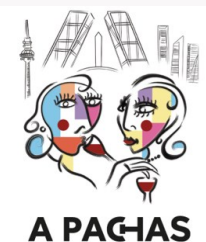# A PACHAS RESERVA

- **Grapes**: 100% Tempranillo.

- **Wine Appellation**: Vinos de Madrid D.O.

- **Subzone**: Arganda del Rey.

- **Vineyards**: 30 year old vineyards, close to the confluence of 3 rivers: Tajo, Jarama and Tajuña. Limestone and frank-clay sedimentary soils.

- **Alcohol content**: 14.5% Alc. by Vol.

- **Aging**: 18 months in medium toasted American oak barrels. Aging that seeks a good balance between fruit and the oak touches.

- **Visual**: Cherry color with presence of tile tones.

- **Nose**: Intense and spicy. Complex. Good combination of aromas of fruit and wood.

- **In the mouth**: It is long and elegant in the mouth.

- **Serving temperature**: To be served between 15º and 16º Celsius. In summer time, it is adviceable to cool it down a bit.
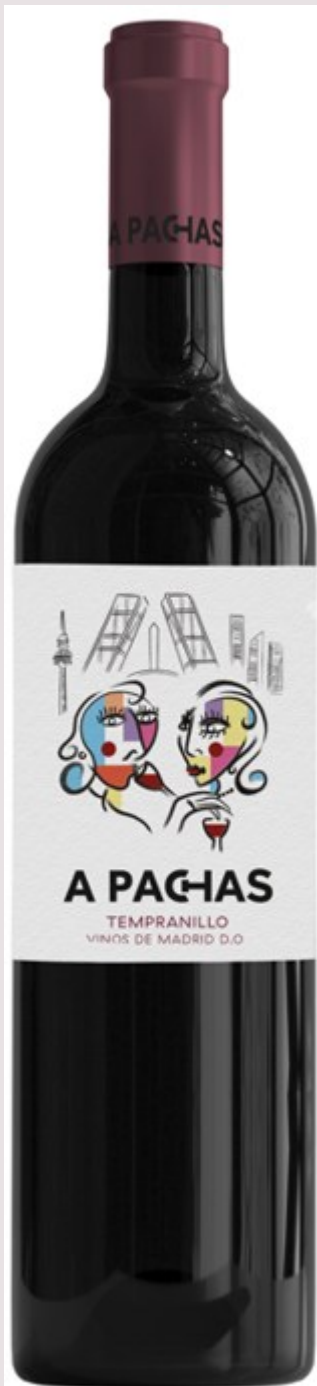
JAMESSUCKLING.COM

90 Points

A PACHAS CRIANZA

- **Grapes**: 100% Tempranillo.

- **Wine Appellation**: Vinos de Madrid D.O.

- **Subzone**: Arganda del Rey.

- **Vineyards**: 30 year old vineyards, close to the confluence of 3 rivers: Tajo, Jarama and Tajuña. Limestone and frank-clay sedimentary soils.

- **Alcohol content**: 14% Alc. by Vol.

- **Aging**: 10 months in mid toasted American oak barrels and the rest in bottle. We do a short aging in order to preserve a bigger presence of fruit.

- **Visual**: Bright deep cherry colour, with purple hues.

- **Nose**: Good intensity. Complex. Aromas to fresh and matured fruits. Spices

- **In the mouth**: It is balanced and round with sweet tannins. Elegant finish.

- **Serving temperature**: To be served between 15º and 16º Celsius. In summer time, it is adviceable to cool it down a bit.

89 Points

A PACHAS YOUNG RED

- **Grapes**: 100% Tempranillo.

- **Wine Appellation**: Vinos de Madrid D.O.

- **Subzone**: Arganda del Rey.

- **Vineyards**: 30 year old vineyards, close to the confluence of 3 rivers: Tajo, Jarama and Tajuña. Limestone and frank-clay sedimentary soils.

- **Alcohol content**: 13.5% Vol.

- **Visual**: Ruby colour with slight purple hues.

- **Nose**: Medium aromatic intensity in red fruits.

- **In the mouth:** Balanced with good tannins. Medium aftertaste and good finnish.

- **Serving temperature**: To be served between 15º and 16º Celsius. In summer time, it is adviceable to cool it down a bit.
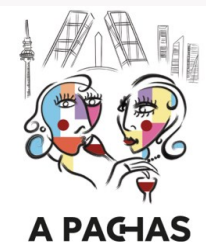
JAMESSUCKLING.COM

88 Points

A PACHAS WHITE WINE

- **Grapes**: 100% Malvar. Limited production.

- **Wine Appellation**: Vinos de Madrid D.O.

- **Subzone**: Arganda del Rey.

- **Vineyards**: 30 year old vineyards, close to the confluence of 3 rivers: Tajo, Jarama and Tajuña. Limestone and frank-clay sedimentary soils.

- **Alcohol content**: 11.0% Vol.

- **Visual**: Straw yellow with hints of green.

- **Nose**: Clean and fresh with bouquet of herbs and acidic fruits.

- **In the mouth**: Excellent balance. Flavorful, fragant with a pleasant aftertaste.

- **Serving temperature**: To be served between 6º and 10º Celsius.

WINE**ENTHUSIAST**

JAMES**SUCKLING**.COM

A PACHAS

"**Best Buy**"   88 Points

• A PACHAS AGED GRENACHE

- **Grapes**: 100% Grenache.

- **Wine Appelation**: Vinos de Madrid D.O.

- **Subzone**: Gredos Mountains- San Martín de Valdeiglesias.

- **Vineyards**: 90 year old vines, close to the Alberche river. Very mineral limestone and Frank-clay soils on a granite base.

- **Limited edition wines: Only 2.250 bottles**

- **Alcohol Content: 15,5% Vol.**

- **Aging**: Aged for a full year in French and American barriques.

- **Visual**: Ruby colour with with elegant purple hues

- **Nose**: Intense red fruit aromas.

- **In the mouth**: Balanced and elegant. Persistent finish.

- **Serving temperature**: To be served between 15º and 16º Celsius. In summer time, it is adviceable to cool it down a bit.

LIMITED EDITION

A PACHAS
VINOS DE MADRID D.O.
GARNACHA TINTA

• A PACHAS AGED MALVAR

- **Grapes**: 100% Malvar.

- **Wine Appellation**: Vinos de Madrid D.O.

- **Subzone**: Gredos Mountains– San Martín de Valdeiglesias.

- **Vineyards**: 25 year old vines. Limestone and Frank-clay soils.

- Limited edition wines: Only 1.130 bottles

- **Alcohol**: 12,5% Vol.

- **Aging**: Aged for a full year in French and American barriques.

- **Visual**: Dry straw yellow colour.

- **Nose**: Very expresive with clean and intense aroma.

- **In the mouth**: Excellent balance. Aromatic and fulled bodied with an intense and persistent retro taste.

- **Serving temperature**: To be served between 6 and 10º Celsius.

LIMITED EDITION

A PACHAS