

TERCIA DE ULEA

RAMBLA DE ULEA 2010



RED WINE

VCPRD APPELLATION D. O. BULLAS
WINES OF SPAIN

GRAPE VARIETALS

74% Monastrell
16% Tempranillo
10 % Cabernet Sauvignon

ALCOHOL CONTENT 14,5 % Vol

TASTING NOTES

Deep red colour with violet shades. Fruity with prunes and blackberry bouquet. Tasty with velvet feelings in palate.

FOOD PAIRING

Recomendable with stews, chicken, white meats or a good roasted lamb.

SERVICE TEMPERATURE 15 °C

BOTTLE SIZE 750 ML

BOX 6 Bottles

TERCIA DE ULEA

VIÑA BOTIAL 2009



RED WINE

VCPRD APPELLATION D. O. BULLAS
WINES OF SPAIN

GRAPE VARIETALS

50% Monastrell
50% Syrah

ALCOHOL CONTENT 14,5 % Vol

AGEING

Four month in 500 litter oak barrils. 80% of them in French oak (Allier) and 20 % American (Finesse). Six month in the cave with the bottle in horizontal position.

TASTING NOTES

Fruity, friendly and tasty, Botial 09 shows that subtle touch of wood , which makes a soft palate passage. A wine that surprise due to its complexity, freshness and structure, with red and black fruit bouquet, sweet spices and licorice tones.

FOOD PAIRING

Botial is a perfect partner for baked fish, roast-beef, grilled meat, stews and cheese and meat salads.

SERVICE TEMPERATURE 16 °C

BOTTLE SIZE 750 ML

BOX 6 Bottles

RECOGNITIONS AND AWARDS

GOLD Medal- China Wine Awards, Hong Kong 2012.
Silver Medal – XIIth National Quality Contest “Cofradía del Vino Reina de La Monastrell – Spain 2012

TERCIA DE ULEA

TERCIA DE ULEA 2008



RED WINE

VCPRD APPELLATION D. O. BULLAS
WINES OF SPAIN

GRAPE VARIETALS

70% Monastrell
30% Tempranillo

ALCOHOL CONTENT 15,5 % Vol

AGEING

Twelve month in 225 and 300 litter oak barrils.
80% of them in French oak (Allier) and 20%
American (Finesse). One year in the cave with
the bottle in horizontal position.

TASTING NOTES

Powerful Mediterranean wine with a strong
personality. Crianza 08, has a splendid expression
and complexity with elegant palate and long
aftertaste, which invites to continue drinking.
The ripe fruit taste, almost stewed, is accompanied
by spicy notes such as pepper and cloves coming
from the aging in the barril, creting a complex
and aromatic wine.

FOOD PAIRING

Beef stwees such as Ragout, Gulash,etc, deer
stew in raspberries sauce, stuffed pheasant or
partridge and sirloin stake.

SERVICE TEMPERATURE 16 °C

BOTTLE SIZE 750 ML

BOX 6 Bottles

RECOGNITIONS AND AWARDS

GOLD Medal- China Sommeliers Wine
Challenge 2012.

TERCIA DE ULEA

REBELDIA 2010



ROSE WINE

VCPRD APPELLATION D. O. BULLAS
WINES OF SPAIN

GRAPE VARIETALS

80% Monastrell
15% Syrah
5% Tempranillo

ALCOHOL CONTENT 13,5 % Vol

TASTING NOTES

Rebeldía is the result of a slow drain of the juice coming mainly from the Monastrell grapes, along with Syrah and Tempranillo, after a smooth air press operation, when the grapes arrive in to the winery. Different from the “new rosé wines” which can be found in Spain, it has a light salmon pink colour. His bouquet is dominated by strawberries and candies fragrances combined with citric notes.

FOOD PAIRING

Its fresh and fruity palate, makes it very adequate to be combined with Spanish Jamón (wild boar ham), smoked salmon, baked fish, “Paella”, “pasta” (pizza, spaguetti, cannelloni, etc), grilled vegetables and salads.

