

Landó

THE FUN SIDE OF ARÚSPIDE

Landó White

Variety: Airén (100%)

Vintage: 2024

Alcohol content: 6% vol.

Partially Fermented Must

Tasting notes:

This must dazzles with a pale yellow hue and greenish highlights that invite enjoyment from the very first glance. Its aroma seduces with a fruity explosion, blending citrus touches, white fruits, and a subtle background of aromatic herbs, delivering freshness and character. On the palate, its sweet and fruity flavor makes it the ideal choice for those seeking a refreshing, light, and delicious drink for any time of day.

Serving: Serve well chilled, between 5-7°C / 41-45° F.

Production: The grapes used to produce this must are **hand-harvested**. Afterwards, the must undergoes **cryomaceration** at 4°C/39°F with a skin-contact maceration for 10 hours. Alcoholic fermentation takes place in tanks at a temperature between 16 and 18°C, and is then interrupted by lowering the temperature to -3°C/26°F.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	276 KJ
Energy (Kcal)	66 Kcal
Fat	0 g
◦ Of which saturates:	0 g
Carbohydrates:	65,94 g
◦ Of which sugars:	65,94 g
Protein	0.8 g
Salt	0 g

Analysis

Alcohol content ≈ 6 % vol.

Total acidity ≈ 3,4 g/l

Volatile acidity ≈ 0,18 g/l

PH ≈ 3,1 g/l

Residual sugar ≈ 75-80 g/l



Landó

THE FUN SIDE OF ARÚSPIDE

Landó Red

Variety: Syrah (100%)

Vintage: 2024

Alcohol content: 6% vol.

Partially Fermented Must

Tasting Notes:

This must captivates the eye with its striking cherry-red color, hinting at a vibrant experience to come. Upon approach, it releases an intense aroma dominated by juicy red fruits like raspberry and currant, awakening the senses. On the palate, its fruity, youthful, and sweet flavor invites uncomplicated enjoyment, offering a refreshing sensation that makes it irresistible for any occasion.

Serving: Serve well chilled, between 5-7°C / 41-45° F.

Production: The grapes selected for crafting this must are **hand-harvested**. The must then undergoes **cryomaceration** at 4°C/39°F. Alcoholic fermentation takes place in tanks at a temperature between 16-18°C / 61-64°F, and is halted by lowering the temperature to -3°C/26°F.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	276 KJ
Energy (Kcal)	66 Kcal
Fat	0 g
◦ Of which saturates:	0 g
Carbohydrates	65,14 g
◦ Of which sugars:	65,14 g
Protein	0.4 g
Salt	0 g

Analysis

Alcohol content ≈ 6 % vol

Total acidity ≈ 5,5 g/l

Volatile acidity ≈ 0,3 g/l

PH ≈ 3,2 g/l

Residual sugar ≈ 75-80 g/l



ÁGORA

THE MOST LIVELY AND ATTRACTIVE ÁGORA

Ágora Lágrima de Arúspide

Variety: Airén (85%) – Verdejo (15%)

Vintage: 2025

Alcohol content: 11,5% vol.

Vino de la tierra de Castilla

Tasting Notes:

This wine dazzles with its clean appearance and bright pale yellow hue, radiating freshness from the very first moment. On the nose, it surprises with a fruity aromatic profile, where delicate notes of white fruit intertwine with subtle citrus touches. Smooth and fresh on the palate, it leaves a lasting impression with a hint of sweetness that enhances its natural elegance.

Serving: Serve very chilled, between 5-7°C / 41-45° F.

Production: After **manual** harvesting, the grapes are transported in 18 kg boxes to the winery. There, the finest fruits are hand-selected on sorting tables, and their juice is then subjected to **cryomaceration** at 4°C/39°F. The maceration process lasts around twenty hours, and alcoholic fermentation takes place in stainless steel tanks at 18°C/64°F., before being halted by lowering the temperature to -5°C/23°F.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	299 KJ
Energy (Kcal)	72 Kcal
Fat	0 g
◦ Of which saturates:	0 g
Carbohydrates	70,51 g
◦ Of which sugars:	70,51 g
Protein	0.2 g
Salt	0 g

Analysis

Alcohol content ≈ 11,5 % vol.

Total acidity ≈ 4,1 g/l

Volatile acidity ≈ 0,15 g/l

PH ≈ 3,3 g/l

Residual sugar ≈ 18 g/l



ÁGORA

JOURNEY INTO THE HEART OF TEMPRANILLO

Ágora Roble de Arúspide

Variety: Tempranillo (100%)

Vintage: 2021

Alcohol content: 13,5% vol.

Vino de la Tierra de Castilla

Tasting Notes:

This wine captures the eye with its clean appearance and intense ruby color, adorned with elegant violet hues. As you approach it, a deep and refined aromatic profile emerges, where ripe fruit harmoniously melds with delicate barrel-aged notes. On the palate, it reveals a solid structure and broad texture, with fruit and oak reappearing in perfect balance, leaving a lasting and sophisticated impression.

Serving: Serve at a temperature between 14-16°C / 57-61° F.

