



DBL WINES



THE BRAND

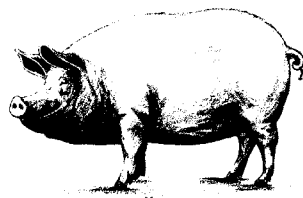
As Spaniards, we are delighted to see that the world is following suite in celebrating the beauty of the Pig. Not only is pork belly proudly featured in today's hottest restaurants, but our national treasure "Jamón Ibérico" is finally finding its way into households all around the globe, just like Tempranillo, Spain's signature red grape.

DELICIOSO Tempranillo is juicy and jammy, yet well structured and balanced. Aromas of ripe raspberry, plum and licorice lead the way to a velvety tasting experience with a solid finish. Ideal to pair with pastas, chicken dishes and anything you'd like to throw on the barbecue.



DELICIOSO

TEMPRANILLO



ABOUT THE WINE

VINTAGE: 2015

PRODUCER: DBL / Bodegas San Antonio Abad

LOCATION: Villacañas, Toledo

APPELLATION: D.O. La Mancha

VARIETALS: Tempranillo

AGEING: 3 months in American oak

ALCOHOL: 13.5%

TASTING NOTES: Made in the northern part of La Mancha, in the province of Toledo, using the revolutionary “flash-détente” technology. Delicioso is a young, fruit-driven wine, offering bright red berry and raspberry aromas, deep, vibrant and lively flavors on the palate, well balanced and quite refreshing on the finish. An outstanding value from an up-and-coming region.

ANNUAL PRODUCTION: 100,000 bottles

ABOUT THE WINERY

San Antonio Abad is a cooperative located in the province of Toledo, Castilla La Mancha with 450 members that together harvest over 2,000 hectares of vineyards. San Antonio is one of the very few wineries in Spain (and the world) using the flash-détente technology, an expensive piece of equipment that yields fresh, fruit-forward wines by heating the grapes and then sending them to a vacuum chamber to be cooled before fermentation. This technology increases extraction from red grapes while minimizing bitter seed tannin and pyrazine (vegetal) odors.

Delicioso is crafted using a blend of different Tempranillos carefully selected by DBL and the San Antonio winemaking team seeking freshness, structure and varietal character.

ABOUT CASTILLA-LA MANCHA

Located in central Spain, the land of Don Quixote fame is the largest delimited wine region not only in Spain, but in the whole of Europe. Winemaking is thought to have originated here in Roman times, and was certainly widespread during medieval times. La Mancha has an extreme continental climate. Summer daytime temperatures regularly exceed 104F (40C), but drop dramatically as darkness falls. Winters are cold, with sub-zero temperatures and frequent frosts. These dramatic climatic variations, along with low annual rainfall (on average 14in/350mm) favor the stress of the vineyard in the final stage of ripening, yielding wines of great quality with the right winemaking techniques and careful grape selection.



THE BRAND

OTOÑO (Autumn or Fall in Spanish) is a magical season for winemakers around the world because it's harvest time! While trees everywhere start shedding their leaves in preparation for winter, grapevines are ready to unload their most precious fruit. OTOÑO wines are young, fresh, and vibrant, perfect for any occasion.

OTOÑO Sauvignon Blanc showcases a pale straw color with green hues. An aromatic nose with notes of cantaloupe, green apple and grapefruit. Medium body, crisp and refreshing with food-friendly acidity and a persistent finish. Ideal to pair with salads, fish, chicken and light pastas.



Otoño

SAUVIGNON BLANC



ABOUT THE WINE

VINTAGE: 2015

PRODUCER: DBL / Bodegas Mureda

LOCATION: Ciudad Real, Castilla La Mancha

APPELLATION: Vino de la Tierra de Castilla

VARIETALS: Sauvignon Blanc

ALCOHOL: 13.5%

TASTING NOTES:

Pale straw color with green hues. Aromatic nose with notes of cantaloupe, green apple and grapefruit. Medium body, crisp and refreshing with food-friendly acidity and a persistent finish. Ideal to pair with salads, fish, chicken and light pastas.

