GREAT VALUE SPANISH WINES

directly from the winery

We are the **Export Department** for some of the best value Spanish wineries.

Our Mission

We are the **export department** for some of the **best value Spanish wines**, working closely with our wineries to supply a full range of sourcing, logistics and marketing services to importers and wholesale distributors in Asia. That means importers are dealing **directly with the winery**, ensuring the best quotation and direct negotiation.

Every winery we work for is in a **leadership position** in its category, looking for a **long term partnership** and prepared for and committed to a serious effort to **build a market together**.

Dashangel relies on long-term relationships and modern marketing strategies to support the sales growth of our clients' products.

Our Team

Our team is specialized in discovering great value wines from talented family winemakers, for export to our dedicated group of Asian partners.

Seasoned professionals, each passionate about wine, Dashangel provides sales and promotional assistance to our clients.

Our Services

We provide a full range of **sourcing, logistics and marketing** services.

HKTDC
Hong Kong International Wine & Spirits Fair
香港國際美酒展
Cocktail Reception cum Cathay Pacific
Hong Kong International Wine & Spirit
Competition Awa d Pr entation Ceremony
招待酒會暨 國泰航 香港
酒品評大獎頒獎典禮
8/11/2012
Wine Industry Conference
酒類行業會議
HKTDC
香港貿發局

Ribera del Duero: Tempranillo

Senderillo, made in the small town of Quintanamanvirgo, is a great example of an artisanal, handcrafted wine with personality. Senderillo is crafted in this small village (population: 94) whose people are very proud of their common wine heritage; everyone in town works for the winery. Made with 80-100 year old vines, Senderillo is a genuine wine, a pure expression of Tempranillo.

Name: **SenderilloJoven 2013**

Varietal: 100% Tempranillo

Description: This is one of the most intense, pure and brightTempranillo wines you'll ever taste.
It is made from 80-100 year old vines, which producegrapes with unmistakably pronounced concentration and complexity!
An incredible value, this wine has consistently highquality every vintage.
It boasts a deep ruby/purple color as well as copiousnotes of black cherry jam, licorice, blackberries andsubtle hints of earth, pepper and meat.
Drink this medium to full-bodied, rich, layered redover the next 3 years.

FoodPairing: This would pair well with Thai beef salad, marinated KoreanBBQ pork, Peking duck and meat or chicken dishes with a piquant play of spices.

Awards: Bronze medal at Decanter Asia Wine Awards 2014

Name: **Senderillo Roble**

Varietal: 100% Tempranillo

Description: Short oak ageing of 6 months in oak

Name: **Senderillo Crianza 2011**

Varietal: 100% Tempranillo

Description: Two years ageing, with at least twelve months spent in oak cask

Silver Medal at the Concours Mondial Bruxelles 2014
Silver Medal at the Concurso Int. de Vinos Bacchus 2014

Name: **Senderillo Reserva 2010**

Varietal: 100% Tempranillo

Description: Three years ageing, with at least 12 months spent in cask.
Intense red cherry color.

Cava: Spanish sparkling wine

In 1872, Josep Raventos began experimenting with Spanish wines made in the same manner as was being done in Champagne, France – and hence, CAVA was born.The history of Cava is linked to the town of Sant Sadurní d'Anoia, located in the Alt Penedès, 25 miles from Barcelona.
This Cava is made using traditional methods in the cellars of El Xamfra, whereFrancisco Dominguez hand crafts every bottle with the utmost attention and care. Clos la Soleya Cava spends a minimum of 18 months aging on its lees

Name: **Cava Clos la Soleya Brut**

Varietal: 40% Macabeo, 40% Xarel.lo & 20% Parellada

Description: Vinified in the traditional method and aged for 18 months (twice the minimum for theDO). Vines are about 15-40 years old, planted on calcareous and clay soils.
Dosage: sugar less than 8gr/l
Alcohol: 11.5%
A delicate bead in the glass of soft golden color. The nose bursts with rich pear, greenapple and hints of cream. On the palate the wine shows great finesse and balancewith notes of papaya and pear rounded out with hints of hazelnuts, finishing with crispacidity and freshness.

Food Pairing: Cavas offer gentle acidity, giving the sparkling wines a clean, crisp feel in the mouth - ideal for sweeping away clinging fattiness and preparing the palate for another bite of food. Floral, citrus, and mineral notes are very refreshing and work to complement, not overpower, the flavors of the food.

