

WINES



LA RIOJA

ENE O WINES

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# ENEOS.L.

*BODEGAS UNIDAS*

FOUNDATIONS

ENEOS.L. stems from the concern of the owner and winemaker of Spanish wineries go grouping function go together all the export market.

ENEOS.L. apart from producing their own wine from Rioja with Denomination of Origin, its winemaker, Carlos Soto Lopez, grouped Galicia wines, Ribera del Duero, Rueda, Navarra, Penedes, Jumilla, and a long list of Spanish wine regions.

working well, they have managed facilitate much things to importers, saving



time and money to their customers.

We no longer have to waste time looking for Spanish wines, the wineries UNITED ENEO provides and manages all from Spain.

Likewise fall strength is the great experience of Carlos Soto, over 30years in the field of wine, so good quality at very reasonable prices is achieved.

So customers only have to deal with selected wines to try, and they consider good for your market, ordering a ENEO SL, Spain and from the company responsible for managing the wineries to carry out the burden orders

It is a system that has been operating for years and customers are really satisfied.

## ENEOS WINES

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## Carlos Soto Lopez

Technical specialist in Enology and Viticulture for Wine School of Madrid, Graduate of University of Barcelona in enology and viticulture. Master in Enology and Viticulture by Unesco.



It has developed technical management jobs in warehouses of Tarragona, Priorato, Canarias, La Mancha, La Rioja. Likewise research on pesticides in fermentation, etc.

attending international competitions and tastings tasting panels in different denominations of origin

The company ENEO S.L. It has its registered office located in the Paseo Virgen de la Vega, Haro, La Rioja, Spain.

Working wine regions: La Rioja, Navarra, Ribera Duero, Rueda,

Galicia, Basque Country, Catalonia, Alicante, Jumilla, La Mancha, Somontano, Aragon, Madrid, Jerez, Huelva, Montilla, Extremadura Tierra de Barros, etc.

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All wineries are family-seeking limited productions of very good quality, at competitive prices.

Good picture of wines, packagin updated.

All warehouses have adequate means for a good preparation, temperature control fermentation, filtration media appropriate (land, plates, microfiltration), hygiene cellar with stainless steel tanks, pneumatic presses, own bottling line, own laboratory, etc.



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## ENEALBARIÑO: DO. RIAS BAIXAS

Winery located in the IO Rias Baixas, Galicia.

Modern facility for the production of high-end white.

Mostly vineyards planted the traditional system, a long distance preventing soil moisture resulting from the high rainfall.



harvested in boxes of 20 kg thus avoiding harmful breaks for the future to enter misto cellar.

Rosal area enjoys a microclimate with abundant rainfall, plenty of light and a "sandy loam" soil of medium texture with fertile soils, plenty of organic matter and an average pH that make this place a magical place for obtaining of the best wines from Rias Baixas.

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temperature-controlled tanks to ferment white musts Albariño, loureira  
Caiño at 15 ° C and slowly preventing leakage of aromas in the future wine.

Maximum cleaning, avoiding contamination by undesirable bacteria.

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## REY ENEO:D.O. RIOJA

Manufactured ENEO S.L. in Huercanos, La Rioja.

area vineyard and winery in the Rioja Alta area further north of La Rioja.

All of tempranillo grapes, variety reigns in the area, forming a cup and all modern trellis.

low yields of 5000 kg hr. They give wines with good depth of color, fruit and consistent body.

Calcareous clay land, rainfall around 400mm year, give a gentle character to wines KING ENEO, both young and aging reserves.



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the harvest is done manually in boxes and trailers 2000kg.  
and traditional production, fermented with maceration of the skins for  
about 15 days at temperatures of 28 ° C is performed. descula then the  
wine and the skins are pressed.

wines perform malolactic fermentation and once completed each wine  
continues.

youth are cleaned by filtration or centrifugation lands to March and is  
expected to hit the market.

the Crianza and Reserva pass American barrel and remain there for 12  
and 18 months respectively.

one of the barrels racked half of parenting time, at 6 months is done to  
unify all the wine in aging process.

The winery has all the current technology, stainless steel tanks.,  
Pneumatic presses, temperature control, filtration, cold stabilization, etc.  
and barrel cellar at controlled temperature.



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the winery is surrounded by its own vineyards in the town of Huercanos to two kilometers from Najera.



Annually produces 800,000 kg of red grapes and white 100,000, Tempranillo and Viura. part of vineyards and vintners leased vineyards in the area.

