





## 2026 WINE PRICE LIST

WINE	PRICE (EXC GST)
Bodegas Bhilar, Bhilar Tinto 2022  D.O.Ca. Rioja - 85% Tempranillo, 10% Garnacha, 5% Viura	\$21.78
Bodegas Bhilar, Phinca Hapa 2021  D.O.Ca. Rioja - 92% Tempranillo, 6% Graciano, 2% Viura	\$39.16
Bodegas Bhilar, Phinca El Vedao 2019  D.O.Ca. Rioja - 100% Garnacha	\$38.47
Bodegas Oissat, Cor Aviam  D.O.P. Castilla y Leon, Spain - 100% Prieto Picudo Blanco	\$19.30
Bodegas Oissat, Cor Aviam Fermentado en Barrica  D.O.P. Castilla y Leon, Spain - 100% Prieto Picudo Blanco	\$32.31
Bodegas Oissat, Valeur Viñas Viejas  D.O.P. Castilla y Leon, Spain - 50% Verdejo, 50% Viura	\$32.79
Bodegas Friedrich Schatz, Finca Sanguijuela 2016  D.O Sierras de Malaga, Spain - 34% Tempranillo, 33% Merlot & 33% Cabernet Sauvignon	\$41.60
Bodegas Friedrich Schatz, Pinot Noir 2018  D.O Sierras de Malaga, Spain - 100% Pinot Noir	\$45.36
Bodegas Friedrich Schatz, Rosado 2023  D.O Sierras de Malaga, Spain - 100% D.O Moscatel Negro	\$33.05
Bodegas Torremilanos, Los Cantos de Torremilanos 2021  D.O. Ribera del Duero - 93% Tempranillo, 7% (Merlot & Cabernet Sauvignon)	\$25.59
Bodegas Torremilanos, Torre Albeniz Reserva 2020  D.O. Ribera del Duero - 95% Tempranillo & 5% Others.	\$55.26
Bodegas Torremilanos, Torremilanos 2019  D.O. Ribera del Duero - 98% Tempranillo & 2% Merlot.	\$34.43



Biodynamic



Organic

ORDERS: SALES@PASIMPORTING.COM.AU



**BODEGAS BHILAR**

ELVILLAR · ÁLAVA · ESPAÑA

# BHILAR

2022

Type: Red Wine

Appellation: D.O. Ca. Rioja (sub-region: Rioja Alavesa)

Varieties: 85% Tempranillo, 10% Garnacha, 5% Viura

Presentation: Burgundy bottle 75cl.

## VINEYARDS

A village wine from Elvillar de Álava. The grapes are sourced from our young, Biodynamically farmed vines with an average of 40 years of age. The vineyards are dry-farmed bush vines in calcareous clay soils.

## HARVEST AND PRODUCTION

The grapes are harvested manually and immediately transported to the winery where the grapes are destemmed and placed in concrete tanks. Spontaneous fermentation starts with native yeast and without temperature control allowing the process to occur naturally. Once finished, the wine is pressed and placed into French oak of different capacities where it aged for 14 months.

## TASTING NOTES

The oak is very integrated and neatly folded into the fruit. A nicely balanced wine which is very fruit driven with chalky fine-grained tannins. The palate is medium to full-bodied with notes of ripe berries and herbs with a spicy twist.



CALLE DE LANCIEGO S/N · 01309 · ELVILLAR · ÁLAVA · ESPAÑA

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**BODEGAS BHILAR**

ELVILLAR · ÁLAVA · ESPAÑA

# PHINCA EL VEDAO

2019

Type: Red Wine

Appellation: D.O. Ca. Rioja (subregión: Rioja Alavesa)

Varieties: 100% Garnacha

Number of bottles: 340

## VINEYARDS

Sourced from three south facing terraces in Elvillar's small viticultural section called El Vedao. Pure Garnacha planted 30 years ago due to sun exposure and microclimate at 450 meters in altitude. A rare opportunity to taste a 100% Garnacha from Elvillar.