Name: **Cava Clos la Soleya Brut Nature**

Varietal: Macabeo, Xarel.lo & Parellada

Description: Same blend as Brut, but only with 0.3 grams/l residual sugar. It has a wonderful peachy bouquet that blossoms in the glass with hints of dried apricot and honeysuckle. The palate is very well-balanced with crisp acidity and a fine thread of bitter lemon that lends tension and poise, leading to a very champagnois finish.

Name: **Cava Clos la Soleya Brut Rosé**

Varietal: 100% Trepat

Rioja: Bodegas Puente del Ea

Puente del Ea is a family-run Bodega (winery) located in the heart of the *Rioja Alta* region. This area of exceptional beauty also offers unique conditions for grape growing, winemaking and ageing.
The prestigious oenologist *Basilio Izquierdo* is responsible for heading the production of our wines.

Eridano Tinto Selección

Varietal: 90% Tempranillo 10% Garnacha

Aged 4 months in oak barrels, with at least 10 months in bottle

Cherry red colour with a brick red rim.
Spicy aromas with a hint of ageing predominating over the fruity notes, yet without being overwhelming.
A balanced flavour, silky and elegant on the palate.

Eridano Tinto Crianza

Varietal: 100% Tempranillo

Aged 12 months in oak barrels

Cherry colour, with fruit aromas characteristic of Sajazarra on the nose, clean, fresh with well integrated wood; a medium structure, big on the palate, flavourful with predominant red fruit notes.

Eridano Reserva Edición Especial 2008

Varietal: 90% Tempranillo, 10% Graciano

Three years ageing, with at least 12 months spent in oak.

Cherry red colour with a brick red rim. Spicy aromas with a hint of ageing predominating over the fruity notes, yet without overwhelming them. A balanced flavour, silky and elegant palate.

Rating: 90 points Robert Parker (Dec. 2013)

White and Rosé

White: 100% Viura
Rosé: Tempranillo and Garnacha

Both wines have been aged 4 months in vats on the lees

Fruity, long-lasting nose, with a great deal of character

Navarra: Viña Magaña

Estate-bottled wines made by Bodegas Viña Magaña in the Navarra DO, just northeast of Rioja. Poor and arid soil but rich in minerals. They introduced new vines from best producing areas in France, Bordeaux grapes with its specific Pomerol-like terroir. Today they own one of the oldest vine stocks.

Barón de Magaña Crianza 2010

Blend of French varieties as Merlot (35%), Cabernet Sauvignon (35%), Tempranillo (20%) and Syrah (10%)

"From a vineyard planted in 1970 and aged 14 months in 70% new and 30% old French oak. A sensational effort, it boasts a dense ruby/purple color as well as abundant notes of blackberries, crème de cassis, camphor and flowers, a medium to full-bodied mouthfeel, tremendous lushness and purity, and a beautifully textured, round, generous finish. This sexy, supple wine should drink well for 3-5+ years."

Robert Parker, The Wine Advocate November 2014

Rating: 93 points Robert Parker

Dignus Crianza 2012

50% Tempranillo, 25% Merlot, 25% Cabernet Sauvignon

"From vines planted in 1970, was aged 12 months in 3-year-old French oak. It exhibits lovely blackcurrant and black cherry fruit intermixed with licorice, Provençal herbs, loamy soil and hints of spice box and background oak. Medium to full-bodied with fresh acids, it is a zesty, opulent, delicious, complex red wine to consume over the next 3-4 years."

Robert Parker, The Wine Advocate November 2014

Rating: 91 points Robert Parker

This winery also has other sensational blends of Merlot, Cabernet Sauvignon, Syrah...

Priorat: Solà Classic

Priorat is one of only two wine regions in Spain to qualify as DOCa, the highest qualification level for a wine region according to Spanish wine regulations.

All the grapes used for the elaboration of the wines are certified as organic farming and are grown on our 1777 founded *Mas Hereu* estate, guaranteeing the quality of the raw material. Most of the vines are aged between 45 to 75 years old, thus ensuring unique personality and characteristics.

VINYES JOSEP 2008

Varietal: 40% Grenache- 60% Carignan
ranging in age from 55 to 75 years and biodynamically farmed

Aged for 18 months in French oak barrels to highlightthe natural attributes of the two autochthonous grape varieties

"On the palate it displays some elegance in addition to the typical Priorat power, spicy flavors, and medium length. Enjoy this first-class effort over the next 6-8 years."
The Wine Advocate

Rating: 90 points Robert Parker

Solà Classic2011

Varietal: 55% Grenache- 45% Carignan

Young red wine. Not aged.
In mouth we encounter apowerful yet fresh wine, with hints of ripe forest fruits and the typical mineral touches of thePriorat. Without a doubt with Solà Classic 2011 we have an optimum balance between freshnessand power.