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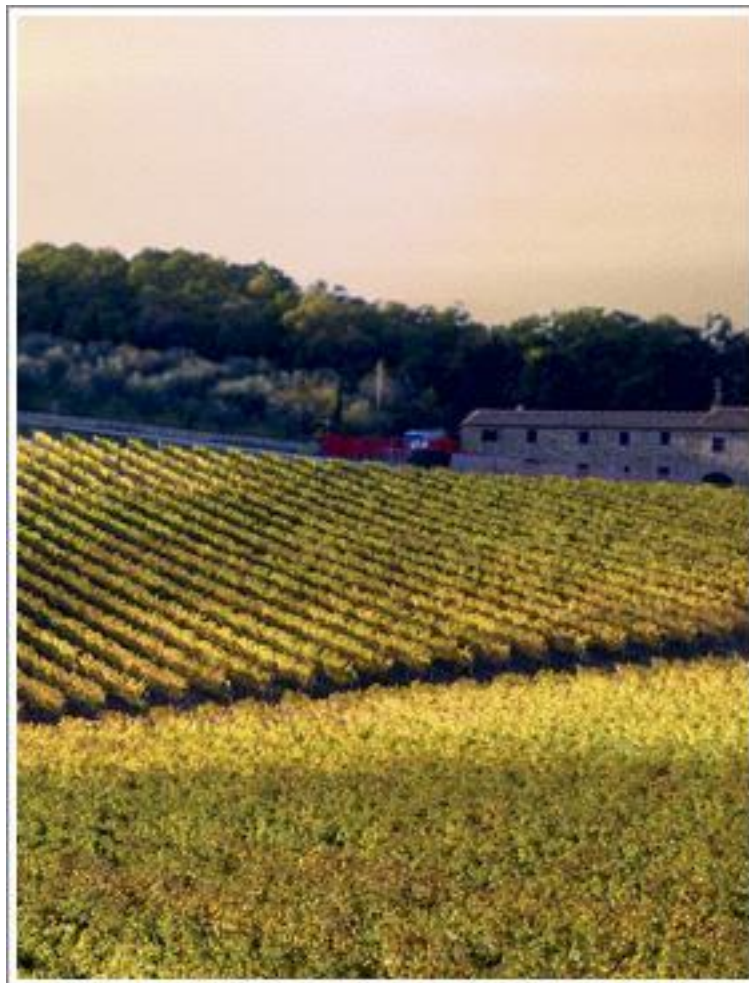
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## VINO DE LA TIERRA ENEO,

Vino de la Tierra de Castilla la Mancha, under the ENEO brand, the firm produces these exquisite varietal in full Mancha region in Spain.

The winery is located in the heart of the PDO Mancha Nestled on the southern edge of the Iberian plateau and well Mancha plain bounded by the north, the fields of Montiel to the east, west and Calatrava south Sierra Morena Santa Cruz de Mudela preserves the cultural and culinary traditions of La Mancha.

Limestone, sand and clay (red) lands crossed by the river Jabalón and tanned by the sun. Lands where rain rushes in spring and autumn, and summer stormy way. Land with a strong continental climate, where temperatures are extreme and may exceed 40 ° C and down to -10 ° C.



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Winegrowers family tradition, the winery has 240 hectares of vineyards of Tempranillo, Airen, Syrah, Chardonnay, Merlot and Cabernet Sauvignon, personally supervised by Carlos Soto, which are raw material base and the excellent wines of this Manchego company can boast both nationally and internationally.

Tempranillo, Garnacha, Cabernet Sauvignon, Merlot, Syrah varieties are used in the manufacture of our red wines. Of these, the Tempranillo variety (also known as Cencibel) is among the most representative of our range. An early ripening grape, controlled production, Tempranillo offers some intense wines with great aromatic potential and ideal for aging both in barrels and bottles.

Airen, Macabeo, Chardonnay, Verdejo, Sauvignon Blanc ... are varieties for our white wines. Airen, the most important of our land, offers fresh, clean and aromatic wines.

### **GODELLO Y MENCIA DO. BIERZO ENEO**

The Bierzo is located northwest of the province of Leon and in the autonomous community of Castilla y Leon.

To 2954.28 km<sup>2</sup>, El Bierzo covers 18% of the provincial surface. Geographically it borders the provinces of Ourense, Lugo, Oviedo, Leon and the following areas: The Mountain (Murias de Paredes and Laciana), La Cabrera and the Plateau, thus being a transition zone between Galicia, Leon and Asturias.