## HARVEST AND PRODUCTION

Harvested by hand, destemmed and fermented in 2,000-liter concrete vat and aged in 400 and 500-liter oak barrels for three years.

## TASTING NOTES

An expressive Garnacha nose with berry fruit and a floral touch. Fresh with balanced acidity and very fine tannins with a chalky texture from the limestone soils.



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# ETÉREA KRIPAN

IN REVERENCE OF NATURE



## PHINCA HAPA 2021

**Type:** Dry Red Wine  
**Appellation:** D.O.C.a Rioja (sub-region Rioja Alavesa)  
**Varieties:** 92% Tempranillo, 6% Graciano, 2% Viura  
**Number of bottles:** 7200

### Viticulture & Vineyard

The first vineyard planted at altitude in Elvillar established in 1967, ascending the Sierra Cantabria Mountain range and sitting at an elevation of 646 meters (2,100 feet). Situated on chalky limestone soils with a west-facing slope.

Vine spacing set at 2.5 x 1.2 meters, allowing for a wide native cover crop between the rows, a practice that promotes soil health and biodiversity. The vineyard is managed biodynamically, and plough horses are used to work alongside the vines, minimizing soil compaction, and preserving its natural structure.

### Harvest & Winemaking

Hand-harvested in 10kg crates. The grapes undergo further selection in the winery, where healthy whole clusters are carefully chosen and gently placed in a large oak vat and sealed.

The vat remains undisturbed until enough liquid collects at the bottom, enabling a gentle pump-over to moisten the cap.

Before fermentation is complete, the wine is pressed and transferred to 500 L French oak barrels for one year where fermentation concludes naturally, and malolactic fermentation occurs. Following barrel aging, the wine spends an additional 7 months in an oak vat until ready to bottle. The 2021 vintage is in conversion to Demeter certification.

Freshness and perfume, wild flowers and berries, mild spices and a fine palate.

A fruit forward wine, sappy and savory. A touch of stems in the texture along with full-cluster fermentation lifts up the wine.

C/ DE LANCIEGO S/N · 01309 · ELVILLAR · ÁLAVA · ESPAÑA

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# COR Aviam

Prieto Picudo Blanco

Wine made from old vines over 100 years old

VINO ELABORADO CON VIÑAS VIEJAS DE MÁS DE 100 AÑOS

Cor Aviam is a Prieto Picudo that carries its values from the cradle. It comes from vines in La Seca over 100 years old, roots that struggle to drink from the Duero among stony soils. They know what it means to fight to get ahead. These are generous vineyards, a grape that offers a golden, fruity white that takes you back to the best moments of childhood.

You are only a child once, but feelings last forever. Cor Aviam is the heart of the grandmother. A quality white Prieto Picudo for grown-up children who wanted to grow up too fast and now seek that old path to be children again.

On the nose, it expresses the purest personality of the Prieto Picudo white grape, with clear herbaceous aromas. It is fresh, with a distinctive hint of minerality. The palate is serious and balanced, with good acidity, power, and the classic bitter finish of Prieto Picudo white.

Cor Aviam comes from vineyards planted in alluvial soils, with abundant pebbles on the surface and very calcareous subsoil. The climate is extreme continental.

Suggested with hake cheeks, fish or seafood. Specifically, a dish of grilled turbot with Puy lentils, white onion sauce and salmon caviar is proposed.



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**Vineyard location:** 'La abuela' in La Seca, Valladolid.

**Varieties:** 100% Prieto Picudo white

**Winemaking:** Maceration for 10h. at 4°C. Light pressing and fermentation at 16°C. No malolactic fermentation. Aged in stainless steel tanks until bottling.

**Temperature:** 10°C

**Alcohol:** 13%

 VINO RESPETUOSO CON EL MEDIO AMBIENTE  
ENVIRONMENTALLY FRIENDLY WINE





# COR Aviam

Prieto Picudo Blanco  
FERMENTADO EN BARRICA



## Wine made from 120-year-old vines

VINO ELABORADO CON VIÑAS VIEJAS DE 120 AÑOS

The Prieto Picudo variety is a recovered grape, unique in the world.