Awards:Decanter World Wine Awards 2013: Silver Medal

Solà2 Classic 2011

Varietal: 45% Grenache- 55% Carignan

Young red wine. Not aged.
High density, lively and bright burgundy red. Enjoys the characteristic mineral touches of the Priorat area.
In nose we enjoy fresh red fruit with hints of balsamic. A full mouth with a long lasting after-mouth.

Awards: Decanter World Wine Awards 2013: Silver Medal

Solà2 Classic 2012 White

Varietal: Macabeo, with a small percentage of Grenache and Moscatel

Young white wine. Not aged

A bright and transparent wine, with a rich yellow-green color.
In mouth we have a glycerine and full-bodied wine, with ripe fruit and the typical mineral touches of the Priorat wines.
Innose we encounter ripe pineapple which enjoys an evolution towards rich marmalade.

Priorat: Ametller

The men and women of the Ametller Property thatform part of seven consecutive generations taking care of its lands, know perfectly which land is most suitable for the cultivation of each one of the varieties, and the exact moment to carry out each task and which is the ideal moment to collect the grape..

Els Igols 2004

Grenache and Carignane

Red wine elaborated with Grenache and Cariñena, aged in one-year oak barrels during 12 months.

Elaborated predominantly with the grape varieties of Cariñena and Black Grenache, coming from the property Comma d'en Romeu in Porrera. Slope vineyards on loose slate "licorella" ground and aged between the 35 and 90 years, and completing the coupage with a small proportion of Merlot and Cabernet Sauvignon of our vineyards of the Morera de Montsant.

Ageing takes place in oak barrels, mainly French, and always of first year. The wine is kept in oak French barrels from the very first year for a period of 12 months and with a minimum reduction maturing period of 12 months.

Decanter Highly Recommended

Clos Mustardó

Clos Mustardó 2010 White
White Grenache native of Priorat
Fermented in French oak barrels, remaining there several months on its lees.
Rating: 91 points Guía Peñín

Clos Mustardó 2006 Red
Grenache, Cabernet Sauvignon and Merlot
Fermented in majority French oak barrels, remaining there several months, and after, in bottle during a total of 24 months minimum.

Clos Corriol

Clos Corriol 2012 White
White Grenache native of Priorat
Fermented in stainless steel tanks.
Very powerful aromas.

Clos Corriol 2010 Red
Grenache, Cabernet Sauvignon and Merlot
Intense aroma of ripe fruits.
Warm and savoury in mouth.

Cigales: Ovidio García

Cigales is a Spanish Denominación de Origen (DO) for wines located to the north of Valladolid (Castile and León, Spain) along both banks of the River Pisuerga. Ovidio García combines the best of the Old World with a New Look. The wines are aged in the cellar of the winery, which is more than 300 years old.

Reserva 2007

Varietal: 100% Tempranillo

"The marvellous 2007 Ovidio Garcia Reserva comes from 80- to 100-year-old vines and is raised in 75% French and 25% American new and used oak for 24 months. It offers a fresh, mineral-rich bouquet with tightly wound black cherries and briary – Alpine fresh and beautifully delineated. The palate is very well-balanced, with fine tannins that encase crisp black fruit that is very well-assimilated with the oak. It is very focused and quite "strict" on the finish, but it shows real class."
The Wine Advocate April 2013

Rating: 92 points Robert Parker

Crianza2009

Varietal: 100% Tempranillo

Vines between 80 and 100yearold.
The skins stayed in contact with the must for a period of 25 days of maceration at 28ºC
14 months in French, American and Hungarian oak casks.
The palate is medium-bodied with plenty of lovely juicy fruit, strawberry jam, fresh raspberry and just a touch of vanilla.

Rating: 91 points Robert Parker

Roble 2011

Varietal: 100% Tempranillo

Vines between 20 and 40 yearold
Aging time: 6 months in French and American barrels.
This is a deep cherry colour wine with violet tones.
Potent on the nose, with ripe red fruit and fine toasty oak with hints of coffee.
On the palate is well balanced, waves of black fruit mingling with an elegant layer of oak with ripe and lingering sweet tannins in the finish.

Rosado 2012

Varietal: 80% Tempranillo, 20% Albillo and Verdejo

Vines between 20 and 40 yearold
The skins stayed in contact with the juice to extract colour tannins and flavours between 12 and 18 hours.
Deep strawberry rose colour with bright glints, clean and brilliant.
On the nose is fresh and fruity with a slight vegetable hint
Mouth clean with well-balanced acidity level and pleasant, lasting aftertaste. Medium-bodied.

