



Aliaga

Aliaga Doscarlos Sauvignon Blanc

Alcohol content: 13% VOL

Grape variety: 100% Sauvignon Blanc from our Vineyard Viña Carlos located at Termino Olabe from Corella in the heart of the Ribera Baja of Navarra.

Vinification: Alcoholic fermentation for 20 days in Stainless steel tanks at 14°C.

Tasting notes: Clear and bright straw colour with greenish notes and very rich and complex nose plenty of fresh fruit and flowery aromas. On the palate is intense and complex, full of fresh fruit with elegant and round texture and long finish with refreshing aftertaste. Very well balanced.

Food pairing: It is an ideal wine to accompany first courses, aperitifs, fish in general, Asian food, pasta and salads.

Serving suggestion: Between 10-12°C

International awards:

- Silver medal at Challenge International du vin de France 2017
- Gold medal at Challenge International du vin de France 2016
- Silver medal at Challenge International du vin de France 2015
- Bronze medal at Challenge Internacional du vin de France 2014



Aliaga

Aliaga Lorena Muscat Petit Grain

Alcohol content: 13% VOL

Grape variety: 100% Muscat Petit Grain from our Vineyard Viña Lorena, located at Termino Olabe from Corella.

Vinification: Alcoholic fermentation for 20 days in Stainless steel tanks at 14°C.

Tasting notes: Clear and bright straw colour with greenish notes and very rich and complex nose plenty of fresh fruit and flowery aromas. On the palate is intense and complex, full of fresh fruit with elegant and round texture and long finish with refreshing aftertaste. Very well balanced.

Food pairing: It is an ideal wine to accompany first courses, aperitifs, fish in general, Asian food, pasta and salads.

Serving suggestion: Between 10-12°C

International awards:

- Silver medal at Challenge International du vin de France 2018



Aliaga

Aliaga Lágrima de Garnacha, Rosé

Alcohol content: 13% VOL

Grape variety: 100 % Grenache old vines from our Vineyard Viña Aliaga located at Ombatillo from Corella in the heart of the Ribera Baja of Navarra.

Vinification: Use of “Sangrado de lágrima” method for black grapes in which the grape juice, after a brief contact with the skin, is separated by gravity without using any mechanical pressing system and then fermented in stainless steel tanks at temperature controlled during 20 days at 14°C.

Tasting notes: This wine shows a clear and bright raspberry pink colour. It is complex, elegant, full of floral aromas and fresh fruit on the nose, with smooth, pleasant, well balanced, and very fruity palate with long finish and delicate aftertaste.

Food pairing: Ideal for main courses, aperitifs, fish, Asian food, pasta and salads.

Serving suggestion: Between 10-12°C

International awards:

- Gold medal at Challenge International du vin de France 2019
- Gold medal at Challenge International du vin de France 2018
- Gold medal at Challenge International du vin de France 2017
- Silver medal at Challenge International du vin de France 2016
- Silver medal at Challenge International du vin de France 2014
- Bronze medal at Challenge International du vin de France 2011
- Silver medal at Challenge International du vin de France 2007
- Bronze medal at Challenge International du vin de France 2005



Aliaga

Aliaga Lágrima de Luna, Rose

Alcohol content: 13% VOL

Grape variety: 100 % Grenache old vines from our Vineyard Viña Aliaga located at Ombatillo from Corella in the heart of the Ribera Baja of Navarra.

Vinification: Use of “Sangrado de lágrima” method for black grapes in which the grape juice, after a very brief contact with the skin, is separated by gravity without using any mechanical pressing system and then fermented in stainless steel tanks at temperature controlled during 20 days at 14°C. It is harvested at night.

Tasting notes: This wine shows a modern pale, clear and bright raspberry pink colour. It is complex, elegant, full of floral aromas and fresh red fruit on the nose, with smooth, rounded, fresh, well balanced, and very fruity palate with long finish and delicate aftertaste.

Food pairing: Ideal for main courses, aperitifs, fish, Asian food, pasta and salads.

Serving suggestion: Between 8-10°C

International awards:

- Bronze medal at Challenge International du vin de France 2018
- Gold medal at Challenge International du vin de France 2017



Aliaga

Aliaga Patricia, Red

Alcohol content: 13% VOL

Grape variety: 100 % Tempranillo from our Vineyard Viña Aliaga located at Ombatillo from Corella in the heart of the Ribera Baja of Navarra.

Vinification: The wine is fermented for 6 days in stainless steel tanks at 28°C followed by maceration on the grape skin for additional 20 days, during which pumping over and punching down are carried out twice a day.

Tasting notes: The wine is dark cherry colour with violet notes. The nose is clean, intense, harmonic and very fruity. On the palate the wine is very pleasant with ripe fruit flavours, where the tannins are well balanced offering a nice texture and refreshing long finish with persistent aftertaste.

Food pairing: Ideal for red meat, game, roasts and cured cheese.