SERVICE TEMPERATURE 13 °C

BOTTLE SIZE 750 ML

BOX 6 Bottles

TERCIA DE ULEA

ADIVINA 2010



SEMI-SWEET ROSE WINE
VCPRD APPELLATION D. O. BULLAS
WINES OF SPAIN

GRAPE VARIETALS

70% Monastrell
15% Syrah
15% Tempranillo

ALCOHOL CONTENT 12 % Vol

TASTING NOTES

Adivina is definitely a fun and original wine. Its moderately sweet taste, freshness and young fruit aroma and balanced acidity, make it ideal for both aperitif and lunch ends. Adivina has a bright Salmon colour a soft and delicate bouquet, and a fruity palate with notes of strawberry candy and balsamic.

FOOD PAIRING

The balanced acidity, the sweet taste and greasy feeling, makes it is perfect with foie grass (goose liver), croquettes and other fried stuff. With an assortment of cheeses , or chocolate desserts.

SERVICE TEMPERATURE 12 °C

BOTTLE SIZE 750 ML

BOX 6 Bottles

RECOGNITIONS AND AWARDS

GOLD Medal- China Wine Awards, Hong Kong 2012.

TERCIA DE ULEA

Cañadas de Moratalla 2010



RED WINE
WINES OF SPAIN

GRAPE VARIETALS
80% Monastrell
10% Tempranillo
10% Cabernet Sauvignon

ALCOHOL CONTENT 14,5 % Vol

TASTING NOTES
The Monastrell grape provides a flower aroma and intense fruit flavor in a well structured wine.

FOOD PAIRING
Legume or meat stews, hunting meat or a good roasted lamb.

SERVICE TEMPERATURE 14 °C

BOTTLE SIZE 750 ML
BOX 6 Bottles

TERCIA DE ULEA

Tercia de Ulea COSECHA 2009



RED WINE

VCPRD APPELLATION D. O. BULLAS
WINES OF SPAIN

GRAPE VARIETALS

70% Monastrell
30% Tempranillo

ALCOHOL CONTENT 14,5 % Vol

TASTING NOTES

With a large and intense taste, the young Tercia de Ulea, shows the Monastrell in its pure stage. A wine with volume, fruit flavors, ripe tannin showing a strong Mediterranean character.

FOOD PAIRING

Its tannin content makes it recommendable for a legume or meat stews, hunting meat or a good roasted lamb.

SERVICE TEMPERATURE 15 °C

BOTTLE SIZE 750 ML

BOX 6 Bottles

TERCIA DE ULEA

VIÑA BOTIAL 2008



RED WINE

VCPRD APPELLATION D. O. BULLAS
WINES OF SPAIN

GRAPE VARIETALS

65% Monastrell
35% Tempranillo

ALCOHOL CONTENT 14,5 % Vol

AGEING

Four month in 500 litter oak barrils. 80% of them in French oak (Allier) and 20 % American (Finesse). Six month in the cave with the bottle in horizontal position.

TASTING NOTES

Modern style wine with a splendid expression, it has a red fruit bouquet assembled with toasted wood notes. With a medium structure and a fresh acidity well balanced with ripe and sweet tannins. Botial 08 is an elegant wine, with an excellent palate and a long aftertaste, which invites to continue drinking.

FOOD PAIRING

Is indicated to accompany beef and partridge stews, stuffed lamb and goat cheese.

SERVICE TEMPERATURE 16 °C

BOTTLE SIZE 750 and 500 ML

BOX 6 Bottles

RECOGNITIONS AND AWARDS

Silver Medal – XI National Quality Contest “Cofradía del Vino Reina de La Monastrell – Spain 2009 Gold Medal –III Quality Contest Bullas 2009

TERCIA DE ULEA

Tercia de Ulea CRIANZA 2007



RED WINE

VCPRD APPELLATION D. O. BULLAS
WINES OF SPAIN

GRAPE VARIETALS

50% Monastrell
32% Tempranillo
18 % Cabernet Sauvignon

ALCOHOL CONTENT 15 % Vol

AGEING

Twelve month in 225 and 300 litter oak barrels.
80% of them in French oak (Allier) and 20 %
American (Finesse). One year in the cave with
the bottle in horizontal position.