Production: After **manual** harvesting, the grapes are carefully transported to the winery in 18 kg boxes. Once the best bunches are selected, they undergo destemming and crushing. The resulting must then goes through a **pre-fermentation maceration** for 36 hours at 14°C/57°F. **Alcoholic fermentation**, along with the grape skins, takes place over 12 days at 26°C/79°F, followed by **malolactic fermentation** at 20°C/68°F. Finally, the wine is aged for 10 months in **French oak barrels**, refining its structure and complexity.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	316 KJ
Energy (Kcal)	76 Kcal
Fat	0 g
◦ Of which saturates:	0 g
Carbohydrates	75,12 g
◦ Of which sugars:	75,12 g
Protein	0.1 g
Salt	0 g

Analysis

Alcohol content ≈ 13,5 % vol.

Total acidity ≈ 5,25 g/l

Volatile acidity ≈ 0,48 g/l

PH ≈ 3,57 g/l

Residual sugar ≈ 1,4 g/l



VUELTA DE TUERCA

VIOGNIER'S PERFECT ADAPTATION TO CASTILIAN TERROIR

Viognier Maceración Carbónica

Variety: Viognier (100%)

Vintage: 2024

Alcohol Content: 12,5% vol.

Vino de la Tierra de Castilla

Tasting Notes:

It shines with a luminous yellow color with greenish highlights, hinting at its freshness. On the nose, it is expressive and captivating, with aromas of mango, passion fruit, and pear over a backdrop of white flowers. On the palate, it is lively and balanced, with a delicate texture and a finish that evokes fruit, freshness, and emotion—the essence of Vuelta de Tuerca.

Serving: Best serve cold, at 6–8°C / 42–46° F.

Production: The Viognier grape harvest is carried out **manually and at night**, preserving the freshness of the bunches. The grapes begin **carbonic maceration**, which enhances their fruity aromas and the expression of the variety, and then completes **traditional fermentation** to achieve the ideal balance. Finally, the wine rests on its **fine lees**, providing complexity, fullness, and **longevity** before bottling.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	293,1 KJ
Energy (Kcal)	70,1 Kcal
Fat	0 g
◦ Of which saturates:	0 g
Carbohydrates	69,30 g
◦ Of which sugars:	69,30 g
Protein	0,2 g
Salt	0 g

Analysis

Alcohol content: 12,5 % vol.

Total acidity: 6,44 g/l

Volatile acidity: 0,18 g/l

PH: 3,24 g/l

Residual sugar: 0,65 g/l



VUELTA DE TUERCA

A TRIBUTE TO THE VARIETY OF OUR ANCESTORS

Cencibel Maceración Carbónica

Variety: Cencibel (100%)

Vintage: 2024

Alcohol Content: 13,5% vol.

Vino de la Tierra de Castilla

Tasting Notes:

It shows a bright cherry-red color with violet highlights and a medium-high intensity that catches the eye. On the nose, it is fresh and fruity, revealing ripe red berries with subtle creamy notes over a delicate smoky background. On the palate, it is fresh, balanced, and approachable, with strawberries and cherries reappearing to extend the pleasant aromatic sensation and complete the Vuelta de Tuerca experience.

Serving: Serve at a temperature between 14-16°C / 57-61° F.

Production: The Cencibel grapes are **harvested manually** and collected in boxes, the fruit is carefully transported to the winery, where it undergoes a thorough selection. After choosing the best grapes, **carbonic maceration** is carried out. The **malolactic fermentation** takes place in french oak barrels, and the wine then rests in **aging for sixty days on its fine lees**, with batonage, before bottling.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	315,08 KJ
Energy (Kcal)	75,26 Kcal
Fat	0 g
◦ Of which saturates	0 g
Carbohydrates:	74,86 g
◦ Of which sugars:	74,86 g
Protein	0,4 g
Salt	0 g

Analysis

Alcohol content: 13,5 % vol.

Total acidity: 5,39 g/l

Volatile acidity: 0,47 g/l

PH: 3,58 g/l

Residual sugar: 0,74 g/l



PURA Savia

THE ANCESTRAL SOUL OF CASTILLA

PURA SAVIA AIRÉN

Variety: Airén (100%)

Vintage: 2023

Alcohol content: 12,5% vol.

Vino de la Tierra de Castilla

Tasting Notes:

Golden yellow color with orange reflections from its contact with the skin. On the nose, stone fruit like apricot, citrus notes, and honey stand out. Its time in the barrel imparts a gentle background of almonds. On the palate, it is very broad, tannic, with significant development and a long, penetrating aftertaste.

Serving: Serve at a temperature between 10-12°C / 50-54° F.

Production: **Hand-harvested** grapes in 18kg boxes. After destemming and a gentle crushing, fermentation takes place in **clay amphorae** with **native yeasts** at 15°C/59°F for about 14 days. The wine remains in contact **with its skins** for three months, with **daily "batonnage" or pump-overs**. In January, it is drained **without pressing**, using a static decanting process. The wine then ages in **French oak barrels** for 19 months before bottling.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	294 KJ
Energy (Kcal)	70 Kcal
Fat	0 g
◦ Of which saturates:	0 g
Carbohydrates	69,3 g
◦ Of which sugars:	69,3 g
Protein	0,4 g
Salt	0 g

Analysis

Alcohol content: 12,5 % vol.

