

DESDE SIEMPRE

**BIENBEBIDO**

Come

**BIEN**

y Bebe

**VIINO**

y las gachis te verán divino

vintae

# Come PAELLA y Bebe VINO



## TECHNICAL NOTE

The "Bienbebido" collection is the result of a challenge: finding the perfect wine to drink with different dishes. In this pursuit, Vintae organised a meetup with friends to experiment with different varieties and coupages. Oenologists, sommeliers, chefs and wine enthusiasts tasted and savoured with the aim of defining the perfect pairing for octopus, chicken, pork, beef, cheese, cured ham and paella.

For the paella, an essence of the Mediterranean that requires an all-purpose wine, served cold and very very fresh, the choice was a very special Rosé.



## VARIETIES

Merlot and Moscatel de Grano Menudo.



## ALCOHOL CONTENT

12,5 % Vol.



## WINEMAKING

Maceration is performed for a period between 24 and 48 hours at low temperatures, at around 10°C. A rosé, bright must is subsequently obtained from devatting the deposit using natural methods, and it is fermented at 10-12°C for 20 days.



## TASTING NOTES

Lively, bright cherry-red colour with golden shades. Clean and intense on the nose, the red fresh fruit stands out, strawberries, raspberries, redcurrants. Live flower notes, such as roses and violets. Slight citric nuances providing freshness and liveliness. It has a very easy attack on the palate; it is unctuous, elegant and full-bodied. A long and intense wine on the palate, recovering these fruity and red-flower notes in the aftertaste.



Presentation: 75 cl

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# Come PULPO y Bebe VINO



## TECHNICAL NOTE

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Unanimously, they reached the conclusion that a fresh and silky Albariño fits perfectly with the special texture of octopus.



### VARIETIES

100% Albariño.



### ALCOHOL CONTENT

12,5 % Vol.



### WINEMAKING

Fermentation in stainless-steel vats at a low temperature. Kept on fine lees in stainless-steel tanks for 4 months where partial malolactic fermentation takes place.



### TASTING NOTES

Straw-yellow colour wine with golden and green shades. The wine is very fresh and presents aromas of acidic fruit, such as acidic apple, lime or lemon. It has certain mineral notes, as the soil in which this variety is planted has a large amount of cobble. Very fresh on the palate, easy drinking, with a very marked acidity and an aftertaste that invites you to have another glass.



Presentation: 75 cl

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# Come POLLO y Bebe VINO



## TECHNICAL NOTE

The "Bienbebido" collection is the result of a challenge: finding the perfect wine to drink with different dishes. In this pursuit, Vintae organised a meetup with friends to experiment with different varieties and coupages. Oenologists, sommeliers, chefs and wine enthusiasts tasted and savoured with the aim of defining the perfect pairing for octopus, chicken, pork, beef, cheese and cured ham.

For chicken, the experts decided on a Garnacha (a fresh, medium-bodied wine with light tannins), which is perfect for soft chicken meat.



### VARIETIES

100% Garnacha.



### ALCOHOL CONTENT

13,5 % Vol.



### WINEMAKING

Fermentation takes place at below 25 degrees in stainless-steel vats. Maceration for 14 days. Aged for 5 months in French oak barrels.



### TASTING NOTES

A medium-depth wine with a glossy dark-red cherry colour. Aromas of wild berries, such as raspberry, and candy, combined with slight char nuances from barrel ageing. On the palate, it is a silky wine that stands out for its freshness and mineral character, and it is surprisingly an easy-drinking wine.



Presentation: 75 cl

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# Come CERDO y Bebe VIINO



## TECHNICAL NOTE

The "Bienbebido" collection is the result of a challenge: finding the perfect wine to drink with different dishes. In this pursuit, Vintae organised a meetup with friends to experiment with different varieties and coupages. Oenologists, sommeliers, chefs and wine enthusiasts tasted and savoured with the aim of defining the perfect pairing for octopus, chicken, pork, beef, cheese and cured ham.

With pork, a juicy meat that demands a structured wine, the choice was easy: a pleasant Tempranillo and Garnacha blend, where the fruit and the 18 months of barrel aging are perfectly balanced.