Organic: Finca Los Alijares

Commitment to good wine starts with respect for the grapes.The vines receive ecological -friendly care from the start. Planting, harvesting, growing, producing and aging in this manner guarantees the conservation of all of the grape's natural properties, bringing forth colour, aroma and taste, both exquisite and singular.

Graciano Autor 2009

Varietal: 100% Graciano

"The 2009 Finca los Alijares Graciano Autor sees 12 months in new French and American oak. It has a tightly wound bouquet that is more precise than the regular bottling, while the palate is very well-structured, with succulent ripe cherries, blueberry and vanilla pod. It is supremely well-balanced and shows off Graciano as well as any other Spanish wine I have encountered. Simply delicious. Drink now-2018."

The Wine Advocate April 2013

Rating: 91 points Robert Parker

Graciano2009 roble

Varietal: 100% Graciano

"The 2009 Finca Los Alijares Graciano comes from nine-hectares of organic vine in Camanera and sees a judicious four months in new oak. It has a lovely, pure, almost ravishing bouquet of succulent dark cherry and cassis fruit that develops an appealing floral note with time. The palate displays good structure on the entry, a clean crisp seam of citric fruit and a very pure blackberry, raspberry preserve and mineral-laden finish that is top class.This is a model Vino de la Tierra. Superb. Drink now-2017."

The Wine Advocate April 2013

Rating: 92 points Robert Parker

Moscatel 2012

Varietal: 100% Small grape moscatel

Bright golden-yellow wine, with a great aromatic complexity, embellished with hints of Muscat raisins, roasted aromas and a delicate floral touch. On the palate, this elegant and harmonious wine has a silky texture, with a fresh and fruity lingering finish. It reveals fragrances of overripe grapes that increase the aromas, on the nose, as well as on the palate.

Viognier 2012

Varietal: 100% Viognier

Straw yellow white wine, with aromas of mango, apple, peach, vanilla, well ripened apricot, orange and acacia blossom, leading into a lingering mineral finish layered with magnolia and honeysuckle. On the palate, this wine is elegant, delicate, and complex, bringing up aromas of grapefruit. It has a silky texture and is well structured. Pairs well with fish, pasta and rice based dishes.

Libalis: a different white wine

The Libalis collection For many fans, just like for the bodega, Libalis is the beginning of a party, a romantic dinner, a family meal, an aperitif with friends…there are as many Libalis moments as can be created.

LIBALIS

Muscat à petits grains (Apianae) 90%, Viura 5%, Malvasia 5%

12.5 % Vol

Libalis is a unique wine, capable of fascinating both consumers who come into contact for the first time with the world of wine, as well as surprising and seducing the most demanding connoisseurs. It is a modern, complex wine, with a deep, elegant bouquet. In the mouth it is an explosion of taste, silky-smooth, fruity and well-balanced with a long and pleasant aftertaste. Libalis is an excellent choice of wine for an aperitif and indispensable in any food and wine pairing.

Straw coloured, bright and clean. On the nose it presents an explosion of fruit, (peach, muscatel, pineapple, passion fruit …). In the mouth it continues to be very fruity, dense, syrupy and well-balanced. Long and generous aftertaste, leaving behind a lasting memory of tropical fruit.

Perfect accompaniment to rice, sautéed vegetables and pastas, as well as foies, ovenbaked fish and shellfish. It is also ideal as an aperitif. Highly recommended also with salmon and goat's cheese. Should be enjoyed at a temperature of 9 to 12ºC

DRY LIBALIS

It is a fresh, acidic and expressive wine. On the palate, it leaves a mix of citric tastes with fruit such as apple, pear or melon.
It is a wine which stands out for its intense fragrance and complex nosewhere blossom mingles with tropical fruit and hints of pâtisserie. In the mouthit is a dry wine, but surprisingly rounded and creamy, thanks to its highglycerine content and the polysaccharides and manoproteins extracted duringits ageing on the lees.

LIBALIS ROSE

Libalis Rosado is a rosé of great originality and excellent quality. A wine that combinesthe extraordinary qualities of Libalis, together with all the versatility of rosé wines.
Libalis rosé displays great freshness and elegance, enhanced by subtle fruity notesthat make this wine unbeatable as an accompaniment to rice dishes, fish and shellfish.

