DEDICATION
TO CREATION

from

Alchemy Wines Ltd.

The Red

LIMITED CUVÉE

GRAPE VARIETAL

100% Shiraz

PRODUCTION AREA

Tierra de Castilla, Central Spain

ALCOHOL LEVEL

13.0 %

AGEING & STORAGE

3-6 months in American Oak barrels.
Best drunk within 18-24 months

TASTING NOTE

Tierra de Castilla is one of Spain's most historical and innovative wine producing areas. The vineyards have a hot and dry climate which produces low yielding fruit of surprising intensity and varietal characteristics.

The beautifully made 100% Shiraz has spent 3-6 months in new American oak barrels. Each 225 litre barrel is individually tasted and only the best barrels are selected to create our limited cuvée of 'The Red'. The time spent in the American oak adds a gentle natural sweetness to the complexity of the wine.

The barrel ageing has softened the Shiraz, so the tannins and fruit have integrated beautifully over time. A wonderfully spicy red wine.

SERVING & DINING

16˚C Room temperature. Serve with grilled and roasted red meats, ribs, spicy sausages, big flavoured stews and strong hard cheeses.

PACKAGING/PALLET SIZE

12 bottles per case 750ml per bottle, 60 cases per pallet 12 cases per layer
Also available in 1.5 litre bottles 64, cases per pallet 16 cases per layer
VFM pallet configuration 12 bottles per case 750 ml per bottle, 75 cases per pallet

The White

LIMITED CUVÉE

ES-ECO-001-CM
Agricultura UE

CAAE
AGRICULTURA ECOLÓGICA

GRAPE VARIETAL
100% Organic Sauvignon Blanc

PRODUCTION AREA
Tierra de Castilla, Central Spain

ALCOHOL LEVEL
11.5 %

AGEING & STORAGE
Best drunk within 18-24 months

TASTING NOTE
Tierra de Castilla is one of Spain's most historical and innovative wine producing areas. The vineyards have a hot and dry climate which produces low yielding fruit of surprising intensity and varietal characteristics.

This beautifully made 100% Organic Sauvignon Blanc has been selected from only the best parcels of organic fruit available to Alchemy's winemaking team in central Spain. We have created a wonderfully fresh and complex wine, with aromas of sweet gooseberries, lime and apple. The finish is extremely long and layered with balanced acidity and liveliness.

SERVING & DINING
Serve 12˚C with fish and chicken dishes, mildly spiced dishes soft cheeses and summer salads.

PACKAGING/PALLET SIZE
12 bottles per case 750ml per bottle, 60 cases per pallet 12 cases per layer
Also available in 1.5 litre bottles, 64 cases per pallet 16 cases per layer
VFM pallet configuration 12 bottles per case 750 ml per bottle,
75 cases per pallet

alchemywinesltd

Established in 2002 Alchemy Wines offers our customers not only exceptional quality, good value wines but also the opportunity to produce their “own” wine by style and label. We are agile in all elements of winemaking, blending, export, retail and trade.

We have well established winemaking partners all over the world. Our wines show excellent quality and value.

Alchemy wine products are sold throughout the UK, in Europe and around the world as far afield as Dubai, Canada, China, Japan and the USA.

Dealing direct with the producer is not an option for many as given the lack of economise of volume.

We, at Alchemy, are trying to change that.

We aren't necessarily aiming to be the biggest, but we are certainly aiming to be amongst the best. We want to work closely with you - our customers - to bring you closer to the source of production. We can deliver huge value, with high quality service and so ensure satisfied customers, re-ordering on a regular basis.

Please contact us for our up to date price list and more information on these and other wines.

David Knowledge

Managing Director

Alchemy The Red/The White range was created between Alchemy Wines and Bodegas Fernando Castro. Located in the heart of the Designation of Origin Valdepenas, south of the Iberian Plateau but defined by the plains of La Mancha to the north, the fields of Montiel to the east, Calatrava to the west and the Sierra Morena to the south. Located 705 metres above sea level with outstanding low yielding organic soils - this is the truly perfect location for quality grape growing!

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