Total acidity: 5,13 g/l

Volatile acidity: 0,5 g/l

PH: 3,51 g/l

Residual sugar: 0,45 g/l



PURA Savia

DELICACY IN GRAVITY

PURA SAVIA PETIT VERDOT

Variety: Petit Verdot (100%)

Vintage: 2024

Alcohol content: 12,5% vol.

Vino de la Tierra de Castilla

Tasting Notes:

Visually, it presents a bright and attractive pale pink color. The fruity intensity, with predominant notes of red fruits, peach, and subtle hints of violets, emerges during the tasting. On the palate, it is vibrant, fresh, and extraordinarily fruity, with a long and pleasant aftertaste.

Serving: Best serve cold at 6-8°C / 42-46° F.

Production:

After a careful selection of the grape clusters in the vineyard and **manual harvesting** on October 8th, our long-awaited PetitVerdot arrived at the winery. Once destemmed, it was placed in small tanks, and thanks to a **handcrafted drainage** system with bundles at the bottom and the action of gravity-without additional pressure-we obtained a flower must of exquisite quality, clean and with a subtle color.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	293 KJ
Energy (Kcal)	70 Kcal
Fat	0 g
◦ Of which saturates:	0 g
Carbohydrates	69,61 g
◦ Of which sugars:	69,61 g
Protein	0,4 g
Salt	0 g

Analysis

Alcohol content: 12,5 % vol.

Total acidity: 4,69 g/l

Volatile acidity: 0,49 g/l

PH: 3,61 g/l

Residual sugar: 1,42 g/l



PURA Savia

PURE ESSENCE, NO ARTIFICE

PURA SAVIA CENCIBEL

Variety: Cencibel (100%)

Vintage: 2023

Alcohol content: 14% vol.

Vino de la Tierra de Castilla

Tasting Notes:

Surrounding red colour with purple tones.

Deep and rich aroma of Mediterranean forest, like rosemary and eucalyptus, and prominent fruity scent. In palate, it is round, fruity and elegant, with the correct touch of acidity and hints of Mediterranean forest remain in finish.

Serving: Serve at a temperature between 14-16°C / 57-61° F.

Production: After harvesting the healthiest Tempranillo grape clusters, they are transported to the winery in 18 kg **boxes**.

The entire fermentation process takes place in **French oak vats** –500 liters for the **alcoholic fermentation** (at 24 °C for 8 days) and 225 liters for the **malolactic fermentation**.

Afterwards, the wine is aged in French oak **barrels** for 3 months.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite).

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	327 KJ
Energy (Kcal)	78 Kcal
Fat	0 g
◦ Of which saturates:	0 g
Carbohydrates	77,66 g
◦ Of which sugars:	77,66 g
Protein	0,4 g
Salt	0 g

Analysis

Alcohol content: 14 % vol.

Total acidity: 5,3 g/l

Volatile acidity: 0,58 g/l

PH: 3,5 g/l

Residual sugar: 0,44 g/l



AUTOR CHARDONNAY

Variety: Chardonnay (100%)

Vintage: 2024

Alcohol content: 13% vol.

Vino de la Tierra de Castilla

Tasting Notes:

Shows a bright colour yellow with gold trims.

It emanates the most characteristic aromas of Chardonnay, a powerful fruity aroma wrapped in spicy notes.

Freshy wine, with crisp acidity that gives it a cool touch with a smoky aftertaste appears in a long step.

Serving: Serve between 8-10°C / 46-50° F.

Production: The Chardonnay grapes come from 18-year-old **organic vineyards** equipped with automated irrigation systems. Harvesting is carried out manually in plastic boxes of 18kg and at night, preserving the freshness of the bunches. Prior to fermentation, the must undergoes a cold **maceration process** lasting approximately 35 hours at 14 °C / 57 °F. **Alcoholic fermentation** then takes place in stainless steel tanks at 25 °C / 77 °F. Finally, the wine rests on its **fine lees**, providing complexity, fullness, and longevity before bottling.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	299 KJ
Energy (Kcal)	71 Kcal
Fat	0 g
• Of which saturates:	0 g
Carbohydrates	69,3 g
• Of which sugars:	69,3 g
Protein	0,4 g
Salt	0 g

Analysis

Alcohol content ≈ 13 % vol.

Total acidity ≈ 5,20 g/l

Volatile acidity ≈ 0,22 g/l

PH ≈ 3,45 g/l

Residual sugar ≈ 1,5 g/l



AUTOR TEMPRANILLO

Variety: Tempranillo (100%)

Vintage: 2019

Alcohol content: 14% vol.

Vino de la Tierra de Castilla

Tasting Notes:

It is an elegant and intense wine thanks to the combination of ripe red and black fruit with a touch of Mediterranean forest on a background of well-integrated woodfresh aroma with tropical and citrus notes.

Fruit is also very present and perfectly accompanied by a wood surrounding, without taking prominence.

Serving: Serve between 16-18°C / 61-65° F.

