long glyceric finish.

STORYTELLING

The pioneering and revolutionary spirit of Montecillo explores the enological quality outside Rioja’s boundries, selecting trendy and high quality wines: Rueda.

WINE & FOOD PAIRING

With texture and body, it is a perfect wine for serving with hearty meals along with all kinds of fresh, tinned or smoked fish, seafood and pasta dishes.

SALES TIPS

- Easy-drinking wine.



MONTECILLO
CASA FUNDADA EN FUENMAYOR

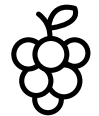


MONTECILLO RIBERA DEL DUERO

SLIGHTLY SPICED WITH CINNAMON AND SWEET VANILLA NOTES



D.O. Ribera del Duero Format: 75CL



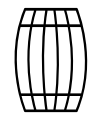
Tempranillo



16°-18°C



14% vol
Residual Sugar: 1,8gr/L



3 months in French and American oak barrels



TASTING NOTES

Very seductive nose, where red fruit dominates and leads to the freshness and sweetness of this wine. Long and slightly spiced finish with cinnamon and sweet vanilla notes. Pleasant mouthfeel, with good acidity, freshness and good volume, along with fruity sensations surrounded by the subtle tannins of soft oak.

STORYTELLING

The pioneering and revolutionary spirit of Montecillo explores the enological quality outside Rioja’s boundries, selecting trendy and high quality wines: Ribera del Duero.

WINE & FOOD PAIRING

An ideal wine for everyday meals. It is perfect for “tapas” like cheese or cold meat cuts or as accompaniment to stews and grilled meats.

SALES TIPS

- **100% Tempranillo. The Spanish grape par excellence.**
- The Denomination of Origin Ribera del Duero has an image of prestige that exceeds Spanish frontiers. It is the second D.O. most sold in Spain.



MONTECILLO
CASA FUNDADA EN FUENMAYOR





SOLAZ TEMPRANILLO & CABERNET SAUVIGNON

TO ENJOY EVERY DAY



I.G.P. Vinos
Tierras de Castilla

Format: 75CL,
25CL y BIB 3L



Tempranillo, Cabernet Sauvignon



17°C



13% vol
Residual Sugar: 6gr/L



VINTAGE 2017
Silver Medal • Mundus Vini

VINTAGE 2016
Decanter World Wine Awards
Recommended

VINTAGE 2014
Bronze Medal • International
Wine & Spirit Competition

TASTING NOTES. Elegant and well balanced, with notes of red and black fruits and spices. On the palate it displays notes of ripe fruit and black chocolate. Smooth, rounded tannins with a long, persistent finish.

STORYTELLING

Bodegas Osborne was founded in El Puerto de Santa María (Cádiz, Spain) in 1772 and is now famed for its more than 245 years of experience in the production of highly authentic and prestigious beverages. Bodegas Osborne created the famous Osborne Bull image, one of the most iconic symbols of Spain’s countryside and the spirit of its people, which features on the Solaz labels. This wine, is without a doubt, the best way to honour our tradition. Solaz, a range of wines offering excellent value-for-money, for enjoying a glass of great wine on a regular basis. Wines that combine character and elegance, sourced from our own vineyards and made in our cutting edge facilities, a pioneering viticultural project based in Toledo (Spain) that is one of the first of its kind in Europe. Solaz, pleasant young wines, endorsed year-after-year in prestigious national and international competitions, offering fantastic value-for-money.

WINE & FOOD PAIRING

A versatile and easy to drink wine that goes extraordinarily well with a wide range of dishes. The ideal accompaniment to red meats, roast chicken and Spanish tapas.

SALES TIPS

- Versatile and easy to drink wines, for everyday enjoyment.
- Sustainable vineyard management: under the ISO 1400 guarantee.





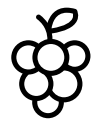
SOLAZ VERDEJO

HERBACEOUS NOTES WITH FRUITY OVERTONES



I.G.P. Vinos
Tierras de Castilla

Format: 75CL



Verdejo



7°-10°C



12% vol
Residual Sugar: 1gr/L



VINTAGE 2016
Commended, International Wine
Challenge

TASTING NOTES

On the nose, it is intensely clean and fresh with well-balanced white fruit and grassy notes. On the palate it is full of flavour, with a glycerine texture and lively acidity. It has a long, fruity finish with the persistent, slightly bitter aftertaste that is characteristic of Verdejo.

STORYTELLING

Solaz is a range of versatile and easy-drinking wines, for everyday enjoyment. Solaz combines character and elegance in its smooth, fruity reds, fresh white and aromatic rosé. Offering fantastic value-for-money, with the Osborne name guaranteeing consistent quality. This Verdejo grape wine is pleasant and lively. Very refreshing with a hint of acidity, the perfect wine for any occasion. Breezy freshness that sparks happy memories.

WINE & FOOD PAIRING

Not only a perfect aperitif, but also a versatile companion for fish, shellfish or rice dishes. This wine is best enjoyed while it is young and crisp.

SALES TIPS

- Versatile and easy-drinking wine, everyday enjoyment.
- Certifications include ISO 9001, IFS (International Food Standard) and BRC (British Retail Consortium).





SOLAZ CHARDONNAY

FRUITY AND MODERN



I.G.P. Vinos
Tierras de Castilla

Format: 75CL



Chardonnay



7°-10°C



12% vol
Residual Sugar: 1gr/L



TASTING NOTES

It is intense on the nose with fresh grassy aromas and well-balanced notes of tropical fruit. On the palate it is full of flavour, with a glycerine texture and lively acidity. It has a long, fruity finish with Chardonnay’s characteristic long aftertaste.

STORYTELLING

Located in the Spanish region of Tierra de Castilla, our property in Malpica de Tajo is the largest family-owned vineyard estate in the whole of Europe. Our vines are located on the banks of the River Tajo, 500 metres above sea level and surrounded by the Toledo and Sierra de Gredos mountains. The chalk and clay soils and sunny climate provide the ideal conditions for cultivating quality grapes.

WINE & FOOD PAIRING

Ideal for serving with rice and pasta dishes and all kinds of fish and seafood.

SALES TIPS

- Fruity and modern wine.





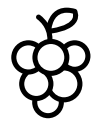
SOLAZ ROSADO

THIS WINE IS SUMMER IN A BOTTLE!



I.G.P. Vinos
Tierras de Castilla

Format: 75CL



Tempranillo, Shiraz



7º-10ºC



13,5% vol
Residual Sugar: 6gr/L



VINTAGE 2018

4 Stars • Guía Peñín
Bronze Medal • International
Wine & Spirit Competition

VINTAGE 2017

Commended, International Wine
Challenge

VINTAGE 2016

Bronze Medal • International
Wine & Spirit Competition

TASTING NOTES

Sweet, fruity aromas of strawberry stand out on the nose, with notes of white flowers over a refreshing background. Pleasantly sweet on the palate with well-balanced acidity bringing a cheerful freshness.

STORYTELLING

The Solaz range is composed of fruity, modern wines, perfect at transmitting the character of our family vineyard. Its personality is due to the location of the estate, the 200 years of best practice and expertise behind Bodegas Osborne and the talent of our vine growers. Our philosophy of sustainability and the latest technology for precision viticulture ensure high quality, straight forward wines at affordable prices. This wine is exactly as you would expect: easy-to-drink, enjoyable and vibrant. It is fresh and fruity, with hints of sweetness, particularly strawberry and floral notes. It is the perfect wine for serving whenever you feel like adding a splash of colour to your life. An approachable wine that brings passion to moments of excitement.

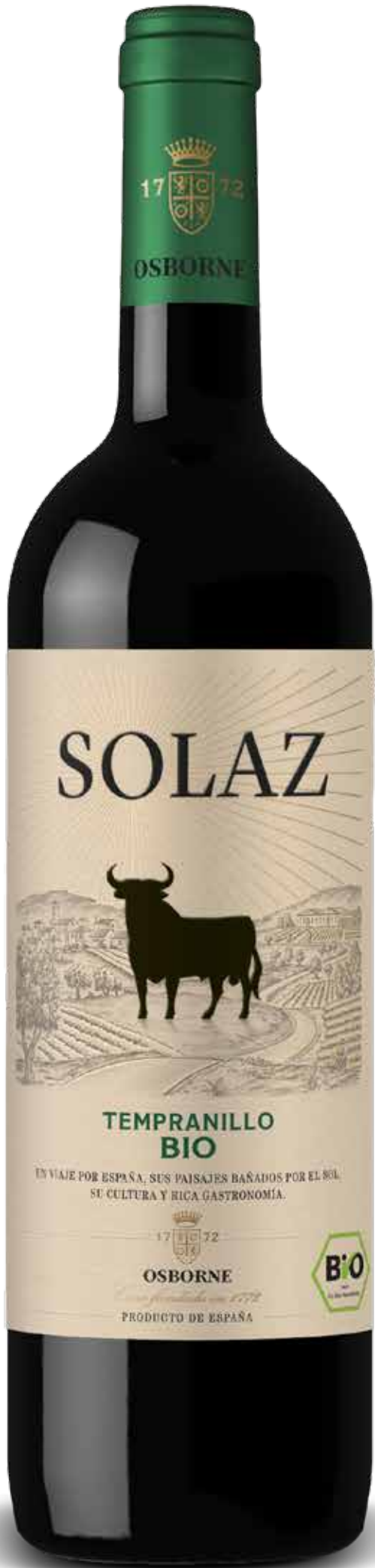
WINE & FOOD PAIRING

This wine is summer in a bottle! Fun and fresh, it is the perfect addition to celebrations all year round. Elegant as an aperitif and fantastic with food, especially with Mediterranean cuisine and seafood dishes.

SALES TIPS

- Fun and fresh.





SOLAZ TEMPRANILLO BIO

A WINE THAT RESPECTS THE LAND IN WHICH IT WAS BORN



I.G.P. Vinos
Tierras de Castilla

Format: 75CL
y 25CL



Tempranillo



15°C



13,5% vol
Residual Sugar: 6gr/L



VINTAGE 2017
Silver Medal • Mundus Vini
Silver Medal • International
Wine & Spirit Competition

TASTING NOTES

On the nose, noticeable red fruit aromas, with spicy hints of black fruit. On the palate, it is very full-bodied, broad and well structured with a good balance between the body and acidity.

STORYTELLING

A wine that respects the land from which it was born. A 100% Tempranillo wine that is a great example of the positive development of this Spanish variety. The grapes come exclusively from organically farmed vineyards. During its elaboration on the terroir and in the winery all the processes are certified as BIO, organically grown with no pesticides or fertilizers. These environmentally sustainable viticultural and winemaking practices make the Tempranillo grapes be at their best.

WINE & FOOD PAIRING

The nature of this easy-drinking wine makes it the ideal accompaniment to slightly spicy Asian cuisine, white meat, pasta dishes and cheese.

SALES TIPS

- Organic Wine.
- Affordable: exceptional wine offering excellent value-for-money.





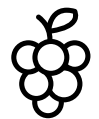
SOLAZ VERDEJO BIO

A WINE THAT RESPECTS THE LAND IN WHICH IT WAS BORN



I.G.P. Vinos
Tierras de Castilla

Format: 75CL



Verdejo



7º-10ºC



12% vol
Residual Sugar: 1gr/L



TASTING NOTES

On the nose, it is intensely clean and fresh with well-balanced aromas of white fruit such as apple and pear and grassy notes with hints of flowers and citrus in the background. On the palate it is fresh, well structured and flavorful with well-balanced acidity. It finishes with the characteristic length and hint of bitterness of the Verdejo grape.

STORYTELLING

The grapes come exclusively from organically farmed vineyards. During its elaboration on the terroir and in the winery all the processes are certified as BIO, organically grown with no pesticides or fertilizers. These environmentally sustainable viticultural and winemaking practices make the Tempranillo grapes be at their best. The grapes come exclusively from organically farmed vineyards.

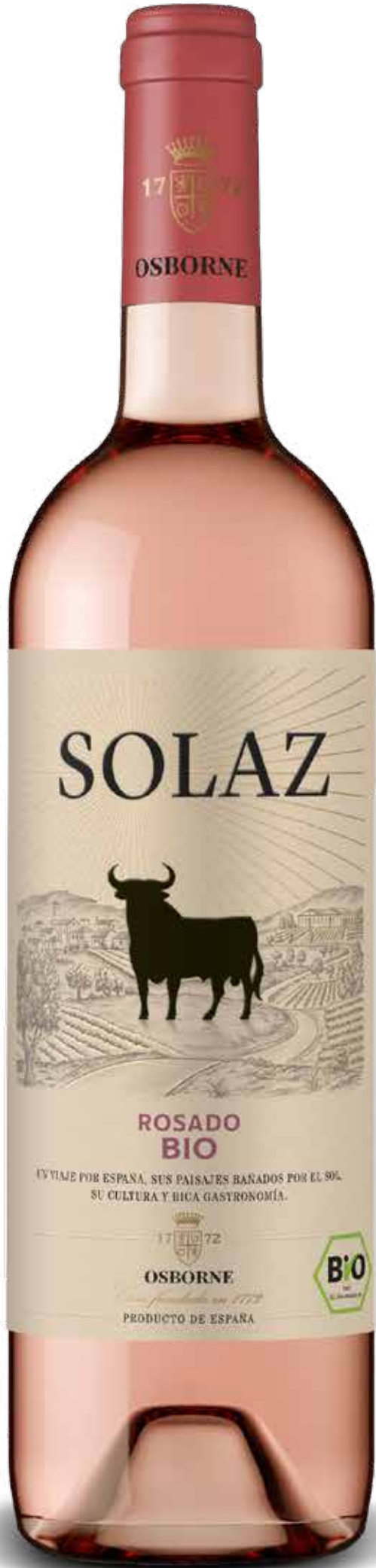
WINE & FOOD PAIRING

Pairs well with rice dishes, pastas, fish and seafood.

SALES TIPS

- Organic Wine.
- Affordable: exceptional wine offering excellent value-for-money.





SOLAZ ROSADO BIO

A WINE THAT RESPECTS THE LAND IN WHICH IT WAS BORN



I.G.P. Vinos
Tierras de Castilla

Format: 75CL



Tempranillo



7°-10°C



11% vol
Residual Sugar: 14gr/L



VINTAGE 2018
Silver Medal • International
Wine & Spirit Competition

TASTING NOTES

On the nose, red fruits aromas stand out, such as strawberry, with notes of white flowers and a citric touch. On the palate it is very nice, gourmand and with a very balanced acidity that provides happiness and freshness.

STORYTELLING

The grapes come exclusively from organically farmed vineyards. During its elaboration on the terroir and in the winery all the processes are certified as BIO, organically grown with no pesticides or fertilizers. These environmentally sustainable viticultural and winemaking practices make the Tempranillo grapes be at their best. The grapes come exclusively from organically farmed vineyards.

WINE & FOOD PAIRING

Pairs well with seafood, pastas, rice dished, fish and aperitif.

SALES TIPS

- Organic Wine.
- Affordable: exceptional wine offering excellent value-for-money.



OSBORNE FINO QUINTA

THE FLAGSHIP



D.O. Jerez

Format: 75CL
y 37,5CL



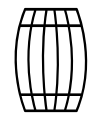
Palomino Fino



8°-12°C



15% vol
Residual Sugar: 2gr/L



4 years (average)



AWARDS 2018

Bronze • Decanter World Wine Awards
Gold • Bacchus
96 points • Guía Proensa

TASTING NOTES

Dry, fresh & slightly salty. **Look:** Surprisingly brilliant shows a pale gold color and green sparkles at the rim.
Aromas & Flavours: Pungent and very fresh, displays remarkable almond aromas mingled with subtle green apple notes. Extremely dry, has a wonderful salty flavour that evokes the sea of the south of Spain. An extremely unique wine.

STORYTELLING

One of the most iconic Osborne brands. For more than 50 years, Fino Quinta has brought to people around the world the authentic spirit and flavour of the south of Spain. Pungent, fresh and extremely delicate wine. The Palomino grapes are gently harvested by hand and carried in small boxes to avoid damages to the grapes until they are gently pressed. Fermentation at a controlled temperature of 25°C/75°F. Ageing in American oak casks through the unique system of Criaderas & Soleras.

WINE & FOOD PAIRING

Enjoy it always chilled or very chilled. Perfect as an appetizer. Serve with cured cheese, olives or almonds, or as an alternative to white wine with seafood and all kinds of fish.

SALES TIPS

- Dry, fresh & slightly salted.
- Emblematic within our range of Sherry wines.



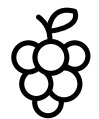
OSBORNE SHERRY FINO

THE DRY TOUCH



D.O. Jerez

Format: 75CL



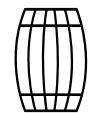
Palomino Fino



8-12°C



15% vol
Residual Sugar: Dry <2gr/L



2,5 years (average)



TASTING NOTES

Crispy & dry. **Look:** Amazingly brilliant showing a pale yellow color. **Aromas & Flavours:** Clean and sharp, displays fresh green apple aromas mingled with enticing almond notes. Very nice salty nuances that evokes the sea. Sheer class with a dry palate.

STORYTELLING

A selection of the finest Palomino grapes from the best Pagos of the Sherry Triangle are gently harvested by hand, softly pressed, followed by fermentation at a controlled temperature and the wine fortified up to 15% vol. Then it is transferred to American oak casks, where ages for 2,5 years average through the unique system of Soleras. The perfect combination of humidity and temperature in our winery, helps develop a layer of yeasts that cover the wine surface, Flor, which the wine freshness, avoiding oxidation, and gives its distinctive flavours.

WINE & FOOD PAIRING

Serve it chilled or very chilled. Ideal as an aperitif together with tapas, such as Manchego cheese, olives and salted almonds. Excellent with acorn-fed 100% Ibérico ham and all kind of shellfish and seafood, paella and gazpacho.

SALES TIPS

- **Experience & tradition: more than two centuries in selecting and crafting sherry wines.**
- Longer ageing: exceed the ageing years established by Sherry Control Boards to provide our wines extraordinary character.
- Authentic solera for high quality wines: “Criaderas & Soleras” dynamic and genuine method allows consistent quality standards year after year.
- Distinct Portfolio: versatile range of wines for every moment.