Formed by a tectonic basin, due to the alpine terrain with outstanding cingulo blunt flattened with waste mountains and ridges, a low-lying area with deep gorges and valleys embedded, and the basin, intramontañosa basin formed by sedimentary materials. Its particular shape determines the types of crop.

El Bierzo enjoys an advantageous position in a main valley with departures to small valleys, a very special microclimate, moderate humidity and mild temperatures, with little frost throughout the year (average of 3 days / year),

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which favors rapid maturation of native varieties and advancement of the harvest.

This is where the process to ensure the highest quality of wine starts. Climate, soil and variety

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temperatures, with little frost throughout the year (average of 3 days / year), which favors rapid maturation of native varieties and advancement of the harvest.

Our vineyards, about 1000 hectares, are located in the best areas of El Bierzo. Usually vineyards consist of old vines of Mencia with gobelet and over 40 years old. It is usual to find a variety of vineyards 15 years Trellis. All are located at an average altitude of 600 meters above sea level on steep slopes, facing south on land of slate and gravel, offering an average yield of 4,000 kg. Per hectare.

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The production of red wines takes place in conical tanks. The must with the skins homogenized, and subjected to a process of cold maceration around 48-72 hours.

Alcoholic fermentation occurs naturally at all times controlling the temperature and density of the broth, and monitor the kinetics of growth of yeasts, and degradation of different volatile compounds.

During fermentation traced and bazuqueo operations, aiming at the maximum



extraction of compounds aimed at producing wines for aging are made.

The temperature and duration of fermentation in each case differs depending on the original raw material, and of the objectives pursued by our technical team. The average period of time is around eight days, after which the wine is racked.

For white wines, the Godello grapes are macerated for 48 hours at a temperature of 8 ° C, then extracting the juice. The fermentation takes place for seven days at a controlled temperature of 16-18 ° C.

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## MUSGO, DO RUEDA VERDEJO

D.O.. RUEDA rises between 700 and 800 meters above sea level, with flat but high lands that support very cold and long winters, short springs with late frosts and hot dry summers, only disturbed by untimely storms. This factor forces the vines to seek its water resources in the depths of the subsoil, more than in other



parts of Europe.

Vegetation sprouts late with pruning until March even April. Rainfall is scarce, reaching a minimum of 300 liters and a maximum of 500 liters per year.

In the past, the end of the winter it was making a dig around the strain to concentrate water spring. In early summer, a "shelter" was performed again piling earth around the strain and burying many times halfway to protect it from the summer evaporation. Today, improved cultivation and drip incorporation compensates these impossible tasks to implement today.

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Furthermore, the temperature difference between day and night, is the secret of balance between grape sugar wins with the sun and the acidity that keeps cool during nocturnal. Insolation reaches 2,600 hours per year would be excessive if it were not for the late ripening of the grapes. For its latitude, the Rueda region is nestled in the Mediterranean. However, because of its altitude, it is declaring continental influence. Rueda is in the central sector of the depression formed by the Duero River, forming a plateau of gentle terrain and slopes under the Atlantic winds. Extensive alluvial and diluvial on the banks of the Douro and its tributaries Trabancos, Zapardiel and Adaja terraces.



Brown earth, rich in calcium and magnesium, stony and easy to work with good aeration and drainage and limestone outcrops on the highest peaks of the undulations. Permeable and healthy, their texture varies from sandy-loamy to loamy.

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PH. their land ranging body 7 and 8. This geological substrate surface has evolved into brown soils on stony allochthonous deposits, leading to the typical "gravelly" land where the best vineyards in the DO settle Rueda.



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## VEGAZAR ,D.O. RIBERA DEL DUERO

The Bodega Cooperativa San Andrés was incorporated on January 22, 1967. During the same year the building now occupied by the warehouse and that over time has been modernized built. Currently has 250 hectares of vineyards and 153 partners who market their entire production through the cellar.

The winery was built in 1967. It is registered in the records of the Regulatory Council "Ribera del Duero" such as wine making, aging and bottling. It has built a floor space of 1,850 m<sup>2</sup> (1,400 on the main floor and 450 m<sup>2</sup> in basement). The total capacity of the cellar is 13,240 hectoliters (1,324,000 liters) with a total of 63 stainless steel tanks and concrete food coated with epoxy paint. Since its construction the winery San Andrés has adapted to the times and renewing modernizándose facilities: In 1992 vintage receiving hopper installed in stainless steel with double screw, stemmer-crusher and vintage pump. In 1998 pneumatic press and cooling equipment installed for thermal control of fermentation. In 2003 bottling equipment and isothermal tanks for tartaric stabilization. In 2005 construction of a ship of upbringing and storage of final product.

