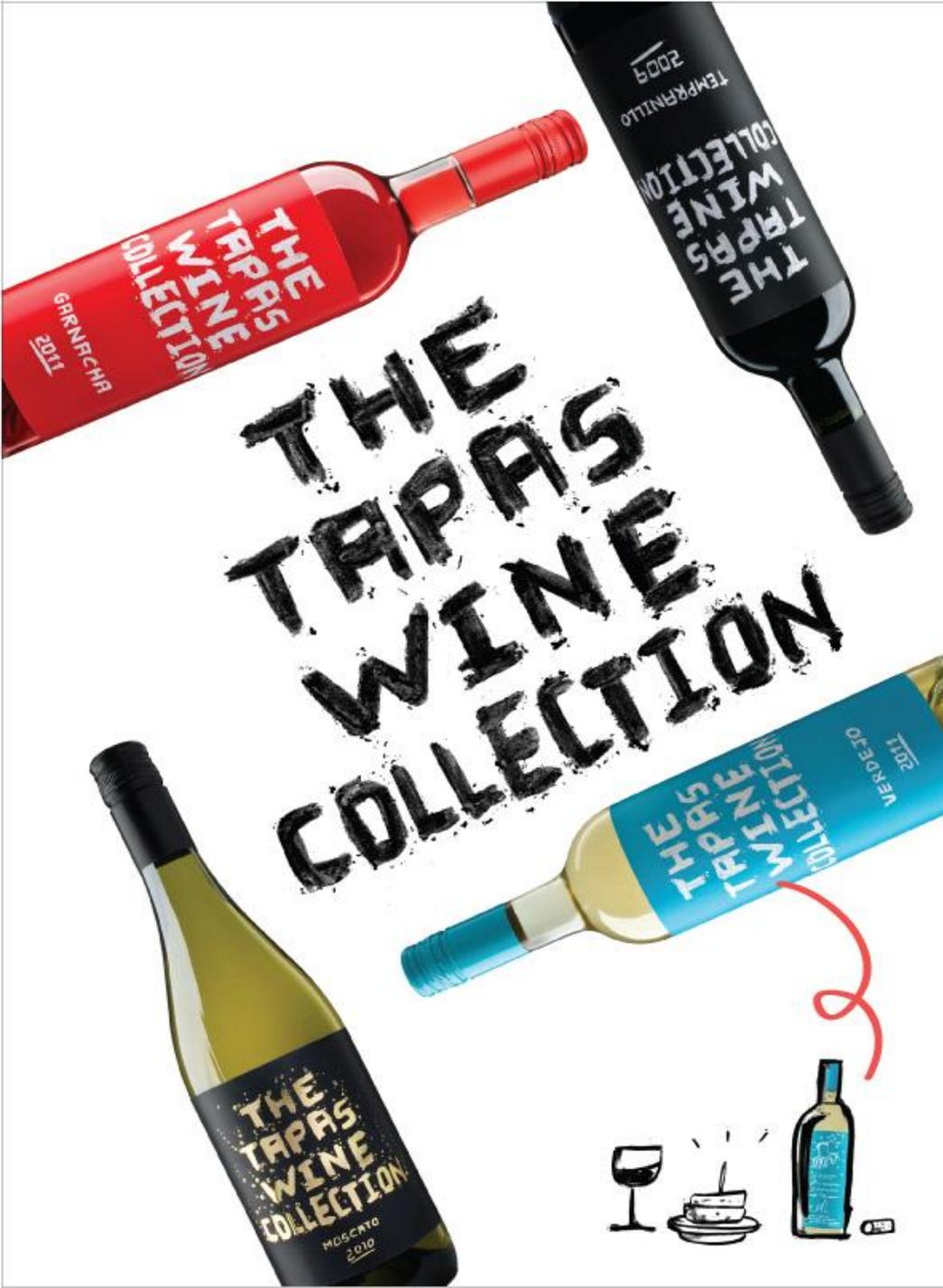


Spain...

this is the
real wine

this is the
real food





The Tapas Wine Collection:(def.)

Is an alcoholic beverage made by fermentation of grapes or grape juice.

It is the most popular beverage, associated with Spanish happiness, celebrations and festivities in Spain together with friendly people.



www.thetapaswinecollection.com



**THE
TAPAS
WINE
COLLECTION**



2006: The brand idea emerges in a piece of napkin having some wine in a tapas bar in Spain with some friends thinking it could be a good brand for the future.