It has a very small and controlled production, of great quality.

Environmentally respectful vineyards, certified organic. Worked with mules and cared for by hawks, where the balance with nature is at its peak.

A first green harvest is carried out in August.

Fermented in 320-litre barrels for one year, followed by an additional year of rest in bottle to guarantee optimal quality and flavour in every serving.

A vineyard in the La Seca region (Castilla y Leon) at an altitude of 750m.

Complexity and harmony.

It is a round wine with spectacular nose complexity: it has a broad aromatic palette: mineral touches, herbaceous notes, white truffle, hints of pastry (very much in the background), grapefruits... all in perfect measure, without overwhelming, without noise, without artifice.

Calcareous soil.

Limited production.

**Vineyard location:** 'Paloma' in La Seca, Valladolid.

**Varieties:** 100% Prieto Picudo white

**Pairing:** Perfect for poultry or game dishes.  
For example, hare saddle with porcini risotto, roast suckling pig. Ideal with soft and mature raw milk cheese.

**Temperature** between 10°C and

**: Alcohol:** 13°C 13.5%





# VALEUR

## VIÑAS VIEJAS



VINO ELABORADO CON VIÑAS VIEJAS DE PARCELA  
Wine made from old plot vines

Two vineyard estates united by Valeur.

The Verdejo vineyard is 90 years old and the Viura 120. Old vines for a new wine, balanced, powerful and calm. With one year in barrel it becomes an unctuous, elegant and complex wine.

Centenary vineyards farmed organically, always with the utmost respect for the environment.

Complex and elegant aromas where notes of ripe white fruit, such as apple and pear, intertwine with subtle citrus touches.

Barrel ageing contributes delicate nuances of vanilla, toasted almond and light smoky hints.

On the palate it is broad and silky, with a well-balanced acidity that gives it freshness and vivacity.

The fruity flavours integrate harmoniously with the oak notes, leaving a persistent and refined finish.

**Vineyard location:** 'Churrero' in La Seca, Valladolid.

**Varieties:** 50% Viura, 50% Verdejo

**Pairing:** Perfect for poultry or game dishes.

For example, hare saddle with porcini risotto, roast suckling pig. Ideal with soft and mature raw milk cheese.

**Temperature** between 10°C and

**: Alcohol:** 13°C. 13.5%

 VINO RESPETUOSO CON EL MEDIO AMBIENTE  
ENVIRONMENTALLY FRIENDLY WINE





## LOS CANTOS DE TORREMILANOS 2021



**Denomination of origin:** Ribera del Duero.

**Producer:** Finca Torremilanos. Penalba Lopez Family.

**Grape variety:** 93% Tempranillo and 7% (Merlot and Cabernet Sauvignon).

**Vineyard:**

Grapes from our vineyards at Finca Torremilanos belonging to the municipality of Aranda de Duero. Selection of grapes from different terrains: mainly alluvial with cobblestones, but also sandy, limestone and clay soils. Average vineyard age: 35 years. Altitude: 800-900 m. **Viticulture:**

Bush vine and trellis vineyards.

Hand-harvested grapes. Selective harvest.

Certified organic and biodynamic wine.

**Winemaking:**

Maceration of 10 to 12 days. Fermentation at controlled temperature in stainless steel tanks with native yeasts from the vineyard grapes. Aged 16 months in 225-litre French and American oak barrels from our own cooperage.

**Alcohol content:** 14.5%

**Tasting notes:**

Los Cantos de Torremilanos displays a beautiful purple colour of medium-high depth that invites you to enjoy its aromas of black fruits and red fruits with floral notes. On the nose it is frank with spicy touches. On the palate it is lively, broad, silky and balanced with polished tannins and a persistent finish with saline sensations and depth. This wine aims to be a "village wine", given that 95% of the grapes come from the municipality of Aranda de Duero. A wine to be savoured, where you can feel the earth. For us, this is the prototype of a Tavern wine, from a restaurant that prides itself on the quality of what it serves.