Production: The grapes come from **old and organic vineyards** and are harvested in plastic boxes of 18kg. The must undergoes a pre-fermentation **maceration** process lasting approximately 36 hours at 14 °C / 57 °F. **Alcoholic fermentation** with the skins then takes place over 15 days, followed by **malolactic fermentation** in stainless steel tanks at 20°C/68°F. Finally, the wine rests and matures in French oak barrels for 18 months, gaining structure and elegance.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	299 KJ
Energy (Kcal)	71 Kcal
Fat	0 g
• Of which saturates:	0 g
Carbohydrates	69,3 g
• Of which sugars:	69,3 g
Protein	0.4 g
Salt	0 g

Análisis

Alcohol content ≈ 13,5 % vol.

Total acidity ≈ 5,1 g/l

Volatile acidity ≈ 0,22 g/l

PH ≈ 3,54 g/l

Residual sugar ≈ 1,8 g/l



ARDALES VERDEJO

Variety: Verdejo (100% organic)

Vintage: 2025

Alcohol content: 12,5% vol.

Vino de la Tierra de Castilla

Tasting Notes:

Pale straw yellow with green tints, vibrant and crystalline, in nose recalls us white flowers and herbs with hints of tropical fruits, the palate is fresh, intense and well-balanced.

Serving: Serve very chilled, between 6-8°C / 42-46° F.

Production: The grapes come from 18-year-old organic vineyards equipped with automated irrigation systems. Harvesting is using plastic boxes which can only contain 18kg of grapes, to preserve freshness and aromatic expression. Prior to fermentation, the must undergoes a cold maceration process lasting approximately 35 hours at 14 °C / 57 °F. Alcoholic fermentation then takes place in stainless steel tanks at 25 °C / 77 °F.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	299 KJ
Energy (Kcal)	71 Kcal
Fat	0 g
• Of which saturates:	0 g
Carbohydrates	69,3 g
• Of which sugars:	69,3 g
Protein	0,4 g
Salt	0 g

Analysis

Alcohol content ≈ 12,5 % vol.

Total acidity ≈ 5,22 g/l

Volatile acidity ≈ 0,22 g/l

PH ≈ 3,47 g/l

Residual sugar ≈ 1,22 g/l



ARDALES GRACIANO-MERLOT

Variety: 70% Graciano and 30% Merlot (100% organic)

Vintage: 2024

Alcohol content: 13,5% vol.

Vino de la Tierra de Castilla

Tasting Notes:

Graciano and Merlot join in a coupage offering us a red wine with clean and brilliant aspect with violet nuances. Intense and fragrant aromas of blackcurrants over fine aromatic herbal notes. Mouth entry is kind and sweet, showing good acidity that makes it fresh and pleasant. Round, structured, meaty and well balanced, with ripe tannins. Long and lingering velvety.

Serving: Serve between 5-7°C / 41-45° F.

Production: The grapes come from **old and organic vineyards** and are harvested mechanically at night. The must undergoes a pre-fermentation **maceration** process lasting approximately 36 hours at 14 °C / 57 °F. **Alcoholic fermentation** with the skins then takes place over 15 days, followed by **malolactic fermentation** in stainless steel tanks at 20°C/68°F. Finally, the wine rests and matures in French oak barrels for 6 months, gaining structure and elegance.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	299 KJ
Energy (Kcal)	71 Kcal
Fat	0 g
• Of which saturates:	0 g
Carbohydrates	69,3 g
• Of which sugars:	69,3 g
Protein	0.4 g
Salt	0 g

Analysis

Alcohol content ≈ 13,5 % vol.
Total acidity ≈ 5,1 g/l
Volatile acidity ≈ 0,22 g/l
PH ≈ 3,54 g/l
Residual sugar ≈ 1,8 g/l



ALARIS

DE ARUSPIDE

ALARIS: AIRÉN

Variety: Airén (100% organic)

Vintage: 2025

Alcohol content: 11,5% vol.

Vino de la Tierra de Castilla

Tasting Notes:

This wine shows a pale yellow colour with greenish reflections. On the nose, it stands out for its fresh aromatic profile, with tropical and citrus notes characteristic of the variety from which it is made. On the palate, it is broad, long and elegant, leaving a refined and persistent finish.

Serving: Serve very chilled, between 5-7°C / 41-45° F.

Production: The grapes come from 15-year-old organic vineyards equipped with automated irrigation systems. Harvesting is carried out by mechanical night picking to preserve freshness and aromatic expression. Prior to fermentation, the must undergoes a cold maceration process lasting approximately 35 hours at 14 °C / 57 °F. Alcoholic fermentation then takes place in stainless steel tanks at 25 °C / 77 °F.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	299 KJ
Energy (Kcal)	71 Kcal
Fat	0 g
• Of which saturates:	0 g
Carbohydrates	69,3 g
• Of which sugars:	69,3 g
Protein	0,4 g
Salt	0 g