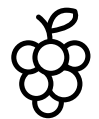
OSBORNE MANZANILLA

FRESH & DELICATE



D.O. Jerez

Format: 75CL



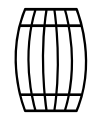
Palomino Fino



8-12°C



15% vol
Residual Sugar: Dry <2gr/L



3 years (average)



TASTING NOTES

Fresh and delicate. **Look:** Clean and brilliant, displays a beautiful straw color. **Aromas & Flavours:** Crisp and fresh green apple and grass aromas with almond notes and a subtle salty finish that evokes the sea. Dry, very delicate, elegant finish.

STORYTELLING

A selection of the finest Palomino grapes from the best Pagos of the Sherry Triangle are gently harvested by hand, softly pressed, followed by fermentation at a controlled temperature and the wine fortified up to 15% vol. Then it is transferred to American oak casks, where ages for 3 years average through the unique system of Soleras, in Sanlúcar de Barrameda. The perfect combination of humidity and temperature in our winery, helps develop a layer of yeasts that cover the wine surface, Flor, which the wine freshness, avoiding oxydation, and gives its distinctive flavours. A selection of the finest Palomino grapes from the best Pagos of the Sherry Triangle.

WINE & FOOD PAIRING

Delightful as an aperitif, accompanying Cinco Jotas Pure breed Ibérico ham, paella, any kind of shellfish as well as gazpacho, salted and toasted almonds or olives.

SALES TIPS

- **Experience & tradition: more than two centuries in selecting and crafting sherry wines.**
- Longer ageing: exceed the ageing years established by Sherry Control Boards to provide our wines extraordinary character.
- Authentic solera for high quality wines: “Criaderas & Soleras” dynamic and genuine method allows consistent quality standards year after year.
- Distinct Portfolio: versatile range of wines for every moment.



OSBORNE SHERRY MEDIUM

NUTTY & SLIGHTLY SWEET



D.O. Jerez

Format: 75CL



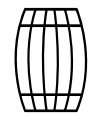
Palomino Fino



12-14°C



17% vol
Residual Sugar: 46gr/L



2,5 years



TASTING NOTES

Nutty & slightly sweet. **Look:** Lovely and luminous amber color with green highlights at the rim.

Aromas & Flavours: Elegant and expansive nose, with a remarkable nutty character mingled with subtle caramel nuances, integrated oak notes in a medium-dry full and voluptuous wine.

STORYTELLING

A selection of the finest Palomino grapes from the best Pagos of the Sherry Triangle blended with a small portion of Pedro Ximénez. The Palomino grapes are gently harvested by hand, softly pressed, followed by fermentation at a controlled temperature and the wine fortified up to 15% vol. Then it is transferred to American oak casks, where ages for 2,5 years average through the unique system of Soleras. The special microclimate in El Puerto de Santa María, where our winery is located, allows this oxidative ageing process to occur smoothly, imprinting its marvellous personality to the wine.

WINE & FOOD PAIRING

Amazing as an aperitif or following a good meal. Also pairs delightfully with soups, white meat, blue fish and cured cheeses, soft creamy cheese, foie gras, fruit salad.

SALES TIPS

- **Experience & tradition: more than two centuries in selecting and crafting sherry wines.**
- Longer ageing: exceed the ageing years established by Sherry Control Boards to provide our wines extraordinary character.
- Authentic solera for high quality wines: “Criaderas & Soleras” dynamic and genuine method allows consistent quality standards year after year.
- Distinct Portfolio: versatile range of wines for every moment.





OSBORNE SHERRY GOLDEN

SWEET & NUTTY



D.O. Jerez

Format: 75CL



Palomino Fino



12-16°C



15% vol

Residual Sugar: 105gr/L



2,5 years (average)



TASTING NOTES

Sweet & nutty. **Look:** Bright and deep mahogany color, showing some viscosity and good body.

Aromas & Flavours: Satin texture, sweet nutty aromas rounded with rising flavours and nuances of oak. Incredible pleasant.

STORYTELLING

A selection of the finest Palomino grapes from the best Pagos of the Sherry Triangle blended with a small portion of Pedro Ximénez. The Palomino grapes are gently harvested by hand, softly pressed, followed by fermentation at a controlled temperature and the wine fortified up to 17% vol. Then it is transferred to American oak casks, where ages for 2,5 years average through the unique system of Soleras. The special microclimate in El Puerto de Santa María, where our winery is located, allows this oxidative ageing process to occur smoothly, imprinting its marvellous personality to the wine.

WINE & FOOD PAIRING

Enjoy it slightly chilled on its own or together with any kind of desserts, as apple pie, soft creamy cheese, foie gras, fruit salad. Tastes especially delicious with almond cake and nougat.

SALES TIPS

- **Experience & tradition: more than two centuries in selecting and crafting sherry wines.**
- Longer ageing: exceed the ageing years established by Sherry Control Boards to provide our wines extraordinary character.
- Authentic solera for high quality wines: “Criaderas & Soleras” dynamic and genuine method allows consistent quality standards year after year.
- Distinct Portfolio: versatile range of wines for every moment.



OSBORNE SHERRY CREAM

ROUND AND VELVETY



D.O. Jerez

Format: 75CL



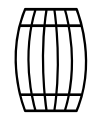
Palomino Fino, Pedro Ximénez



10-12°C



17% vol
Residual Sugar: 125gr/L



4 years (average)



TASTING NOTES

Sweet & nutty. **Look:** Mahogany color with reddish highlights. Slightly viscous. **Aromas & flavours:** Beautiful aromas of figs and risings with nutty nuances. Round and velvety with exuberant caramel flavours balanced with spicy oak notes. Luscious, layered and long aftertaste.

STORYTELLING

A selection of the finest Palomino grapes from the best Pagos of the Sherry Triangle blended with a small portion of Pedro Ximénez. The Palomino grapes are gently harvested by hand, softly pressed, followed by fermentation at a controlled temperature and the wine fortified up to 17% vol. Then it is transferred to American oak casks, where ages for 4 years average through the unique system of Soleras. The special microclimate in El Puerto de Santa María, where our winery is located, allows this oxidative ageing process to occur smoothly, imprinting its marvellous personality to the wine.

WINE & FOOD PAIRING

Enjoy it slightly chilled on its own or together with any kind of desserts, as apple pie, soft creamy cheese, foie gras, fruit salad. Tastes especially delicious with almond cake and nougat.

SALES TIPS

- **Experience & tradition: more than two centuries in selecting and crafting sherry wines.**
- Longer ageing: exceed the ageing years established by Sherry Control Boards to provide our wines extraordinary character.
- Authentic solera for high quality wines: “Criaderas & Soleras” dynamic and genuine method allows consistent quality standards year after year.
- Distinct Portfolio: versatile range of wines for every moment.



OSBORNE PEDRO XIMÉNEZ 1827

NATURAL SWEET WINE



D.O. Jerez

Format: 75CL



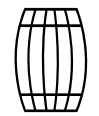
Pedro Ximénez



12-16°C



17% vol
Residual Sugar: 425gr/L



5 years (average)



AWARDS 2014

Gold • China Wine & Spirits
Awards Best
Gold • International Wine & Spirit
Competition

TASTING NOTES

Lusciously sweet & opulent **Look:** Very deep dark mahogany color. Dense, opaque and viscous.

Aromas & Flavours: Extraordinary aromas of raisins, figs and dates, mingled with nuances of roasted coffee and elegant oak. Full bodied, sweet and velvety. A delicious wine to indulge yourself with.

STORYTELLING

Luscious, elegant and generous. Osborne Pedro Ximenez is an excellent treat for the senses. The Pedro Ximénez grapes are softly pressed, followed by fermentation at a controlled temperature. Later, the wine is fortified and transferred to 500L American oak casks, where ages for 5 years average through the unique system of Soleras. The special microclimate in El Puerto de Santa María, where our winery is located, allows this oxidative ageing process to occur smoothly, imprinting its marvellous personality to the wine.

WINE & FOOD PAIRING

An authentic treat slightly chilled on its own. Perfect partner for blue cheeses such as Cabrales, stilton or roquefort. Ideal with dark-bitter chocolate desserts. Blue cheese, cheese cake, dark chocolate.

SALES TIPS

- Luciously sweet & opulent.
- Easy-to-drink Sherry wine.
- Allows amazing wine&food pairing.



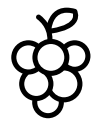


COQUINERO FINO EN RAMA



D.O. Jeréz
Pago Balbaína

Format: 50CL



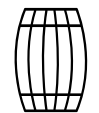
Palomino Fino



8-10°C



22,1% vol
Residual Sugar: 0,9 g/L



6,5 years (average)



TASTING NOTES

Eye: Straw gold color, with amber reflections.

Nose: Intense flower yeast, sharp but complex, with notes of apricot, marine aromas and delicate herbaceous touches, green apple and hazelnuts.

Plate: Dry, sharp, bitter notes, with good structure and a long saline finish with hints of sea water and toasted almonds.

STORYTELLING

The truly unique character of Coquintero is the result of the inheritance of a biological aging process, with the delicate character of a fine wine with prolonged aging. The laborious process behind its elaboration and aging inspired the name of this wine, as it pays homage to the hard work of shellfish workers who have traditionally dedicated themselves to the collection of this famous delicacy of Portuense cuisine.

SALES TIPS

- Limited production: 7,300 bottles per year.
- The Palomino grapes are harvested by hand.
- At least six and a half years of biological aging in a dynamic system of criaderas and solera under a veil of flower before harvesting.
- Bottled “en rama”.



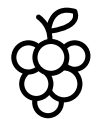


LA HONDA AMONTILLADO EN RAMA



D.O. Jeréz
Pago Balbaína

Format: 50CL



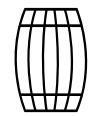
Palomino Fino



10-12°C



22,1% vol
Residual Sugar: 1,6 g/L



22 years (average)



TASTING NOTES

Eye: Intense topaz amber color, defined tears.

Nose: Sharp profile of classic amontillado with a superb expression. Notes of oxidation, turmeric, hardwood, walnut shell, hazelnut and hints of caramel toffee.

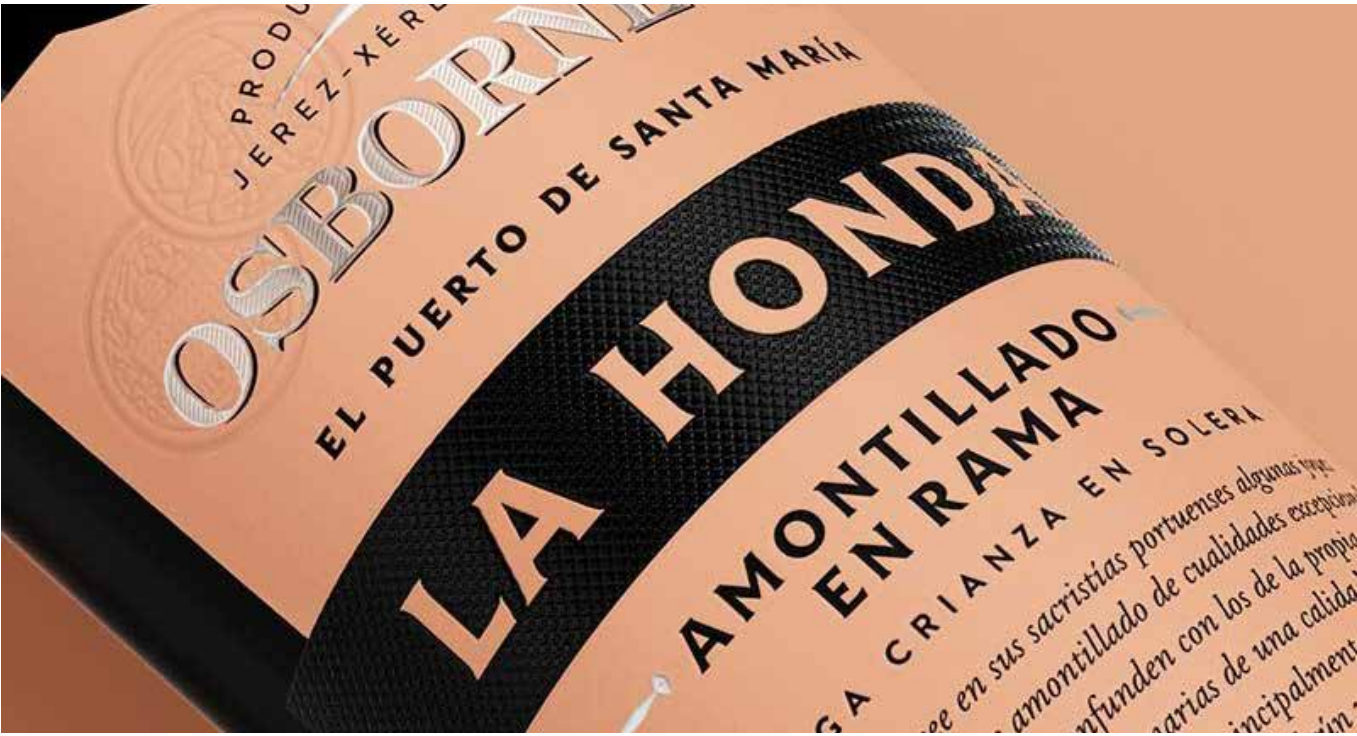
Plate: Powerful and of great structure, with tasty acidity and mild astringency, the palate encounters toasted caramel, spices and candied orange.

STORYTELLING

Probably founded from the tradition of Fino la Honda from 1852 -the boots are more modern than those of Fino La Honda-. It is worth highlighting its location in the La Honda Winery, one of the oldest warehouses in El Puerto de Santa María and close to the residence of the former president of the company, Mr. Antonio Osborne. This winery had a peculiarity that gives rise to its name: it was below the level of the neighboring properties, which gave its wines unique qualities due to the special microclimate in the winery, very humid and protected from changes in temperature.

SALES TIPS

- Limited production: 6,600 bottles per year.
- Oxidative aging for 18 years in a dynamic criaderas and solera system.



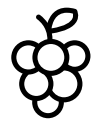


LA HONDA FINO EN RAMA



D.O. Jeréz
Pago Balbaína

Format: 50CL



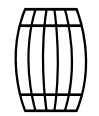
Palomino Fino



8-10°C



16% vol
Residual Sugar: 0,9 g/L



12 years (average)



TASTING NOTES

Eye: Intense gold color with amber highlights.

Nose: Notes of flower yeast attenuated by intense notes of oxidation, very complex. Notes of toasted caramel, with hints of marzipan, saltpeter, almonds, hazelnuts and caramelised walnuts.

Plate: Entrance dry and with volume. With a saline point. Powerful mid palate, long and unctuous with notes of noble wood. Citrus finish, with a strong persistence of nuts.

STORYTELLING

Solera founded in 1852 and casks built in 1851 in the old Bodega La Honda, intended for the production of fine and “fine amontillados” wines. At a key moment in the history of the Duff-Gordon society, run by the widow of Thomas Osborne, Aurora Böhl and Larrea who undertakes an expansion of the business, acquiring in 1857 several winery and cooperage warehouses, among which is La Honda. What did Aurora see in these soles? Were they special wines? It could be those poorly fortified wines whose biological aging refined them and made them more delicate. On the other hand, in the 10s of the last century, the solera consisted of 10 scales when very old and strong fines were sold. However, the consumer began to demand wines with a softer palate, the house decided to launch a new fine extracted from the fifth scale of Fino Honda on the market, thus giving rise to our Fino Quinta, the flagship of Bodegas Osborne.

SALES TIPS

- Limited production: 10,600 bottles per year.
- The Palomino grapes are harvested by hand.
- Biological aging for 12 years in a solera and criaderas system.





OSBORNE AMONTILLADO 51

ONE OF THE MOST PRESTIGIOUS AMONTILLADOS



D.O. Jerez

Format: 50CL



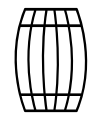
Palomino Fino



15-19°C



19% vol
Residual Sugar: >9gr/L



30 years (average)



AWARDS 2019

Silver Medal (91 points) • DAWA

AWARDS 2018

Silver Medal • Concours Mondial de Bruxelles

“Best Dry Fortified Champion Wines from Spain” Awards

TASTING NOTES

Appearance: An intense topaz amber colour, bright, with a broad iodine tinged rim and greenish highlights.

Nose: Sharp, complex, notes of fine wood and nuts like hazelnut, hints of vanilla and touches of quince.

Palate: Powerful and well-structured, slightly bitter with Macharnudo’s typical savour tang. Very vertical on the palate, it encourages you to keep drinking.

STORYTELLING

Over the decades, the Osborne family has steadily consolidated an unparalleled collection of Very Old Rare Sherries, more than wines; authentic oenological gems. This wine’s solera was founded in 1830; it takes its name from the total number of butts of which the solera is composed, and the fact that the wine is drawn from the 1st (1ª) criadera. The entire collection of butts is divided into 4 criaderas.

WINE & FOOD PAIRING

Enjoy with: dried fruits, Ibéricos (ham, shoulder, loin), embutidos, cured cheese, salads, salted meat, soups (mushroom), fish raw/oven cooked/salted, seafood, smoked food, fresh tuna, artichoke/asparagus, mushrooms, game meat/stewed, spicy dishes, mushroom risotto.

SALES TIPS

- Pago Macharnudo.
- **The best of sherry winemaking.**
- Originally from Bodegas Domecq.
- A wine profile that meets French consumer preferences.
- Drier wines, four classic styles from one “pago”.
- Very limited availability.
- The largest and most important collection of Very Old and Rare sherries in the world. Authentic enological gems. A national treasure.





OSBORNE CAPUCHINO

THE PATRIMONY OF A REGION



D.O. Jerez

Format: 50CL



Palomino Fino



15-18°C



20% vol
Residual Sugar: >9gr/L



30 years (average)



AWARDS 2019

97 points • Decanter Best of Show DAWA

94 points • Guía Gourmets

AWARDS 2018

94 points • Guía Peñín

Silver Medal • Decanter

AWARDS 2013

94 points RP • Wine Advocate

Gold Gran Bacchus • Bacchus

TASTING NOTES

Appearance: Bright mahogany color. **Nose:** Very complex, more like an amontillado than an oloroso on the nose, delicate, with pungent notes alongside almonds, biscuits and hints of smoked black tea. **Palate:** Upon entry in the mouth, it appears to have the body and texture of an oloroso. Dry, astringent, although not excessively so, it shows mineral notes of limestone and chalk, the dairy notes typical of a palo cortado, as well as nuts, spicy hints of oak. A very long and persistent finish.