FINCA  
TORREMILANOS



## TORREMILANOS 2019

**Denomination of origin:** Ribera del Duero.

**Producer:** Finca Torremilanos. Penalba Lopez Family.

**Grape variety:** 98% Tempranillo and 2% Merlot.

**Vineyard:**

Wine from "The Selection" of grapes from our vineyards at Finca Torremilanos belonging to the municipality of Aranda de Duero. Diverse terrains in terms of composition due to the erosion and sedimentation of the Duero river. Distinct microclimates marked by the Atlantic-Mediterranean confluence.

The personality of the land and climate, combined with our traditional practices, define the unique character of Finca Torremilanos. Average vineyard age: 50 years. Altitude: 800-900 m.

**Viticulture:**

Bush vine and trellis vineyards with simple Guyot and double cordon pruning. Hand-harvested grapes. Selective harvest. Certified biodynamic and organic production.



**Winemaking:**

Wine from different moments of the 2019 harvest.

Maceration of 10 to 40 days.

Native yeasts from the harvest and the grapes.

Fermentation at controlled temperature in stainless steel tanks.

Aged 24 months in 225-litre French and American oak barrels.

**Alcohol content:** 14.5%

**Tasting notes:**

Intense, dark colour with ruby and purple tones. Floral aroma with flavours of blackberry, currants and rich grape character. Initial toasty notes giving way to nuances of well-ripened fresh grape, accompanied by roasted sensations and balsamic tones of thyme and lavender. The palate is silky, fleshy and juicy with great mineral freshness.





## TORRE ALBENIZ RESERVA 2020



**Denomination of origin:** Ribera del Duero.

**Producer:** Finca Torremilanos. Penalba Lopez Family.

**Grape variety:** 95% Tempranillo, 5% other indigenous varieties

**Vineyard:**

Wine from a selection of our vineyards at Finca Torremilanos. Alluvial vineyards located on the heights of Torremilanos. Deep soils of rounded stones with siliceous and calcareous sands.

Average vineyard age: 80 years. Altitude: 825-900 m.

**Viticulture:**

Traditional bush vine vineyards.

Hand-harvested grapes. Selective harvest.

Organic and biodynamic certified.

**Winemaking:**

Wine from different moments of the harvest.

Fermentation at controlled temperature in stainless steel tanks with the vineyard's own yeasts. Maceration of 15 days. Malolactic fermentation in barrels. Aged 24 months in 225-litre French oak barrels from our own cooperage.

Production: 53,308 bottles (75cl), 1,513 magnums, 250 double magnums and 27 six-litre bottles.

**Alcohol content:** 15%

**Tasting notes:**

Wine of intense colour and great vivacity with purple tones present.

Penetrating aroma of great complexity; toasted, mineral, spicy, and floral sensations giving way to great fruit intensity. On the palate it is a fleshy and very fresh wine, with a minerality that marks and defines a deep grape sensation that transports us to the moment of ripeness at harvest. Presence of indigenous aromatics on the palate.





ELABORACIÓN ELABORATION

12 meses crianza sobre sus lías finas “sur lie con batonnage”\* en barricas de roble americano y francés.

\*Agitación frecuente de las lías finas con un bastón, durante un período de tiempo de 2 a 6 meses.

12 months of ageing “sur lie” with “batonnage”\* in American and French oak barrels.

\*Ageing on natural fine lees, which is raised at regular intervals during a period of time between 2 - 6 months.

COLOR COLOUR

Rojo picota. Cherry red.

NARIZ NOSE

Bosque mediterráneo de tomillo, romero y lavanda. Especies de Navidad y balsámico.

Mediterranean forest of thyme, rosemary and lavender. Christmas spices and balsamic.

BOCA MOUTH

Intensa fruta roja madura, con una mineral y viva acidez con anís y canela. Un vino sutil y a la vez poderoso.

