



## Tasting Notes



# VIÑA GAMO

ROCIANA DEL CONDADO

**SEMI DULCE**

White wine made with our native Zalema grape variety. It has a great aromatic concentration, reminiscent of fresh herbs, with notes of green apple and pineapple. Clean yellow colour. Refreshing, with a discreet sweetness. Well balanced.

**Variety:** Zalema.

## TASTING NOTE

**Colour:** Straw yellow with green highlights. Clean, bright, crystalline.

**Nose:** Intense aroma, reminiscence of fresh grass, with green apple notes. Fresh and citrus.

**Taste:** Balanced, fresh and elegant. Persistent aftertaste with notes of pineapple and melon.

**Pairing:** Suitable for appetizers, foie, goat cheese, rice, fish and desserts.

Serve at 8° C.

**Volume:** 75cl.

**Alcohol Content:** 10%.





# VIÑA GAMO

ROCIANA DEL CONDADO

**BLANCO JOVEN**

Young and fresh white wine, made from a selection of Zalema grapes, our native variety. It presents a clean yellow colour with green highlights. Fruity with hints of apple and a floral touch. Refreshing and pleasant.

**Variety:** Zalema.

## TASTING NOTE

**Colour:** Pale yellow with green hues, clean and bright.

**Nose:** Intense, with hints of citrus and tropical fruits and floral notes.

**Taste:** Soft, fresh and tasty. Reminds fresh fruits like green apple. Harmonious and fruity.

**Pairing:** Suitable for appetizers, charcuterie, rice and seafood.

Serve between 8°C and 10° C.

**Volume:** 75cl.

**Alcohol Content:** 12%.





# VIÑAGAMO

ROCIANA DEL CONDADO

**ETIQUETA NEGRA**

Partially fermented white wort.

**Variety:** Zalema.

## TASTING NOTE

**Colour:** Golden yellow with a hint of green.

**Nose:** Aromas of green apple and pineapple.

**Taste:** Very mild thanks to its natural sweetness, due to the fermentation process it was engaged in having been cut short.

**Pairing:** Pairs very well with appetisers, rice, fish and desserts.



Serve between 6°C and 8°C.

**Volume:** 75cl.

**Alcohol Content:** 5% a 8.5%.



EL  
GAMO

Young white wine from Zalema grape variety, of clean yellow colour. Aroma of apple, pear and pineapple on a floral nuances background. Slightly dry, elegant, well balanced, with an aromatic end that reminds the varietal uniqueness.

**Variety:** Zalema.

### TASTING NOTE

**Colour:** Straw yellow, attractive, clean.

**Nose:** Expressive. Fruity highlights, fresh, with pineapple and apple hints.

**Taste:** Mild sweetness on palate, balanced, elegant as it passes through, with volume and long aftertaste.

**Pairing:** Ideal with soft cheese, white meat, rice, fish and seafood.

Serve between 8°C and 10°C.

**Volume:** 75cl.

**Alcohol Content:** 11,5%.





## ■ DonFrede Crianza

Red wine made from a selection of our best Tempranillo and Syrah grapes. With own personality, it brings to palate and mind the terroir from which it comes. A complex wine, well balanced and with outstanding features. Aged for six months in American oak barrels and at least other eighteen months in bottle.

**Variety:** Tempranillo and Syrah.

### TASTING NOTE

**Colour:** Ruby, with violet tones.

**Nose:** Intense, balanced. With memories of blackberry, wild berries and wood, vanilla and tobacco, reminiscence of the maturing process in barrel.

**Taste:** Well defined, interesting, with hints of raspberry and liquorice. Round in tannins and nice ending.

**Pairing:** Perfect for red meat, game and strong cheeses.

Serve between 15°C and 16° C.

**Volume:** 75cl.

**Alcohol Content:** 13,5%.





## ■ DonFrede Tinto Joven

Red wine made from a selection of Tempranillo and Syrah grapes. Harmonious, fruity and robust. With intense aroma of red fruit. Pleasant and nice, long and oily aftertaste.

**Variety:** Tempranillo and Syrah.

### TASTING NOTE

**Colour:** High intensity purple with blue trim.

**Nose:** Hints of fruits like cassis, strawberry or raspberry. Intense and pleasant aroma of Tempranillo.

**Taste:** Intense, round, fresh and sweet with hints of berries. Long and oily, complex aftertaste.

**Pairing:** Suitable for white and red meat, rice, pasta and semi cured cheeses.

Serve between 15°C and 16° C.

**Volume:** 75cl.

**Alcohol Content:** 12,5%.





# GAMBLUE

With the colour of the bright sky above us, comes the first sparkling blue from the region and province of Huelva. The golden hue of the sun that colours our renowned Zalema grapes, native to the region, tinges its characteristic golden shade to a crystal clear blue thanks to the use of natural pigments that give it this unique colour. A different wort suitable for all tastes. With a mild and pleasant flavour, but with character.

**Variety:** 100% Zalema grape.

## TASTING NOTE

**Visual phase:** Presents a brilliant and clear blue, clean and glossy.

**Gustatory phase:** A very expressive wine, that is balanced, full of flavour, fresh and drinkable. Very mild entry and extremely agreeable and fresh, due to its high acidity.

**Olfactory phase:** Very fruity aroma of mango, apple and peach skins, with a floral character.

**Pairing:** Wine recommended for white fish and seafood, it can also be tasted alone as an aperitif, when it really comes into its own.

Serve between 6°C and 8°C.

**Volume:** 75cl.

**Alcohol Content:** 5,5%.







■ DonFrede **Rosado**

Rose wine made from Tempranillo and Syrah grapes, produced very near Doñana natural park. Of bright red colour, it presents a floral and fruity touch. Sweet, with citric acidity and excellent character.

**Variety:** Tempranillo and Syrah.

### TASTING NOTE

**Colour:** Bright cherry colour, with blue tones.

**Nose:** Fresh, with notes of red fruit, raspberry and strawberry.

**Taste:** Tasty and persistent on palate, sweet, with volume growth.

**Pairing:** Suitable for fish, appetizers, pasta, rice and cheeses.

Serve between 15°C and 16° C.

**Volume:** 75cl.

**Alcohol Content:** 12%.





■ DonFrede **Dolce Fresh**

Rosé wine.

**Variety:** Tempranillo and Syrah.

### **TASTING NOTE**

**Colour:** Cherry colour with hints of mauve.

**Nose:** Aromas reminiscent of red berries.

**Taste:** The successful assemblage between sweetness and acidity confirms its unmistakable flavour.

**Pairing:** Pairs with fish, appetisers, rice and cheese.

Serve between 6°C and 8°C.

**Volume:** 75cl.

**Alcohol Content:** 5% a 8.5%.





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