ANNUAL PRODUCTION: 200,000 bottles

ABOUT THE WINERY

Mureda is a family-owned winery boasting the largest organic vineyard surface in the world with over 1,200 hectares (3,000 acres) planted. As an official organic wine grower, Mureda's vines are not exposed to any chemical pesticides, herbicides or fertilizers, which yields clean and healthy wines. Bodegas Mureda is located in between the towns of Manzanares y Valdepeñas in the province of Ciudad Real. Mureda produces fresh, crisp fruit-driven whites using Chardonnay and Sauvignon Blanc grapes from their highest altitude vineyards. The reds are mainly oak-aged single varietal reds that include Tempranillo, Merlot, Cabernet Sauvignon and Syrah.

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OTOÑO Tempranillo displays a cherry-red robe featuring a bouquet of raspberries, blackberries and cherry. On the palate the red fruit continues with notes of almond, hazelnuts and a touch of vanilla on a round body. Perfect for all types of pastas, poultry, rice dishes and meats.



Otoño

TEMPRANILLO



ABOUT THE WINE

VINTAGE: 2015

PRODUCER: DBL / Bodegas Cristo de la Vega

LOCATION: Socuéllamos, Ciudad Real

APPELLATION: D.O. La Mancha

VARIETALS: Tempranillo aged 3 months in American oak

ALCOHOL: 13%

TASTING NOTES:

With a cherry-red robe, this wine features a bouquet of raspberries, blackberries and cherry. On the palate the red fruit continues with notes of almond, hazelnuts and a touch of vanilla on a round body. Perfect for all types of pastas, poultry, rice dishes and meats.

ANNUAL PRODUCTION: 100,000 bottles

ABOUT THE WINERY

Located in the heart of the La Mancha appellation, in the small village of Socuéllamos, Bodegas Cristo de la Vega was founded in 1955 by 25 vine growers. Over the last decade, the winery has invested heavily in high-tech equipment to precisely control every step of the winemaking process from harvest to bottling to ensure quality year vintage after vintage.

Cristo de la Vega counts with over 1,200 American oak barrels (medium toast), which gives them extraordinary flexibility to produce custom made wines at reasonable prices.

ABOUT CASTILLA-LA MANCHA

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THE BRAND

TRESSALS is the name of the 50 year-old vineyard that yields the grapes used in this beautiful red blend. It also refers to the picturesque terraces that have made Priorat famous and one of the most sought-after appellations in the world.

TRESSALS showcases an intense red cherry color displaying a wide range of fresh and citric aromas as it opens up, including ripe red fruit, vanilla and tobacco. In the mouth it has a creamy, voluptuous texture with a firm backbone, well integrated tannins and a long finish.



TRESSALS

OLD VINE PRIORAT



ABOUT THE WINE

VINTAGE: 2014

PRODUCER: Celler Grifoll-Declara

LOCATION: El Molar, Tarragona

APPELLATION: D.O.C Priorat

VARIETALS: 35% Carignan, 30% Cabernet Sauvignon, 20% Syrah, 15% Merlot

AGEING: 9 months in French and American oak barrels

ALCOHOL: 14.5%

TASTING NOTES: Intense red cherry color, it displays a wide range of fresh and citric aromas as it opens up, including ripe red fruit, vanilla and tobacco. In the mouth it has a creamy, voluptuous texture with a firm backbone, well integrated tannins and a long finish. Tressals, like most Priorats, is a perfect pairing for hearty dishes, including stews, red meats and flavorful cheeses.