Intense ripe red fruit with a mineral and lively acidity with anise and cinnamon. A subtle yet powerful wine.

CLIMATOLOGÍA CLIMATOLOGY

Un otoño seco, dio paso a un invierno cálido con poca lluvia. El intenso granizo del 29 de enero, y la ligera nevada del 21 de febrero, favorecieron la humedad sin causar daños. El brote comenzó a finales de marzo y la floración a final de mayo. Una primavera lluviosa y fría, que se prologó hasta la segunda semana de mayo, dio paso a un verano caluroso y muy seco. La vendimia comenzó el 29 de agosto, y fue la más rápida de la historia de la bodega: no hubo paradas, ni esperas de maduración; el intenso calor de hasta 40°C, hizo que el 12 de septiembre finalizara.

A dry autumn gave way to a warm winter with little rain. Intense hail on January 29, and the light snow on February 21, favored humidity without causing damage. The outbreak began in late March and flowering at the end of May. Rainy and cold spring that prologue until the second week of May, gave way to a hot, very dry summer. The harvest began on August 29, and was the fastest in the history of the winery, there were no stops, no waiting for maturation, the intense heat of up to 40°C, made that September 12 the harvest was finished.

Azúcares reductores Residual sugar: 1,3 gr./ltr.

SO2 Libre SO2 Free: 0 mgr./ltr.

Acidez total Total acidity: 5,15 gr./ltr.

SO2 Total: 1 mgr./ltr.

Acidez volátil Volatile acidity: 0,57 gr./ltr.

Extracto seco Dry extract: 25,5 gr./ltr.

ph: 3,45

° Oechsle: 100°

Botellas Bottles: 2.700

Masa Volúmica Volumetric Mass: 1.104

GRADO ALCOHÓLICO  
ALCOHOL



14%

VARIEDAD  
VARIETY



33,5% Tempranillo,  
33% Merlot,  
33,5% Cabernet Sauvignon

EMBOTELLADO  
BOTTLING



29.07.18

FECHA CATA  
TASTE DATE



10.10.2023

TEMPERATURA MEDIA  
AVERAGE TEMPERATURE



14,8 °C

PLUVIOMETRÍA  
PLUVIOMETRY



Marzo-Sept. 160 L. 647 L/año  
March-Sept. 160 L. 647 L/year



**ELABORACIÓN ELABORATION**

12 meses crianza “sur lie” con “batonnage” \* en barricas de roble francés.  
\*Agitación frecuente de las lías finas con un bastón durante un período de 2 a 6 meses.  
12 months of ageing “sur lie” with “batonnage” \* in French oak barrels.  
\*Ageing on natural fine lees, which is raised at regular intervals during a period of time between 2 - 6 months.

**COLOR COLOUR**

Rojo picota oscuro. Dark cherry red.

**NARIZ NOSE**

Intensas notas florales a rosa. Aromas a especias, pimienta negra, clavo y canela.  
Intense floral notes of rose. Aromas of spices, black pepper, clove and cinnamon.

**BOCA MOUTH**

Profunda fruta roja con marcada acidez. Un vino elegante, envolvente y balsámico.  
Deep red fruit with marked acidity. An elegant, enveloping and balsamic wine.