2006 – 2008: Nothing happen

2009: First bottling starts in Carchelo Winery based in Jumilla – Murcia just for a market test only with one item called “Vino Tinto” selling 90,000 bottles just in three months.

2012: New references are launching: Rosé Garnacha, Verdejo white, Moscato, Sparkling Cava.

2017: Bodegas Carchelo acquires the total brand ownership

2018: The Tapas Wine Collection is the #1º Spanish wine brand in Korean market.

2019: More than 2.500.000 of bottles sold since the brand was launched in 2009 with presence in more than 20 international markets

The Project

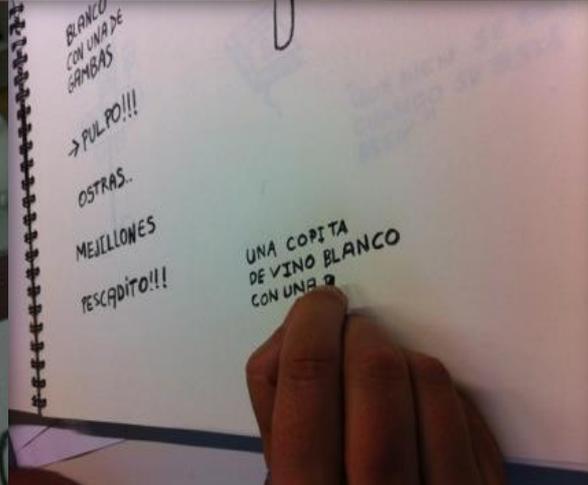
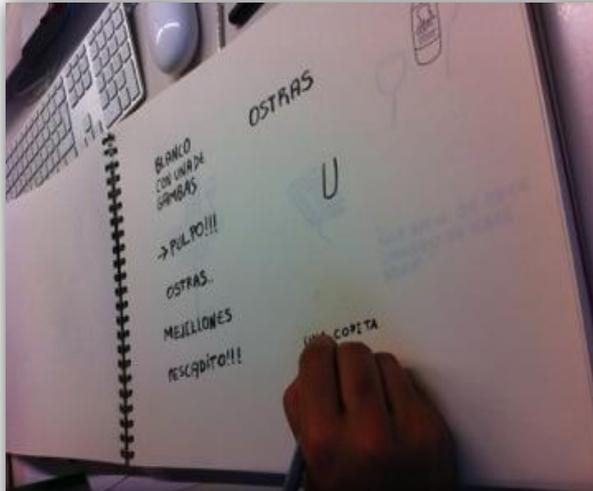


The **Tapas Wine Collection** was a concept based on the idea of developing easy to drink and well priced Spanish wines that would perfectly suit the relaxed style of enjoying tapas.

The design of the label was inspired by the menu blackboards in tapas bars giving an original, authentic, friendly feel that is emphasized by fun doodles on the side panels of the bottle.