Txakolí: the Basque refreshing, effervescent wine that looks to the sea…

Txakoli is a young, fruity and mineral white wine. It has a medium alcohol content and a slight, characteristic acidity. This is a wine with a clearly differentiated character. It should be served chilled. As a result of the fermentation process, this wine is slightly sparkling, producing a tingle on the palate and a full range of aromas.

Name: **Txakoli Aguirrebeko**

Varietal: 85% Hondarribi Zuri 10% Riesling 5% Folle Blanche

Description: Low alcohol full-bodied Txakoli. Nervy andelectric in character. Stainless steel fermentation; estate-owned fruit; aged for morethan 12 months. This Txakoli can also age.
Brightstraw. Lemongrass, lime zest and quince on the fragrant nose, with suave undertones of minerals andjasmine. Juicy, refreshingly bitter citrus and pear skin flavors gain weight with air and pick up a gingerquality. Smooth and sappy on the finish, displaying good grip and a lingering mineral note.

FoodPairing:Oysters, grilled seafood,asparagus, anchovies and artichokes.
Dim sum fried spring roll (chūn juǎn 春卷). The crisp acidity works to minimize the oiliness of the fried spring roll, and the grapefruit and citrus notes cut through the grease. The apple flavor is classic with the minced pork, and also highlights the carrots and bean sprouts within.

Rating:90 points Stephen Tanzer's IWC (Sept. 2013)

Name: **Txakoli Berroia**

Varietal: Hondarribi Zuri

Name: **Txakoli Berroja**

Varietal: 80% Hondarribi Zuri,20% Riesling

Description: Aged for eight months on its lees. Bright yellow-gold. Potent aromas of pear skin, quinine and agave, with a brightmineral topnote. Dry and deeply pitched orchard and citrus fruit flavors show impressive clarity and power,picking up a floral nuance with air. Closes sappy and very long, with excellent focus and lingering minerality

Rating:92 points Stephen Tanzer (Sept. 2013)

Valdeorras: Godello and Mencía

The Valdeorras wine region is situated in the province of Orense (Galicia, north-western Spain).The climate is a combination of Atlantic, continental and a specific micro-climate in the Sil valley. These factors ensure that the vines receive enough sunlight and heat during the short summer.
Valdeorras has won international recognition for its Godello white wines. However, the region has also traditionally grown the Mencia red variety.

Name: **Joaquín Rebolledo Godello**

Varietal: 100% Godello

Description: A clear lustrous wine with a straw yellow color and greenish tinge. Aroma clean and intense, fruity with a touch of apple, fresh peach and banana. Elegant, pleasantly mild to the taste and with a balanced acidity and body. Post-tasting arousal of intense fruity olfactory sensation.

FoodPairing: Fish, shellfish, salads and cheeses.
Kung Pao chicken: This refreshingly aromatic wine will quell the chilli spice, while the crisp acidity, moderate alcohol content, and body will act to balance the spicy and bold flavors. The acidity also moderates the salty dish, while the body will stand up to the fleshiness of the chicken. Melon and tropical flavors will enhance the slight sweetness from the mixture of sherry, soy sauce, sugar, and sesame oil.

Awards: Gold Medal at Hong Kong IWSC 2012
Gold Medal Concours Mondial Bruxelles 2012
92 points Peñín 2014

Name: **Joaquín Rebolledo Mencía**

Varietal: 100% Mencía

Description: This wine, produced from estate own grapes, is all unoaked to emphasize the purity and delicate flavors and aromas of this grape.
Very clean and lively marked varietal aromas. Initially, many spicy notes are felt along with outstanding chocolate touches, mixed with mineral aromas (reminiscent of slate) on a good background of red and black fruits. When it opens up, the notes of fruit gain in intensity and expressiveness and some fresh balsamic touches are also noticed. Tasty, fresh, elegant and easy-drinking wine with a good attack and a silky mid palate, full of fruit and with some sweety nuances. Good acidity and a finish with nice fruity sensations.

FoodPairing: Mencia is a great food wine, moderate alcohol and low tannins make this wine good with pizza, roasted and braised meats, vegetable dishes, and marinades and sauces including herbs.
Braised Abalone:The soft tannins combined with the subtle smokiness pair with the rich braising broth.

Awards: Silver Medal Concours M. Bruxelles 2012
Silver Medalat Hong Kong IWSC 2012
93 points Peñín 2014

Jellybean: Good fun, big flavor

Each Jellybean wine offers true varietal character in an easy- drinking, fruit-forward style that indulges your love of big fun and great flavor.