STORYTELLING

Over the decades, the Osborne family has steadily consolidated an unparalleled collection of Very Old Rare Sherries, more than wines; authentic oenological gems. Founded in 1790, this solera commemorates the arrival of the Capuchin Order in Jerez. Over two centuries later, this Palo Cortado embodies the heritage of a whole region. This wine was biologically aged under for yeast for 8-14 years, became an amontillado, and was later designated as Palo Cortado by Capuchino monks. The entire collection of butts is divided into 5 criaderas.

WINE & FOOD PAIRING

Enjoy with: dried fruits, Ibéricos (ham, shoulder, loin), embutidos, pickled dishes, fresh tuna, mushrooms, game meat/stewed, stewed meat (bull tail), spicy dishes.

SALES TIPS

- Pago Macharnudo.
- **The best of sherry winemaking.**
- Originally from Bodegas Domecq.
- A wine profile that meets French consumer preferences.
- Drier wines, four classic styles from one “pago”.
- Very limited availability.
- The largest and most important collection of Very Old and Rare sherries in the world. Authentic enological gems. A national treasure.





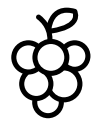
OSBORNE SIBARITA

A WINDOW OPENED TO THE PAST



D.O. Jerez

Format: 50CL



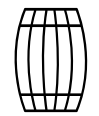
Palomino Fino



15-18°C



20% vol
Residual Sugar: >9gr/L



30 years (average)



AWARDS 2019

95 points • Guía Peñín

AWARDS 2018

Gold Medal • Decanter

95 points • Guía Peñín

AWARDS 2015

Outstanding Silver Medal • IWSC

TASTING NOTES

Appearance: An intense, bright topaz colour, with reddish reflections and a rusty copper rim. **Nose:** Subtle notes of old oak stand out alongside aromas of polished furniture, damp earth mixed with walnuts, dried orange peel, maple syrup and vanilla. Notes of dried figs and coconut can also be appreciated, descriptors that are only found in older wines with oxidative ageing. **Palate:** Not as dry as an amontillado (it retains all the glycerine from the base wine), powerful, the astringency of the wood balanced with the slightly oily character of the wine. It is a wine with long-lasting, savoury flavours that are typically associated with classic wines from Macharnudo, in this case being very marked and persistent.

STORYTELLING

Over the decades, the Osborne family has steadily consolidated an unparalleled collection of Very Old Rare Sherries, more than wines; authentic oenological gems. Since its establishment in 1792, this exquisite wine has become a tribute to those who indulge in the pleasure of looking forward through the window of the past.

WINE & FOOD PAIRING

Enjoy with: dried fruits, Ibéricos (shoulder, loin), embutidos, cured cheese, pickled dishes, smoked food, fresh tuna, mushrooms, tartar/carpaccio, game meat/stewed, stewed meat (bull tail), spicy dishes, dry figues/dates.

SALES TIPS

- Pago Macharnudo.
- **The best of sherry winemaking.**
- Originally from Bodegas Domecq.
- A wine profile that meets French consumer preferences.
- Drier wines, four classic styles from one “pago”.
- Very limited availability.
- The largest and most important collection of Very Old and Rare sherries in the world. Authentic enological gems. A national treasure.





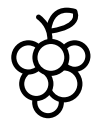
OSBORNE VENERABLE

A WINE THOROUGHLY PRAISEWORTHY



D.O. Jerez

Format: 50CL



Pedro Ximénez



15-18°C



17% vol

Residual Sugar: 400gr/L



30 years (average)



AWARDS 2018

Platinum Medal (97 points) • Decanter
97 points • Guía Peñín

AWARDS 2016

Silver Medal • Decanter

AWARDS 2014

Gold Medal • Decanter

TASTING NOTES

Appearance: A bright, very deep shade of mahogany. Legs highlighted with greenish rusty copper reflections.

Nose: Very complex. Notes of raisins, very sweet patisserie, roasted coffee, toasted caramel, cocoa, chocolate and liquorice.

Palate: Very sweet, velvety with a background of oak and crème brûlée, leaving an extraordinary, slightly bitter sensation. A very persistent finish. Very full-bodied.

STORYTELLING

Over the decades, the Osborne family has steadily consolidated an unparalleled collection of Very Old Rare Sherries, more than wines; authentic oenological gems. The year 1902 marked the foundation of this solera, which has created a wine worthy of veneration not only for its great age, but also for its luscious complexity. The grapes were sun-dried overmats until raisined before being pressed in order to release small amounts of ultra-sweet juice from them. Aged in the traditional criaderas and soleras system for several generations.

WINE & FOOD PAIRING

Enjoy with: cured cheese, blue cheese, ice cream desserts, red berries, desserts, chocolate pure/salty.

SALES TIPS

- Pago Macharnudo.
- **The best of sherry winemaking.**
- Originally from Bodegas Domecq.
- A wine profile that meets French consumer preferences.
- Very limited availability.
- The largest and most important collection of Very Old and Rare sherries in the world. Authentic enological gems. A national treasure.



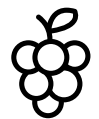


OSBORNE SOLERA AOS

CELEBRATING FAMILY



D.O. Jerez Format: 50CL



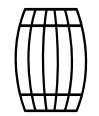
Palomino Fino



15-18°C



22% vol
Residual Sugar: 6gr/L



25 years (average)



AWARDS 2019
98 points • Guía Gourmets

AWARDS 2018
Platinum Medal • Decanter
96 points • Guía Peñín

AWARDS 2015
96 points • Guía Peñín

TASTING NOTES

Appearance: A light mahogany colour with yellowish highlights. **Nose:** Notes of ash, hazelnut and toasted walnuts are mixed with old, noble oak, varnish, aldehydes that have evolved to acetal notes and maritime touches from its biological ageing. **Palate:** Powerful, well-structured, not excessively dry (it shows a great concentration of non-volatile components including glycerine), it is saline, with well balanced high acidity. It is also slightly bitter, astrigent and spicy due to the oak, with potent umami and mineral notes, touches of marzipan and bitter orange. A very long, persistent finish.

STORYTELLING

Founded in 1903 by the Count of Osborne, Don Tomás Guezala to commemorate the birth of his son Antonio. The solera takes its name from Antonio Osborne’s initials and the S for “Solera”. The Count was explicit in his order that the wine should not be bottled until 1924, the year in which his son would turn 21.

WINE & FOOD PAIRING

Enjoy with: dried fruits, Ibéricos (ham, shoulder, loin), embutidos, cured cheese, salads, salted meat, soups (mushroom), fish raw/oven cooked/salted, seafood, smoked food, fresh tuna, artichoke / aparragus, mushrooms, game meat/stewed, spicy dishes, mushroom risotto.

SALES TIPS

- Pago balbaína.
- **The best of winemaking in el Puerto de Sta. Maria.**
- Osborne, wine nobility.
- A wine profile that meets English consumer preferences.
- Blended wines, designed exclusively for special clients.
- **Very limited availability.**
- Founding soleras, five unique stories.
- The largest and most important collection of Very Old and Rare sherries in the world. Authentic enological gems. A national treasure.





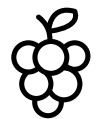
OSBORNE SOLERA BC 200

A WINE FOR THE ROYAL COURT



D.O. Jerez

Format: 50CL



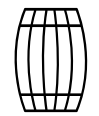
88% Palomino Fino, 12% Pedro Ximénez



15°C



22% vol
Residual Sugar: 6gr/L



40 years (average)



AWARDS 2019

Gold Bacchus • Bacchus
Silver Medal • Decanter

AWARDS 2015

97 points • Guía Peñín

AWARDS 2014

97 points • Guía Peñín
92 points • The Wine Spectator

TASTING NOTES

Appearance: Intense red with mahogany highlights. **Nose:** An extraordinary mixture of notes of varnish, antique furniture, toasted oak and nuts, with hints of raisins, cocoa, caramel and chocolate. Touches of fine Arabic patisserie (baklava, etc). **Palate:** Very elegant, velvety, slightly sweet and well-balanced with firm astringency due to prolonged contact with oak, as well as considerable acidity. It also has a very elegant and extremely persistent finish. Notes of dried orange and prune appear on the aftertaste.

STORYTELLING

The Osborne family takes great pride in the wines of this RARE Collection, every drop embodies their heritage and tradition. More than wines; authentic oenological gems. The original “ABC” solera was established in 1864, one of the oldest in Bodegas Osborne, and consisted of 200 butts. The entire solera “A” was sent to the Imperial Court in Saint Petesburg in 1888 for the family of Czar Alexander III of Russia, remaining only soleras “B” y “C” in hands of the winery, therefore the origin of the name. The number 200 refers to the original number of butts that made up the solera.

WINE & FOOD PAIRING. Enjoy with: iberian caña de presa, blue cheese, soft cheese, foie gras, spicy patés, spicy dishes, red berries, citrus fruits, arabic and oriental fine pastry, desserts.

SALES TIPS

- Pago balbaína.
- **The best of winemaking in el Puerto de Sta. Maria.**
- Osborne, wine nobility.
- A wine profile that meets English consumer preferences.
- Blended wines, designed exclusively for special clients.
- **Very limited availability.**
- Founding soleras, five unique stories.
- The largest and most important collection of Very Old and Rare sherries in the world. Authentic enological gems. A national treasure.





OSBORNE SOLERA INDIA

A TRIP TO THE INDIES



D.O. Jerez

Format: 50CL



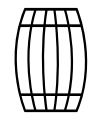
88% Palomino Fino, 20% Pedro Ximénez



15°C



22% vol
Residual Sugar: 70gr/L



25 years (average)



AWARDS 2019

Gold Medal • Concours Mondial
de Bruxelles
97 points • Guía Gourmets
96 points • Guía Peñín

AWARDS 2018

Silver Medal • Decanter

AWARDS 2013

95 points • The Wine Advocate
Robert Parker

TASTING NOTES

Appearance: A very deep mahogany colour. **Nose:** Intense, with many layers of aroma, notes of wax, varnish and lacquer, also notes of old wood and nutmeg with a background of peach and dried figs, biscuits, toasted caramel and burnt wood. **Palate:** Slightly sweeter than BC200, with a great oxidative bouquet, also well balanced with the astringency added by the oak, notes of patisserie, bitter orange, raisins, figs and nutmeg. It is interesting to note that the term India was applied historically to a type of sherry with a markedly English style.

STORYTELLING

The Osborne family takes great pride in the wines of this RARE Collection, every drop embodies their heritage and tradition. More than wines; authentic oenological gems. According to legend, this wine would travel thousands of miles before reaching its final destination: the Spanish diplomatic mission to the former Imperial colonies in the Americas-“Las Indias”.

WINE & FOOD PAIRING

Enjoy with: duck patés, smoked cheeses, PX style roast, pastries (sweet or savoury).

SALES TIPS

- Pago balbaína.
- **The best of winemaking in el Puerto de Sta. Maria.**
- Osborne, wine nobility.
- A wine profile that meets English consumer preferences.
- Blended wines, designed exclusively for special clients.
- **Very limited availability.**
- Founding soleras, five unique stories.
- The largest and most important collection of Very Old and Rare sherries in the world. Authentic enological gems. A national treasure.





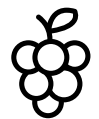
OSBORNE SOLERA PΔP

A TRIBUTE TO THE GOLDEN TRIANGLE



D.O. Jerez

Format: 50CL



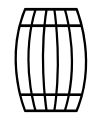
92% Palomino Fino, 8% Pedro Ximénez



14°C



22% vol
Residual Sugar: 90gr/L



30 years (average)



AWARDS 2018

97 points • Guía Repsol

96 points • Guía Peñín

AWARDS 2014

91 points • The Wine Spectator

AWARDS 2007

97 points • The Wine Advocate
Robert Parker

TASTING NOTES

Appearance: A deep, almost opaque mahogany colour with a rusty copper rim. **Nose:** Very exotic, intense and complex. Notes of well integrated old oak with touches of wax and cocoa butter. **Palate:** The sweetest medium in the collection, very expressive, with the texture almost of a cream sherry. The pleasing sweetness is mitigated by the noticeable flavours of wood on the palate. Slightly oily, it has a creamy finish with lingering notes of spice and vanilla.

STORYTELLING

The Osborne family takes great pride in the wines of this RARE Collection, every drop embodies their heritage and tradition. More than wines; authentic oenological gems. In 1911, six butts were set aside from a shipment bound for England. A decade later, due to the wine’s astonishing evolution, it was bottled as a tribute to the “Golden Triangle” of the Jerez region.

WINE & FOOD PAIRING

Enjoy with: dry fruits, cured cheese, soft cheese, spicy dishes, lasagna, citrus fruits.

SALES TIPS

- Pago balbaína.
- **The best of winemaking in el Puerto de Sta. Maria.**
- Osborne, wine nobility.
- A wine profile that meets English consumer preferences.
- Blended wines, designed exclusively for special clients.
- **Very limited availability.**
- Founding soleras, five unique stories.
- The largest and most important collection of Very Old and Rare sherries in the world. Authentic enological gems. A national treasure.





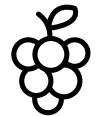
OSBORNE SOLERA PX VIEJO

A SOLERA OF ONE BARREL



D.O. Jerez

Format: 50CL



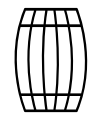
Pedro Ximénez



16°C



17% vol
Residual Sugar: 450gr/L



30 years (average)



AWARDS 2019
Platinum Medal (97 points) • DAWA
Gold Bacchus • Bacchus
97 points • Guía Peñín

AWARDS 2018
97 points • Guía Peñín

AWARDS 2007
98 points • The Wine Advocate
Robert Parker

TASTING NOTES

Appearance: Similar to Venerable but even denser, with more rusty, copper-coloured highlights in its legs due to its extraordinary age. **Nose:** Very intense and complex. Notes of raisins, bitter chocolate, roasted coffee, orange peel, caramel, honey, plum jam and liquorice. **Palate:** One of the sweetest wines in the world, with, however, sustained acidity. Very unctuous. We should also point out the “touch of salt” that appears on the aftertaste, which, together with the background of raisins and bitter chocolate offers a slightly citric finish wrapped in the subtle presence of oak.

STORYTELLING

The Osborne family takes great pride in the wines of this RARE Collection, every drop embodies their heritage and tradition. More than wines; authentic oenological gems. Drawn from a single-butt solera established in 1905. Over 100 years on, a thick caramel layer covers the oak that safeguards this sweet treasure.

WINE & FOOD PAIRING

Enjoy with: cured cheese, blue cheese, ice cream desserts, red berries, desserts, dark/salty chocolate.

SALES TIPS

- Pago balbaína.
- **The best of winemaking in el Puerto de Sta. Maria.**
- Osborne, wine nobility.
- A wine profile that meets English consumer preferences.
- Blended wines, designed exclusively for special clients.
- **Very limited availability.**
- Founding soleras, five unique stories.
- The largest and most important collection of Very Old and Rare sherries in the world. Authentic enological gems. A national treasure.





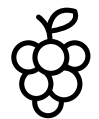
OSBORNE WHITE PORTO

FRESH & FLORAL



D.O. Porto

Format: 75CL



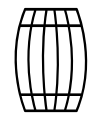
Malvasía Fina, Códega, Gouveio



8º-12ºC



19,5% vol
Residual Sugar: 108gr/L



2,5 years (average)



TASTING NOTES

Look: Bright golden color with medium viscosity.

Aromas & Flavours: Remarkably fresh with a slight floral overtone. Tremendous fruit intensity and delicious honey flavours, shows a nice balance of sweetness and acidity.

STORYTELLING

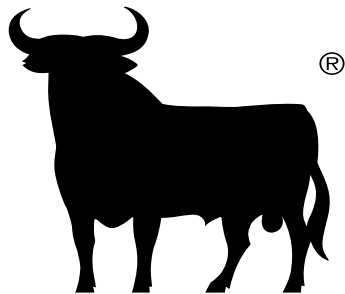
Osborne White Port is a magnificent white port in which Osborne has applied all its know-how in caring for white grapevines, as it does in Jerez, along with the tradition of winemaking in the best port wines. Winemaking: The grapes are completely destemmed. Vinified as a white wine in stainless steel tanks at a controlled temperature. Afterwards, it is aged in oak barrels for two and a half years.

WINE & FOOD PAIRING

Pairs well with cake with strawberries, lemon meringue, peaches in cream, white chocolate covered strawberries.

SALES TIPS

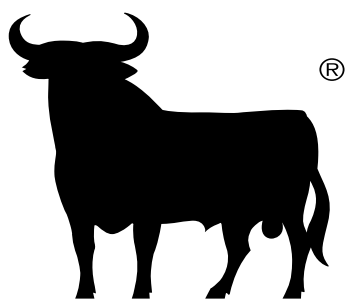
- **Exceptional location: Douro Valley is surrounded by craggy mountains with unique soils and climate characteristics, which provides exclusive, highly differentiated grapes, recognised worldwide.**
- Distinctive portfolio to enjoy: different styles offered by Port.
- Extensive range of fortified wines.
- Experience and tradition.
- **The Osborne bull, endorsement.**





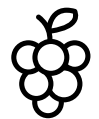
OSBORNE RUBY PORTO

RICH & LUSCIOUS



D.O. Porto

Format: 75CL



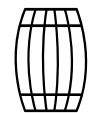
Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Amarela, Tinta Barroca.



15-17°C



19,5% vol
Residual Sugar: 106gr/L



4 years (average)



TASTING NOTES

Look: Beautiful and very intense ruby color, with medium viscosity.

Aromas & Flavours: Rich aromas and flavours of red fruit, balanced with nuances of spice. Lusciously sweet and soft tannins.

STORYTELLING

Osborne Ruby Port is a magnificent port in which Osborne has applied all its expertise, alongside the traditional craft used to make the finest port wines. The grapes are completely destemmed and the fermentation takes place with prolonged pumping over in stainless steel tanks with temperature control. Afterwards it is aged in oak barrels over three years.

WINE & FOOD PAIRING

Sour cherry pie, chocolate ganache truffles, blue cheese.

SALES TIPS

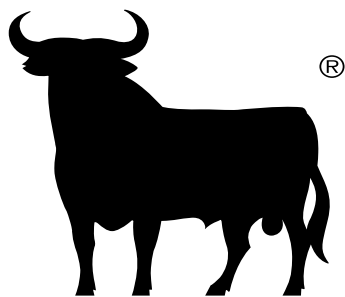
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- Distinctive portfolio to enjoy: different styles offered by Port.
- Extensive range of fortified wines.
- Experience and tradition.
- **The Osborne bull, endorsement.**





OSBORNE TAWNY PORTO

NUTTY & SWEET



D.O. Porto

Format: 75CL



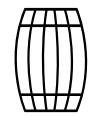
Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Amarela, Tinta Barroca.