Analysis

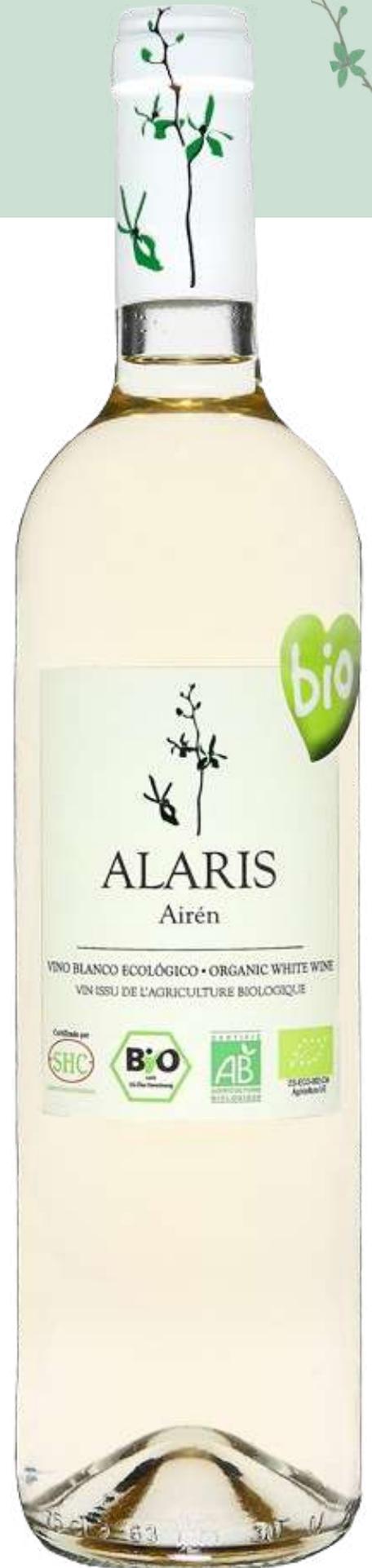
Alcohol content ≈ 11,5 % vol.

Total acidity ≈ 5,22 g/l

Volatile acidity ≈ 0,22 g/l

PH ≈ 3,47 g/l

Residual sugar ≈ 1,22 g/l



ALARIS

DE ARUSPIDE

ALARIS: ROSADO

Variety: Tempranillo (100% organic)

Vintage: 2025

Alcohol content: 11,5% vol.

Vino de la Tierra de Castilla

Tasting Notes:

This wine stands out for its bright strawberry-red colour. On the nose, tropical and citrus notes shine through, creating a fresh and very pleasant experience on the palate.

Serving: Serve very chilled, between 6–8 °C / 43–46 °F.

Production: The grapes come from 20-year-old **organic vineyards** and are harvested mechanically at night. The must undergoes **maceration** with its skins for 10 days. **Alcoholic fermentation** then takes place in stainless steel tanks at controlled temperature, using selected **native yeasts** from our own cultures, in order to express the full character of the Tempranillo grape.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	290 KJ
Energy (Kcal)	67 Kcal
Fat	0 g
• Of which saturates:	0 g
Carbohydrates	68,4 g
• Of which sugars:	68,4 g
Protein	0,4 g
Salt	0 g

Análisis

Alcohol content ≈ 11,5 % vol.

Total acidity ≈ 5,05 g/l

Volatile acidity ≈ 0,22 g/l

PH ≈ 3,38 g/l

Residual sugar ≈ 0,54 g/l



ALARIS

DE ARUSPIDE

ALARIS: TEMPRANILLO

Variety: Tempranillo (100% organic)

Vintage: 2024

Alcohol content: 13% vol.

Vino de la Tierra de Castilla

Tasting Notes:

This wine displays an intense red colour with purple highlights. On the nose, aromas of red fruits such as blackberry and currant stand out. On the palate, it is smooth and rounded, with a perfect balance between tannins and fruit, complemented by subtle vanilla notes. Its time in oak barrels provides an elegant and delicate finish.

Serving: Serve at a temperature between 14–16 °C / 57–61 °F.

Production: The grapes come from 20-year-old **organic vineyards** and are harvested mechanically at night. The must undergoes a pre-fermentation **maceration** process lasting approximately 35 hours at 14 °C / 57 °F. **Alcoholic fermentation** with the skins then takes place over 12 days, followed by **malolactic fermentation** in stainless steel tanks at controlled temperature. Finally, the wine rests and matures in French oak barrels for 3 months, gaining structure and elegance.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	316 KJ
Energy (Kcal)	76 Kcal
Fat	0 g
• Of which saturates:	0 g
Carbohydrates	75,1 g
• Of which sugars:	75,1 g
Protein	0,1 g
Salt	0 g

Analysis

Alcohol content ≈ 13 % vol.

Total acidity ≈ 5,10 g/l

Volatile acidity ≈ 0,45 g/l

PH ≈ 3,65 g/l

Residual sugar ≈ 0,34 g/l



Museo Airén

Variety: Airén (100% organic)

Vintage: 2025

Alcohol content: 11,5% vol.

Vino de la Tierra de Castilla

Tasting Notes:

An attractive golden color with a nose marked by green nuances and tropical flavors such as mango, complemented by citrus notes. On the palate, it is broad and intensely flavorful, with a refreshing character thanks to its lively acidity.

Serving: Serve very chilled, between 5-7°C / 41-45° F.

Production: The grapes come from 15-year-old **organic vineyards** equipped with automated irrigation systems. Harvesting is carried out by mechanical night picking to preserve freshness and aromatic expression. Prior to fermentation, the must undergoes a cold **maceration** process lasting approximately 35 hours at 14 °C / 57 °F. **Alcoholic fermentation** then takes place in stainless steel tanks at 25 °C / 77 °F.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	299 KJ
Energy (Kcal)	71 Kcal
Fat	0 g
• Of which saturates:	0 g
Carbohydrates	69,3 g
• Of which sugars:	69,3 g
Protein	0,4 g
Salt	0 g

Analysis

Alcohol content ≈ 11,5 % vol.