Name: **Jellybean Bubbles**

Varietal: 50% Parellada 50% Macabeo

Jellybean Bubbles will take you down a sunny, tree-lined path in early summer, enveloping you with sweetly-scented notes of warm, fresh-picked peaches, honeysuckle and jasmine wrapped in a vibrant style that's crisp and effervescent.

Using Spanish varietal grapes found in traditional Spanish cavas, this sparkling wine was produced using the méthode champenoise manner with the secondary fermentation taking place in the bottle. Beautifully structured in the mouth with small, elegant bubbles, the honeyed flavors finish with a fresh, clean, mouthwatering sensation.

So refreshing we nicknamed it Orchard Blossom…

Pairing Suggestion:
From spicy chicken to hot hors d'oeuvres, our elegant Bubbles are just the ticket.

Name: **Jellybean Red Blend**

Varietal:Tempranillo, Cabernet Sauvignon Merlot

Bursting with ripe, juicy flavor, our Red Blend is a showy blend of fresh-picked raspberries, black cherries and rich blackberry liquer. Grown in Spain's dynamic Catalunya region, the wine combines the classic grape varieties of Tempranillo, Cabernet Sauvignon and Merlot into a velvety smooth blend that is both intriguing and flavorful.

Our winemaker has captured the pinnacle of flavor from the grapes, imbuing the wine with intense fruit-forward aromas and flavors alongside subtle hints of mocha, spice and forest floor. Soft and smooth, this isa medium-bodied red blend oozing warmth and character.

So delectable we nicknamed it Berry Smooth…

Pairing Suggestion:
From barbecue ribs and hamburgers to dark chocolate truffles, our delectable Red Blend delivers the goods.

Albariño

Single vineyard and estate bottled white wine Albarino from Rias Baixas (Galicia). Made from 15 year old vines on granite soil, and with two months on the lees for maturation. The 26ha vineyard operates as a sustainable organic vineyard.

Veiga da Princesa

100% Albariño

The grapes are 100% handpicked. Only native yeasts are used. The wine is kept in contact with the fine lees until it is bottled.

5 months in French (80%) American (15%) and Hungarian oak casks.

Pale gold. Vivid lime and grapefruit on the nose, with spicy mineral, jasmine and sea qualities adding vivacity. Racy, sharply focused citrus flavors pick up richer orchard fruit qualities with air, as well as an exotic anise note. The clinging finishing flavors of lime and orange peel areintense and strikingly pure.

It pairs extremely well with Asian dishes and with seafood, especially shellfish (hardly surprising, given its Galician origin). You'll also find that the fresh acidity of this albarino wine complements most tangy, spicy dishes.
Tempura shrimp: The freshness from the steely acidity of the wine highlights the fresh from the ocean shrimp, while the citrus notes act as a foil to the light grease that results from frying. The light body of the wine matches the lightness of the tempura. The chilliness of the cooled wine invigorates the tastebuds after a bite of fresh out of the oil tempura.

Silver Medal Concours Mondial Bruxelles 2014
90 points Robert Parker (2011)

ALSO FROM THIS WINERY:

Alma de Tinto

Varietal: 100% Mencía

Young red wine. Not aged.
Fruity nose suggestive of Beaujolais-like carbonic maceration. Earthy minerals, cinnamon, clove, and black raspberry aromas lead to an easygoing, crowd-pleaser of a wine that is a very good value.

Alma de Blanco

Varietal: 100% Godello

Young white wine. Not aged.
Produced from a single 30-year-old estate vineyard. Fragrant minerals, nutmeg, white peach, and pear aromas inform the nose of a concentrated, mouth-filling, spicy, mineral-laden white.
This nicely proportioned, lengthy Godello is an excellent value.

Vins Grau: Inexpensive wines in bottle and Bag in Box

Clos Estrada

Vins Grau is a small family business with 20 hectares of own vineyards located in a privilege region of Cataluña, with a big tradition in producing wines since XIX century.

Clos Estrada White wine

Growing region: Catalunya.
Grape varieties: Macabeo, Xarelo and Parellada.
Vinification: Controlled fermentation at 18ºC in stainless steel.
Colour: Pale yellow with shades of green which accentuates its youth.
Aroma: Delicate and fruity.
Taste: Fresh and light, young and vibrant in the mouth.
Serving suggestions: Enjoy tihs wine between 8-10ºC.
Ideal with all fish and seafood.

Clos Estrada Rose wine

Groving region: Catalunya.
Grapes varieties: Tempranillo.
Vinification: Some skin contact. Controlled fermentation in stainless steel.
Colour: Pale cherry.
Aroma: Complex with hints of fruit and cherry.
Taste:A good balance of full and fresch fruit
Serving suggestions: Best between 8-10ºC.
Ideal for all kinds of starters, smoked foods and patés.