8-12°C



19,5% vol
Residual Sugar: 103gr/L



4 years (average)



TASTING NOTES

Look: Light golden brown color and good body.

Aromas & Flavours: Subtle aromas of fine ageing, exudes nutty flavours rounded with its natural sweetness and soft tannins.

STORYTELLING

Osborne Tawny Port is a fruity port, slightly sweet but with all the flavour and expressivity of the grape. The grapes are completely destemmed and the fermentation takes place with prolonged pumping over in stainless steel tanks with temperature control. Afterwards, it is aged in oak barrels over four years.

WINE & FOOD PAIRING

Nutty delights, pecan pie, almond biscotti, almond cake, caramel covered cheesecake, German chocolate cake, cinnamon-crusted apple pie, crème brûlée, coconut cream pie, smoked cheddar, pecorino, aged manchego.

SALES TIPS

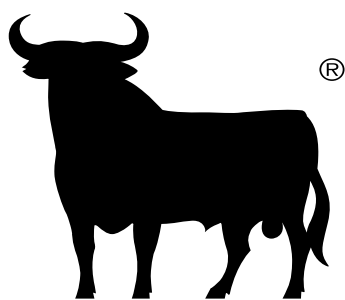
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- Distinctive portfolio to enjoy: different styles offered by Port.
- Extensive range of fortified wines.
- Experience and tradition.
- **The Osborne bull, endorsement.**





OSBORNE VINTAGE PORTO

FRUITY & CONCENTRATED



D.O. Porto

Format: 75CL



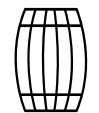
Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Amarela y Tinta Barroca.



12-16°C



20% vol
Residual Sugar: 108,7gr/L



2 years (average)



AWARDS 2004
Silver • IWSC

AWARDS 2003
Gold • Concours Mondial de Bruxelles
Silver • Wine Masters Challenge Estoril
Silver • Monde Selection Bruxelles

TASTING NOTES

Look: Deep and intense ruby color, shows and incredible concentration.

Aromas & Flavours: Profound yet elegant aromas of wild forest fruit mingle with spicy notes. On the palate it expands to reveal a remarkable fruit-filled finish, an excellent structure and ripe tannins. A wine jewel that will last at least 20 years.

STORYTELLING

This special and unique wine is only crafted in very special years. The grapes are partially destemmed and then trodden for up to 12 hours by teams of workers. Fermentation is carried out in stainless steel vats at a controlled temperature with continuous pumping over, remontage, to maximize the extraction of color and flavours. Once the wine achieves 6%-9% abv, spirit at 77% from wine distillation is added. The fermentation stops, leaving a natural sweetness in the wine. In the spring following the vintage, the wine is transferred to the traditional 550 litre Port casks, called “pipes”, where it’s aged for 2 years followed by extended bottle ageing.

WINE & FOOD PAIRING

Blue cheese (Stilton/Roquefort/Cashel Blue/Bleu D’auvergne/Gorgonzola), dark chocolate, figs, walnuts.

SALES TIPS

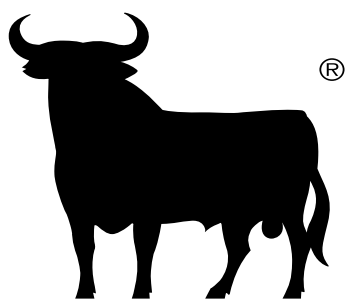
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- Extensive range of fortified wines.
- Experience and tradition.
- **The Osborne bull, endorsement.**





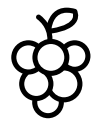
OSBORNE LATE BOTTLED VINTAGE L.B.V. PORTO

FRUITY & CONCENTRATED



D.O. Porto

Format: 75CL



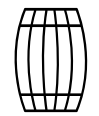
Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Amarela, Tinta Barroca.



12-18°C



19,5% vol
Residual Sugar: 100gr/L



5 years (average)



TASTING NOTES

Look: Dark purple color, almost opaque with pronounced viscosity.

Aromas & Flavours: Highly intense aromas of ripe young red and dark fruit. Deep and intense although very elegant, rich in character and aristocratic structure with exuberant notes of jammy blackberries, violets and cassis. Lingers on the palate seemingly forever.

STORYTELLING

This special and unique wine is only crafted in very special years. The grapes are partially destemmed and then trodden for up to 12 hours by teams of workers. Fermentation is carried out in stainless steel vats at a controlled temperature with continuous pumping over, remontage, to maximize the extraction of color and flavours. Once the wine achieves 6%-9% abv, spirit at 77% from wine distillation is added. The fermentation stops, leaving a natural sweetness in the wine. In the spring following the vintage, the wine is transferred to the traditional 550 litre Port casks, called “pipes”, where it’s aged for 5 years followed by extended bottle ageing.

WINE & FOOD PAIRING

Queijo da Serra, Aged Parmesan, Stilton, dark chocolate, German chocolate cake, homemade chocolate sauce, molten chocolate lava cake, chocolate bread pudding.

SALES TIPS

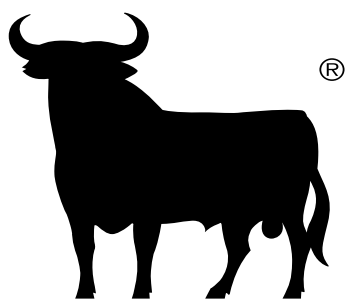
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- Extensive range of fortified wines.
- Experience and tradition.
- **The Osborne bull, endorsement.**





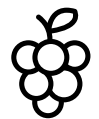
OSBORNE 10 YEARS OLD PORTO

SPICY & ROUND



D.O. Porto

Format: 75CL



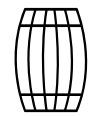
Touriga Nacional, Touriga Francesa,
Tinta Roriz, Tinta Amarela, Tinta Barroca.



17-18°C



20% vol
Residual Sugar: 112gr/L



10 years



AWARDS 2004

Silver • Concours Mondiale Bruxelles

AWARDS 2003

Silver • Wine Masters Challenge Estoril

AWARDS 2002

Silver • Monde Selection Bruxelles

TASTING NOTES

Look: Bright and luminous amber color with good density.

Aromas & Flavours: Profound complexity and lingering aromas of cinnamon, almonds and nuts. Balanced sweetness and elegant finesse, showing flavours of caramel and nuts. A wine that it's worth 10 years of waiting.

STORYTELLING

The Osborne Ports are the guardians of a very long-standing tradition, wines with an adventurous soul to be enjoyed during moments of calm. For the Osborne Port Tawny 10 years, the grapes are completely destemmed and fermentation is carried out in stainless steel vats at a controlled temperature with continuous pumping over, remontage, to maximize the extraction of color and flavours. Once the wine achieves 6%-9% abv, spirit at 77% from wine distillation is added. The fermentation stops leaving a natural sweetness in the wine. In the spring following the vintage, the wine is transferred to the traditional 550 litre Port casks, called "pipes", where it's aged for 10 years.

WINE & FOOD PAIRING

Nutty cheese/pudding, apple pie/tarte tatin, baked figs, orange tart, cooked strawberries.

SALES TIPS

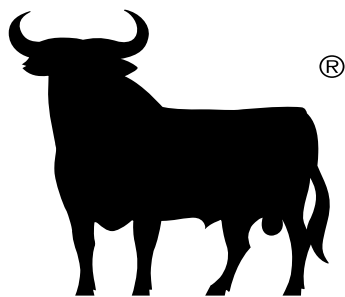
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- Experience and tradition.
- **The Osborne bull, endorsement.**





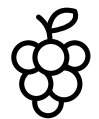
OSBORNE 20 YEARS OLD PORTO

NUTTY & COMPLEX



D.O. Porto

Format: 75CL



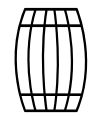
Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Amarela, Tinta Barroca.



15-17°C



20% vol
Residual Sugar: 108gr/L



20 years



AWARDS 2003

91 points • Wine Spectator

AWARDS 2002

Decanter Recommended
3 stars • Spirit Journal

TASTING NOTES

Look: Lovely amber color with golden highlights.

Aromas & Flavours: Beautifully concentrated, showing voluptuous aromas of honey, hazelnut and nuances of spice. Slightly sweet on the palate with a very long finish.

STORYTELLING

Osborne 20 year old Port is the longest aged of the Bodegas Osborne port wines. It is a wine with a long finish, that is complex, yet warm and flavourful, for unashamed enjoyment. The grapes are completely destemmed and the wine is fermented with continuous pumping-over in stainless steel tanks with temperature control. Afterwards it is aged in oak barrels for 20 years. As a general rule, it should be stored in well ventilated areas away from sources of heat. Once opened, store in the refrigerator.

WINE & FOOD PAIRING

Crème brûlée, almond cake, manchego/parmesan cheese, foie gras.

SALES TIPS

- **Exceptional location: Douro Valley is surrounded by craggy mountains with unique soils and climate characteristics, which provides exclusive, highly differentiated grapes, recognised worldwide.**
- Distinctive portfolio to enjoy: different styles offered by Port.
- Extensive range of fortified wines.
- Experience and tradition.
- **The Osborne bull, endorsement.**



NORDÉS WHITE VERMOUTH



Format:



TASTING NOTES

A refreshing, smooth and aromatic vermouth.

Eye: An attractive yellow pale colour and green reflections.

Nose: Exceptional herbal and salty notes.

Palate: A delicate bitterness and spiciness, to create a smooth and elegant finish.

STORYTELLING

A unique, different flavour thanks to its wine-based character.

A careful selection of grapes and botanicals, such as sage, samphire and bay, time-honoured in local folklore, come together to create a truly singular, refreshing, smooth and aromatic vermouth.

Named after the mythical wind that heralds the arrival of the fine weather in Galicia, Nordés Vermouth Blanco celebrates a land that lies on the Atlantic coast, long-known for its native gastronomy.

SALES TIPS

Introduction of Vermouth to the Nordes range for the first time.



NORDÉS RED VERMOUTH



Format:



TASTING NOTES

A refreshing, smooth and aromatic vermouth.
Eye: Exceptional cherry red colour, unique and different.
Nose: Notes of wine come together with citrus and herbal aromas.
Palate: An extraordinary pleasant and slightly bitter finish.

STORYTELLING

A unique, different flavour thanks to its wine-based character.
A careful selection of grapes and botanicals, such as sage, samphire and bay, time-honoured in local folklore, come together to create a truly singular, refreshing, smooth and aromatic vermouth.
Named after the mythical wind that heralds the arrival of the fine weather in Galicia, Nordés Vermouth Blanco celebrates a land that lies on the Atlantic coast, long-known for its native gastronomy.

SALES TIPS

Introduction of Vermouth to the Nordes range for the first time.





OSBORNE RED VERMOUTH

AN ANDALUSIAN TOUCH



Format: 75CL



Serve
with Ice



15% vol



90 points • Guía intervinos

TASTING NOTES

Colour: Mahogany-red with orange flares. Bright and intense. Bouquet: complex aroma with distinctive oxidative ageing notes bestowed by the traditional Criaderas and Soleras system. Spiced hints of wormwood enhanced by subtle notes of dittany, cinnamon, nutmeg and bitter orange peel.

Palate: Unctuous and velvety, offering a great balance between the bitterness of the botanicals and the nutty notes of sherry wines.

STORYTELLING

With this delicate vermouth, Bodegas Osborne, sherry wine producer since 1772, pays homage to a centuries-old tradition with a combination of two of its famed sherry wines, Medium and Pedro Ximénez, which give a touch of sweetness, intensity and lusciousness. The Vermouth of Osborne gives life to a centennial product concept, but improved under the endorsement of this centenary brand. A vermouth with the uniqueness of Sherry de Osborne and a very Andalusian touch. Attractive, fresh and vital, its elaboration starts from the centennial creation of the Sherry de Osborne and plays with the alchemy of time and the soft botanical essences to create this passionate vermouth and of great character.

SALES TIPS

- **Premuim image.**
- Endorsed by Osborne: experience and heritage as Sherry winemakers.
- The Osborne Bull, Spanish icon.
- Contemporary with a classic touch.
- Attractive bottle.





VERMOUTH DOMINGO

Format: 75CL



Serve
with Ice



15% vol



TASTING NOTES

Eye: Very dark amber with reddish notes.

Nose: Medium intensity, very balanced, combining the notes of the wine with aromas of wormwood and botanicals such as mugwort, chalk dittany, cinnamon, gentian, clove, coriander, quasia, elderberry and juniper.

Palate: Soft and sweet entry in the mouth, in balance with the elegantly bitter notes, characteristic of vermouth and that invite you to continue drinking.

STORYTELLING

As in all vermouth houses, the recipe is the best kept secret. Domingo is the result of combining excellent wines with a selection of extracts of roots, leaves and flowers of aromatic plants and spices. This selection is the master touch that makes the difference in our product and makes it unique. The base wine from which Domingo is made is carefully selected and treated in order to achieve a balance with the botanicals without one standing out above another. The cold maceration that we carry out makes it more respectful of the aromas of herbs and spices.

PERFECT SERVE

Serve cold, with two sturdy ice stones and an orange slice.





PRODUCT PORTFOLIO
TRAVEL RETAIL





SWEET ANÍS DEL MONO

A CLASSIC TO ENJOY



70CL



35% vol



AWARDS 2014
Silver • Mundus Vini
Silver • IWSC

TASTING NOTES. **Look:** Brilliant, clear and colourless. **Aromas & Flavours:** Smooth, shows and aromas of fresh anise. It’s a sublime and precious harmony of spice and sweet, with an incredible luscious finish.

STORYTELLING. The story of Anís del Mono starts in 1870 when, on a trip to South America Vicente Bosch was gifted with a pet monkey that lived in the courtyard of the plant. The townspeople began to nickname Bosch’s liqueur “Anís del Mono,” or Anise of the Monkey. A monkey remained at the facility until 1973 when the family donated it to the Barcelona Zoo. The design of the bottle has a more romantic story. During a trip to Paris an unusual cut glass perfume bottle caught Vicente Bosch’s eye. He was able to obtain authorization from the perfume manufacturer to reproduce and register it to use for his liqueur. This distinctive diamond patterned bottle became the hallmark of Anís del Mono, and many competitors have imitated the design. The manufacturing plant is today a modernist architectural jewel retaining most of its 19th century interior spaces. It was awarded as an artistic and historical patrimony of the city and is preserved as a cultural landmark. The Osborne family acquired the Anís del Mono facility in 1975 and keeps crafting it according to the initial formula, handed down from its original creator.

WINE & FOOD PAIRING. Goat cheese, seafood, lamb, salty flavors, citrus fruits, pineapple, mint, fig, coconuts, melon.

SALES TIPS

- First and authentic Anis: original recipe, unique brand.
- Long tradition and expertise: since 1870, priceless knowledge and expertise.
- **Best raw materials from the Mediterranean.**
- Unique distillation process: handcrafted process inside copper alambic pots. Slow gentle and accurate process.
- Versatile enjoyment: refreshing flavour, adds original touch when mixed with other drinks, enjoyable at home and also in bars and restaurants.
- Market leader in Spain.





DRY ANÍS DEL MONO

THE TRADITION OF A SPIRIT



70CL



40% vol



TASTING NOTES. **Look:** Brilliant, clear and colourless. **Aromas & Flavours:** Very distinctive bouquet, where earthy, green aniseed aromas mingle with a slightly spice. Dry and silky on the palate.

STORYTELLING. The story of Anís del Mono starts in 1870 when, on a trip to South America Vicente Bosch was gifted with a pet monkey that lived in the courtyard of the plant. The townspeople began to nickname Bosch’s liqueur “Anís del Mono,” or Anise of the Monkey. A monkey remained at the facility until 1973 when the family donated it to the Barcelona Zoo. The design of the bottle has a more romantic story. During a trip to Paris an unusual cut glass perfume bottle caught Vicente Bosch’s eye. He was able to obtain authorization from the perfume manufacturer to reproduce and register it to use for his liqueur. This distinctive diamond patterned bottle became the hallmark of Anís del Mono, and many competitors have imitated the design. The manufacturing plant is today a modernist architectural jewel retaining most of its 19th century interior spaces. It was awarded as an artistic and historical patrimony of the city and is preserved as a cultural landmark. The Osborne family acquired the Anís del Mono facility in 1975 and keeps crafting it according to the initial formula, handed down from its original creator.

WINE & FOOD PAIRING. Goat cheese, seafood, lamb, salty flavors, citrus fruits, pineapple, mint, fig, coconuts, melon.

SALES TIPS


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- Market leader in Spain.





SARAO DE HIERBAS

LICORES DEL MONO

 70CL

 15%



TASTING NOTES

Appearance: Mint and light emerald hues.
Nose: Intense and complex, with a predominance of fresh, herbal, bitter, and spicy notes. Notes of bitter herbs such as gentian, rhubarb, and cinchona stand out, along with spices and light citrus notes.
Taste: Complex, with an explosion of herbal and spicy flavors.

CONSUMPTION RECOMMENDATION

Drink very cold, in a frozen shot, or with an ice cube.

SALES FORMAT

6 x 70ml.






VERBENA DE LIMÓN

LICORES DEL MONO



 70CL

 15%



TASTING NOTES

Appearance: Pale yellow similar to freshly squeezed lemon, light and with a fluid texture reminiscent of lemon sorbet.
Aroma: Citrus with a vibrant combination of lemon peel and menthol notes. Light hints of lime, lemon zest, and subtle herbal notes.
Taste: Tangy and refreshing, with an evocative burst of lemon flavor. The menthol unfolds, providing a sensation of freshness and a slight tingle on the tongue.

CONSUMPTION RECOMMENDATION

Drink very cold, in a shot or with crushed ice.

SALES FORMAT

6 x 70ml.





ANTOJO DE GALLETA

LICORES DEL MONO

 70CL

 15%



TASTING NOTES

Appearance: Creamy, toasted biscuit-colored aroma.

Aroma: Rich aromas reminiscent of freshly baked cookies and caramel with a hint of cinnamon and vanilla.

Taste: Sweet and smooth, with a creamy texture, reminiscent of homemade cookies and caramel.

CONSUMPTION RECOMMENDATION

Consume chilled, with ice, or in a carajillo.