ANNUAL PRODUCTION: 30,000 bottles

ABOUT THE WINERY

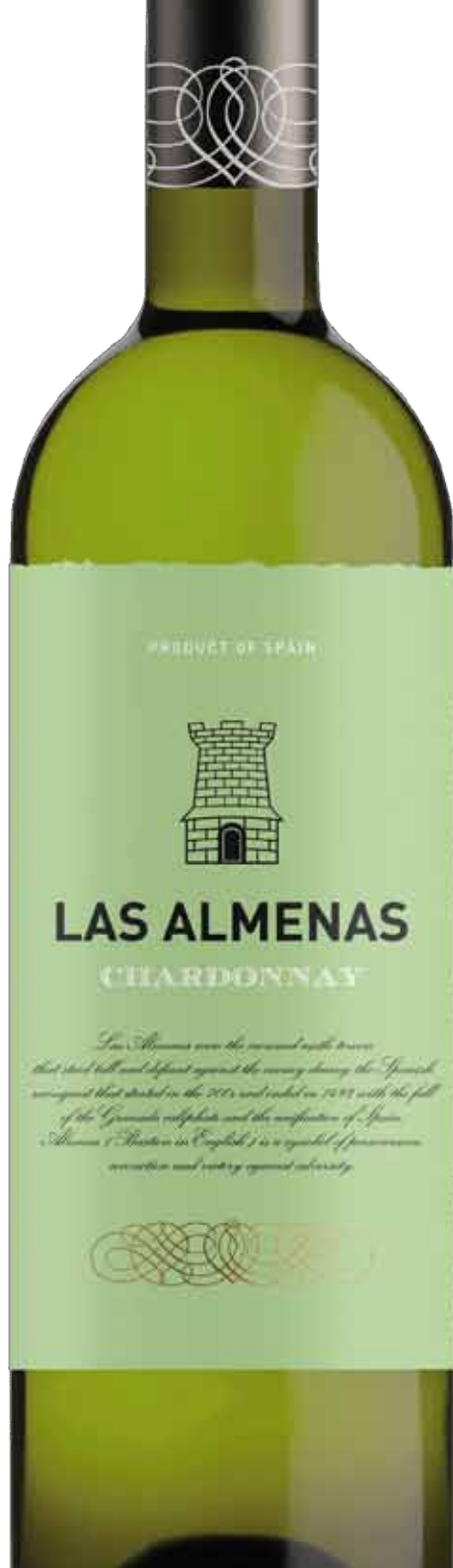
Family-owned and operated “garage” winery making great old-vine grenache and carignan wines in the tiny town of el Molar, right where Montsant and Priorat meet. Young oenologist Roger Grifoll and his family also manage the town’s cooperative, having access to the members’ 200 hectares of 50-80 yr-old vines that give them flexibility to produce unique terroir wines at unbeatable prices.



Licorella, the unique slate that defines Priorat

ABOUT PRIORAT

Brought to the spotlight at the turn of the century by Robert Parker Jr, Priorat is one of the most sought-after appellations in Spain. Its “licorella” soils (a unique type of slate) provide an inhospitable environment that pushes vines to the edge in their quest for survival, yielding scarce, yet magnificent grapes with great concentration, ripeness and minerality. Priorat is located around 120 miles south of Barcelona (N.E. Spain) and 50 miles inland from the Mediterranean. The entire appellation’s production is just above 200,000 cases.



THE BRAND

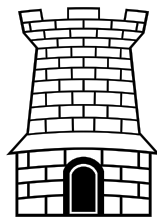
Las Almenas: the crowned castle towers that stood tall and defiant against the enemy during the Spanish reconquest that started in the 700s and ended in 1492 with the fall of the Granada caliphate and the unification of Spain. Almena (Bastion in English) is a symbol of perseverance, conviction and victory against adversity.

Made with grapes never treated with pesticides, fertilizers or any other chemical products. Golden pale in color with pleasant tropical fruit aromas of apple and pear that come together with a touch of ginger, tarragon and elegant mineral notes. Fresh, persistent and unctuous.



LAS ALMENAS

CHARDONNAY



ABOUT THE WINE

VINTAGE: 2015

PRODUCER: DBL / Bodegas Mureda

LOCATION: Ciudad Real, Castilla La Mancha

APPELLATION: Vino de la Tierra de Castilla

VARIETALS: Chardonnay

ALCOHOL: 13.5%

TASTING NOTES:

Made with grapes never treated with pesticides, fertilizers or any other chemical products. Golden pale in color with pleasant tropical fruit aromas of apple and pear that come together with a touch of ginger, tarragon and elegant mineral notes. Fresh, persistent, unctuous and very fruity. Unbeatable Chardonnay at this price point. Ideal to pair with poultry, hearty salads and fish, such as salmon, tuna or tilapia.