Serving suggestion: Between 17-18 °C



Aliaga

Aliaga Cuvée

Alcohol content: 13.5% VOL

Grape variety: 85 % Tempranillo and 15% Cabernet Sauvignon from our Vineyard Viña Aliaga located at Ombatillo from Corella in the heart of the Ribera Baja of Navarra.

Vinification: The wine is fermented for 6 days in stainless steel tanks at 28° C followed by maceration on the grape skin for additional 20 days, during which pumping over and punching down are carried out twice a day.

Ageing: 6 months ageing in new casks of American and French Allier oak.

Tasting notes: The wine is bright, deep with black cherry colour. It is complex, intense, with black fruit aromas and well structured on the nose, with vanilla and nutty flavours as a result of its ageing in carefully selected barrels. On the palate is smooth, rounded, very well balanced with good fruit intensity and complexity with velvety long finish.

Food pairing: It is an ideal wine to accompany red meat, game, or cured cheese.

Serving suggestion: Between 17-18 ° C

International awards:

- Bronze medal at Challenge International du vin de France 2019
- Silver medal at Challenge International du vin de France 2013
- Bronze medal at Challenge International du vin de France 2010
- Silver medal at Challenge International du vin de France 2007
- Bronze medal at Challenge International du vin de France 2005
- Silver medal at Challenge International du vin de France 2003
- Bronze medal at Challenge International du vin de France 2002
- Silver medal at Challenge International du vin de France 2001



Aliaga

Aliaga Helena Syrah Syrah

Alcohol content: 13,50% VOL

Grape variety: 100 % Syrah from our Vineyard Viña Helena, located at domaine Fornillo from Corella.

Vinification: The wine is fermented for 6 days in stainless steel tanks at 27°C followed by maceration on the grape skin for additional 20 days, during which pumping over and punching down are carried out twice a day.

Ageing: 4 months ageing in new casks of American and French Allier oak.

Tasting notes: The wine is dark cherry colour with violet notes. The nose is clean, intense, complex and very fruity. On the palate the wine is deep, smooth with ripe fruit flavours, where the tannins are well balanced offering a nice texture and long finish.

Food pairing: Ideal for red meat, game, roasts and cured cheese.

Serving suggestion: Between 16-18 °C



Aliaga

Aliaga Garnacha Vieja

Alcohol content: 13,50% VOL

Grape variety: 100 % Grenache from our Vineyard Viña Aliaga located at Ombatillo from Corella in the heart of the Ribera Baja of Navarra.

Vinification: The wine is fermented for 6 days in stainless steel tanks at 28° C followed by maceration on the grape skin for additional 20 days, during which pumping over and punching down are carried out twice a day.

Ageing: 6 months ageing in new casks of American and French Allier oak.

Tasting notes: The wine is dark cherry colour with plenty of ripe black fruit and spicy aromas on the nose. It shows fleshy attack with rounded, very well balanced, complex, intense fruit aromas and long finish. Very special wine.

Food pairing: It is an ideal wine to accompany red meat, game, or cured cheese.

Serving suggestion: Between 17-18 ° C

International awards:

- Gold medal at Challenge International du vin de France 2016
- Silver medal at Challenge International du vin de France 2003



Aliaga

Aliaga Gureaga

Apellation: D.O.C. Rioja.

Alcohol content: 13% VOL

Grape variety: 70% Tempranillo and 30% Garnacha.

Vinification: The wine is fermented for 6 days in stainless steel tanks at 27°C followed by maceration on the grape skin for additional 20 days, during which pumping over and punching down are carried out twice a day.

Ageing: 12 months ageing in casks of American and French Allier oak.

Tasting notes: This wine is deep red colour, very complex and intense on the nose with ripe fruit and spicy. It shows a smooth attack with beautiful tecture, rounded, elegant, with very complex aromas and long and persistent finish.

Food pairing: It is ideal wine to accompany red meat, roasts, chees and Mediterranean food.

Serving suggestion: Between 16-18 °C

International awards:

- Silver medal at Challenge International du vin de France 2019



Aliaga

Aliaga Colección Privada

Alcohol content: 13.50% VOL

Grape variety: 80 % Tempranillo and 20% Cabernet Sauvignon from our Vineyard Viña Aliaga located at Ombatillo from Corella in the heart of the Ribera Baja of Navarra.

Vinification: The wine is fermented for 6 days in stainless steel tanks at 27° C followed by maceration on the grape skin for additional 20 days, during which pumping over and punching down are carried out twice a day.

Ageing: 12 month ageing in new casks of American and French Allier oak.

Tasting notes: The wine shows intense cherry colour with brick-red notes. On the nose is intense, rich and full of ripe fruit with toasty aromas from its ageing in casks. On the palate is dense, smooth, rounded with good body, very intense and complex aromas with long lasting finish. Very special wine.

Food pairing: It is an ideal wine to accompany red meat, roasts, oily fish, Italian and Mediterranean food, cheese.