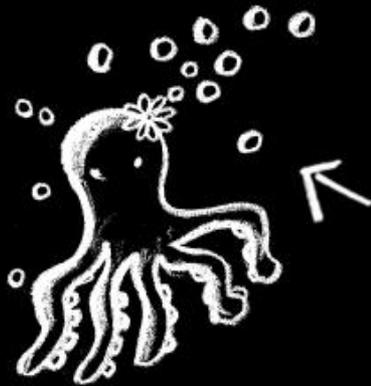
The concept



The FINAL concept

THE
TAPAS
WINE
COLLECTION

MOSCATO



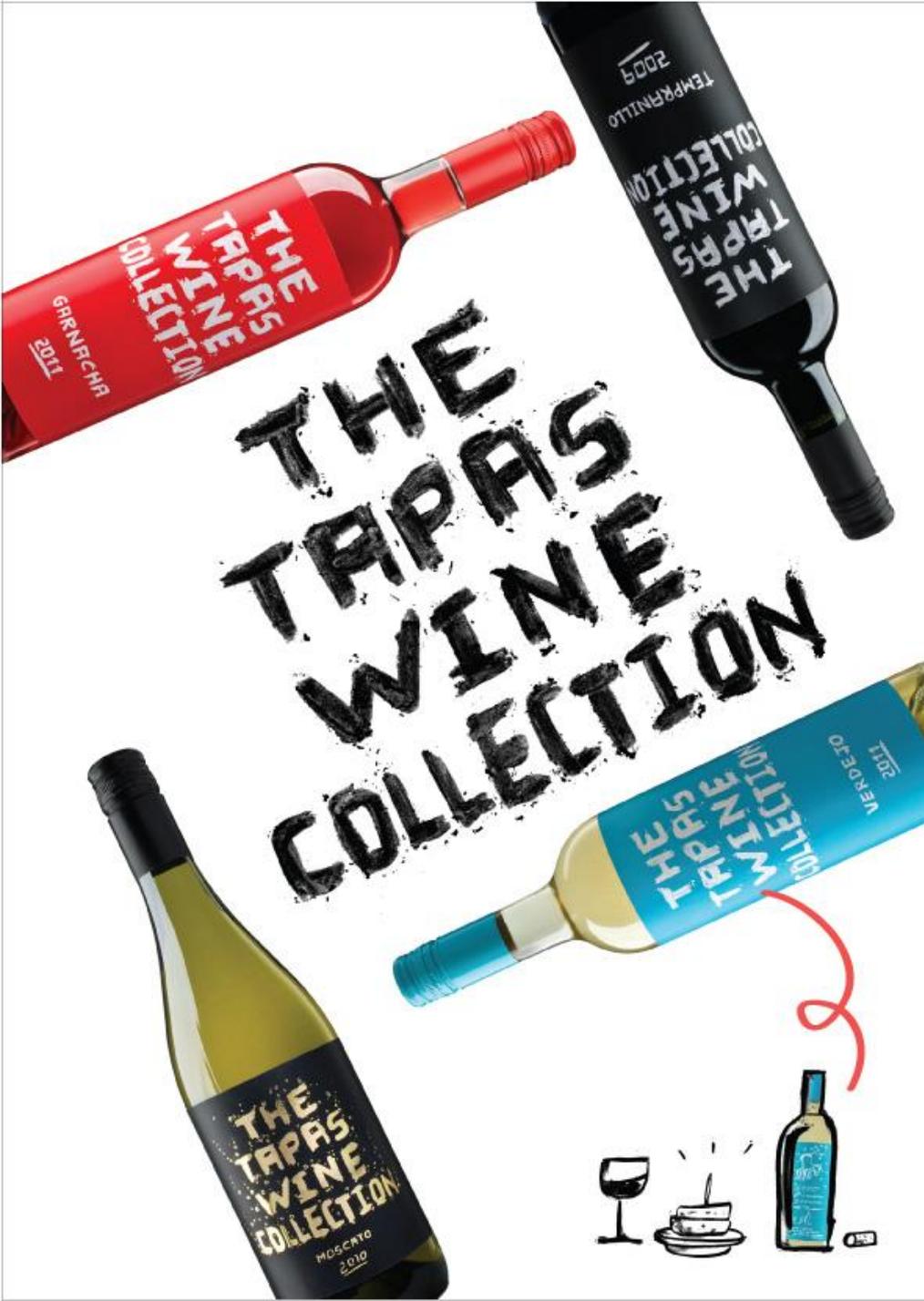
VERDEJO

GARNACHE



TEMPRANILLO





About the brand

With a literal meaning of WINE for TAPAS, it came full circle when we decided to name our wines after decides to create a collection of wines. The Tapas Wine Collection is found thriving in the Spain's most prestigious wine regions. Our mission with our cool brand is to share the love from Spanish culinary and the most exciting wine regions.

~The Tapas Wine Collection team.

Wine regions

Spain is a fascinating country for wine lovers and features a dazzling array of unique micro climates creating an exciting assortment of wine styles. With THE TAPAS WINE COLLECTION project, you'll find the most exciting wine regions such as Navarra (known for the fascinating roses from Garnachas and amazing reds from Old vines Garnachas), Jumilla (where here there is really one king of the grapes: Monastrell), beautiful Valencia (where wine freshness starts here for Moscato), Requena in Valencia (a new amazing area growing of Cava), and more...

Our varieties

In every of our each varietal we can tell a very unique story about Spain: Monastrell, Tempranillo, Verdejo, Garnacha (rosé), Moscato, Macabeo / Perelada....

**THE
TAPAS
WINE
COLLECTION**

monastrell
tempranillo
verdejo
garnacha
moscato

bodega
blog!
actualidad
la tapa

UNA COPITA
DE VINO TINTO,
UN PINCHO DE
TORTILLA ...

MONASTRELL



THE TAPAS WINE COLLECTION

Grape variety:	Monastrell
Type:	Red
DO:	Jumilla
Age of vines:	25-30 years old
Yield:	30-35 hl/ha
Ageing:	Stainless steel
Oak Profile:	None



In Murcia and the DO of Jumilla there is really one king of the grapes: Monastrell. The heat and the intensity of the landscape is reflected in the wines. Intense and jammy, these hardy grapes produce wines that are inky dark and bursting with dried red and black fruits like blackberry preserves and chocolatey plums.