SALES FORMAT

6 x 70ml.





103 WHITE LABEL

DARING NATURE



1L & 1L PET



30% vol
Residual Sugar: 13gr/L



> 2 months



TASTING NOTES

Look: Beautiful pale gold, luminous and bright.

Aromas: Remarkable fruit notes from its wine soul, evoking grape and ripe peach flavours, balanced with a delicate touch of oak. Fresh, vigorous and pleasant.

Flavours: Soft, nice and persistent, slightly sweet.

STORYTELLING

The story that lends its name to 103 is the history of the circumnavigation of the world carried out by Juan Sebastián Elcano and Fernando de Magallanes in the 16th Century. 103 days of navigation without stepping on dry land, a journey that made its mark on Spanish and international maritime history. 103 is named after this incredible maritime adventure and makes a particular homage to the tenacity and strength of its two navigators.

103 is obtained from selected distillates of agricultural origin, and from a process of production and ageing characterised by the use of American oak barrels that previously contained Fino sherries, giving this spirit its particularly golden colour.

SALES TIPS

- Unique pale colour due to its ageing in casks that previously held sherry wines.
- **A legendary name, intrepid character.**



VETERANO & COLA

READY TO DRINK



330 ML



TASTING NOTES

Appearance: Dark caramel-brown, bright and appetizing.
Nose: Subtle hints of oak, vanilla, and caramel with the effervescence of cola.
Palate: Smooth and balanced, with sweet notes of cola complementing the warm, rounded character of Veterano.
Finish: Refreshing, light, and pleasantly lingering.

STORYTELLING

Born from the heritage of Veterano, the iconic Spanish spirit first launched in 1922, this new Ready-to-Drink format combines tradition with modern lifestyle. With more than a century of history, Veterano reinvents itself to connect with younger generations and new occasions of consumption, offering an authentic Spanish spirit with a refreshing twist.

PERFECT SERVED

Enjoy chilled, straight from the can, or poured over ice with a slice of lime for an extra refreshing touch.

SALES TIPS

- **Heritage Meets Innovation:** A modern RTD born from one of Spain’s most historic spirit brands.
- **Convenience & Versatility:** Perfectly mixed in a can, ready to enjoy on-the-go, at events, or during social gatherings.
- **Appeal to New Generations:** Light, refreshing, and approachable.



VETERANO

HERITAGE, ESSENCE AND CONTEMPORANEITY



1L & 1L PET



30% vol
Residual Sugar: 8gr/L



> 2 months



TASTING NOTES

Look: A rich amber color, bright and shiny.

Aromas: Intense and harmonious with hints of plums and grapes mingling seamlessly with elegant notes of oak from its ageing.

Flavours: Smooth, persistent and slightly smokey on the palate.

STORYTELLING

Since 1922, Veterano has captivated consumers all around the world thanks to its sublime flavour, smooth sensation and consistent quality. In 1956, Osborne erected large images of bulls across the Spanish countryside to advertise the Veterano brand which then grew to be internationally recognized as an iconic symbol for the entire company and Veterano brand. Nowadays, there are more than 90 bulls along the Spanish roads, not only as symbol of Veterano and Osborne but also as a symbol of Spanish culture.

WINE & FOOD PAIRING

Goat cheese, desserts like tiramisú.

SALES TIPS

- Elaborated using the traditional Criaderas y Solera System, original from Andalucía, Spain.
- Aged in American oak casks that previously held Sherry wines.
- **Leader in Spain, suggested awarness 81,7%.**
- Incredible heritage & strong Spanish roots.

VETERANO®





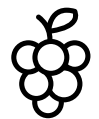
VETERANO RESERVA

SMOOTH & HARMONIOUS



D.O. Brandy de Jerez

Format: 70 CL



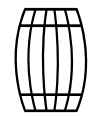
Airén



10-15°C



36% vol
Residual Sugar: 11gr/L



> 12 months
SOLERA RESERVA



TASTING NOTES

Look: Bright mahogany color with luminous amber highlights.

Aromas & Flavours: Intense aromas of vanilla, toasted caramel and cedar wood mingled with dry apricot notes. Smooth and rich, build to a sublime intensity that lingers on the palate seemingly forever.

STORYTELLING

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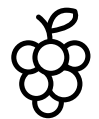
MAGNO

AN IDEAL BRANDY FOR MIXING



D.O. Brandy de Jerez

Format: 1 L



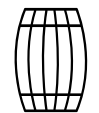
Airén



10-15°C



36% vol
Residual Sugar: 11gr/L



Over 1 year
SOLERA RESERVA



TASTING NOTES

Look: Bright mahogany colour with reddish tones.

Aromas & Flavours: Harmonious and round, Magno has nuances of ripe plums melted with hazelnuts flavours and delicate hints of spices, amplified through maturation in our humid Bodegas, located net to the river.

STORYTELLING

In 1955 Osborne launches the Magno brandy a Solera Reserva Spanish Brandy from Jerez. For seven generations, Osborne has continued to take care of every detail of the elaboration process by finding the perfect balance between tradition and modernity, with elements such as the best selection of grapes, and a delicate ageing in American Oak Casks. The result is unique: an icon of the Solera Reserva Category. A drink of intense quality and harmony.

WINE & FOOD PAIRING

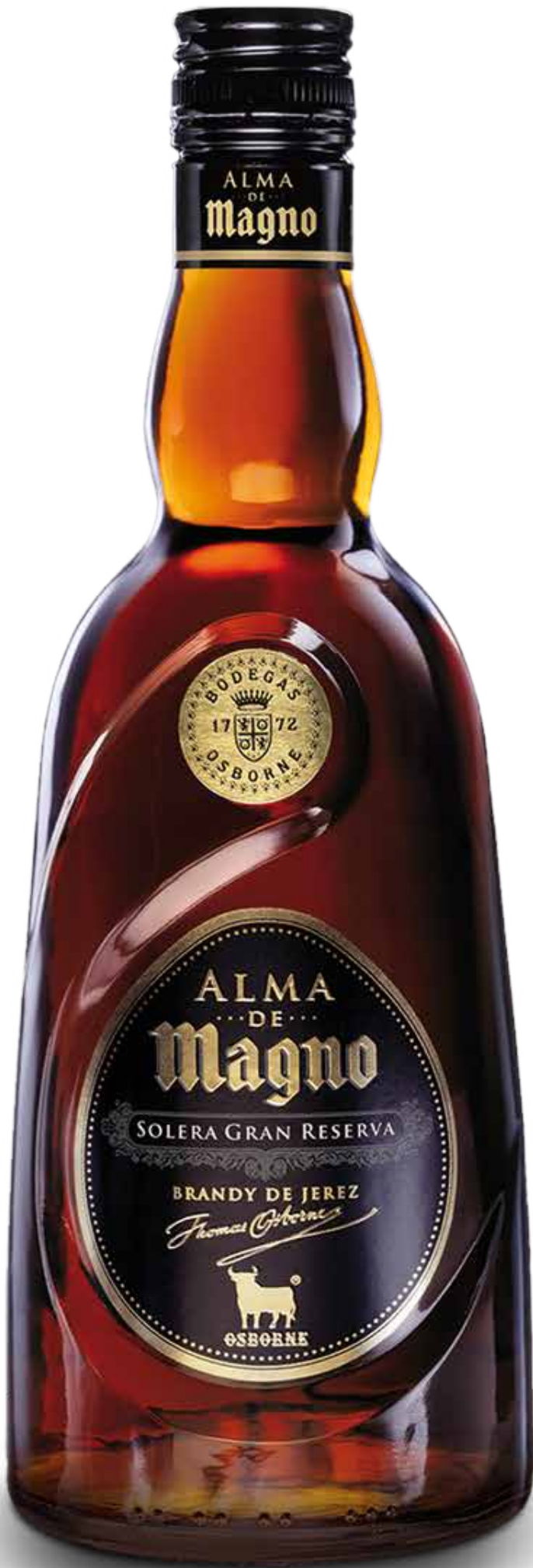
Goat cheeses, crème brûlée, nougats, chocolate patisserie.

SALES TIPS

- Osborne heritage: more than 2 centuries handcrafting prestigious fine spirits.
- A superior reserved imported brand: D.O. Brandy de Jerez, truly Spanish elaboration and ageing.
- Aged through the Criaderas and Solera system in casks that previously contained Oloroso Sherry wine, gives Magno its aromatic complexity.

Magno



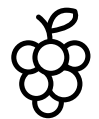


ALMA DE MAGNO
COMPLEX AND PERSISTENT



D.O. Brandy
de Jerez

Format: 70 CL



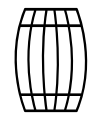
Airén



10-15°C



36% vol
Residual Sugar: 20gr/L



5 years (average)
SOLERA GRAN RESERVA



AWARDS 2012
Silver • International Wine & Spirit
Competition

AWARDS 2010
Bronze • International Wine & Spirit
Competition

TASTING NOTES

Look: Brilliant mahogany colour displaying subtle green shades under the light.

Aromas & Flavours: Very aromatic, modern and stylish, exudes nuances of cocoa, liquorice and spicy overtones, balanced by finely integrated American oak. A true inspiration moment.

STORYTELLING

“The only Brandy with soul, “Alma”. A soul made up of noble wines, a careful and artisanal distillation and years of patience while it ages in casks. The outcome it’s a wonderfully concentrated Brandy, layered, long and luscious in every sip.”

WINE & FOOD PAIRING

Foie gras, creamy cheese, chocolate desserts, coffee.

SALES TIPS

- Osborne heritage: more than 2 centuries handcrafting prestigious fine spirits.
- A superior reserved imported brand: DO Brandy de Jerez, truly Spanish elaboration and ageing.
- Aged through the Criaderas and Solera system in casks that previously contained oloroso Sherry wine, gives Magno its aromatic complexity.





CARLOS III

DRY & HARMONIOUS



D.O. Brandy de Jerez

Format: 1 L



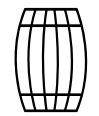
Airén



10-15°C



36% vol
Residual Sugar: 11gr/L



> 12 months
SOLERA RESERVA



TASTING NOTES

Look: Dark amber colour with reddish highlights.

Aromas & Flavours: Sweet aromas of cocoa, pastry and coconut mingled with spicy oak hints that are perfected with a lively structure and a persistent aftertaste.

STORYTELLING

An authentic Spanish brandy that embodies the traditions, pride and passion of our country. Assertive and muscular, shows a unique character. Elaboration starts with a careful selection of wines that we distilled in our own distillery, founded in 1880, where we integrate the best from the past with modern techniques. Through special continuous stills we obtain different styles of rich eaux de-vie aged in American oak casks, previously seasoned with our premium Sherry wines. After 1 year ageing through the unique and traditional Solera system, the eaux-de-vie has achieved the range of flavours and aromas, harmoniously balanced with its structure, makes Carlos III a delightful Brandy.

WINE & FOOD PAIRING

Over ice, mixed with soft drinks, added to a chocolate shake.

SALES TIPS

- Osborne heritage: more than 2 centuries handcrafting prestigious fine spirits.
- A superior reserva imported brand: DO Brandy de Jerez, truly Spanish elaboration and ageing.
- Aged through the Criaderas and Solera system.

CARLOS III

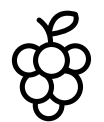




CONDE DE OSBORNE
FAMILY TRIBUTE



D.O. Brandy de Jerez Format: 70CL



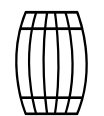
Airén



10-15°C



40% vol
Residual Sugar: 25gr/L



> 10 years
SOLERA GRAN RESERVA



TASTING NOTES

Appearance: A deep mahogany colour, with brownish touches.

Nose: Elegant notes of oak that are very well integrated with the delicate aroma of wine spirits distilled in pot stills, with touches of vanilla and cocoa alongside delicious perfumes of ageing plums and raisins. **Palate:** Smooth, unctuous and velvety with a very intense and complex finish of well integrated notes of spice, nuts and chocolate.

STORYTELLING

Conde de Osborne Brandy embodies the values that the Osborne family stands for; hardworking, integrity and persistence. To honour all the great men from the family that have carried on this title, we have crafted an extremely exclusive and limited Brandy, highly awarded by the most prestigious experts. For 10 patient years, Conde de Osborne is aged and perfected in American oak casks previously seasoned with premium Pedro Ximénez Sherry wine, through the unique Solera system.

WINE & FOOD PAIRING

Meat stews, cured cheeses, foie mi-cuit, desserts.

SALES TIPS

- Within the Premium segment, Conde de Osborne is one of the oldest brandies in the Osborne Group spirits portfolio. For 10 patient years, Conde de Osborne is aged and perfected in American oak casks previously seasoned with premium Pedro Ximénez Sherry wine, through the unique Solera system.



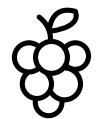


BRANDY 1866

100 YEARS OF TRADITION



D.O. Brandy de Jerez Format: 70CL



Airén



10-15°C



40% vol
Residual Sugar: 20gr/L



> 12 years
SOLERA GRAN RESERVA



TASTING NOTES. Appearance: Brandy 1866 is amber-coloured with a yellowish-brown rim.
Nose: Intensely aromatic with great depth, it displays hints of vanilla, cocoa and nuts.
Palate: A powerful brandy, with great length on the palate. Notes of oak, roasted coffee and nuts.

STORYTELLING. 1866 Brandy is a limited edition production Brandy de Jerez Solera Gran Reserva originated in Malaga embracing more than 100 years of tradition and quality. Its history dates back to over a century ago, towards the time when the first exports took place in 1875, which were mainly to France. It is believed the number of 1866 Brandy is associated with the year of the most aged spirits acquired by Jimenez & Monte, producers of the brandy at that time. To this day 1866 remains the most recognized brandy from Malaga.

WINE & FOOD PAIRING. Flavor enhancers: almond, walnut, raisins, chocolate 77% cacao, chocolate with fleur de sel, caviar, pigeon, poultry and game (intense notes of spices, wood and vanilla flavour the meat and enhance its character). With poultry, the textures of the skin provide a crispness that enhances the softness of the brandy.

SALES TIPS

- A limited production Brandy de Jerez.
- Its elaboration process is the result of a centenary tradition.
- Brandy 1866 is elaborated through the artisanal ageing system of Criaderas & Solera.
- The liquid passes through an unprecedented number of sixteen racks, possibly the highest number in the industry.

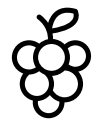




BRANDY 1866 LIMITED EDITION X EMMA LINDSTROM



D.O. Brandy de Jerez Format:



Airén



40% vol
Residual Sugar: 20gr/L



> 12 years
SOLERA GRAN RESERVA



TASTING NOTES. **Appearance:** Brandy 1866 is amber-coloured with a yellowish-brown rim.
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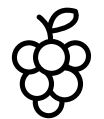




BRANDY 1866 MASTER EDITION



D.O. Brandy de Jerez Format:



Airén



40% vol
Residual Sugar: 20gr/L



> 12 years
SOLERA GRAN RESERVA



TASTING NOTES. **Appearance:** Brandy 1866 is amber-coloured with a yellowish-brown rim. **Nose:** Intensely aromatic with great depth, it displays hints of vanilla, cocoa and nuts. **Palate:** A powerful brandy, with great length on the palate. Notes of oak, roasted coffee and nuts.

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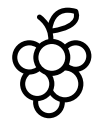
CARLOS I ORIGINAL

CARLOS I, KING OF BRANDIES



D.O. Brandy de Jerez

Format: 1L, 50CL PET, 5CL



Airén



10-15°C



40% vol
Residual Sugar: 12gr/L



> 4 years
SOLERA GRAN RESERVA



AWARDS 2020

88 points • Mundus Vini

AWARDS 2018

Bronze • International Spirits Challenge
Silver Outstanding • International Wine & Spirits Competition
84,5 points • Spirits Selection
86 points • Meiniger International Spirits Awards

TASTING NOTES

Appearance: A deep amber colour with golden highlights.

Nose: Very aromatic and elegant, with notes of cocoa and vanilla.

Palate: It is complex and balanced, with a long finish.

STORYTELLING

The history of Carlos I dates back to 1889, when a cellarmaster in Jerez discovered some mysterious casks in a corner of his cellar. Neither he nor anyone else knew where they came from, but he immediately realised they contained the finest brandy he had ever tasted. “A brandy to conquer the world”, he thought. And that is why he named it after the Spanish King, Carlos I.

The image of the great emperor, painted by Titian to commemorate his victory in the battle of Mülberg (1548), is the inspiration for the emblem, an unmistakable element featured on all of our bottles and cases.

WINE & FOOD PAIRING

Game meat, cured cheese, tiramisú, crème brûlée, molten chocolate.

SALES TIPS

- Vinous origin, everything starts with the selection of the best Airen grapes.
- Destillation done through traditional methods in arab alquitars and stills.
- Aged in american oak barrels that previously held the most selected Amontillados y Olorosos Sherry wines from Jerez.
- Exclusive Criaderas y Solera ageing system.





CARLOS I FELIPAO

LIMITED EDITION



D.O. Brandy
de Jerez

Format: 1L, 50CL PET,
5CL



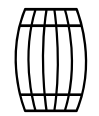
Airén



10-15°C



40% vol
Residual Sugar: 12gr/L



> 4 years
SOLERA GRAN RESERVA



TASTING NOTES

Sight: A deep amber colour punctuated with bold golden accents.

Smell: Intensely aromatic with notes of vanilla and cocoa.

Taste: In the mouth, it is persistent, balanced and complex.

STORYTELLING

Carlos I and the Spanish artist FELIPAO come together in this unique limited edition that reflects the artist’s passion for colour and where his emblematic Menina, in addition to being an artistic icon, represents a sensory experience that evokes the aromas, nuances and the origin of this Solera Gran Reserva brandy, the Port of Santa Maria, Cádiz.

WINE & FOOD PAIRING

Game meat, cured cheese, tiramisú, crème brûlée, molten chocolate.

SALES TIPS

- **Vinous origin, everything starts with the selection of the best Airen grapes.**
- Destillation done through traditional methods in arab alquitars and stills.
- Aged in american oak barrels that previously held the most selected Amontillados y Olorosos Sherry wines from Jerez.
- Exclusive Criaderas y Solera ageing system.