TASTING NOTES

Wine typically Mediterranean, with a dark and
intense cherry red color, almost opaque. Intense,
fruity and complex. Very tasty, with ripe fruit
flavors, orange peels notes, good acidity, fine and
well integrated tannins and remarkable
persistency, Crianza 07 is a wine of great
personality.

FOOD PAIRING

Beef stwees such as Ragout, Gulash, etc, deer
stew in raspberries sauce, stuffed pheasant or
partridge and sirloin stake.

SERVICE TEMPERATURE 16 °C

BOTTLE SIZE 750 and 500 ML

BOX 6 Bottles

TERCIA DE ULEA

Rambla de Ulea 2009



ROSE WINE

VCPRD APPELLATION D. O. BULLAS
WINES OF SPAIN

GRAPE VARIETALS

100% Monastrell

ALCOHOL CONTENT 15 % Vol

TASTING NOTES

Intense strawberry colour. Fruity aroma reminding to strawberry candies. Powerful wine with good structure based on his glycerine content which gives a soft and silky palate.

FOOD PAIRING

Tasty and with good structure it is specially indicated for paella, and also for baked or fried fish, spaghetti, vegetables and salads.

SERVICE TEMPERATURE 13 °C

BOTTLE SIZE 750 ML

BOX 6 Bottles

TERCIA DE ULEA

Rambla de Ulea SEMIDULCE 2009



SEMI-SWEET ROSE WINE
VCPRD APPELLATION D. O. BULLAS
WINES OF SPAIN

GRAPE VARIETALS
100% Monastrell

ALCOHOL CONTENT 13,5 % Vol

TASTING NOTES
Intense strawberry colour. Fruity aroma reminding to strawberry candies. Good structure based on its glycerine and residual sugar content, which gives a soft and silky palate.

FOOD PAIRING
The balanced acidity, the sweet taste and greasy feeling, makes it is perfect with foie grass (goose liver), croquettes and other fried stuff. With an assortment of cheeses , or chocolate desserts.

SERVICE TEMPERATURE 12 °C

BOTTLE SIZE 750 ML
BOX 6 Bottles

TERCIA DE ULEA

Tercia de Ulea CRIANZA 2006



RED WINE

VCPRD APPELLATION D. O. BULLAS
WINES OF SPAIN

GRAPE VARIETALS

65% Monastrell
35% Tempranillo

ALCOHOL CONTENT 15 % Vol

AGEING

Twelve month in 225 and 300 litter oak barrels. 80% of them in French oak (Allier) and 20 % American (Finesse). One year in the cave with the bottle in horizontal position

TASTING NOTES

Dark sweet cherry colour. Outstanding ripe fruit aroma with a strong intensity and complexity, where it can be found cinnamon and licorice hints and mineral notes. Long and deep in palate with subtle toasted wood notes very well integrated in its natural acidity. Very fruity, persistence in taste, consistent structure, Crianza 06 is an elegant wine.

FOOD PAIRING

Perfect to combine with lamb, beef stews Ragout or Goulash, deer stew in raspberries sauce, stuffed pheasant or partridge and sirloin stake.

SERVICE TEMPERATURE 16 °C

BOTTLE SIZE 750 ML

BOX 6 Bottles

RECOGNITIONS AND AWARDS

Silver Medal – II Quality Contest Bullas 2008
Gold Medal – IX National Quality Contest “Cofradía del Vino Reina de La Monastrell – Spain 2008
Gold Medal – International Quality Contest Premios Zarcillo – Valladolid 2008
Silver Medal- China Wine Awards, Hong Kong 2011.