**CLIMATOLOGÍA CLIMATOLOGY**

Este fue uno de los años mas lluviosos, Enero y Febrero fueron normales, pero en Marzo cayeron 404 ltr. No hizo mucho frío duro, apenas cayeron heladas, pero sí hizo una continua frialdad. En Abril 61 ltr, y Mayo 46 ltr, fueron muy fríos y lluviosos, por lo tanto el brote fue tarde sobre el 8.04.18. La floración igualmente se retraso hasta la primera semana de Junio, fue muy lenta y dispersa, y se prolongó hasta finales de Junio. El verano fue generalmente fresco, salvo algunos días de más de 35°C. Correspondientemente la vendimia comenzó tarde, o mejor dicho, en su fecha normal sobre el 10 de Septiembre y fue muy dispersa; terminamos el 10 de Octubre . Tuvimos que parar varias veces, ya que comenzaron las lluvias en Octubre; el día 21.10.18 cayeron 200 ltr. Ha sido un año muy diferente al anterior, con una gran sequía. Solamente el dato de la lluvia en el ciclo vegetativo 2017 = 83 ltr (total 386 ltr) comparándolo con el ciclo vegetativo de 2018 = 511 ltr. (total 1.064 ltr.), 6 veces más, demuestra lo lluvioso que fue el año, con sus correspondientes presiones de plagas fúngicas. Gracias a nuestro manejo ecológico, biodinámico pudimos controlarlo y no afectó al desarrollo del viñedo y en la calidad de la uva. La cantidad y la calidad de la vendimia fue excepcional, y nos ha dado este año vinos muy suaves, con alcoholes moderados, con frescuras atlánticas muy elegantes.

This was one of the most rainy years, January and February were quite normal, but in March it fell 404 ltr. It was not very strong cold, because there were nearly no frost, but it made a continuous cold. April 61 ltr, and May 46 ltr, were very cold and rainy, therefore the outbreak was late on 8.04.18. The flowering was also delayed until the first week of June, it was very slow and dispersed and late until the end of June. The summer was generally fresh, except for some days over 35°. Correspondingly the harvest started late or better said in its normal date on September 10th it was very dispersed and we finished on October 10th. I had to stop in between several times, since the rains began in October and in particular on 21.10.18 they fell 200 ltr. It has been a year of the most contrary to the previous year 2017, which was a great drought. Only the data of the rain in the vegetative cycle 2017 = 83 ltr (total 386 ltr) comparing it with the vegetative cycle of 2018 = 511 ltr (total 1,064 ltr.), 6 times more, shows how rainy the year was, with its corresponding pressures of fungal pests. Thanks to our ecological, biodynamic management we knew how to control it, so that it did not affect us in the development of the vineyard and in the quality of the grape. The quantity and quality of the vintage was exceptional, this year we have been given very soft wines, with moderate alcohols and with very elegant Atlantic freshes.

Azúcares reductores Residual sugar: 1,2 gr./ltr.  
Acidez total Total acidity: 5,39 gr./ltr.  
Acidez volátil Volatile acidity: 0,48 gr./ltr.  
ph: 3,25  
Botellas Bottles: 3.000

SO2 Libre SO2 Free: 0 mgr./ltr.  
SO2 Total: 1 mgr./ltr.  
Extracto seco Dry extract: 21,9 gr/ltr.  
° Oechsle: 88°  
Masa Volúmica Volumetric Mass: 1.088

GRADO ALCOHÓLICO ALCOHOL	VARIEDAD VARIETY	EMBOTELLADO BOTTLING	FECHA CATA TASTE DATE	TEMPERATURA MEDIA AVERAGE TEMPERATURE	PLUVIOMETRÍA PLUVIOMETRY
12,5%	Pinot Noir	22.04.20	05.03.2024	14,5 °C	Marzo-Sept. 511 L. 1069 L/año March-Sept. 511 L. 1069 L/year



ELABORACIÓN ELABORATION

5 meses crianza “sur lie” con “batonnage” \* en barricas de roble francés.  
 \*Agitación frecuente de las lías finas con un bastón durante un período de 2 a 6 meses.  
 5 months of ageing “sur lie” with “batonnage” \* in French oak barrels.  
 \*Ageing on natural fine lees, which is raised at regular intervals during a period of time between 2 - 6 months.

COLOR COLOUR

Cereza. Cherry.

NARIZ NOSE

Intensos aromas de frutas rojas: cereza y grosellas.  
 Intense aromas of red fruits: cherry and currant.

BOCA MOUTH

Equilibrado y espectacular con un potente sabor a baya fresca. Marcada acidez y un persistente final a frutas rojas y regaliz.  
 Balanced and spectacular wine with a powerful fresh berry flavor. Marked acidity and a persistent finish of red fruits and liquorice.