Total acidity ≈ 5,22 g/l

Volatile acidity ≈ 0,22 g/l

PH ≈ 3,47 g/l

Residual sugar ≈ 1,22 g/l



Museo Rosé

Variety: Tempranillo (100% organic)

Vintage: 2025

Alcohol content: 11,5% vol.

Vino de la Tierra de Castilla

Tasting Notes:

This wine stands out for its bright strawberry-red colour. On the nose, tropical and citrus notes shine through, creating a fresh and very pleasant experience on the palate.

Serving: Serve very chilled, between 6–8 °C / 43–46 °F.

Production: The grapes come from 20-year-old **organic vineyards** and are harvested mechanically at night. The must undergoes **maceration** with its skins for 10 days. **Alcoholic fermentation** then takes place in stainless steel tanks at controlled temperature, using selected **native yeasts** from our own cultures, in order to express the full character of the Tempranillo grape.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	290 KJ
Energy (Kcal)	67 Kcal
Fat	0 g
• Of which saturates:	0 g
Carbohydrates	68,4 g
• Of which sugars:	68,4 g
Protein	0.4 g
Salt	0 g

Analysis

Alcohol content ≈ 11,5 % vol.

Total acidity ≈ 5,05 g/l

Volatile acidity ≈ 0,22 g/l

PH ≈ 3,38 g/l

Residual sugar ≈ 0,54 g/l



Museo Tempranillo

Variety: Tempranillo (100% organic)

Vintage: 2024

Grado alcohólico: 13,5%

Vino de la Tierra de Castilla

Tasting Notes:

Deep and enveloping ruby-red color with purple highlights. The bouquet blends aromas of red and black berries. On the palate, this wine reveals a perfect balance of tannins and fruit, with a rich texture and hints of vanilla. Aged for 3 months in French oak barrels, resulting in beautifully integrated tannins. A faithful companion to red meats and hearty dishes, evoking romantic memories of our land.

Serving: Ambient temperature between 14 and 16°C.

Production: The grapes come from 20-year-old **organic vineyards** and are harvested mechanically at night. The must undergoes a pre-fermentation **maceration** process lasting approximately 35 hours at 14 °C / 57 °F. **Alcoholic fermentation** with the skins then takes place over 12 days, followed by **malolactic fermentation** in stainless steel tanks at controlled temperature. Finally, the wine rests and matures in French oak barrels for 3 months, gaining structure and elegance.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	316 KJ
Energy (Kcal)	76 Kcal
Fat	0 g
• Of which saturates:	0 g
Carbohydrates	75,1 g
• Of which sugars:	75,1 g
Protein	0.1 g
Salt	0 g

Análisis

Alcohol content ≈ 13 % vol.

Total acidity ≈ 5,10 g/l

Volatile acidity ≈ 0,45 g/l

PH ≈ 3,65 g/l

Residual sugar ≈ 0,34 g/l



PASO DE ADOS

STATE GROWN

Paso de Ados Sauvignon Blanc

Variety: Sauvignon Blanc (100%)

Vintage: 2025

Grado alcohólico: 11,5%

Vino de la Tierra de Castilla

Tasting Notes:

Pale greenish yellow colour and a very bright Sauvignon Blanc. The nose is intensely aromatic, highlighting its great freshness and aromas of tropical fruits like mango a passion fruit. Also it stands for its citrus and mineral notes, and some hints of green pepper and tomato leaves. In the mouth it shows a pleasant acidity and citrus feeling that make it an easy white wine to harmonize dishes.

Serving: Best served cold, at 6 and 8°C / 42 and 46°F.

Production: The grapes come from 15-year-old vineyards equipped with automated irrigation systems. Harvesting is carried out by mechanical night picking to preserve freshness and aromatic expression. Prior to fermentation, the must undergoes a cold maceration process lasting approximately 10 hours at 8 °C / 46 °F. Alcoholic fermentation then takes place in stainless steel tanks at 16 °C / 65 °F.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	320 KJ
Energy (Kcal)	77 Kcal
Fat	0 g
• Of which saturates:	0 g
Carbohydrates	75,5 g
• Of which sugars:	75,5 g
Protein	0.2 g
Salt	0 g

Análisis

Alcohol content ≈ 11,5 % vol.

Total acidity ≈ 5,35 g/l

Volatile acidity ≈ 0,22 g/l

PH ≈ 3,25 g/l

Residual sugar ≈ 1,5 g/l



PASO DE ADOS

STATE GROWN

Paso de Ados Chardonnay

Variety: Chardonnay (100%)

Vintage: 2025

Grado alcohólico: 11,5%

Vino de la Tierra de Castilla

Tasting Notes:

Golden yellow with green hues, this wine shows great intensity in nose. Fruity aromas of mango and pear are well accompanied by citrus and mineral notes. The palate is balanced and mineral, with a beautiful acidity, enhancing the flavors of pear on the palate. Good persistence on the mouth, with great freshness and vivacity.