The partners feel especially proud of its vineyards of which approximately 80% had a history of more than 50 years, to be prefiloxéricos vineyards over 100 years old. The main varieties are Tinta del País or Tempranillo (85%) or White Albillo Country (10%), with 5% of other varieties such as Cabernet Sauvignon, Garnacha, etc. The vineyard conduction is mostly in glass, except more recently planted vineyard established on trellises. Pruning is done in the winter months to March with a maximum load of 16 buds per vine. The average annual production is 1,000,000 kg of red grape and white grape 100,000 kg.

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## ENE O D.O. TORO



Toro wines have a long tradition. Its origins predate the settlement of the Romans.

In the Middle Ages it was considered a good high appreciated, and enjoyed royal privileges which allowed its commercialization in cities where the sale of other wines was forbidden.

They were filled with these real wine cellars and ships that reach the lands of the New World.

During the nineteenth century is exported in large quantities to France to address the lack of wine caused by the phylloxera.

In the 70s of XX century the first steps to create what with the passage of time would become the Toro Designation of Origin, which culminated in 1987.

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Currently the Control Board of the Designation of Origin Toro guarantees the quality of 51 wineries.

The evolution experienced in recent decades has led them to be protagonists of the magma wine criticism both nationally and internationally.

Zamora is located at the western end of the region of Castilla y Leon. The production area of the wines under DO Toro is located southeast of the province of Zamora and southwest of the province of Valladolid. It comprising part of the natural regions of Tierra del Vino, Guareña Valley and Tierra de Toro and next to the plateaus of Tierra del Pan and Tierra de Campos.

The total area of the zone that protects the IO Toro, totals 62,000 hectares. of land, the vineyard acreage is 8,000 ha., of which 5,800 are registered with the Regulatory Council, which belong to the more than 1,200 registered wine growers.

Native variety par excellence whose origins just have information. It is considered that the Romans (210 BC) the true promoters of viticulture in the Duero, invading the territory previously vacceo and totally destroying the city under the command of the Carthaginian general Hannibal.

On 11 January 1505 proclaimed the 83 laws in Toro, being the seat of the Parliament; a city that centuries later would consolidate as provincial capital. Numerous documents that over the years ordered, regulate and recognize the grape growing and its economic importance in the city. Toro wine baptizing traveled to the New World discovery, because of characteristics that made him endure and stored in such long journeys.

After the phylloxera invasion in Spain in the year 1870 the cultivation of the vine undergoes a major restructuring and is in Toro where the Tinta de Toro variety anchored its roots in loose, well-drained sandy soils, preserved to this day multiplying the vineyard rootstock. On this date Toro has its own Enology Station located in the city providing technical services to the wine of the moment demands. The May 26, 1933 Toro is granted for the first time the PDO. (Publication Gazette June 4, 1933)

In 1990 the Castilla and Leon is immersed in a plan of clonal selection and vine health, rescuing and multiplying the native varieties of the Community, including Tinta de Toro, which currently enjoys Seal certification as an indigenous variety, with name, with well-defined agricultural and ampelographic

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characteristics. The trading it is issued with blue label and its corresponding clone number.



The ancestors of the family houses reach Toro in 1965 from Navalcarnero (Madrid); Since then, process and market wines of this area. In 1997 definitively come into the Designation of Origin, made the last bet in the area, which resulted in modern facilities in Morales de Toro. His knowledge of the terrain and the wine criterion today places its wines in a prominent place among the labels representing the toresano wine.

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## **ENEO DO PRIORATO**

Of third generation winemaking tradition, Francisco Gimenez Martos, who emigrated to Argentina in 1949 where he produced great wines in the province of Mendoza, he returned to Spain in 1972 and together with Benedito Francisco Carbonell created the first winery.

"TRADITION AND LOVE FOR EXCELLENCE"

Our warehouses are managed so as to maintain the distinct character of the same.

Our winemaker model is innovative and is supported by a deep vocation for understanding and meeting the needs of consumers creating ranges of wines for the most sophisticated and modern markets.

Determination, Challenge and Innovation, Excellence and Passion for wine are the pillars upon which we build our culture.

## **ENEO D.O. MANCHA VDLT**

Carlos Garcia de la Rosa and her family are heirs of passion and good work in viticulture, the cradle of good wines. Currently Garcia de la Rosa, is constantly changing its winery to produce the best grapes and the careful technology their own wines, ready to meet the needs that require only quality wines.