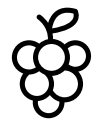
CARLOS I AMONTILLADO CASKS

UNIQUE IN ITS CLASS



**D.O. Brandy
de Jerez**

Format: 70CL



Airén



10-15°C



40% vol
Residual Sugar: 10gr/L



> 4 years
SOLERA GRAN RESERVA



AWARDS 2020

Silver (90 points) • International Wine & Spirits Competition

AWARDS 2018

Silver • International Spirits Challenge

Silver Outstanding • International Wine & Spirits Competition

Silver • Spirits Selection

84 points • Meiniger International Spirits Awards

AWARDS 2022

Gold • International Spirits Challenge 2022

TASTING NOTES

Appearance: An attractive amber hue, very bright with greenish highlights.

Nose: Reminiscent of fine wood, with the unmistakable influence of very old amontillado, bringing notes of hazelnuts, walnuts and toasted almonds.

Palate: Very silky on the palate. Dry, resembling almond and hazelnut.

STORYTELLING

From its finishing in centuries-old casks, hand-selected by our Master Blender from the Solera de Amontillado La Honda, founded in 1857, Carlos I Brandy Solera Gran Reserva Amontillado is crafted. A liquid of unparalleled craftsmanship.

WINE & FOOD PAIRING

Flavour enhancers: hazelnut, apricot, orangettes (70% chocolate dipped oranges) - main course: risotto, smoked blue fish, citrus desserts with hazelnuts or almonds.

SALES TIPS

- **Final ageing in casks previously containing the Solera de Amontillado La Honda, founded in 1857.**
- Special vinous intensity: the best salty hints from old sherry and the unique and subtle touch of American hand-made oak.
- Limited volumes: manual selection of casks by our Master Blender.



CARLOS I PEDRO XIMÉNEZ CASKS

A SENSORIAL JOURNEY



**D.O. Brandy
de Jerez**

Format: 70CL



Airén



10-15°C



40% vol
Residual Sugar: 25gr/L



> 4 years
SOLERA GRAN RESERVA



AWARDS 2020

Silver • International Spirits Challenge

AWARDS 2018

Silver • International Spirits Challenge

Silver • International Wine & Spirits Competition

Silver • Spirits Selection

87 points • Meiniger International Spirits Awards

TASTING NOTES

Appearance: Deep amber with reddish gleams.

Nose: Caramelized oak notes and sweet hints of roasted cocoa and licorice, all in beautiful harmony with raisins, figs and dates imparted from the PX Viejo Solera.

Palate: Velvety with hints of caramelized oak and reminiscences of raisins in a seemingly unending finish.

STORYTELLING

Founded in 1902, Carlos I PX, is a unique brandy de Jerez Solera Gran Reserva , that offers a sensory voyage towards fine, fruity aromas, intertwined with elegant touches of toasted cocoa and liquorice that arise from our unique sherry butts where the most refined Pedro Ximénez wines of the Osborne House aged for more than 100 years.

WINE & FOOD PAIRING

Raisins, prunes, spiced chocolate.

SALES TIPS

- **Final ageing Solera PX Viejo Casks, most awarded Pedro Ximénez in Osborne.**
- Centennial solera founded in 1902.
- Manual selection of casks by our Master Blender.
- Elegant sweet notes of roasted cocoa and licorice.

CARLOS I - SET DE MINIATURAS





D.O. Brandy de Jerez

Format: 70CL



Airén



10-15°C



40% vol
Residual Sugar: 10gr/L



> 4 years
SOLERA GRAN RESERVA





SALES TIPS

TASTING NOTES

CARLOS I PX. **Appearance:** Deep amber with reddish gleams. **Nose:** Caramelized oak notes and sweet hints of roasted cocoa and licorice, all in beautiful harmony with raisins, figs and dates imparted from the PX Viejo Solera. **Palate:** Velvety with hints of caramelized oak and reminiscences of raisins in a seemingly unending finish.

CARLOS I GRAN RESERVA. **Appearance:** A deep amber colour with golden highlights. **Nose:** Very aromatic and elegant, with notes of cocoa and vanilla. **Palate:** It is complex and balanced, with a long finish.

CARLOS I AMONTILLADO. **Appearance:** An attractive amber hue, very bright with greenish highlights. **Nose:** Reminiscent of fine wood, with the unmistakable influence of very old amontillado, bringing notes of hazelnuts, walnuts and toasted almonds. **Palate:** Very silky on the palate. Dry, resembling almond and hazelnut.

STORYTELLING

An artisanal process, a form of production that has been transmitted from generation to generation. A brandy of great aromatic complexity and exceptional quality that has been recognised internationally.





CARLOS I IMPERIAL XO

AN EXPERIENCE FOR THE SENSES



D.O. Brandy
de Jerez

Format: 70CL



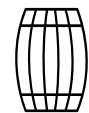
Airén



10-15°C



40% vol
Residual Sugar: 14gr/L



> 8 years
SOLERA GRAN RESERVA



AWARDS 2020

Silver (91 points) • International Wine & Spirits Competition

AWARDS 2019

Silver • International Spirits Challenge
87 points • Meiningers International Spirits Awards (MUNDUS VINI)
Silver • International Spirits Challenge
Silver • International Wine & Spirits Competition
Gold • Spirits Selection
Silver • Meiniger International Spirits Awards

TASTING NOTES

Appearance: An attractive deep mahogany hue with very subtle golden highlights.
Nose: Fruit and nuts like walnut, hazelnut and fig appear intertwined with aromas of oak.
Palate: It is very silky on the palate with a sophisticated, luxurious finish.

STORYTELLING

Carlos I Imperial is the result of more than 230 years of tradition and wisdom. It was created in the middle of the 20th century to commemorate the 400 years of the death of Carlos I.

WINE & FOOD PAIRING

Apricots, dried figs.

SALES TIPS

- Exquisite blend of our most treasured brandies, some of which are aged more than 20 years.
- Ageing in oak casks which previously contained our most premium Sherry wines, Olorosos and Amontillados.
- Exclusive Criaderas y Solera ageing system.



CARLOS I LEGACY

LEGACY COLLECTION



D.O. Brandy de Jerez Format:



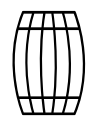
Airén



42,1 C



40% vol
Residual Sugar: 14gr/L



> 4 years
SOLERA GRAN RESERVA



SALES TIPS

Limited Edition: 2.600 bottles numbered and signed by our Master Blender, Marcos Alguacil.

TASTING NOTES.

Appearance: Dark mahogany color with amber and emerald shimmers on the rim. Dense tear. **Nose:** Intense, very spicy and balsamic with notes of walnut, cinnamon, vanilla, lacquered hardwood and candied orange. **Palate:** Balanced and smooth on the palate, complex, tannic and with a long finish that leaves hints of dark chocolate and sandalwood.

STORYTELLING.

A Winemaking heritage that is unparalleled in the world, preserving a legacy and mastery. Carlos I Legacy Collection is a saga of unique and unrepeatable oenological gems. A Brandy de Jerez Solera Gran Reserva that comes from an exclusive blend, elaborated with centenary casks of exceptional rarity and value. **Historic sherry cask release-solera.** Introducing the first release of the Carlos I Legacy Collection. This first gem masterfully combines the first-class solera from one of our historic casks, San Bartolomé (SB), with a selection of Carlos I soleras from the Osborne family reserve. **Average aging 27 years:** Unique oenological gems, an irreplaceable legacy of incalculable value.

WINE & FOOD PAIRING

Carlos I Legacy Collection is a unique oenological gem, which is why we recommend consuming it neat to appreciate all its aromas and nuances. Serve 5cl in a tumbler or tasting glass.





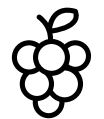
CARLOS I 1520

A TRIBUTE TO THE CORONATION



D.O. Brandy
de Jerez

Format: 70CL



Airén



10-15°C



41% vol
Residual Sugar: 15gr/L



> 15 years
SOLERA GRAN RESERVA



AWARDS 2020
Silver (91 points) • International Wine & Spirits Competition
Gold • International Spirits Challenge
Gold • Meiningers International Spirits Awards (MUNDUS VINI)

AWARDS 2019
Gold • World Spirits Awards
Gold • Concours Mondial de Bruxelles

AWARDS 2022
Gold • International Spirits Challenge 2022

TASTING NOTES

Appearance: Dark mahogany, luminescent with greenish reflections. **Nose:** Very intense and of enormous complexity. With outstanding notes of noble wood, mahogany and hints of spices. **Palate:** Dry profile that confirms the presence of old wood and spices that are expressed with a remarkable amplitude and with the enormous persistence of a lingering finish.

STORYTELLING

Carlos I 1520 pays homage to the coronation of Carlos I as King of Spain and Emperor of the Holy Roman German Empire. This unique brandy, hand-crafted by our Master Blender, originates from the exquisite fusion of centuries-old Soleras from Osborne’s private reserve, an irreplaceable heritage of immense value. Carlos I 1520, masterfully blends flavours and nuances of the Solera Gran Reserva Carlos I, Gran Reserva Marqués de Domecq and Gran Reserva Gran Capitán.

WINE & FOOD PAIRING

Flavor enhancers: walnut, orange with black pepper, ginger caramel, 78% chocolate, dried figs. Main course: cured cheeses, meats and stews cooked over low heat, highly concentrated consommés, complex desserts. Habanos of intense character.

SALES TIPS

- **Tribute to the coronation of Carlos I as Emperor of the Holy Roman German Empire which occurred in 1520.**
- **Small batch. Extremely limited volume.**
- **Less than 5.000 bottles produced.**
- Artisanal blend of three century old Soleras from Osborne’s private reserve.
- Infinite layers of flavour delivering harmonious complexity.



NORDÉS

YOU DON'T KNOW WHAT IT IS, BUT YOU KNOW IT'S NORDÉS GIN



1L, 3L



40% vol
Residual Sugar: <2gr/L



TASTING NOTES

Eye: Transparent.

Nose: An aromatic gin, it shows delicate notes of white fruit in harmony with resinous notes of mint, eucalyptus and bay, accompanied by a subtle hint of juniper.

Palate: Fresh and fruity, with back notes of juniper and bay.

STORYTELLING

Nordés is the first Atlantic Galician Gin, a different gin, which will surprise you. Nordés has a herbal aroma and a flavour which is fresh, subtle and well-balanced, with notes of white fruit, making of it a gin with a truly unique flavour. Perfect for sharing in good company and enjoying the small pleasures of life. Nordés celebrates the essence of a land which lies on Spain's Atlantic coast. Its wine base, made using Albariño grapes, and its wild botanicals are its main secrets. Fresh bay leaves and soothing sage, along with the salty tang of samphire, hints of eucalyptus, the understated citrus flavour of lemon verbena, and the faintest murmur of mint. There are hints of Galician explorers from bygone times too, with juniper, cardamom, ginger, hibiscus and tea.

SALES TIPS

- **An unexpected origin: Galicia.**
- Unique flavour.
- The alcohol base uses albariño grapes to obtain a soft aroma with fruity notes and white flowers.
- Botanicals: traditional botanicals that grow wild in Galicia.
- Distillation: each botanical macerates separately before distillation.



NORDÉS 0,0 %

MAKING THE ORDINARY EXTRAORDINARY



70 CL



0,0% vol



TASTING NOTES

Eye: shiny and clear liquid.

Nose: refreshing drink, with fresh Aromas of white fruit, in harmony with balsamic notes of mint, sage, eucalyptus, cardamom and bay leaf, accompanied by a subtle touch of juniper.

Palate: fresh and fruity notes, with a saline touch provided by the salicornia. It presents a perfect balance between acidity, sweetness and bitterness.

STORYTELLING

Nordés 0,0 is a refreshing drink without sugar that, from osmosed water treated through a series of processes (emulsion, filtration and decanting) with tartaric acid and essential oils of the main botanicals, allows to obtain a Transparent liquid with the nuances, flavor intensity and aroma of nordés gin.

SALES TIPS

All the flavors of our aromatic Nordes gin without alcohol.





GIN GOLD



70CL - 1L



40% vol



TASTING NOTES

Eye: Pale, luminous, and brilliant gold color.
Nose: A subtle note of juniper emerges between the powerful notes of tangerine skin and the exotic nuances of Javanese Pepper, Angelica, and Coriander.
Palate: Very soft and fresh, the tangerine stands out. Persistent finish and a good balance of flavors.

STORYTELLING

Shine is that quality of gold that fascinates us so much. A quality that not everyone can achieve. Shine is not something you can buy or order, no. It requires boldness, determination, and resolution. That’s why it is reserved for just a few. Those who dare to walk the path that goes from the ordinary to the extra-ordinary. Gold and shine are only achieved by daring relentlessly until greatness is achieved. This is what we do with Gold 999.9, a unique gin that shines on its own. Pure and luminous thanks to its five distillations. Floral and exotic due to its exquisite selection of botanicals. Intensely fresh and citric from the maceration of the finest tangerines. A meticulous process where not only the liquid shines, but also the bottle that contains it. A daring golden bottle created to shine and make the bearer shine. With Gold 999.9, we are going to inspire people to be just as daring. Just as shining as our gin. Gold 999.9. Dare to shine.

SALES TIPS

- 5 distillations of its grain alcohol, exceptional purity.
- Finest Spanish tangerines provide the signature flavor profile of Gold 999.9.
- Carefully chosen botanicals like coriander, Angelica root, and java pepper add notably exotic nuances to the unmistakable aroma of juniper.



AMPERSAND STRAWBERRY

YOU ARE WHO YOU ARE &SO WHAT



70CL



37,5% vol
Residual Sugar: 60gr/L



TASTING NOTES

Eye: Natural and attractive scintillating pink colour.
Nose: The strawberry is the true star with its fresh citrus fruits and sweet aromas. The light and refreshing citrus coupled with the fragrant strawberry makes a perfect combination.
Palate: A well balanced gin with a lively and fruity palate, notes of strawberry accompanied by subtle citrus. The long aftertaste is fresh and aromatic at the same time. Olé!

STORYTELLING

Ampersand is a Premium Gin range with flavours inspired by day-to-day people. Our personality is the reflection of what we drink. What we search for when we’re out to enjoy ourselves. And there is Ampersand. With bold, new, different and classic flavours... But not so classic that you may turn into your parents. Our people are always on the quest themselves, to search for something new and not to play by the rules. We’re the reflection of that. Ampersand Strawberry is a Premium Gin made from juniper and strawberries from the south of Spain. Carefully hand-picked ingredients create a balanced and versatile gin that stands out for its unequivocal flavour, highlighting the light citrus and sweet strawberry notes. In summary, it tastes and smells like strawberry.

SALES TIPS

- A range of versatile and innovative gins, ideal for sophisticated cocktails or more traditionally mixed with juices and soft drinks.
- Spectacular varieties.



AMPERSAND LONDON GIN

YOU ARE WHO YOU ARE &SO WHAT



70CL



40% vol
Residual Sugar: < 2gr/L



TASTING NOTES

Eye: Bright and Clean.
Nose: Notes of juniper accompanied by subtle hints of citrus fruits.
Palate: A refreshing and well balanced gin, easy to drink with a subtle hint of citrus notes.

STORYTELLING

Ampersand is a Premium Gin range with flavours inspired by day-to-day people. Our personality is the reflection of what we drink. What we search for when we’re out to enjoy ourselves. And there is Ampersand. With bold, new, different and classic flavours... But not so classic that you may turn into your parents. Our people are always on the quest themselves, to search for something new and not to play by the rules. We’re the reflection of that. Ampersand London Gin, the original, the reason why we have started all of this, is a (hey come on and guess!) ‘London Dry Gin’: juniper berries, coriander seeds, angelica root, Brad Pitt’s voice tone - hahaha #not - Java pepper, and sun-dried and hand-peeled Spanish oranges and lemon zest. Four-times distilled, is a refreshing and versatile gin, perfect to mix as you most like to, so you and your friends can mix it with cola, lime and lemon-flavoured soft drinks, tonic water, or even a passion fruit juice &So What?

SALES TIPS

- A range of versatile and innovative gins, ideal for sophisticated cocktails or more traditionally mixed with juices and soft drinks.
- Spectacular varieties.





AMPERSAND MELON

YOU ARE WHO YOU ARE &SO WHAT



70CL



37,5% vol
Residual Sugar: 60gr/L



TASTING NOTES

Eye: Clean and bright. A pale green colour with yellowish highlights.

Nose: Touches of perfectly ripe melon stand out on the nose.

Palate: Smooth, with fresh and sweet hints of melon, with a rich aftertaste.

STORYTELLING

Ampersand is a Premium Gin range with flavours inspired by day-to-day people. Our personality is the reflection of what we drink. What we search for when we’re out to enjoy ourselves. And there is Ampersand. With bold, new, different and classic flavours... But not so classic that you may turn into your parents. Our people are always on the quest themselves, to search for something new and not to play by the rules. We’re the reflection of that. Ampersand Melon is a premium gin (just like all the other Ampersand flavours) made from juniper berries and, if you haven’t figured it out by its name, melon. It’s a surprising proposal that highlights the sweet and flavoury melon aroma that transports you to a warm summer evening with friends... Just like the one you’ve uploaded on your Instagram stories.

SALES TIPS

- A range of versatile and innovative gins, ideal for sophisticated cocktails or more traditionally mixed with juices and soft drinks.
- Spectacular varieties.



AMPERSAND BLUEBERRY

YOU ARE WHO YOU ARE &SO WHAT



70CL



37,5% vol
Residual Sugar: 60gr/L



TASTING NOTES

Eye: A natural, radiant and attractive light blue colour.
Nose: Prominent notes of blueberries with clear hints of red berries and fruits of the forest.
Palate: Rounded, fruity and pleasant on the palate with floral nuances and a velvety and fresh finish.

STORYTELLING

Ampersand is a Premium Gin range with flavours inspired by day-to-day people. Our personality is the reflection of what we drink. What we search for when we’re out to enjoy ourselves. And there is Ampersand. With bold, new, different and classic flavours... But not so classic that you may turn into your parents. Our people are always on the quest themselves, to search for something new and not to play by the rules. We’re the reflection of that. Ampersand Blueberry is a (come on! you know this!) Premium Gin, made from juniper berries and a selection of blueberries. Its striking flavour, which combines acidic and sweet notes -and not the typical Do, Re, Mi, that others use- is truly unique.

SALES TIPS

- A range of versatile and innovative gins, ideal for sophisticated cocktails or more traditionally mixed with juices and soft drinks.
- Spectacular varieties.