Terroir

Located in the eastern part of the Baetic Mountains, **80 km from the Mediterranean** and at a height of 600 m above sea level, Jumilla boasts a continental Mediterranean climate which is semi-arid in nature. It also has a very irregular rainfall of about 300 litres a year, mostly in spring and autumn. It is sometimes torrential and often falls with hailstones.

Our vineyards are located in plots spread over different areas of the substantial municipal area. As a result, we have reduced the risk of losing the whole of our harvest due to hailstones and it also gives us **variety in the type of soil**, altitude and orientation on hillsides and valleys.

MONASTRELL

The different locations lead to different absorption of solar radiation, temperature and exposure to the wind. This gives us different stages of ripeness and offers us a **staggered grape harvest**, producing grapes **with many different subtleties**.

Winemaking

The grapes normally are harvested at the optimum stage of ripeness during the second week of September. Temperature controlled fermentation steel tanks of 25.000 kg at 26-28°C over for 25 days.

Tasting notes

Deeply colored, with characteristic bright garnet tones of Monastrell, this wine's nose dances nicely between forest fruits and floral, violet and lavender; with a background of peach, one of the most precious characters of balanced maturity in Monastrell. The palate is firm, medium structure with a very pleasant acidity. Result of the adaptation to warm climates of the compact clusters, where the maturity of the external grains and the acidity of the inmates are conjugated

Analytical data

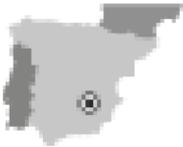
Alcohol: 14 %

Residual Sugar: 1,7 gr/L

Volatile Acidity: 0,29 gr/L

THE TAPAS WINE COLLECTION

D.o.P
JUMILLA



Landscape and Climate

The character of the wines from Jumilla making them stand out among products from other areas is due to what is known as “terruño”, a magical combination of grape variety, composition of soil, the orientation and pruning of vines and the climate.

The climate of the area is continental, influenced by its proximity to the Mediterranean on the east side and La Mancha plateau on the west side. It is a sunny and dry climate, with some 3,000 hours of sun a year and scant rains – some 300 litres per square metre a year; these rains are very irregular and occasionally can become torrential downpours. The average annual temperature is 16º, with cold winters that reach temperatures below zero and hot summer of temperatures exceeding 40º. The frost period usually takes place between the months of November and March.

Evolution of vineyards

The designation of origin Jumilla is located in the Southeast of Spain, and it covers a wide district in the North of the region of Murcia and part of the Southeast of the province of Albacete . It is a rough region where the vineyards spread across a table-land surrounded by mountains.

The soils of the designation are brown, brown-lime and lime and generally have a large capacity for water and medium permeability.

This permits the vineyards to subsist under lengthy drought conditions, making the most of the available water. These are soils with very little organic matter – its structure doesn't allow the propagation of phylloxera. The soil has a high pH and low salinity and an ungrafted and sand-ungrafted texture that gives it good aeration. The vineyards are located on an area between 400 and 800 metres above sea level.

THE
TAPAS
WINE
COLLECTION

tempranillo
verdejo
~~garnacha~~
moscato

bodega
blog!
actualidad
la tapa



GARNACHA



CHERRY



IT FEELS GOOD
TO FEEL GOOD...



A NICE DAY



STRAWBERRY

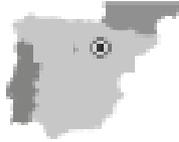


UNA BUENA
COMIDA!!



THE TAPAS WINE COLLECTION

Grape variety: Garnacha
Type: Rosé
DO: Navarra
Age of vines: 25-30 years old
Yield: 15-20 hl/ha
Ageing: Stainless steel
Oak Profile: None



One of Spain's fruitiest, most aromatic, distinctively refreshing rosé wines producing area.

The region was originally established because it was on the pilgrims path to Santiago de Compostela.

Terroir

The zone comprises a mixture of soils, depending on relief and rock type. On the northern most slopes the soils are of a varying depth, free from stones, and heavy textured on the grey marls of the marine Eocene period in the Lumbier basin.

GARNACHA

Winemaking

The grapes were harvested at the optimum stage of ripeness during the month of September. The grapes had a cold maceration at 5°C during 24 hours. After bleeding vats and doing a cold setting for 24 hours the clear juice was fermented in stainless steel tanks at a temperature between 12 and 16°C, for three weeks.