### **LOCATION.**

The vineyard and winery García de la Rosa, is in Noblejas, northeast of Toledo (Spain), bordering the Tagus river north and south Mancha. The soils located at an altitude of 750 m above sea level, are mainly clay-limestone, poor and shallow. The climate is continental, noted for the great changes of temperatures that can reach -10 ° C during the winter months and up to 45 ° C. in hot summers. The low rainfall of about 400 mm annually, is another of the main features, which together with the almost 3000 hours of sunshine a year, makes wines are produced with its own personality, in which always stands the original fruit, yielding very aromatic wines and high quality.

### **The environment**

La Mancha, a large tract of land that has a flat land, without great heights and land with a beautiful red fruit of Miocene sediments of limestone structure.

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Their temperatures are extreme due to its continental climate, ranging between -15 ° cold winter and hot summer of 45. Dryness is another of its most striking characteristics, since due to its micro-climate prevents entry of moist winds, presenting a low rainfall (300-400 mm per year), so La Mancha is primarily a place of dry farming, although recent restructuring plans has expanded the number of farms drip irrigation. Moreover, our country enjoys 3,000 hours of



sunshine a year to sear his grapes, so we offer the best fruit.

Although the documented origins of viticulture in La Mancha dating the XII-XIII centuries after the repopulation of these lands in the middle of Reconquista, some would say that La Mancha vineyards date back to Roman times. However, the cultivation of vineyards in La Mancha reaches its maximum expansion after 1940 due to the implementation of many wine cooperatives throughout the region. Viticulture is also the main economic activity of the municipalities of the Denomination of Origin La Mancha.

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## La Mancha extension

La Mancha, with countless hectares of vineyards that populate their fields, is the largest wine region in the world.

It is the most extensive natural region of Spain, occupying an area of 30,700 square kilometers, representing half of the four provinces that form (Albacete, Ciudad Real, Cuenca and Toledo).

Production Standards Designation of Origin "La Mancha" accommodate a total of 182 municipalities: 12 in Albacete province, 58 in Ciudad Real, Cuenca 66 and 46 in Toledo.

Representing nearly 20,000 growers and about 280 wineries, figures that make it one of the main economic engines of the region. Of the companies that comprise approximately 200 commercially bottled wine, more than 120 sales made outside our country and about 130 produce wines with barrel aging.

Our region has a great wine tradition, which added to the combination of different natural characteristics, makes an excellent grape is produced to give life to a great wine, with very peculiar nuances. You could say that La Mancha is ideal for the cultivation of the vine area, obtaining fruits of extraordinary quality, maturity and health.

Therefore, the wines of La Mancha, today, are among the finest and most prestigious in the world

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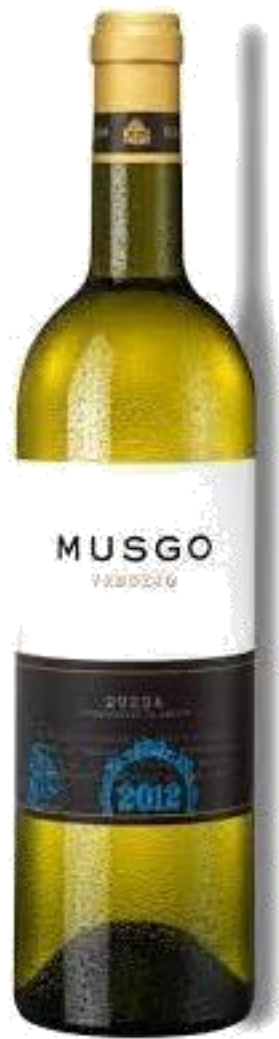
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*el vino es un patrimonio*