ANNUAL PRODUCTION: 200,000 bottles

ABOUT THE WINERY

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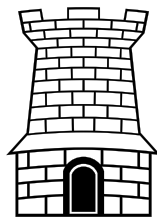
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Made with grapes never treated with pesticides, fertilizers or any other chemical products. Cherry red color with maroon hues. Pleasant fruity aroma with notes of red fruit and a balsamic touch. Well balanced, with sweet and round tannins, full bodied and a long aftertaste. Ideal to pair with poultry dishes, pasta and cheeses.



LAS ALMENAS

TEMPRANILLO



ABOUT THE WINE

VINTAGE: 2015

PRODUCER: DBL / Bodegas Mureda

LOCATION: Ciudad Real, Castilla La Mancha

APPELLATION: Vino de la Tierra de Castilla

VARIETALS: Tempranillo

AGEING: 2 months in French oak barrels

ALCOHOL: 14.5%

TASTING NOTES:

Made with grapes never treated with pesticides, fertilizers or any other chemical products. Cherry red color with maroon hues. Pleasant fruity aroma with notes of red fruit and a balsamic touch. Well balanced, with sweet and round tannins, full bodied and a long aftertaste. Ideal to pair with poultry dishes, pasta and cheeses.

ANNUAL PRODUCTION: 200,000 bottles

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THE BRAND

"Fly not cowards and vile beings for a single knight attacks you!" yelled Don Quixote as he charged against the windmills that he thought to be menacing giants. Chapter 8 (Capítulo Ocho in Spanish) is perhaps the most famous chapter in the best selling book of all time, and the inspiration behind this brand designed to pay homage to Don Quixote de la Mancha. The book was written by Miguel de Cervantes in 1605 and is widely regarded as the most relevant piece of modern literature in western civilization.

CAPITULO 8 GARNACHA showcases an impenetrable thick purple/violet color with a dark blue sheen, delicious aromas of small fruits and a slight fresh breeze of balsamic tones.



CAPÍTULO 8

GARNACHA



ABOUT THE WINE

VINTAGE: 2015

PRODUCER: DBL / Bodegas Tintoralba

LOCATION: Higuera, Albacete

APPELLATION: D.O. Almansa

VARIETALS: Garnacha Tintorera

ALCOHOL: 13.5%

TASTING NOTES: Impenetrable thick purple/violet color with a dark blue sheen. Delicious aromas of blackberry and plum with a slight fresh breeze of balsamic tones. Fruit-forward, jammy and approachable. This Garnacha comes from 30-50 year-old vines growing at an altitude of nearly 3,000 feet and yields of under 3 Tons/Ha.

ANNUAL PRODUCTION: 100,000 bottles

ABOUT THE WINERY

Bodegas Tintoralba is a wine cooperative owned by approximately 160 members in the town of Higuera at 3,000 ft above sea level. Quite possibly the most technically-advanced and quality-centric cooperative we have come across. Over the years members have built up over 1,500 hectares of their own vineyards, an exceptional achievement due to both their size and quality. Thanks to the outstanding leadership of winemaker Pedro Sarrión Martínez, Tintoralba produces award-winning modern-style wines that reflect the character of the terroir.