Serving: Best served cold, at 6 and 8°C / 42 and 46°F.

Production: The grapes come from 15-year-old vineyards equipped with automated irrigation systems. Harvesting is carried out by mechanical night picking to preserve freshness and aromatic expression. Prior to fermentation, the must undergoes a cold maceration process lasting approximately 10 hours at 8 °C / 46 °F. Alcoholic fermentation then takes place in stainless steel tanks at 16 °C / 65 °F.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	320 KJ
Energy (Kcal)	77 Kcal
Fat	0 g
• Of which saturates:	0 g
Carbohydrates	75,5 g
• Of which sugars:	75,5 g
Protein	0.2 g
Salt	0 g

Análisis

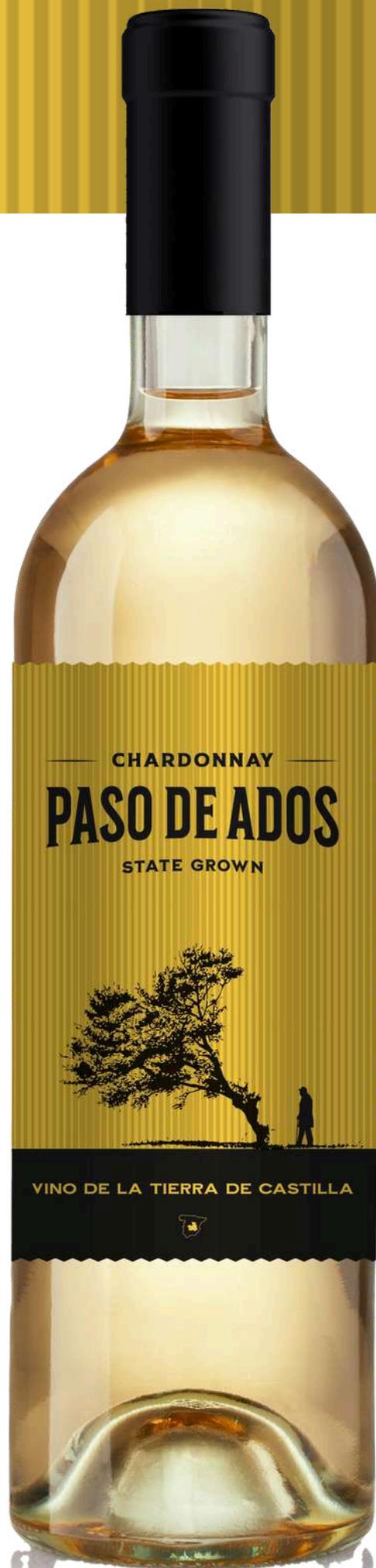
Alcohol content ≈ 11,5 % vol.

Total acidity ≈ 5,20 g/l

Volatile acidity ≈ 0,22 g/l

PH ≈ 3,45 g/l

Residual sugar ≈ 1,5 g/l



PASO DE ADOS

STATE GROWN

Paso de Ados Tempranillo

Variety: Tempranillo (100%)

Vintage: 2024

Grado alcohólico: 12,5%

Vino de la Tierra de Castilla

Tasting Notes:

Deep and surrounding red colour with purple tones. The bouquet combines the aromas of red and blackberries. On the palate, this wine shows a perfect balance of tannin and fruit with a rich texture and hints of vainilla.

Serving: Ambient temperature between 14 and 16°C / 57 and 62°F.

Production: The grapes come from 20-year-old vineyards and are harvested mechanically at night. The must undergoes a pre-fermentation **maceration process** lasting approximately 35 hours at 14 °C / 57 °F. **Alcoholic fermentation** with the skins then takes place over 12 days, followed by **malolactic fermentation** in stainless steel tanks at controlled temperature. Finally, the wine rests and matures in French oak barrels for 3 months, gaining structure and elegance.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	316 KJ
Energy (Kcal)	76 Kcal
Fat	0 g
• Of which saturates:	0 g
Carbohydrates	75,1 g
• Of which sugars:	75,1 g
Protein	0.1 g
Salt	0 g

Análisis

Alcohol content ≈ 12,5 % vol.

Total acidity ≈ 5,10 g/l

Volatile acidity ≈ 0,45 g/l

PH ≈ 3,65 g/l

Residual sugar ≈ 1,7 g/l



PASO DE ADOS

STATE GROWN

Paso de Ados Merlot

Variety: Merlot (100%)

Vintage: 2024

Grado alcohólico: 12,5%

Vino de la Tierra de Castilla

Tasting Notes:

Deep and surrounding rubi red colour. The bouquet combines the aromas of red fruit and cherries with a hint of green peppers. On the palate, the flavors are pleasurable with their round and elegant tannins along with much balance, and savor.

Serving: Ambient temperature between 14 and 16°C / 57 and 62°F.

Production: The grapes come from 20-year-old vineyards and are harvested mechanically at night. The must undergoes a pre-fermentation **maceration process** lasting approximately 35 hours at 14 °C / 57 °F. **Alcoholic fermentation** with the skins then takes place over 12 days, followed by **malolactic fermentation** in stainless steel tanks at controlled temperature. Finally, the wine rests and matures in French oak barrels for 3 months, gaining structure and elegance.