AMPERSAND MANGO CHILLI

YOU ARE WHO YOU ARE &SO WHAT



70CL



37,5% vol
Residual Sugar: 50gr/L



TASTING NOTES

Eye: Very bright and clean, orange tone with golden dashes.
Nose: Notes of the exotic, sweet, and sugary scents from matured mango prevail, while a subtle, warm, and spicy chilli touch. Offers lightness and complexity at the same time.
Palate: A delightful palate where the fruity and soft taste of matured mango contrast with the subtle spicy hint of chilli. It’s a very chill chilli.

STORYTELLING

Ampersand is a Premium Gin range with flavours inspired by day-to-day people. Our personality is the reflection of what we drink. What we search for when we’re out to enjoy ourselves. And there is Ampersand. With bold, new, different and classic flavours... But not so classic that you may turn into your parents. Our people are always on the quest themselves, to search for something new and not to play by the rules. We’re the reflection of that. Ampersand Mango Chilli is a Premium Gin made from juniper (you’re getting by now that gin is made of juniper right?), specially selected mango, and chilli. A surprising blend of sweet and flovury aromas given by the mango with that extra light touch from chilli that has that “je ne sais quoi” that makes you go prrrrr... Do you know what I mean?

SALES TIPS

- A range of versatile and innovative gins, ideal for sophisticated cocktails or more traditionally mixed with juices and soft drinks.
- Spectacular varieties.





CACHAÇA SALINÍSSIMA

THE BEST THINGS IN LIFE, SINCE ALWAYS.



D.O. De Salinas



67 CL



42% vol



TASTING NOTES

Appearance: Slightly golden.

Nose: Woody.

Palate: Soft, woody.

STORYTELLING

Saliníssima values the culture of cachaça and is one of the traditional and authentic cachaça of the Salinas region. It brings together characteristics of a genuine craft cachaça of high standard. The ageing process, done in balsam barrels, a brazilian wood, gives the drink a woody and soft flavor. The color and strong body reflect the care of maintaining the original production practices of artisanal cachaça from Minas Gerais. Saliníssima is produced at Fazenda Matrona, in the Salinas region, Minas Gerais, which since 1955, by the hands of Olímpio Mendes, has been dedicated to the planting of sugar cane to be used for the production of cachaça and rapaduras.

SALES TIPS

- **Authentic cachaças of Salinas.**
- Artisanal/Craft Production.
- No chemical additives.
- Special blend from different aged chachaças.
- Aged in traditional Brazilian Balsamo barrels.
- Distillation in copper stills.





CACHAÇA ESPIRITO DE MINAS

THE SPIRIT FROM MINAS GERAIS

M.O.Q. - Check availability in your country.



D.O. Minas Gerais



70 CL



42% vol



TASTING NOTES

Appearance: Gold color.

Nose: Mooth flavor.

Palate: Lightly woody.

STORYTELLING

Carrying the Brazilian essence, each drop of Espírito de Minas brings a bit of history and culture. It has a name inspired by a poem and a label that depicts the iconic facade of the São Francisco de Assis church in Ouro Preto, Minas Gerais. Taking culture at its source since creation. And like the art of Minas Gerais, the drink spread throughout Brazil carrying the soul of its land. Discovering and drinking from new sources with more poetry, literature, art and everything that comes from the Brazilian imagination.

SALES TIPS

- Traditional Espírito de Minas.
- Reserved especially in selected jequitibá and oak barrels, with longer ageing.
- Labels were illustrated by five great Brazilian artists who reimagined the traditional packaging, with the iconic image of the church of São Francisco de Assis, located in Ouro Preto (MG).



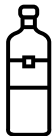


CACHAÇA SANTO GRAU CORONEL XAVIER CHAVES

A PLANTATION OF 250 YEARS



D.O. Minas Gerais



75 CL



40% vol



TASTING NOTES

Appearance: Transparent.
Nose: Reminds us of the freshness of the sugar cane plantations.
Palate: Starts vigorous, turns almost sweet and thrills the palate.

STORYTELLING

The oldest in operation in Brazil, Colonel Xavier Chaves’s mill had its first official productions in 1755. Acquired by the family of the historical figure of Tiradentes, the farm has passed from generation to generation. Today, the 8th generation of the family remains involved in the administration of the mill, under the direction of Nando Chaves.

WINE&FOOD PAIRING

It can be consumed pure or mixed. The most traditional way of consumption in Brazil is the famous caipirinha: a mix of Cachaça and mashed fruit (the most consumed is lemon), sugar and ice. When pure, to obtain a softer flavor, it is usual to drink very cold.

SALES TIPS

- Privileged terroir.
- Does not pass through wood during its manufacturing process.
- **Rests for six months in paraffined stone tanks underground, built 250 years ago and listed by National Historical Heritage.**





CACHAÇA SANTO GRAU ITIRAPUA

THE CACHAÇA FROM SÃO PAULO



75 CL



41% vol



Slightly aged



TASTING NOTES

Appearance: Slightly golden.

Nose: Reminds us of the freshness of the sugar cane plantations.

Palate: Intense and soft.

STORYTELLING

In the interior of São Paulo, the Itirapuã mill keeps with the tradition and craftsmanship of being powered by a water-wheel since 1860. Under the diligent care of the Figueiredo Cristófani family, the face of the mill for four generations.

WINE&FOOD PAIRING

It can be consumed pure or mixed. The most traditional way of consumption in Brazil is the famous caipirinha: a mix of Cachaça and mashed fruit (the most consumed is lemon), sugar and ice. When pure, to obtain a softer flavor, it is usual to drink very cold.

SALES TIPS

- Lightly aged cachaça in Jequitibá and oak barrels.
- **Manual harvesting of the sugar cane.**
- Natural fermentation using corn flour yeast.





CACHAÇA SANTO GRAU PARATY

THE CACHAÇA FROM PARATY



75 CL



43% vol



TASTING NOTES

Appearance: Transparent.
Nose: Perfumed, intense and fruity.
Palate: Intense, a bit fruity and soft.

STORYTELLING

Santo Grau Paraty is a classic cachaça from the traditional fluminense (Rio de Janeiro) region. With aromas and flavours that carry the distinct characteristics of the beach region, it is a white cachaça, produced in the same way for five generations.

WINE&FOOD PAIRING

It can be consumed pure or mixed. The most traditional way of consumption in Brazil is the famous caipirinha: a mix of Cachaça and mashed fruit (the most consumed is lemon), sugar and ice. When pure, to obtain a softer flavor, it is usual to drink very cold.

SALES TIPS

- Paraty’s mill, located on the edge of the Serra do Mar, run by the Mello family, is currently under the command of Eduardo Mello, heir to five generations of master alambics who have been producing cachaça in Paraty since 1803.





CACHAÇA SANTO GRAU SOLERA PEDRO XIMENEZ

COMPLEX AND VERY WELL BALANCED CACHAÇA



75 CL



39% vol



Aged in barrels formerly used to age Pedro Ximenez (P.X.) sherry



TASTING NOTES

Appearance: In the glass we have a light golden brown liquid. **Nose:** Slightly smoky. Hints of tobacco mingles alongside stoned fruit touches of light peach and under ripe plums. **Palate:** It's a really nicely balanced, woody spirit with a lot of oak spice and light tobacco. Leather, and a real smoky overall flavour particularly on the mid palate.

STORYTELLING. Santo Grau's line of special cachaça aged by the traditional system of Solera in barrels (Sherry Oak Casks) that aged wines from Jerez, Spain. Our cachaças always have a story to tell in their recipes. Produced in centenary mills and always crafted with respect to the origins and thirst for innovation, our labels stand out for their care in the production process. From the Cachaças Raras de Engenho line, the Santo Grau Solera Pedro Ximenes (PX) and the Santo Grau Solera Cinco Botas are produced at the Itirapuã mill, in São Paulo. The two cachaças are produced through a dynamic ageing process unique to the region of Jerez, called Solera. With barrels stacked in a line, old and new liquids blend together to always ensure the same quality. And all this happens under the diligent care of the Figueiredo Cristófani family, who have five generations taking care of mills with the same dedication to the art of crafting striking and tasty cachaça. Santo Grau Solera Pedro Ximenes is aged in the same barrels used in the production of Jerez's oldest wine, Pedro Ximenes. It is a soft drink, naturally sweetened with the essence of wine and grape characteristics.

SALES TIPS

- Cachaca Santo Grau P.X. Solera Pedro Ximenez is aged in barrels formerly used to age Pedro Ximenez (P.X.) sherry. A very sweet sherry which is produced in Jerez, Spain.
- Aged cachaça through the Solera system.





BURLANEGRA RHUM

CARACTER SALINO



70 CL



40% vol



2 years



TASTING NOTES.

Sight: Dark amber color with a brilliant sheen

Smell: Aged Caribbean rum with refined nuances, shaped by the exceptional Jerez VORS Amontillado 51 1ª casks, imparting notes of noble Jerez wood, hazelnut, candied orange, and toffee caramel, with subtle hints of a sea breeze.

Taste: Rich complexity of flavors, surprising vinosity with an audacious saline twist, and a persistent finish where dried fruits and old oak stand out.

STORYTELLING.

The rum, previously aged for 1 year, travels from the Caribbean to our cellars in El Puerto de Santa María, where it continues to age for a further 6 months in American oak casks (Very Old Rare Sherry Casks) that previously contained Amontillado 51 1st for more than 50 years. It is then partially hydrated with water from the Atlantic.

SALES TIPS

Unique saline taste

Unique in the market, infused with purified Atlantic Ocean water

Finished in Osborne very old rare sherry casks

This finish in VORS amontillado Casks give Burlanegra unique aromas of nuts, candied oranges and caramel

Iconic Bottle

Brakes category codes, transmitting innovation, elegance and authenticity.

RON
BURLANEGRA
CARACTER SALINO





Regulation for Ibérico Ham (Jamón Ibérico)

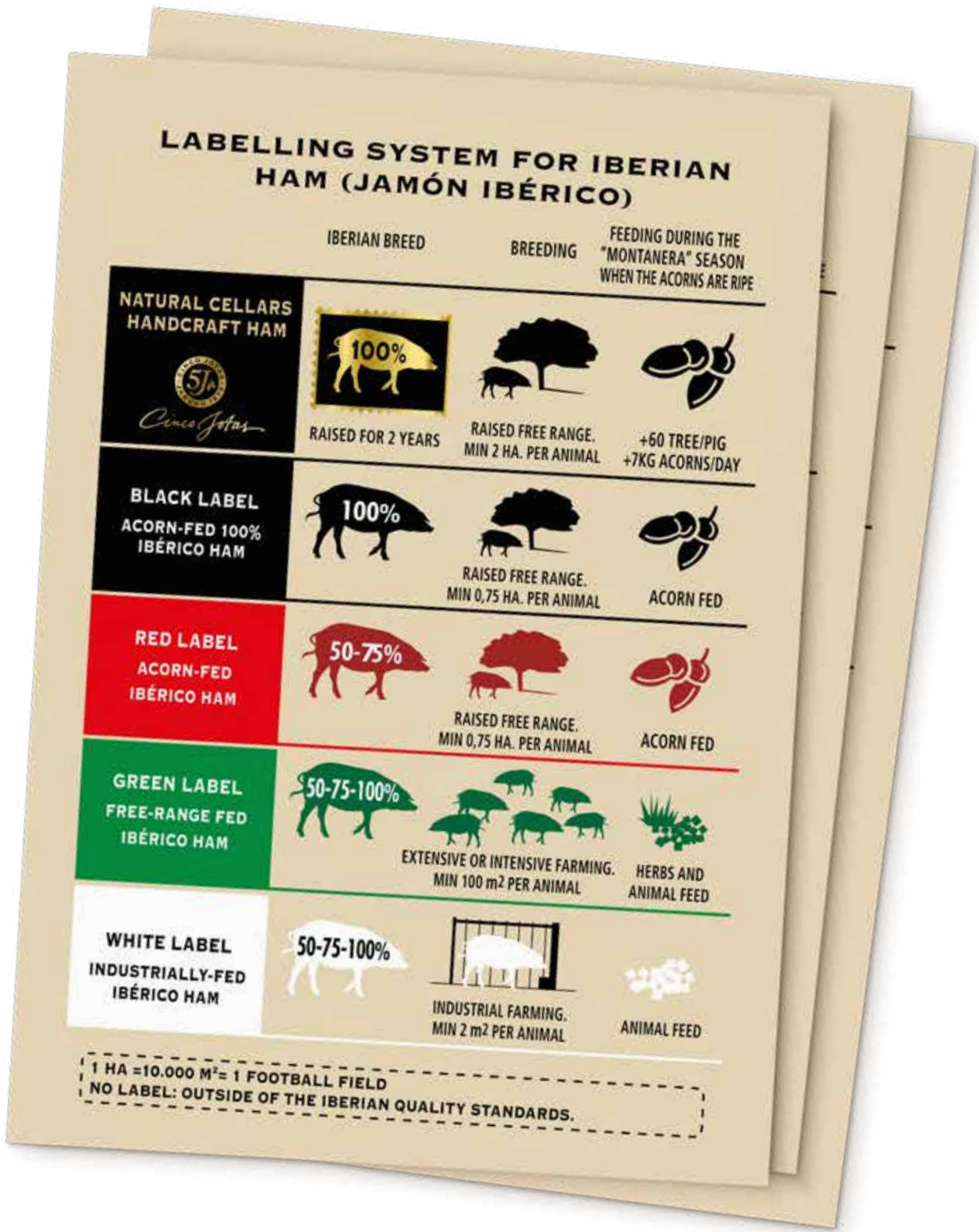
As from January 2014, a new labelling system has been introduced for Ibérico products. The labelling takes into account three main factors:

- **BREED:** 100% Ibérico pigs are only those that come from a 100% Ibérico mother and father.
- **BREEDING:** Allowed to roam free (eating acorns or grazing naturally), or kept enclosed in a pen (and fed fodder).
- **FEEDING:** Fed with bellota (acorns), cebo del campo (natural grazing) or cebo (fodder).

The combination of the different characteristics will result in the classification of the Iberian product in four categories:

- **BLACK LABEL:** Acorn-fed 100% Ibérico ham.
- **RED LABEL:** Acorn-fed (50%-75%) Ibérico ham.
- **GREEN LABEL:** Free-range fed (50%-75%-100%) Ibérico ham.
- **WHITE LABEL:** Industrially-fed (50%-75%-100%) Ibérico ham.

Cinco Jotas complies all the requirements to be a black label, and exceeds them. We are pioneers in reaching the highest quality.



The Iberian Peninsula is home to a unique and native swine breed: 100% Ibérico pigs. Halfway between a wild boar and a domestic swine; due to their wild nature, they roam freely over the extensive forest pastures of the Peninsula. 100% Ibérico pigs are only those that come from a 100% Ibérico mother and father. The morphological characteristics of the 100% Ibérico pig are: small and floppy ears, dark and even skin all over the body, a flat and elongated narrow-ending back as well as flexible, thin feet with fine legs that are adapted to the environment in which they live. And the most characteristic of all, the worn black hoof known as pata negra.

The oak forest meadowlands (known as Dehesa) are made up of a variety of acorn-producing Quercus species, which is the main food source for 100% Ibérico pigs: Holm oaks, Cork oaks, Gall oaks and hard oaks. Acorn season, known as “la Montanera”, is when acorns are ripe and eatable. During acorn season, the ripe acorns fall upon a bed of fresh grass, which in turn, protects the nuts from mud and deterioration. They also eat other elements provided the Dehesa: berries, roots, wild mushrooms, grass, herbs, small invertebrates, nuts. This “natural” and nutritional menu is the basis for the excellent flavor and aroma of the various products elaborated from free-range, 100% Ibérico pigs. On any given day, they can walk up to 14 kilometers. With so much exercise, the 100% Ibérico pig needs to ingest some 12 kg of acorns to gain a kilo of weight.

The 100% Ibérico pig eats large amounts of acorns which accumulate unsaturated fatty acid; this is what creates the famous infiltration seen in Acorn Fed 100% Ibérico Ham. This adaptability of 100% Ibérico pigs to infiltrate fat into its muscles is what creates their distinctive texture and flavor. It is all made possible thanks to a number of challenging conditions that guarantee the wellbeing of this demanding animal: each of our 100% Ibérico pigs needs at least two hectares of pastureland, which is more than double what the current legislation has established. Acorns provide large amounts of Omega 9 which is the oleic acid that is extremely beneficial for the cardiovascular system. Thanks to the fresh herbs that supplement the diet of 100% Ibérico swine, the ham from an Ibérico pig contains natural antioxidants and essential vitamins that are beneficial for our health.



CINCO JOTAS ACORN-FED 100% IBÉRICO HAM
(WITH BONE) A MASTERPIECE OF SPANISH GASTRONOMY



6/7 Kg



Curing period:
36 months average



Consumption temperature:
(22-24°C)



Acorn-fed 100% Ibérico



TASTING NOTES. The meat in the top third of the ham is soft juicy and unctuous. It melts in your hands. **Flavours:** Intense long with notes of acorns wet grass thyme. The opening is clean and fresh with the roasting and wood flourishing. **Taste:** A taste of acorns toasted hazelnuts wet wood and wild flowers is detected.

STORYTELLING. Founded in 1879, Cinco Jotas is the legendary name that produces the most exclusive 100% acorn-fed ibérico ham in the world. Raised free range in the meadows of Jabugo (Southwest Spain), Cinco Jotas Iberian-native pigs feed on acorns, roots and herbs. The artisanal methods passed on from generation to generation have helped created a product that respects the local culture and the artisanal process. Declared a Biosphere Reserve by UNESCO, the Jabugo natural parks offers a unique microclimate to obtain what many call the best ham in the world. Nowadays, Cinco Jotas is an outstanding gourmet product and one of Spain’s National Treasures, sold in the most exclusive restaurants and gourmet shops in over 45 countries worldwide.

WINE&FOOD PAIRING. Cinco Jotas ham may be consumed any time of the day, either on its own or accompanied by other quality products. It pairs especially well with Jerez sherry and other sherry wines.

SALES TIPS

- Unique and exceptional flavour.
- The most iconic acorn-fed Ibérico Ham brand in the world: nº 1 in brand awareness.
- It takes at least five years to create a Cinco Jotas ham, unique pieces, of art that leave no one indifferent.
- From Jabugo, artisans since 1879.
- Indigenous, free range 100% Ibérico breed.
- Natural feeding, primarily on acorns during the montanera season.
- Heart healthy product, gluten free, without allergens or additives.
- Favorite among the haute cuisine establishments in the world.
- Aclamada mundialmente, Leader in international markets: China, USA, European capitals and Travel Retail.
- Present in over 45 countries.