ABOUT ALMANSA

Almansa is a unique appellation located in the province of Albacete about 150 miles west of Madrid. While technically in the autonomous region of Castilla La Mancha, Almansa's terroir and weather conditions are very different from other regions in La Mancha. With an average altitude of over 3,000 feet from sea level and only 60 miles from the Mediterranean Sea, Almansa's grapes achieve great level of ripeness without sacrificing acidity, an environment that's ideal for GARNACHA TINTORERA to blossom. Climate is continental with long, hot summers and freezing winters. The soils are generally poor and stony, with a healthy lime component, which critically retains water effectively. Almansa was awarded DO status in 1966. The appellation draws its name from the largest town in the area, known for its imposing 14th-Century castle, the Castillo de Almansa



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CAPITULO 8 BLANCO is pale yellow in color with hints of very brilliant green. On the nose it bursts with elegant tropical notes of ripe pear combined with green apple, lime and a fresh, touch of basil. Light and crisp with medium acidity and a crisp persistent finish.



CAPÍTULO 8

SAUVIGNON BLANC / VERDEJO



ABOUT THE WINE

VINTAGE: 2015

PRODUCER: DBL / Bodegas Tintoralba

LOCATION: Higuera, Albacete

APPELLATION: Tierra de Castilla

VARIETALS: 50% Sauvignon Blanc, 50% Verdejo

ALCOHOL: 13.5%

TASTING NOTES: Pale yellow in color with hints of very brilliant green. On the nose it bursts with elegant tropical notes of ripe pear combined with green apple, lime and a fresh touch of basil. Light and crisp with medium acidity and a crisp persistent finish. Extraordinary by itself, with all kinds of salads, seafood and shellfish.

ANNUAL PRODUCTION: 100,000 bottles

ABOUT THE WINERY

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THE BRAND

The scallop's shell ("vieira" in Spanish) is much more than delicious seafood and the perfect pairing for this extraordinary white; it is the official symbol of Galicia, a unique region in northwestern Spain with Gaelic roots and green fiord-like slopes that meet the Atlantic Ocean forming the renowned "Rías". This crisp and floral white showcases a beautiful combination of pear, melon and orange in the fragrant nose. Fruity and open-knit, it offers honeydew and candied citrus fruit flavors and a touch of bitter quince in the palate paired with harmonious acidity and an impeccable finish.



Vieira de Plata

ALBARIÑO



ABOUT THE WINE

VINTAGE: 2015

PRODUCER: DBL / Bodegas As Laxas

LOCATION: Arbo, Pontevedra

APPELLATION: D.O. Rías Baixas

VARIETALS: 100% Albariño

ALCOHOL: 13.5%

TASTING NOTES:

This crisp and floral white showcases a beautiful combination of pear, melon and orange in the fragrant nose. Fruity and open-knit, it offers honeydew and candied citrus fruit flavors and a touch of bitter quince in the palate combined with harmonious acidity and an impeccable finish. Ideal for shellfish, shrimp, grilled fish and all kinds of salads.

ANNUAL PRODUCTION: 30,000 bottles

ABOUT THE WINERY

Established in 1862 in Arbo (Pontevedra), As Laxas was a founding member of the Rías Baixas appellation after being purchased by Simón Ferro in 1975. Today, under the leadership of Ferro's four children the winery is equipped with the latest technology and owns 50 Has of vineyards dedicated to producing only the highest quality Albariños.



ABOUT RÍAS BAIXAS

Rías Baixas (ree-ahs-buy-shuss), established in 1988 is the most important Denomination of Origin (DO) in the Galicia region of northwestern Spain. Rías Baixas' coastline is comprised of inlets reminiscent of Norway's fjords and boasts some of Spain's most stunning beaches and an endless supply of fresh seafood. Vieira de Plata comes from the subzone of Condado do Tea (Tea County) named after the river Tea, a tributary of the Miño River. Condado is the second largest sub-zone and the most inland, enjoying warmer, drier conditions. Fairly mountainous with granite and slate soils, Condado is ideal for Albariño grapes to achieve the perfect combination of ripeness and acidity.



THE BRAND

In southern Spain's folk tales, rumors were often times thought to be spread by birds who migrated from one region to another. Similarly, the quality of Jumilla's wines has reached and impressed critics and wine enthusiasts from around the world, confirming the rumor that the Monastrell grape (aka Mourvèdre) is capable of delivering extraordinary age-worthy wines at reasonable prices.