Tasting notes

This Rosé has a freshness of summer and affordability to enjoy all year round. It has an inviting delicate light pink color and aromas of ripe strawberries and wild blueberries. The wine has a crisp red currant acidity combined with sweet summer strawberries and ripe blueberries; a contrasting combo that leaves your palate tingling with the anticipation of another sip.

Analytical data

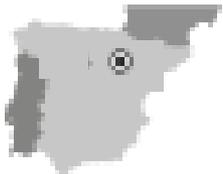
Alcohol: 14 %

Residual Sugar: 1,7 gr/L

Volatile Acidity: 0,29 gr/L

THE TAPAS WINE COLLECTION

D.O NAVARRA



Landscape and Climate

A key characteristic of the D.O. Navarra area is the extraordinary diversity of its climate and landscape which spread across more than 100 kilometres lying between the area around Pamplona in the north and the Ebro river plain to the south.

The fact is that Navarra enjoys an exceptional location, one which is practically unique in the Iberian Peninsula and is marked by the confluence of the Atlantic, Continental and Mediterranean climates. The proximity of the Bay of Biscay, the influence of the Pyrenees and the temperate influence of the Ebro valley are all key factors in giving Navarra its unique range of different climates.

These climatic differences mark the Navarran landscape, where more than 11,500 hectares dedicated to the Designation of Origin are distributed across the different ecosystems and crop growing conditions: slopes; river plains; plateaux; and plains

Evolution of vineyards

The last two decades have seen ongoing changes in the wine-making sector in Navarra, changes which have completely transformed the styles of wine produced and have been consistently worthwhile.

Firstly, in the eighties, non-native varieties were introduced such as the Chardonnay and Cabernet Sauvignon or Merlot.

These varieties started to be grown alongside the native Viura, Tempranillo and Garnacha (the latter being the most widely grown and most popular variety in the area); international varieties well suited to the region which, whilst not neglecting the enduring potential of the traditional grapes, aided the development of a new wine style..

Later on, in the nineties, a group of enthusiastic, demanding growers and bodega owners came on the scene, who were ready to make drastic changes, through research aimed at achieving wines of quality. These visionaries brought fresh ideas and revolutionary wine-making concepts to the region, whilst setting themselves up as the worthy successors of the best of the area's wine-making traditions. An unremitting movement that has now led to the incorporation of new wineries who are working on projects looking into terroir and producing original wines.

THE
TAPAS
WINE
COLLECTION

tempranillo
~~verdejo~~
garnacha
moscato

bodega
blog!
actualidad
la tapa



↙
VERDEJO



↘ CON
CALAMARES!



UNA COPITA
DE VINO BLANCO
CON UNA DE GAMBAS



PESCADITO!!



UN POQUITO
DE LIMÓN

THE TAPAS WINE COLLECTION

VE EJO

Grape variety: Verdejo
Type: White
VdT: Vino de España
Age of vines: 15-20 years old
Yield: 60 hl/ha
Ageing: Stainless steel
Oak Profile: None



Tune yourself into the latest broadcast of a 100% Spanish wine. This delicious Verdejo is a mouth full of big fruit. Juicy green apple, sweet juicy peach and an exciting hint of citrus peel will have you talking non stop. This TAPAS WINE speaks for itself....so go on and give it a try!

Terroir and Vineyards

Terraced land with sandy loams fed

Winemaking

The grapes were mechanically harvested throughout the night preserving their natural acidity and aromatic characters. Slow pneumatic press cycle, cold settling and musts for 24 hours, racking and fermentation at low temperature 16-18°C in 100% stainless steel tanks. .

Tasting notes

So clear, this is almost crystalline in appearance. It's flaxen, with green inflections, and boasts clean, crisp aromas of lemonade, hard lemon candy, dried grass and fresh thyme. The lithe and vibrant palate feels silky at the core before a surprisingly firm tannic character brings along a pleasantly cleansing sensation. The wine has just enough body to counter its firm skeleton. There's a modest finish on this fun sipper.

Analytical data

Alcohol: 12,50%

Residual Sugar: 3,5 gr/L

Volatile Acidity: 0,24 gr/L

AWARDS

88 WINE ENTHUSIAST

THE TAPAS WINE COLLECTION

VINO DE ESPAÑA



Verdejo is a early maturing white grape with horizontal size and vigorous trunk. Predominates in the region of Rueda (Valladolid), it is considered one of the best varieties of our country and gives rise to a fully composed aromatic and soft wine. It is also known for their freshness, acidity and creaminess, having a very persistent and pleasant aftertaste. Although its beginning has been recent in La Mancha, it has grown exponentially.