Serving suggestion: Between 16-18 ° C

International awards:

- Bronze medal at Challenge International du vin de France 2018
- Bronze medal at Challenge International du vin de France 2016
- Silver medal at Challenge International du vin de France 2005
- Bronze medal at Challenge International du vin de France 2002



Aliaga

Aliaga Reserva de la Familia

Alcohol content: 13.5% VOL

Grape variety: 75 % Tempranillo and 25% Cabernet Sauvignon from our Vineyard Viña Aliaga located at Ombatillo from Corella in the heart of the Ribera Baja of Navarra.

Vinification: The wine is fermented for 6 days in stainless steel tanks at 27° C followed by maceration on the grape skin for additional 20 days, during which pumping over and punching down are carried out twice a day.

Ageing: 14 months ageing in new casks of American and French Allier oak.

Tasting notes: This wine is deep red colour with brick-red rims. It is very complex and intense on the nose with ripe fruit, spicy and toasty notes from its ageing in cask. It shows a smooth attack with beautiful texture, rounded, elegant, with very complex aromas and long and persistent finish. Very special wine.

Food pairing: It is an ideal wine to accompany red meat, roasts, oily fish, Italian and Mediterranean food, cheese.

Serving suggestion: Between 17-18 ° C

International awards:

- Silver medal at Challenge International du vin de France 2019
- Silver medal at Challenge International du vin de France 2016
- Silver medal at Challenge Internacional du vin de France 2012
- Bronze medal at Challenge Internacional du vin de France 2011
- Silver medal at Challenge Internacional du vin de France 2002



Aliaga

Viña Aliaga Vendimia Seleccionada

Alcohol content: 13.5% VOL

Grape variety: 70% Tempranillo and 30% Cabernet Sauvignon from our Vineyard Viña Aliaga located at Ombatillo from Corella in the heart of the Ribera Baja of Navarra.

Vinification: The wine is fermented for 6 days in stainless steel tanks at 27° C followed by maceration on the grape skin for additional 20 days, during which pumping over and punching down are carried out twice a day.

Ageing: 14 month ageing in new casks of American and French Allier oak.

Tasting notes: Cherry colour with brick red rims. On the nose is spicy, with “toasty” aroma from its ageing in cask, reminiscent of ripe black fruits. On the palate is smooth, with good body, round, complex, intense, long-lasting and persistent. A fantastic wine.

Food pairing: It is an ideal wine to accompany red meat, roasts, oily fish, Italian and Mediterranean food, cheese.

Serving suggestion: Between 16-18 ° C

International awards:

- Silver medal at Challenge Internacional du vin de France 2012
- Bronze medal at Challenge Internacional du vin de France 2006
- Silver medal at Bacchus 2006



Aliaga

Aliaga Vendimia Tardía Muscat Petit Grain

Alcohol content: 11% VOL

Grape variety: 100% Muscat Petit Grain from our Vineyard Viña Lorena located at Termino Olabe from Corella in the heart of the Ribera Baja of Navarra.

Vinification: The wine is fermented for 35 days in stainless steel tanks at 12 °, stopping the fermentation using cooling techniques. Not added alcohol.

Tasting notes: Clean, bright straw colour with very complex nose with intense floral and fresh fruit aromas. On the palate is smooth, with nice acidity in balance with the sweetness, plenty of fruit and floral aromas and very elegant long finish.

Food pairing: It is an ideal wine to accompany foie, cheese, desserts based on fruits.

Serving suggestion: Between 10-11 ° C



Aliaga

Aliaga Doscarlos Sauvignon Blanc

Alcohol content: 13% VOL

Grape variety: 100% Sauvignon Blanc from our Vineyard Viña Carlos located at Termino Olabe from Corella in the heart of the Ribera Baja of Navarra.

Vinification: Alcoholic fermentation for 20 days in Stainless steel tanks at 14°C.

Tasting notes: Clear and bright straw colour with greenish notes and very rich and complex nose plenty of fresh fruit and flowery aromas. On the palate is intense and complex, full of fresh fruit with elegant and round texture and long finish with refreshing aftertaste. Very well balanced.

Food pairing: It is an ideal wine to accompany first courses, aperitifs, fish in general, Asian food, pasta and salads.

Serving suggestion: Between 10-12°C

International awards:

- Silver medal at Challenge International du vin de France 2017
- Gold medal at Challenge International du vin de France 2016
- Silver medal at Challenge International du vin de France 2015
- Bronze medal at Challenge Internacional du vin de France 2014



Aliaga

Aliaga Chardonnay sobre lias

Alcohol content: 13% VOL

Grape variety: 100% Chardonnay from our vineyard located in Olabe from Corella in the heart of the Ribera Baja of Navarra.

Vinification: Alcoholic fermentation during 24 days, in their own lees, with temperature controlled at 14° C.

Ageing: 3 months ageing in the Steel tanks with own lees.

Tasting notes: Clear and bright colour, rich and complex, very long taste.

Serving suggestion: Between 10-11° C.