INGREDIENTS

Grapes, acidity regulators (tartaric acid), preservatives and antioxidants (potassium metabisulfite). Contains sulfites.

NUTRITIONAL INFORMATION per 100 ml

Energy (KJ)	320 KJ
Energy (Kcal)	77 Kcal
Fat	0 g
• Of which saturates:	0 g
Carbohydrates	75,5 g
• Of which sugars:	75,5 g
Protein	0.2 g
Salt	0 g

Análisis

Alcohol content ≈ 12,5 % vol.

Total acidity ≈ 5,05 g/l

Volatile acidity ≈ 0,45 g/l

PH ≈ 3,62 g/l

Residual sugar ≈ 1,2 g/l



LA SANGRIA DE ARÚSPIDE BLANCA: MEDITERRANEAN FLAVOUR BODEGAS



Variety: Organic Airén 100% .
Alcohol content: 7% vol.
Organic Sangria.

La Sangría de Arúspide Blanca is crafted from a traditional recipe that honors classic methods, using carefully selected ingredients. It begins with a pure, aromatic Airén wine, to which cinnamon and fresh citrus fruits —lemons and oranges— are delicately added, creating a harmonious blend of sweetness, acidity, and warm spice.

The result is a vibrant, refreshing drink in which the wine provides body and smoothness, while the citrus fruits brighten the profile with their natural freshness.

Perfect for sharing and enjoying on any occasion, this sangría captures the essence of a relaxed, joyful, and authentically Mediterranean way of life.

Best served very cold (5° C - 41° F)
and in good company



TECHNICAL INFORMATION

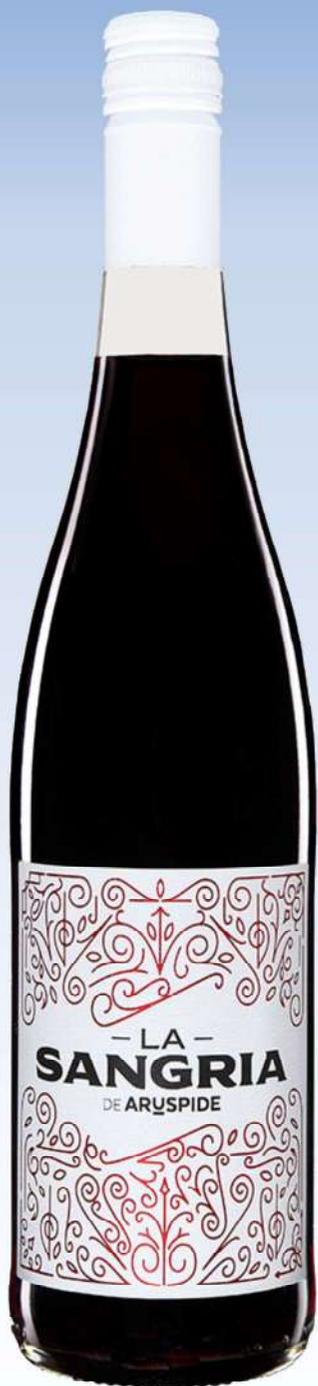
Variety: Airén 100% Organic.
Vineyards: Limestone and not irrigate soil.
Harvest: Mechanical at night.
Processing system: Traditional Fermentation.
Alcoholic fermentation in stainless steel tanks stopped by cold at -4°C (26.6°F)

ANALYSIS

Alcoholic grade ≈ 7% Vol
Total acidity ≈ 5.32 g / l.
PH ≈ 3.40
Residual sugar ≈ 80g / l.
Free SO₂ ≈ 33 mgr / l.
Total SO₂ ≈ 80 mgr / l.
Refinements: amicrobic filter.

LOGISTIC INFORMATION

Bottle: Rhin Renane 75 cl- 326 mm high - 77 mm wide
Case: 12 bottles.
Palet: 60 cases - 720 bottles.



LA SANGRIA DE ARÚSPIDE: MEDITERRANEAN FLAVOUR

ARÚSPIDE

BODEGAS

Variety: Organic Tempranillo 100% .

Alcohol content: 7% vol.

Organic Sangria.

La Sangría de Arúspide draws on a long-standing tradition in its preparation, combining excellent organic Tempranillo wine with the flavors of Sri Lankan cinnamon, lemons, and oranges.

It offers a refreshing drink with red wine and citrus. Mediterranean flavors in essence.

Best served very cold (5° C - 41° F) and in good company



TECHNICAL INFORMATION

Variety: Tempranillo 100% Organic.

Vineyards: Old vines in a limestone and not irrigate soil.

Harvest: In 18kg plastic boxes.

Processing system: Traditional Fermentation. Alcoholic fermentation in stainless steel tanks stopped by cold at -3°C (26.6°F)

ANALYSIS

Alcoholic grade≈ 7% Vol

Total acidity≈ 5.25 g / l.

PH≈ 3.20

Residual sugar≈ 80g / l.

Free SO₂≈ 25 mgr / l.

Total SO₂≈ 80 mgr / l.

Refinements: amicrobic filter.

LOGISTIC INFORMATION

Bottle: Rhin Renane 75 cl- 326 mm high - 77 mm wide

Case: 12 botles.

Palet: 60 cases - 720 bottles.

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