

# TERCIA DE ULEA

## 兰布拉·德·乌丽亚 2010



**红葡萄酒新酒**  
布亚斯原产地高级葡萄酒

**葡萄品种**  
74%慕尔韦度  
16%添百利路  
10%赤霞珠

**酒精度** 14.5%

**品酒**  
酒色呈深红色，几乎接近紫色。入鼻有梅子及黑莓等果味。入口酒味浓郁，酒体饱满、平滑。

**搭配**  
可搭配浓汤、鸡鸭鱼等白肉或烤羊肉来享受这款葡萄酒。

**适饮温度** 15°C

**瓶装** 750 ML  
一箱 6瓶

# TERCIA DE ULEA

## 维尼亚·博地亚尔 2009



**橡木桶红葡萄酒**  
布亚斯原产地高级葡萄酒

**葡萄品种**  
50%慕尔韦度  
50%西拉

**酒精度** 14.5%

**陈酿**  
于容量为500升的80%法国橡木桶（Alier）及  
20%美国橡木桶（Finesse）中陈酿4个月。  
品酒

**品酒**  
平衡、柔和并美味。适中的橡木桶陈酿时间赋予  
这款葡萄酒微妙的橡木味，使其更加平衡，柔  
和。它拥有意想不到的复杂感、清新感及结构  
感。入鼻有黑果味、红果味、香料味及甘草味。

**搭配**  
可与烤鱼、铁板肉、碳烤肉、低脂肪熬制菜式  
（如豆类）等组成完美的搭配。

**适饮温度** 16°C

**瓶装** 750 ML  
一箱 6瓶

**奖项**  
中国至尊葡萄酒大赛**金牌**（香港 2012）  
2012年慕尔韦度王国葡萄酒兄弟会品评赛**银牌**

# TERCIA DE ULEA

## 特尔西亚·德·乌丽亚 2008



**佳酿红葡萄酒**  
布亚斯原产地高级葡萄酒

**葡萄品种**  
70%慕尔韦度  
30%添百利路

**酒精度** 15.5%

**陈酿**  
于容量为250至300升的80%法国橡木桶（Alier）及20%美国橡木桶（Finesse）中陈酿12个月。装瓶后复陈酿1年。

**品酒**  
极具个性的典型地中海葡萄酒。具有现代风格的这款葡萄酒拥有极强的表达力，复杂并高雅。其尾味悠长、细腻，使人欲罢不能。酒味入鼻复杂，具有类似水果糖浆的成熟果味，并带有源自橡木桶的胡椒味和丁香味。

**搭配**  
品尝羊肉、红肉、小型猎物或炖制菜式的最佳搭配。

**适饮温度** 16°C

**瓶装** 750 ML  
一箱 6瓶

**奖项**  
中国侍酒师葡萄酒挑战赛金牌（2012）

# TERCIA DE ULEA

## 蕾贝尔蒂亚 2010



### 桃红葡萄酒

布亚斯原产地高级葡萄酒

### 葡萄品种

80%慕尔韦度

15%西拉

5%添百利路

酒精度 13.5%

### 品酒

小心地对慕尔韦度、西拉及添百利路实行了酒渣分离后，我们酿制出蕾贝尔蒂亚。与现今西班牙市场上的多数现代化桃红葡萄酒不同的是蕾贝尔蒂亚飘逸的浅橙色酒体。入鼻有细腻的草莓味和淡淡的柑橘味。

### 搭配

这款果味香浓的清新葡萄酒适合搭配伊比利亚火腿、莱昂盐腌牛肉、烤三文鱼、米饭或意大利面。

适饮温度 13°C

瓶装 750 ML

一箱 6瓶

# TERCIA DE ULEA

## 阿迪维娜斯 2010



**半干桃红葡萄酒**  
布亚斯原产地高级葡萄酒

**葡萄品种**  
70%慕尔韦度  
15%西拉  
15%添百利路

**酒精度 12%**

**品酒**  
这绝对是一款有趣又独特的葡萄酒。青涩果实的果香、清新的气味、淡淡的甜味、平衡的酸度、柔和的入口感等使其成为搭配小吃或饭后饮用的最佳选择。酒色为浅橙色，入鼻柔和细腻，入口有草莓味及香膏味。

**搭配**  
这款葡萄酒酸度平衡，入口丰满、惬意、圆润，是奶酪、巧克力甜点、鹅肝酱、炸肉丸或其它油炸食品的最佳搭档。

**适饮温度 12°C**

**瓶装 750 ML**  
一箱 6瓶

**奖项**  
中国至尊葡萄酒大赛金牌（香港 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

## 佳酿特尔西亚·德·乌丽亚 2007



### 佳酿红葡萄酒

布亚斯原产地高级葡萄酒

### 葡萄品种

50%慕尔韦度  
32%添百利路  
18%赤霞珠

酒精度 15%

### 陈酿

于容量为250至300升的80%法国橡木桶（Alier）及20%美国橡木桶（Finesse）中陈酿12个月。装瓶后复陈酿1年。

### 品酒

一款典型的地中海葡萄酒，酒色为极深的深红色，几乎不透明。酒香浓郁复杂，具有果味。入口美味，带有成熟果实味和淡淡的柑橘味，具有良好的酸度和细腻的单宁。悠长的酒味使这款葡萄酒极具个性。

### 搭配

红烧肉、炖牛肉、浓汤、猎物、红肉等。

适饮温度 16°C

瓶装 750及500 ML  
一箱 6瓶

# 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.