It has a unique flavour, with a hint of scrub herbs, a fruity touch and an excellent level of acidity. The extract, a key factor when assessing the personality of great white wines, is perceived through its volume and its characteristic bitter touch, which leaves a glint of originality in the mouth, accompanied by a rich fruity expression. These wines are harmonious, and their aftertaste invites to go on drinking.

Landscape and Terroir

The wine is coming from the town of Rueda, in the province of Valladolid about 170 km northwest of Madrid. The land is a flat high plain at an altitude of between 600 and 780 m above sea level. The River Duero flows through the area from east to west.

Close to the River Duero the soils are alluvial with a high lime content (max 24%). To the south the topsoil is brown and sandy with a gravel and clay subsoil. Drainage is good, has a rich iron content and is easy to plough.

Climate

The climate is continental (long hot summers, cold winters) with a certain Atlantic maritime influences.

Temperatures vary widely and can drop below zero in winter (-1 °C) and can reach 30 °C in summer, which is not as high as similar wine-producing regions in southern Central Spain. There is a risk of frost, freezing fog, high winds and hailstones in winter/spring. On the other hand there is only a very small possibility of drought.

Normally it rains in spring and autumn, with an average rainfall of 400 mm/year, while the vines receive 2,700 hours of sunlight per year.

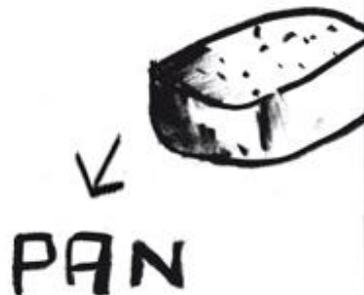
THE
TAPAS
WINE
COLLECTION

tempranillo

verdejo
garnacha
moscato

bodega
blog!
actualidad
la tapa

UNA COPITA
DE VINO TINTO,
UN PINCHO DE
TORTILLA ...



TEMPRANILLO



TORTILLA

THE TAPAS WINE COLLECTION

Grape variety: Tempranillo
Type: Red
DO: Jumilla
Age of vines: 25-30 years old
Yield: 30-35 hl/ha
Ageing: Stainless steel
Oak Profile: None



This delicious Tempranillo is a mouth full of big Jumilla fruit. Juicy ripe strawberry, succulent dark cherries and an exciting hint of cassis will have you talking non stop. TAPAS WINE Tempranillo speaks for itself....so go on and give it a try!

Terroir

Located in the eastern part of the Baetic Mountains, **80 km from the Mediterranean** and at a height of 600 m above sea level, Jumilla boasts a continental Mediterranean climate which is semi-arid in nature. It also has a very irregular rainfall of about 300 litres a year, mostly in spring and autumn. It is sometimes torrential and often falls with hailstones.

Our vineyards are located in plots spread over different areas of the substantial municipal area. As a result, we have reduced the risk of losing the whole of our harvest due to hailstones and it also gives us **variety in the type of soil**, altitude and orientation on hillsides and valleys.

TEMPRANILLO



The different locations lead to different absorption of solar radiation, temperature and exposure to the wind. This gives us different stages of ripeness and offers us a **staggered grape harvest**, producing grapes **with many different subtleties**.

Winemaking

The grapes were handpicked at optimum stage of ripeness during beginning month of September. The wine was vinified with a cold maceration at 5°C during 48 hours. Temperature controlled fermentation at 24-28°C in stainless steel tanks. Maceration time 12-18 days.

Tasting notes

Clear medium intense ruby red color. Clean medium intense aromas reminiscent of red cherries, strawberries and mature plums with hints of sweet spice such as cinnamon and vanilla. On the palate it is medium dry, medium bodied with a pleasant balance between acidity and soft tannins.

Analytical data

Alcohol: 14 %

Residual Sugar: 6 gr/L

Volatile Acidity: 0,48 gr/L

THE TAPAS WINE COLLECTION

D.o.P
JUMILLA



Landscape and Climate

The character of the wines from Jumilla making them stand out among products from other areas is due to what is known as “terruño”, a magical combination of grape variety, composition of soil, the orientation and pruning of vines and the climate.

The climate of the area is continental, influenced by its proximity to the Mediterranean on the east side and La Mancha plateau on the west side. It is a sunny and dry climate, with some 3,000 hours of sun a year and scant rains – some 300 litres per square metre a year; these rains are very irregular and occasionally can become torrential downpours. The average annual temperature is 16º, with cold winters that reach temperatures below zero and hot summer of temperatures exceeding 40º. The frost period usually takes place between the months of November and March.

