



ISLA ORO **Airén**

This variety gives its wines an extraordinary quality when production is undertaken based on technology and fermentation control, and is appropriately processed.

- D.O.P. La Mancha
- Stay in bottle: Minimum 2 months
- 100% Airén
- 5 - 8 °C
- Young White wine
- All types of light and fish dishes
- 12% Vol.
- It is a dry white wine, with a very pleasant smooth palate, very low acidity and a wide range of fruity aromas.



ISLA ORO **Garnacha**

This rosé wine is made from the Garnacha grape variety grown in our vineyards at the Monte Milla property. Following a short maceration, the must was decanted out, and the fermentation was then completed at 15° C

- D.O.P. La Mancha
- Minimum 2 months
- 100% Garnacha
- 5 °C
- Young Rosé wine
- Pasta, rice dishes and different stews
- 13% Vol.
- GOLD Varietal Rosé by D.O. La Mancha Awards (2011,2012,2013) and SILVER in 2010 and 2014
- Bright strawberry-coloured wine with a crisp berry aroma and a soft, flavourful palate



ISLA ORO **Tempranillo**

Its marked aroma, limited productivity and great delicacy give this wine all the characteristics sought by lovers of good wine.

- D.O.P. La Mancha
- Minimum 2 months
- 100% Tempranillo
- 15 °C
- Young Red wine
- All kinds of meats, cheeses and appetizers
- 12.5% Vol.
- Floral aromas typical of its youth, and an intense cherry colour express the freshness of the grape, keeping a smooth and lively taste in the mouth



BAG IN BOX **Hispavín**

We offer our Airén and Tempranillo wines with D.O.P. La Mancha Appellation in bag in box format.

This packaging of 3-litre Bag-in-Box, keeps intact wine characteristics irrespective of how quickly it is consumed. The inside bag reduces in size according to the amount of wine available, preventing it from coming into contact with oxygen and from oxidizing. Very handy due to its reduced size and large capacity.

Hispavín Airén has identical characteristics than our Isla Oro Airén. Likewise, Hispavín Tempranillo is identical to Isla Oro Tempranillo.

Same quality in different packaging.

- | | |
|------------------|------------------|
| D.O.P. La Mancha | D.O.P. La Mancha |
| 100% Airén | 100% Tempranillo |
| Young White wine | Young Red wine |
| 12% Vol. | 12.5% Vol. |



ISLA ORO **Tempranillo-Syrah-Merlot**

This wine was conceived by blending equal amounts of the Merlot, Syrah and Tempranillo varieties. Bottled six months after production, this wine is ideally consumed 1 to 3 years after bottling.

- D.O.P. La Mancha
- At least 6 months
- 33% Tempranillo, 33% Syrah, 33% Merlot
- 15 °C
- Young Red wine
- Perfect with red meats and roasts
- 13% Vol.
- This complex wine has a full body, a pleasant range of flavours and persistent aromas, where the distinctive properties of each variety come together in harmony



ISLA ORO **Crianza**

Produced with grapes of the Tempranillo variety from vineyards owned by the winery. The wines with more body and aging capacity was selected to make this Crianza. Lastly, its stay in barrel and in bottle has harmonized its structure, rounding and smoothening its careful combination of youth and maturity.

- D.O.P. La Mancha
- Minimum 6 months
- 100% Tempranillo
- 6 months in French and American oak barrels
- Crianza Red wine
- 18 °C
- 13% Vol.
- All types of meats and oily dishes
- This wine combines the freshness and vitality of the original fruit with aromas and flavours typical of its aging in the barrel



ISLA ORO **Reserva**

Made from a selection of the best grapes coming from our Montecillo old vineyard, into our Monte Milla Estate. Age of this vines are more than 30 years. They have a limited production and are growing over rich limestone soil. Grape harvest begin on first days of September and the vinification is based on traditional methods. Ageing is made into French and American oak barrels.

- D.O.P. La Mancha
- Minimum 24 months
- 100% Tempranillo
- 12 months in French and American oak barrels
- Reserva Red wine
- 18 °C
- 14% Vol.
- Roasted red meats, hard cheese and perfect for a multi-course Sunday meal.
- Intense dark cherry colour and a concentrated black and red fruit aroma, with touches of minerals and aromatic herbs. On the palate it is soft, tasty and well balanced. With long-lasting aftertaste and balanced acidity



ZAGAL **Still Wines**

White

A white table wine made from a blend of our local white varieties. Pale yellow in colour with greenish tinges, this clean wine has a pleasant palate and good acidity. Best consumed within a year after bottling, to enjoy all the qualities of its young age.

- Blend of local varieties
- Table White wine
- 12% Vol.

Red

A red table wine with medium alcohol content. This is a straightforward, easy-drinking wine, with medium acidity and a light body. Ideal as an aperitif or with light meals. This wine is best consumed within one year, to enjoy its clarity and balance.

- Blend of local varieties
- Table Red wine
- 12% Vol.