Clos Estrada Red wine: dry & off-dry

Groving region: Catalunya.
Grapes varieties: Tempranillo.
Vinification: Some skin contact. Controlled fermentation in stainless steel.
Colour: Intense garnet with shades of ripe cherry.
Aroma: Pleasant, elegant with hints old red berries.
Taste: Full and fresh with some tannic overtones. Long and persistent with a good rounded finish.
Serving suggestions: Best between 15-17ºC.
Ideal with startes, light food and cheese.

This winery has also sangría, available both bottled and Bag in Box

Sweet wines: Moscatel and Monastrell

JUMILLA

From its foundation in 1925, time, perseverance and constancy have been the keys for the evolution of Bodegas Silvano García.

Name: **Dulce Moscatel**(Sweet Muscat)

Varietal: 100% Moscatel (Muscat)

Description: This sweet white wine has a light gold color accompanied by a blast of exotic tropical fruits, intermixed with apricots. Plenty of alcohol and glycerin. An unctuous texture and enough acidity to provide vigor and freshness. This moderately sweet is meant to be enjoyed during its first several years of life to take advantage of the explosive aromatics.

FoodPairing:Especially pairing well with desserts (perfect with crème brûlée) and all types of fruit.Also combines well with foie, aged cheeses and other appetisers of nuts and dried fruits. Can be served as a dessert by itself.

Rating:91 points Stephen Tanzer's IWC (Sept. 2012)

Name: **Dulce Monastrell**(Sweet Mourvèdre)

Varietal: 100% Monastrell (Mourvèdre / Mataró)

Description: This sweet red wine is produced from 50-year old Mourvedre, vinified, then fortified with alcohol. Its tank aging results in abundant freshness. It is a powerful, full-bodied effort offering notes of road tar, blue and black fruits, and flowers. It should evolve nicely for 4-5 years.

FoodPairing:An excellent accompaniment to rich, chocolaty desserts, as well as with cheese.

Rating:91 points Stephen Tanzer's IWC (Sep 2012)

ALSO FROM THIS WINERY

- Dry red wines (young, crianza, reserva)
- Sweet wine marmalades

Orujo: The Spanish *grappa*

Orujo is a pomace brandy (a liquor obtained from the distillation of marc, the solid remains left after pressing of the grape) from northern Spain. Its name comes from the expression "aguardiente de orujo" (pomace eau-de-vie).

It is a popular beverage in northwest Spain, especially Galicia, where it is called aguardiente (hard liquor), and is an element of collective identity, becoming an artisanal craft for some families who after making wine for themselves distil the pomace in a little pot still. Many high-quality distilled spirits have appeared in the last twenty years, including some origin appellations (in Spanish D.O.). These are obtained from quality grapes and produced according to the highest standards and are replacing the traditional home made liquor, nowadays only available in small villages.

Aguardiente de orujo
Classic pure whiteOrujo

Orujo de hierbas
Herb Liquor

Crema de licor
Orujo Cream

Licor de café
Coffee Liquor

Sangría Slices: Spanish fresh, fruity and easy-to-drink sangría

Made in Spain, Slices Sangrias are fresh, fruity and easy-to-drink, using authentic recipes that combine carefully-crafted varietal wines with natural fruit juices.

Made in Spain

Slices Sangrias are made in Spain, where Sangria originated and where it's been enjoyed for hundreds of years. Our winemaker uses an authentic Spanish recipe, combining carefully crafted wines made from traditional Spanish wine varieties with all natural fruit juices. Even our labels have a Spanish flair – colorful, contemporary and sophisticated in a thoroughly modern way. Salud!

All-Natural Ingredients

Slices Sangrias are made with premium, varietal wines blended with all natural fruit juices. And because we don't use any artificial fruit essences, Slices is a significant step up in flavor and quality. Our Sangrias are brimming with the flavors of just-picked fresh fruit – lemons, limes, oranges, pineapples, blackberries and strawberries. The ultimate, premium Sangria.

- red wine sangria
- white wine sangria
- rosé wine sangria
- sparkling rosé sangria
- sparkling white sangria

Sangría Lafiesta: Enjoying Mediterranean wine and citrus fruits

Mediterranean refreshing drink, made with traditional wines of Tempranillo and Grenache with a selection of the finest natural extracts of citrus and tropical fruits. No preservatives or artificial colouring, 100% natural.