Evolution of vineyards

The designation of origin Jumilla is located in the Southeast of Spain, and it covers a wide district in the North of the region of Murcia and part of the Southeast of the province of Albacete . It is a rough region where the vineyards spread across a table-land surrounded by mountains.

The soils of the designation are brown, brown-lime and lime and generally have a large capacity for water and medium permeability.

This permits the vineyards to subsist under lengthy drought conditions, making the most of the available water. These are soils with very little organic matter – its structure doesn't allow the propagation of phylloxera. The soil has a high pH and low salinity and an ungrafted and sand-ungrafted texture that gives it good aeration. The vineyards are located on an area between 400 and 800 metres above sea level.

THE
TAPAS
WINE
COLLECTION

tempranillo
verdejo
garnacha
~~moscato~~

bodega
blog!
actualidad
la tapa

I ♥
MOSCATO



UNA COPITA!
DE MOSCATO
CON LANGOSTA Y GAMBAS



FRIZZANTE
BUBBLES

THE
TAPAS
WINE
COLLECTION

MOSCATO
2010



THE TAPAS WINE COLLECTION

MOSCATO

Grape variety: Moscatel
Type: White
DO: Valencia
Age of vines: 15-20 years old
Yield: 50 hl/ha
Ageing: Stainless steel
Oak Profile: None



TAPAS WINE Moscato *Frizzante* celebrates its effervescences the moment it is pour into your glass. The soft bubbles dance around bursting with delicate aromas of orange blossoms and honeysuckle typical of the Moscato vibrantly know throughout Valencia, Spain.

Terroir and Vineyards

Valle Valentino & Alto Turia in the heart of Valencia.

Low altitude area planted with the traditional Moscatel Romano (Muscat). This extremely aromatic white grape needs steady warm temperatures to express its huge potential. Moscatel area has produced for centuries our Moscatel sweet wine widely appreciated as a desert or appetizer.

Winemaking

The grapes were handpicked at the optimum stage of ripeness during the first fourth night of September. The juices are stored throughout the year in insulated stainless steel tanks below 5°C. Three weeks prior to bottling the juices are fermented in temperature controlled stainless steel tanks of 15.000 liters at 12-16°C. Charmat Method fermentation stopped at 1-2°brix. Clarified filtered. Residual sugar was then adjusted with natural grape must concentrate to 60gr/L and CO2 was adjusted to 1800ppm by dosage prior to bottling..

Tasting notes

Bright lemon-gold color with light pearliness. The nose is clean, youthful with pronounced fruit and floral notes reminiscent of mandarin peel, honeysuckle and sweet orange blossom. On the palate it has a sweet lusciousness that coats the mouth and yet refreshes itself with airy bubbles and harmonious balance.

Analytical data

Alcohol: 5 %
Residual Sugar: 60 gr/L
Volatile Acidity: 5,70 gr/L

AWARDS

83 WINE ENTHUSIAST

THE TAPAS WINE COLLECTION

D.O VALENCIA



Winemaking in the northern part of Valencia region - spelled València in the local language, and also known by Spaniards as the Levante or País Valenciano - is dominated by old growing areas around Valencia, Spain's third largest city. Their reds, rosés and whites include famed dessert wines from a variety of grapes grown in four distinct subzones. Each has its own wine-making traditions.

Thanks to centuries of export through the city's port, production here is more strongly focussed on markets outside Spain than those at home, which has worked as an impetus to keep quality high throughout the 20th century. A formalised arrangement allows Valencia DO bodegas to buy in wine from neighbouring Utiel-Requena, as needed for each vintage, and permits laboratory methods allowing the wines to be tracked in the bottle.

Climate

Valencia's coastal vineyards have a clearly Mediterranean climate, but the majority of the vines grow in the continental climate inland where temperatures can drop close to freezing point on some summer nights. A temperature swing of 30°C within 24 hours is not unusual in the ripening season. Some upland areas are classified as arid and semi-arid. Hail is occasional all over the region and high winds have been known to damage the vines in Cheste.

Landscape and Terroir

The DO vineyards are all in Valencia province but, unlike its famed market-gardens (*huerta*), they sit well outside the city, to the north-west and south. Most are at least 30 km inland and often pocketed in valleys. In general, subsoils vary from lowland alluvial to highland limestone, through clay in the middle reaches. Topsoils vary from decomposed limestone in the western lowlands to sandy soil in the highlands.