## VARIETIES

Tempranillo and Garnacha.



## ALCOHOL CONTENT

13,5 % Vol.



## WINEMAKING

Made in 30,000 kg vats. Fermentation at 28°C and maceration is extended for 2 weeks. Aged in French and American oak barrels for 18 months, followed by a further ageing of 6 months in the bottle.



## TASTING NOTES

High-intensity ruby-red colour. On the nose, the fruit's freshness and intensity stand out, a typical characteristic of the Garnacha variety. We can also find perfectly integrated char nuances from barrel ageing. On the palate, it is a fresh, silky and long wine.



Presentation: 75 cl

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# Come VACA y Bebe VIINO



## TECHNICAL NOTE

The “Bienbebido” collection is the result of a challenge: finding the perfect wine to drink with different dishes. In this pursuit, Vintae organised a meetup with friends to experiment with different varieties and coupages. Oenologists, sommeliers, chefs and wine enthusiasts tasted and savoured with the aim of defining the perfect pairing for octopus, chicken, pork, beef, cheese and cured ham.

For beef, which is a stronger meat, we decided on a strong and structured wine, a Tempranillo and Merlot blend, a full-bodied and complex wine resulting from a great combination of fruit and 16 months of aging in new barrels.



## VARIETIES

Tempranillo and Merlot.



## ALCOHOL CONTENT

14 % Vol.



## WINEMAKING

Fermentation and maceration in 15-ton vats at 28 degrees for 20 days. Malolactic fermentation in new French oak barrels and subsequent aging for 16 months.



## TASTING NOTES

Deep and intense ruby-red colour wine. On the nose, it is a complex wine with a perfect blend of char and smokes from the French oak and the ripe black forest fruits. On the palate, it is a tasty and full-bodied wine with mature tannins and an excellent acidity.



Presentation: 75 cl

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# Come JAMÓN y Bebe VIÑO



## TECHNICAL NOTE

The "Bienbebido" collection is the result of a challenge: finding the perfect wine to drink with different dishes. In this pursuit, Vintae organised a meetup with friends to experiment with different varieties and coupages. Oenologists, sommeliers, chefs and wine enthusiasts tasted and savoured with the aim of defining the perfect pairing for octopus, chicken, pork, beef, cheese and cured ham.

With cured ham, the experts decided on a fresh, round, fruity wine, a Tempranillo wine that clears the mouth for the next bite.



## VARIETIES

100% Tempranillo.



## ALCOHOL CONTENT

13,5 % Vol.



## WINEMAKING

This wine has been aged for 4 months in new French oak barrels.



## TASTING NOTES

Violet tones, complex on the nose with aromas of red fruit and liquorish, typical of the Tempranillo variety, combined with a touch of roast nuances from the barrel. On the palate, it is a very pleasant wine with a sweet attack, followed by a nice acidity and ripe tannin, which provides a long and pleasant aftertaste.



Presentation: 75 cl

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# Come QUESO y Bebe VIINO



## TECHNICAL NOTE

The "Bienbebido" collection is the result of a challenge: finding the perfect wine to drink with different dishes. In this pursuit, Vintae organised a meetup with friends to experiment with different varieties and coupages. Oenologists, sommeliers, chefs and wine enthusiasts tasted and savoured with the aim of defining the perfect pairing for octopus, chicken, pork, beef, cheese and cured ham.

For cheeses they settled for a strong, full-bodied, fruity wine, that is, a tannic wine that perfectly suits cheese fat.



### VARIETIES

100% Tinta fina.



### ALCOHOL CONTENT

14,5 % Vol.



### WINEMAKING

Fermentation is carried out in concrete deposits without exceeding 24 degrees. Malolactic fermentation in French oak barrels, where the wine remains for around 4 months.



### TASTING NOTES

A medium to high-intensity purple colour with a youthful rim. It is a very intense wine that surprises because of its fruity character. On the palate, it is a wine with the typical strength of wines from the area. It is a structured and dense wine, but also greedy, pleasant, elegant and easy drinking.



Presentation: 75 cl

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