CLIMATOLOGÍA CLIMATOLOGY

Fue un invierno muy seco, sólo llovió 17 ltr en Enero, 20 ltr. en Febrero, 17 ltr en Marzo, nada en Abril, y tampoco hizo mucho frío, apenas habían bajado las temperaturas por debajo 0°C. Por lo tanto, fue un comienzo de floración muy temprano a finales de Abril y terminó rápido en la primera semana de Mayo. Menos mal que en Mayo llovieron 38 ltr. y en Junio 49 ltr. que reanimaron el crecimiento vegetal. Incluso hubo el 3 de Junio granizo (1 ltr), pero sin causar daño. En verano hubo 3 olas de calor de 10 días donde la temperatura de día subió a 40°C, cuando lo normal siempre han sido 1-2 olas de calor de unos 3 días. El envero empezó el 13 de Julio y la vendimia el 3 de Agosto y terminó el 20 de Agosto. Fue la vendimia más temprana y rápida que hemos conocido hasta ahora en Ronda. No obstante, fue una vendimia de muy buena calidad y gracias a las lluvias tardías en Mayo y Junio hubo muy buena y armónica maduración fenólica y también buena cantidad. Sólo en dos variedades —curiosamente tardías (Cabernet Sauvignon y Petit Verdot)— hubo algo menos de cantidad. La primera lluvia pequeña después del verano empezó en Septiembre, pero con muy poca agua en los siguientes meses de Octubre, Noviembre y Diciembre, el total de estos meses han sido 84 ltr. Así que nos encontramos con un año de extrema sequía y temperaturas altas. Gracias al manejo natural de nuestras viñas, han dado una respuesta muy positiva en calidad y cantidad, y sorprendentemente vinos muy moderados en los alcoholes.

It was a very dry winter, it had only rained 17 ltr in January, 20 ltr in February, 17 ltr in March, nothing in April, and it wasn't very cold either, the temperatures had barely dropped below 0°C. Therefore, it started flowering very early at the end of April and finished quickly in the first week of May. Luckily it rained 38 ltr in May and 49 ltr in June, that revived plant growth. There was even hail on June 3 (1 ltr), but without causing damage. In Summer there were 3 heat waves of 10 days where the daytime temperature rose to 40°C, when the normal has always been 1-2 heat waves of about 3 days. Veraison began on July 13 and the Harvest on August 3 and ended on August 20. It was the earliest and fastest harvest that I have known so far in Ronda, however it was a harvest of very good quality and thanks to the late rains in May and June, there was very good and harmonious phenolic ripening and also good quantity, only in two varieties, curiously late ones (Cabernet Sauvignon and Petit Verdot) there was somewhat less quantity. The first small rain after the summer began in September, but with very little water in the following months of October, November and December, the total of these months have been 84 ltr. So we find ourselves with a year of extreme drought and high temperatures. But thanks to the natural management of our vineyards, they have given a very positive response in quality and quantity and surprisingly very moderate wines in alcohol.

Azúcares reductores Residual sugar: 0,9 gr/ltr.  
 Acidez total Total acidity: 4,07 gr/ltr.  
 Acidez volátil Volatile acidity: 0,15 gr./ltr.  
 ph: 3,46  
 Botellas Bottles: 1.900

SO2 Libre SO2 Free: 0 mgr./ltr.  
 SO2 Total: 0 mgr./ltr.  
 Extracto seco Dry extract: 21,6 gr/ltr.  
 ° Oechsle: 89°  
 Masa Volúmica Volumetric Mass: 1.087

GRADO ALCOHÓLICO ALCOHOL	VARIEDAD VARIETY	EMBOTELLADO BOTTLING	FECHA CATA TASTE DATE	TEMPERATURA MEDIA AVERAGE TEMPERATURE	PLUVIOMETRÍA PLUVIOMETRY
12,0%	Moscatel Negro	04.03.2024	05.03.2024	15,0 °C	Marzo-Sept. 127 L. 226 L/año March-Sept. 127 L. 226 L/year