Rumor boasts an intense red cherry color showcasing aromas of ripe raspberries, plum and blackberry with violets in the background and a touch of vanilla. A sweet sensation, elegant tannins, long persistent and very pleasant velvety finish.



RUMOR

MONASTRELL SYRAH



ABOUT THE WINE

VINTAGE: 2014

PRODUCER: DBL / Bodegas San Isidro

LOCATION: Jumilla, Murcia

APPELLATION: D.O. Jumilla

VARIETALS: 80% Monastrell, 20% Syrah

AGEING: 3 months in French and American oak

ALCOHOL: 14%

TASTING NOTES: An intense red cherry color. Aromas of ripe raspberries, plum and blackberry with violets in the background and a touch of vanilla. A sweet sensation, elegant tannins, long persistent and very pleasant velvety finish. Ideal to pair with stews and other hearty dishes, such as savory meats and pasta.

ANNUAL PRODUCTION: 100,000 bottles

ABOUT THE WINERY

Bodegas San Isidro was founded in 1934 in some of the darkest days of the Spanish civil war. The survival of the winery to become one of the largest in the region by 1966 is a testament to the quality and determination of its winemakers to make outstanding wines at great values. The winery specializes in making wines from European rootstock and has the largest acreage pre-phylloxera vineyards in the world.



ABOUT JUMILLA

Jumilla is a wine DO in Murcia, a small region on the Mediterranean coast of south-eastern Spain. The Jumilla viticultural area, which is sandwiched between Yecla in the north and Bullas in the south, is considered to be Murcia's most important in terms of quantity and quality. It is also the region's oldest, established in 1966. The landscape is characterized by wide valleys and plains, interrupted by the serrania (mountain ranges) that cross Murcia between the sea and the Meseta Central (Inner Plateau) of Spain. Jumilla's climate is best described as arid and continental, more in line with the Castilla-La Mancha areas to its west than any significant influences of the Mediterranean, although in the eastern fringes it is more transitional. Summer temperatures of 104°F (40°C) are not uncommon here.



THE BRAND

PURA ("pure" in English) is a new breed of premium Sangria made with 100% organic monastrell grapes from the region of Jumilla, organic sugar, organic juices and natural flavors. Designed to appeal to a broad range of consumers, but specifically targeting women under 45. PURA's brand and marketing campaign incorporates traditional Spanish elements combined with pop-art motives in a sophisticated, elegant and humorous style.

PURA's taste profile is unique thanks to the characteristics of the Monastrell grape that explodes with aromas of violets, ripe plums and blackberries upon fermentation. The natural orange and lemon juices added contribute to deliver an exceptionally flavorful and refreshing experience.





PRODUCT DETAILS

PRODUCER: DBL / Bodegas San Isidro

LOCATION: Jumilla, Murcia

INGREDIENTS: 60% wine made exclusively with organic Monastrell grapes. 32% purified water, 7% organic sugar, 1% organic juices and flavors.

SHELF-LIFE: Consumption is recommended within 24 months of bottling date.

ALCOHOL: 9%.

TASTING NOTES: PURA's taste profile is unique thanks to the characteristics of the Monastrell grape that explodes with aromas of violets, ripe plums and blackberries upon fermentation. The natural orange and lemon juices added contribute to deliver an exceptionally flavorful and refreshing experience. PURA can be enjoyed chilled, on the rocks, or mixed with carbonated drinks of any kind thanks to its superior alcohol content.

ANNUAL PRODUCTION: 500,000 bottles

FORMATS: Main go-to-market format is 750ML, but 1.5L bottle, 3L & 5L bag-in-box are also available upon request.

PACKAGING: PURA's label showcases a wrap around dual-background design to provide retailers with flexibility to set up displays using the color that better fits their needs. PURA's premium glossy boxes offer the same benefit.





DBL WINES

DBL is a wine sourcing and blending company specialized in new product development. We are passionate about crafting extraordinary wines in long-term partnerships with leading producers that believe in the pursuit of quality, personality and drinkability without sacrificing value.

DBL WINES

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