



**Méntrida**  
Denominación de Origen  
TOLEDO

## Alonso Cuesta Winery

---

Plaza de la Constitución, 4  
45920 – La Torre de Esteban Hambrán  
Toledo (España)

**Telephone:** +34 925 795742

**Fax:** +34 925 795742

**Mail:** [comercial@alonsocuesta.com](mailto:comercial@alonsocuesta.com)

**Web:** [www.alonsocuesta.com](http://www.alonsocuesta.com)

**CIF:** B-45508678

**Person in charge:** Juan Alonso Cuesta

**Position in the company:** Manager

**Contact phone:** +34 925 79 57 42 / +34 696 93 57 93

The winery is located in the center of a small town in the north of the province of Toledo, La Torre de Esteban Hambrán and is located in a former palace built in the sixteenth century belonging to the Alonso Cuesta family.

The vineyards are located in the municipality of Camarena, 600m above sea level and with sandy loam. The main grape varieties are planted, as for instance: Cabernet Sauvignon, Syrah, Merlot, Petit Verdot, Tempranillo, Verdejo and Sauvignon Blanc.

Garnacha is the queen variety of our PDO, with more than 60 years of history. Harvesting is done manually in the early hours of the morning and in small boxes of 20kg, so that the fruit arrives fresh and whole to the winery where the grapes are selected for further processing.

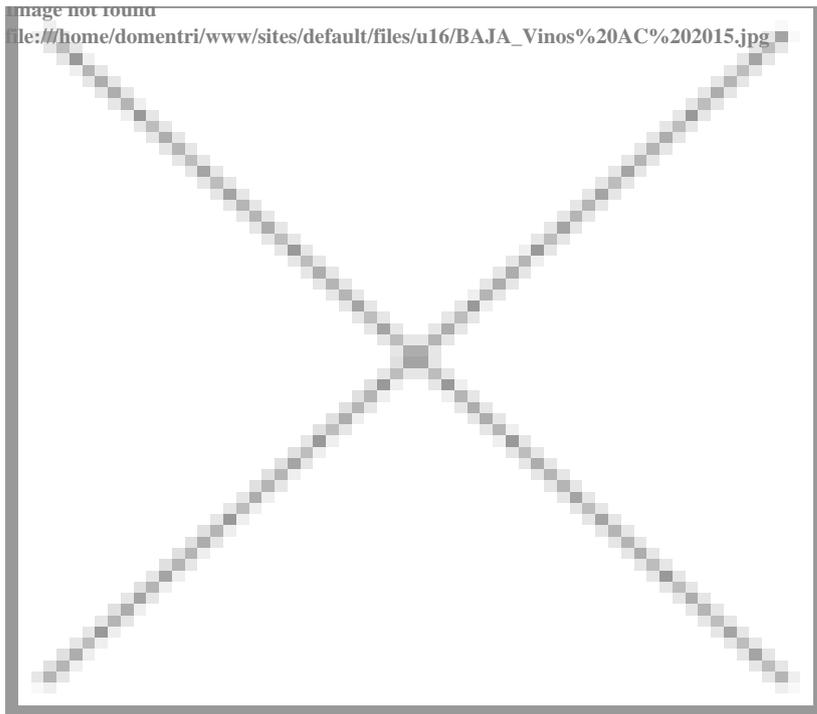
In Alonso Cuesta Wineries, we wanted to unite tradition and innovation when developing our wines, so the processing is done in "Ganymede" stainless steel tanks technology in order to get the best of our grapes, always seeking balance and elegance in our wines.

Aging takes place in the basement of the old palace, with a constant temperature and humidity throughout the year, without resorting to artificial elements to maintain that temperature and humidity. The new barrels are: They are made of Allier French Oak and American Oak with a capacity of 225 liters.





**Méntrida**  
Denominación de Origen  
— TOLEDO —



## TECHNICAL DATA OF WINES

**Name of the brand:** ALONSO CUESTA, ALONSO CUESTA BLANCO y HACIENDA VALPRIMERO Y CAMARUS

**Zone:** Méntrida Protected Designation of Origin (PDO)

**Type of wine:** Red (wood) and white

**Vignerón/enologist:** Juan Alonso

**Varieties:**

**Red variety:** Tempranillo, Cabernet Sauvignon, Merlot, Syrah, Garnacha

**White variety:** Verdejo and Sauvignon Blanc. Agriculture: Biodynamics

**Vineyard:**

- Localization of the vineyard: Camarena
- Climate: Continental - Mediterranean
- Soil: Clay sandy
- Plots or hectares: 1 plot of 35 hectares
- Age of the vineyard Garnacha 80 to 100 years old, Tempranillo over 30 years  
Cabernet Sauvignon over 30 years  
20 years' Merlot and Syrah  
Verdejo and Sauvignon Blanc, 4 to 10 years



**Elaboration:**

- Grape harvested manually in 20 kg boxes to avoid crushing and prevent oxidizings.
- Bunches are rigorously selected by hand.
- Before starting fermentation, skins are left to maceration with must at low temperature (10° C).  
Temperatures never exceeding 18° centigrades
- Wines are aged in barrels separately, carrying out the coupage before bottling. Aging: It carries out aging in new Allier French Oak and American Oak barrels.  
The time wine stays in wood is approx. 10 months Bottling: Not classified or filtered (it may show natural sediments)



**Analytical data:**

Red wine

- Alcoholic content: 14,5%

White wine

- Alcoholic content: 13%

**Suggestions:**

- Red wine Service temperature: 16 - 18°
- To be opened 1 hour before
- Borgogna cup type
- White wine Service temperature: 8 - 9°

**Production:**

- Alonso Cuesta (red wine): 12,000 bottles
- Hacienda Valprimero (red wine): 10,000 bottles
- Camarus (red wine): 10,000 bottles
- Alonso Cuesta (white wine): 10,000 bottles

**Box format:** boxes of 6 for red wine and boxes of 12 for white wine