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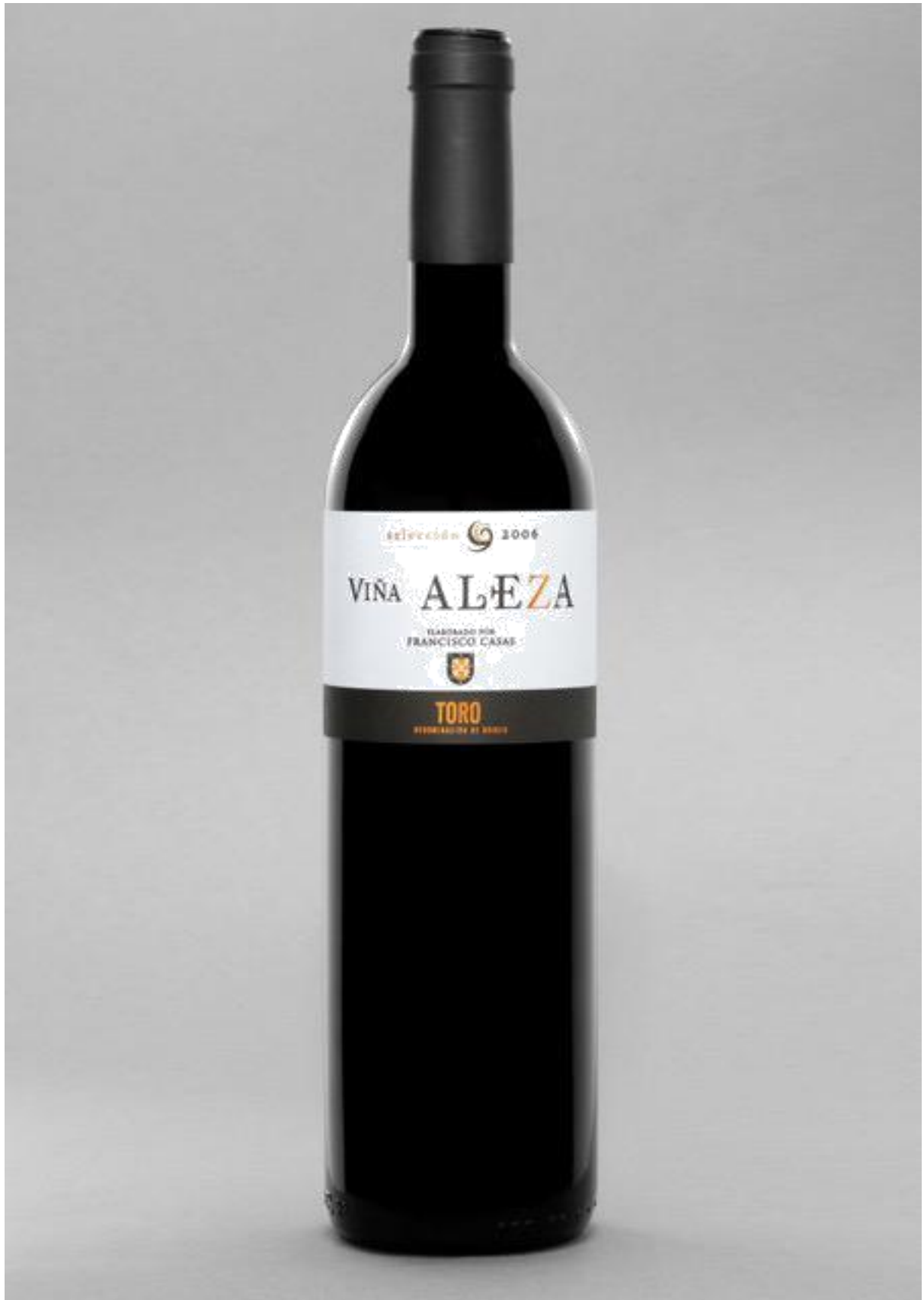
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PRICES:

REY ENEO CRIANZA D.O. RIOJA	4€	BOTTLE EXWORK
REY ENEO RESERVA D.O. RIOJA	6€	BOTTLE EXWORK
REY ENEO RESERVA LIMITED EDITION DO RIOJA	12€	
ALBARIÑO WHITE WINE DO RIAS BAIXAS 0,75L.	4€	BOTTLE EXWORK
GODELLO WHITE WINE DO BIERZO 0,75L.	3,20€	BOTTLE EXWORK
MENCIA RED WINE DO BIERZO 0,75L.	3,20€	BOTTLE EXWORK
VINO DE LA TIERRA CASTILLA MANCHA RED.ROSE AND WHITE 0,75L.	1,50€	BOTTLE EXWORK
TABLE WINES 12% 0,75L. RED,ROSE AND WHITE	1,25€	BOTTLE EXWORK
VERDEJO WHITE WINE DO RUEDA 0,75L.	3,25€	BOTTLE EXWORK

RED ROBLE WINE DO TORO 0,75L.	3,75€	BOTTLE EXWORK
RED CRIANZA WINE DO TORO 0,75L.	5€	BOTTLE EXWORK
RED WINE DO PRIORATO 0,75L.	12,5€	BOTTLE EXWORK

we can supply wines from other regions ,sparkling wines,sangrias,bib,etc.you only have to request me.