Sangria Lafiesta is available in format DOY PACK with capacity of 1 litre and 1,5 litres, a sealed plastic bag that is designed to stand up and keeps the drink with all its attributes of quality. The bag collapses as it empties, thus preventing product contact with air and reducing volume of waste.

Technology

- The bag is made up of different layers of plastic materials and aluminum foil which provide, as a whole, stiffness, strength, flexibility and high barrier avoiding product contact with the air.
- The spout contains a tamper proof and is operated \nunscrewing. It is comfortable, safe and simple sealing and high oxygen barrier. No leakage and is reclosable.

Advantages

- Easy to carry in your backpack or purse.
- Simple and affordable storage.
- Reduced size and weight compared to other packaging materials.
- By not allowing the entry of air when empties, it can be stored open for several weeks.
- Sure, shock-proof container.

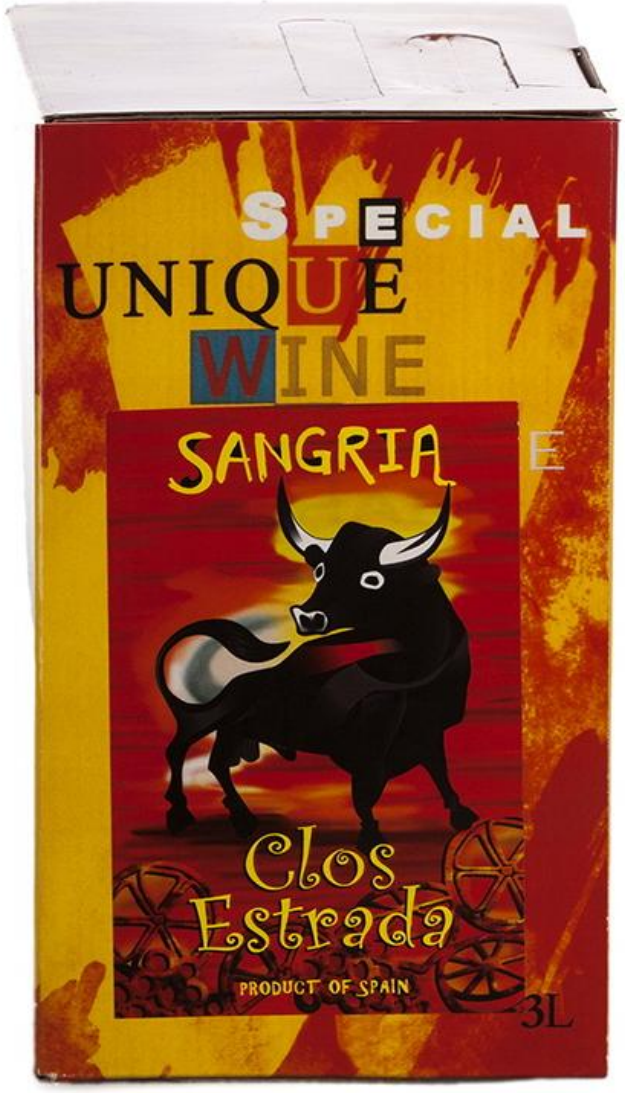
Sangría Clos Estrada: Inexpensive sangria in bottle and Bag in Box

This 100% natural sangria is available in 11º and 13º, in bottled (75 cl / 100 cl / 150 cl) as well as Bag in Box.

Red wine made from Tempranillo and Garnnacha, with the best citrics, tropical fruits and red fruits.

Intense red cherrycolour, powerful, structured and friendly in mouth.

This winery also has a wide range of dry wines.



Visit our website for more information:

www.dashangel.com

Portfolio

Fine food

- Ibérico ham
- Serrano ham
- Duck and goose pates
- Canned seafood
- Saffron
- .....

Portfolio

Wines

- Godello
- Mencía
- Txakoli
- Cava
- Albariño
- Penedés
- Organic wines
- .....

About us

Vision & Mission

Dashangel is a wine and gourmet broker representing some of the finest products from Spain.

We provide great value wines and fine food to our Asian customers, importers and wholesale distributors, and work closely with them to promote and share these products in their market.

Services

Sourcing, logistics, marketing

We offer more than a traditional sourcing company: we represent and defend YOUR interests in Spain.

Dashangel relies on long-term relationships and modern marketing strategies to support the sales growth of our clients' products.

News

We'll keep you updated!

A blog to keep you posted on the latest news about the Spanish wine business: exhibitions, ratings and reviews, harvest...

Downloads

Useful documents for free

Check our web for Spanish cooking recipes in chinese, wine maps of Spain, food leaflets in chinese, gourmet magazines...

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February 2015