There are several subzones, one of them is encroaching on the western city of Valencia limits, is Moscatel, which rises from sea level to just 100 metres above it.

Finally, Clariano lies close to Fuente la Higuera where we are growing our **Tempranillo** at an altitude of 350 metres. The Valle de Albadia has a higher proportion of clay under its brown limestone topsoil.

THE
TAPAS
WINE
COLLECTION

CAVA BRUT



SPARKLING
& TAPAS



UN CAVA PARA
1000 MOMENTOS.



THE TAPAS WINE COLLECTION

Grape variety:	80% Macabeo, 20% Parellada
Type:	White
DO:	Cava
Age of vines:	+45 years old
Yield:	< 20 hl/ha
Ageing:	14 months
Oak Profile:	None



Terroir and Vineyards

Vineyard location is in the high plateau of Requena (Valencia), at 650 meters of altitude, orientation north-south with a light slope.

Continental climate with a light Mediterranean. The domain has twelve hectares of vineyard with a limy and sandy soils being poor in organic material with good permeability. The yield is around 1,5 kg per vine stock aprox.

Winemaking

Harvest is done by hand in the early morning in order to have cool grapes. Grapes are pressed by latest technology of pneumatic presses, which is slow and gentle to the grapes, as well as protects them from oxidation. Cold settling for 24 hours, racked off its gross lees and inoculated with a neutral yeast strain in stainless steel tanks in order to preserve natural fruit character. The malolactic fermentation is impeded to retain a vivid natural acidity.

CAVA

Once the primary fermentation is complete will make the blend for the base wine for. At this stage the alcohol is approximately 10%.

Once the new cava blend is made, the wine is bottled along with yeast, sugar, nutrients and bentonite and the wine is ready to undergo secondary fermentation. After 4-6 weeks all sugar is consumed, CO₂ is created, alcohol level reached 12,3% and the lees sediment. The wine is aged on its own lees, which gives the wine a creamy palate as well as softens the mousse of the final wine. After 14 months the bottles are riddled and disgorged. During disgorgement 8 grams of sugar is added to each bottle giving a final residual sugar concentration of 12 gr/l.

Tasting notes

A pale yellow color is obtained from a correct blending of our best wines. Fine and persistent bubbles we perceive a pleasantly intense aromas of rich butter croissant, resulting in a Cava that is mild and well balanced in the mouth

Analytical data

Alcohol: 11,5 %

Residual Sugar: 12 gr/L

Volatile Acidity: 5,80 gr/L

THE TAPAS WINE COLLECTION

D.O
CAVA

CONSEJO
REGULADOR
CAVA



First bottles of sparkling wine was produced in Sant Sadurní d'Anoia, Penedès, in 1872. The early growth was coincided with the arrival of phylloxera in the 1880s, which led to rapid expansion due to re-plantation with Macabeo, Parellada and Xarel·lo – the local trio used for Cava today.

The name “Cava” was adapted in 1970 when Spain agreed to abandon the usage of the potentially misleading term “Champaña”, and the word originates from Catalonia where it means “Cellar”. After Spain joined the EU in 1986, it was insisted that Cava should be made from grapes grown from prescribed regions. In addition, cava producers from Requena (Valencia) have created an association to highlight the distinctive characteristics of grapes intended for cava and grown in the highlands of Levante. The rest of Spain is also thirsty for bubbles. In Rías Baixas for instance a competition has been held to find a name and design the corporate image for sparkling wines made from Albariño. Beside Rías Baixas and Penedès, sparkling wines are also produced in appellations like Rueda, Alella, Costers del Segre, La Mancha or Cigales - all of them employ the so called “traditional method” that involves a second fermentation in bottle.

Cava has to be made by the traditional method, just like Champagne. It has to be bottled aged on its lees for a minimum of 9 months before being disgorged.

Climate

In this part of Requena (Valencia) the climate is continental with a light Mediterranean with an annual average temperature 13°C aprox. Summers are hot and dry with high fluctuation between day and night (fluctuations up to 20°C). Winters are cold with occasional rains. Annual average rainfall of 350-400l/m2.

Vineyards

Vineyards are predominantly planted trellis system and pruned in either Cordot de Royat or Guyot. Cava is almost made exclusively from the trio of Macabeo, Parellada and Xarel·lo, but some red Cabernet Sauvignon, Garnacha or Monastrell may also be used to make rose.

www.thetapaswinecollection.com

THE TAPAS WINE COLLECTION

Select

PLEASE INSERT YOUR AGE

This site is for over 18 years, is off limits to minors the company is not responsible for the use of our products.