CINCO JOTAS ACORN-FED 100% IBÉRICO HAM

A MASTERPIECE OF SPANISH GASTRONOMY



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- Present in over 45 countries.



450gr



Consumption temperature:
(22-24°C)



Curing period:
36 months average



Acorn-fed 100% Ibérico



40gr



Consumption temperature:
(22-24°C)



Curing period:
36 months average



Acorn-fed 100% Ibérico

CINCO JOTAS ACORN-FED 100% IBÉRICO HAM

A MASTERPIECE OF SPANISH GASTRONOMY



TASTING NOTES

The meat in the top third of the ham is soft juicy and unctuous. It melts in your hands. **Flavours:** Intense long with notes of acorns wet grass thyme. The opening is clean and fresh with the roasting and wood flourishing. **Taste:** A taste of acorns toasted hazelnuts wet wood and wild flowers is detected.

STORYTELLING

Founded in 1879, Cinco Jotas is the legendary name that produces the most exclusive 100% acorn-fed ibérico ham in the world. Raised free range in the meadows of Jabugo (Southwest Spain), Cinco Jotas Iberian-native pigs feed on acorns, roots and herbs. The artisanal methods passed on from generation to generation have helped created a product that respects the local culture and the artisanal process. Declared a Biosphere Reserve by UNESCO, the Jabugo natural parks offer a unique microclimate to obtain what many call the best ham in the world. Nowadays, Cinco Jotas is an outstanding gourmet product and one of Spain’s National Treasures, sold in the most exclusive restaurants and gourmet shops in over 45 countries worldwide.

WINE & FOOD PAIRING

Cinco Jotas ham may be consumed any time of the day, either on its own or accompanied by other quality products. It pairs especially well with Jerez sherry and other sherry wines.

SALES TIPS

- Unique and exceptional flavour.
- The most iconic acorn-fed Ibérico Ham brand in the world: nº 1 in brand awareness.
- **It takes at least five years to create a Cinco Jotas ham, unique pieces, of art that leave no one indifferent.**
- From Jabugo, artisans since 1879.
- **Indigenous, free range 100% Ibérico breed.**
- Natural feeding, primarily on acorns during the montanera season.
- Heart healthy product, gluten free, without allergens or additives.
- Favorite among the haute cuisine establishments in the world.
- Aclamada mundialmente, Leader in international markets: China, USA, European capitals and Travel Retail.
- Present in over 45 countries.



CINCO JOTAS ACORN-FED 100% IBÉRICO HAM

A MASTERPIECE OF SPANISH GASTRONOMY



TASTING NOTES

The meat in the top third of the ham is soft juicy and unctuous. It melts in your hands. **Flavours:** Intense long with notes of acorns wet grass thyme. The opening is clean and fresh with the roasting and wood flourishing. **Taste:** A taste of acorns toasted hazelnuts wet wood and wild flowers is detected.

STORYTELLING

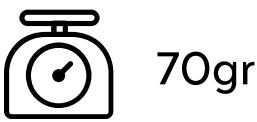
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70gr



Consumption temperature:
(22-24°C)



Curing period:
36 months average



Acorn-fed 100% Ibérico

CINCO JOTAS RITUALS Nº 2

A MASTERPIECE OF SPANISH GASTRONOMY



TASTING NOTES

The meat in the top third of the ham is soft juicy and unctuous. It melts in your hands. **Flavours:** Intense long with notes of acorns wet grass thyme. The opening is clean and fresh with the roasting and wood flourishing. **Taste:** A taste of acorns toasted hazelnuts wet wood and wild flowers is detected.

STORYTELLING

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WINE & FOOD PAIRING

Cinco Jotas ham may be consumed any time of the day, either on its own or accompanied by other quality products. It pairs especially well with Jerez sherry and other sherry wines.

SALES TIPS

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70gr X 2 Ham



Consumption temperature:
(22-24°C)



Curing period:
36 months average



Acorn-fed 100% Ibérico

CINCO JOTAS RITUALS Nº 4

A MASTERPIECE OF SPANISH GASTRONOMY



TASTING NOTES

Ham. Texture: The meat in the top third of the ham is soft juicy and unctuous. It melts in your hands. **Aroma:** Intense long with notes of acorns wet grass thyme. The opening is clean and fresh with the roasting and wood flourishing. **Taste:** A taste of acorns toasted hazelnuts wet wood and wild flowers is detected. **Loin. Texture:** Friendly, consistent and meaty. **Aroma:** Intense, very powerful. It smells like meat, wet fields and acorns and reveals touches of spices. **Taste:** It melts in the mouth and there is a bit of paprika, a touch of garlic and hints os spice and smoker. **Presa. Texture:** Creamy tender and meaty it is easily broken. **Aroma:** Paprika fresh pork fat. **Taste:** It’s a very juicy, very intense piece with a very long aftertaste. The “umami” immediately comes out.

STORYTELLING

Founded in 1879, Cinco Jotas is the legendary name that produces the most exclusive 100% acorn-fed ibérico ham in the world. Raised free range in the meadows of Jabugo (Southwest Spain), Cinco Jotas Iberian-native pigs feed on acorns, roots and herbs. The artisanal methods passed on from generation to generation have helped created a product that respects the local culture and the artisanal process. Declared a Biosphere Reserve by UNESCO, the Jabugo natural parks offer a unique microclimate to obtain what many call the best ham in the world. Nowadays, Cinco Jotas is an outstanding gourmet product and one of Spain’s National Treasures, sold in the most exclusive restaurants and gourmet shops in over 45 countries worldwide.

SALES TIPS

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70gr X 4
Ham, Shoulder Ham,
Loin, Presa.



Consumption temperature:
(22-24°C)



Acorn-fed 100% Ibérico



CINCO JOTAS ACORN FED 100% IBÉRICO SHOULDER HAM

(WITH BONE) A MASTERPIECE OF SPANISH GASTRONOMY



4/4,5Kg



Curing period:
18-24 months average



Consumption temperature:
(22-24°C)



Acorn-fed 100% Ibérico

TASTING NOTES

Taste of acorns, toasted hazelnuts and wild flowers. Juicy and unctuous meat. Long and intense aroma.

STORYTELLING

Founded in 1879, Cinco Jotas is the legendary name that produces the most exclusive 100% acorn-fed ibérico ham in the world. Raised free range in the meadows of Jabugo (Southwest Spain), Cinco Jotas Iberian-native pigs feed on acorns, roots and herbs. The artisanal methods passed on from generation to generation have helped created a product that respects the local culture and the artisanal process. Declared a Biosphere Reserve by UNESCO, the Jabugo natural parks offer a unique microclimate to obtain what many call the best ham in the world. Nowadays, Cinco Jotas is an outstanding gourmet product and one of Spain’s National Treasures, sold in the most exclusive restaurants and gourmet shops in over 45 countries worldwide.

SALES TIPS

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CINCO JOTAS ACORN FED 100% IBÉRICO SHOULDER HAM

A MASTERPIECE OF SPANISH GASTRONOMY



TASTING NOTES

Taste of acorns, toasted hazelnuts and wild flowers. Juicy and unctuous meat. Long and intense aroma.

STORYTELLING

Founded in 1879, Cinco Jotas is the legendary name that produces the most exclusive 100% acorn-fed ibérico ham in the world. Raised free range in the meadows of Jabugo (Southwest Spain), Cinco Jotas Iberian-native pigs feed on acorns, roots and herbs. The artisanal methods passed on from generation to generation have helped created a product that respects the local culture and the artisanal process. Declared a Biosphere Reserve by UNESCO, the Jabugo natural parks offer a unique microclimate to obtain what many call the best ham in the world. Nowadays, Cinco Jotas is an outstanding gourmet product and one of Spain’s National Treasures, sold in the most exclusive restaurants and gourmet shops in over 45 countries worldwide.

SALES TIPS

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70gr



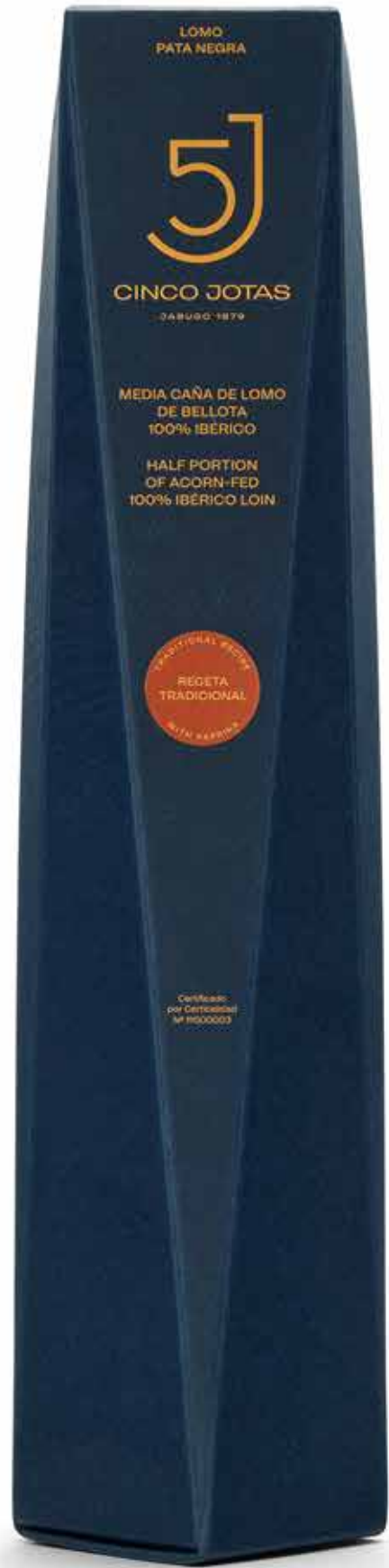
Consumption temperature:
(22-24°C)



Curing period:
18-24 months average



Acorn-fed 100% Ibérico



CINCO JOTAS ACORN-FED 100% IBÉRICO LOIN
(TRADICIONAL RECIPe) A MASTERPIECE OF SPANISH GASTRONOMY



420gr



Curing period:
3 months



Consumption temperature:
(22-24°C)



Acorn-fed 100% Ibérico

TASTING NOTES

Appearance: Marbled by the infiltrated pork fat, slightly golden. The shiny red color grabs your attention and asks you to try it.

Texture: Friendly, consistent and meaty.

Aroma: Intense, very powerful. It smells like meat, wet fields and acorns and reveals touches of spices. The burnt wood and perhaps a touch of toasted sugar also come out as well as the crust of toasted bread...

Taste: It melts in the mouth and there is a bit of paprika, a touch of garlic and hints of spice and smoke... The aftertaste is long and very gratifying.

STORYTELLING

Cinco Jotas Acorn-fed 100% Ibérico Loin, approx. 1Kg Cinco Jotas Acorn-fed 100% Ibérico Loin is a cold meat cured and hand-crafted in Jabugo. It's derived from an entire piece of meat located in the lower back of the animal. Its known to have a powerful and fragrant aroma, a faint maroon and ash colour with a defined sheen, and a lightly peppery and smoky flavour.

SALES TIPS

- Unique and exceptional flavour.
- The most iconic acorn-fed Ibérico Ham brand in the world: nº 1 in brand awareness.
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CINCO JOTAS ACORN-FED 100% IBÉRICO CURED LOIN

A MASTERPIECE OF SPANISH GASTRONOMY



TASTING NOTES

Appearance: Marbled by the infiltrated pork fat, slightly golden. The shiny red color grabs your attention and asks you to try it.

Texture: Friendly, consistent and meaty.

Aroma: Intense, very powerful. It smells like meat, wet fields and acorns and reveals touches of spices. The burnt wood and perhaps a touch of toasted sugar also come out as well as the crust of toasted bread...

Taste: It melts in the mouth and there is a bit of paprika, a touch of garlic and hints of spice and smoke... The aftertaste is long and very gratifying.

STORYTELLING

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SALES TIPS

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70gr



Consumption temperature:
(22-24°C)



Curing period:
3 months



Acorn-fed 100% Ibérico



CINCO JOTAS ACORN-FED 100% IBÉRICO CURED LOIN
(WITHOUT PAPRIKA) A MASTERPIECE OF SPANISH GASTRONOMY



500gr



Curing period:
3 months



Consumption temperature:
(22-24°C)



Acorn-fed 100% Ibérico

TASTING NOTES

Appearance: Matte orange-red.

Texture: The meat is uniform, firm and compact.

Aroma: The pepper powerfully appears immediately evoking cured meat and coal... A bit of nutmeg is insinuated and hints of land, smoking and curing can be distinguished.

Taste: In the mouth there is a slight spicy touch with the pepper quite present and flourishing nutmeg, garlic and perhaps there's another spicy note.

STORYTELLING

Cinco Jotas Acorn-fed 100% Ibérico Loin Cinco Jotas Acorn-fed 100% Ibérico Loin, produced naturally without paprika. This exclusive has drawn on age-old recipes from Jabugo passed down from generation to generation. The craftsmanship, without paprika, represents a little-known innovation but one that is much appreciated by chefs around the world. It's a recipe that allows a greater appreciation for the flavour of the meat itself without interference from the taste and aroma of paprika.

SALES TIPS

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CAÑA DE PRESA 5J DE BELLOTA 100% IBÉRICA



600 gr



Curing period:



Consumption temperature:
(22-24°C)



Bellota 100% Ibérico



TASTING NOTES

To the eye: Cylindrical shape, with elevations on the surface.

To the cut: Bright, intense red-teja colour. The pieces of meat can be distinguished.

To the touch: Unctuous and with just the right resistance.

Nose and mouth: Harmony of fragrances and flavours reminiscent of chorizo due to the paprika seasoning.

Once opened, keep refrigerated and consume within 30 days.

Cut into thin slices.

Remove from the refrigerator 15 minutes before serving.

PRODUCT DESCRIPTION

Product made from the noble meats (prey and sirloin) of 100% Iberian 100% Iberian pigs, reared extensively in the dehesas of the Iberian Peninsula and fed on acorns Iberian Peninsula and fed on acorns during the Montanera period.

SALES TIPS



80gr



Consumption temperature:
(22-24°C)



Curing period:



100% Ibérico



CAÑA DE PRESA 5J DE BELLOTA 100% IBÉRICA



TASTING NOTES

To the eye: Cylindrical shape, with elevations on the surface.

To the cut: Bright, intense red-teja colour. The pieces of meat can be distinguished.

To the touch: Unctuous and with just the right resistance.

Nose and mouth: Harmony of fragrances and flavours reminiscent of chorizo due to the paprika seasoning.

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SALES TIPS



SALCHICHÓN 5J DE BELLOTA 100% IBÉRICO



600 gr



Curing period:



Consumption temperature:
(22-24°C)



100% Ibérico



TASTING NOTES

- To the eye:** Cylindrical shape, with irregularities on its surface.
- To the cut:** Bright with an intense and characteristic garnet colour.
- To the touch:** Unctuous due to the fat and with just the right consistency.
- On the nose and in the mouth:** Harmony of fragrances and flavours reminiscent of the most traditional salchichón

PRODUCT DESCRIPTION

Sausage made from the meat of Iberian pigs, reared extensively in the dehesas of the Iberian Peninsula and fed on acorns during the Montanera period. fed on acorns during the Montanera period.

SALES TIPS

MORCÓN 5J DE BELLOTA 100% IBÉRICO



Curing period:



Consumption temperature:
(22-24°C)



100% Ibérico



TASTING NOTES

To the eye: Oval shape, with irregularities on the surface.
To the cut: Bright with an intense and characteristic garnet colour.
To the touch: Unctuous due to the fat and with just the right consistency.
On the nose and in the mouth: Harmony of fragrances and flavours reminiscent of more traditional morcón.alchichón

PRODUCT DESCRIPTION

Sausage made from meat from 100% Iberian pigs, reared extensively in the dehesas of the Iberian Peninsula and fed on acorns during the Montanera on acorns during the Montanera period.

SALES TIPS



RIOFRIO NACCARII ORIGINAL CLASSIC

CAVIAR
RIOFRÍO



TASTING NOTES.

Riofrío Naccarii Original caviar offers salty hints that lasts longer in the mouth and an unctuous texture.
The size of the roe is maximum 3mm.

STORYTELLING.

Created in 1963, the Caviar Riofrío Company is now a world benchmark in luxury and gourmet cuisine. It is among Europe’s leading sturgeon farmers, the largest farmer of the *Acipenser naccarii* species, the only farm that in addition breeds the *Acipenser gueldenstaedtii* (Osetra) and *Huso huso* (Beluga) species, and the first farm to produce certified organic caviar. Its sturgeons are raised in the finest river water Spain has to offer, that stays at a constant 14-15°C temperature and naturally mimics the wild habitat. Its freshness and flavour nuances have won Riofrío caviar its reputation as one of the best in the world. In 2019 the company changed its name to Riofrío 1963, but its structure, location and essence remain the same. The Caviar Riofrío brand is today valued by gourmets all over the world, the most exclusive delicatessen outlets, and several Michelin-starred chefs.



España (Riofrío)



Conservation:
Keep refrigerated until the moment of consumption.



15gr / 30gr / 50gr



RIOFRIO NACCARII ESSENCE

CAVIAR
RIOFRÍO



TASTING NOTES.

Naccarii Essence caviar from Riofrío has firm and crunchy texture and mild flavour followed by savoury notes.

STORYTELLING.

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España (Riofrío)



Conservation:
Keep refrigerated until
the moment of consumption.



15gr / 30gr / 50gr



RIOFRIO OSETRA ORIGINAL EXCELLSIUS

CAVIAR
RIOFRÍO



TASTING NOTES.

Ossetra/Oscietra caviar is an intense and unctuous caviar with golden reflections and subtle iodine notes. The Excelsius version with roe of more than 3 mm is lingering on the palate.

STORYTELLING.

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España (Riofrío)



Conservation:
Keep refrigerated until
the moment of consumption.



50gr



RIOFRIO OSETRA ESSENCE EXCELLSIUS

CAVIAR
RIOFRÍO



TASTING NOTES.

Ossetra/Oscietra caviar from Riofrío has a firm texture, with very crunchy roe and a very delicate nutty flavour. Excelsius grains, with roe of more than 3 mm, remain longer on the palate.

STORYTELLING.

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España (Riofrío)



Conservation:
Keep refrigerated until
the moment of consumption.



50gr



OSBORNE

THANK YOU