



**Méntrida**  
Denominación de Origen  
TOLEDO

## Unvinobenayas

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With generations of winemaking tradition focused on the cooperative sector 2007 the Benayas family decides to revive the family winery, located next to their home in El Casar de Escalona, with a goal in mind: to produce aged rosé and red wines with selected grapes from their own vineyards. Combining tradition and modernity, the winery preserves the functionality of the old building where, under strict quality standards, the wine is made from estate-grown grapes syrah, tempranillo, and the newly planted graciano and petit verdot the family farm straddling El Casar y Hormigos. The image and philosophy of their winery rooted in the Spanish culture of bullfighting from a conviction: given its intuitive, personal and artisan nature the mysteries it entails aged wine may be the closest thing to breeding wild bulls, another family passion.



## TECHNICAL DATA OF WINES

**Name of the brand:** ENCASTAO (red aging) y AFFAIRE (rosado)

**Type of wine:** Crianza Red Wine and Young Rosé Wine

**Varieties:** Currently, two red wines aged in barrels are produced, Codicioso



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with Syrah variety and EncastaO with varieties of Garnacha and Tempranillo, and a Garnacha Rosé.

**Agriculture:** Conventional, unirrigated vineyards in trellis

**Vineyard:**

- Localization of the vineyard: El Casar de Escalona and Hormigos
- Climate: Continental - Mediterranean
- Soil: Loamy-clay with sandy veins.
- Age of the vineyard: 30 years Garnacha, the rest 15 years and subsequent plantations.

**Elaboration:**

- Red wines of controlled fermentation and long maceration.
- Rosé wines production by bleeding, and temperature controlled.

**Aging:** With regard to red wines, their aging is between 6 and 12 months in Bordeaux barrels of American Oak and medium toasting.

**Bottling:** With soft filtering, clarified with fishtail in Rosé and the red wines with Ovalbumin and natural stabilization of the winter.

**Analytical data:** depending on harvests and types of wine, varieties etc, an average in red wines could be:

- Alcoholic content: 14,5 - 15%
- pH: 3.7
- Total acidity (g/l) 5.2
- SO<sub>2</sub> total (mg/l): 100

**Suggestions**

- Service temperature: Red 16-18° and Rosé 7°
- To be opened 1 hour before serving so that the wine expresses its organoleptic properties better.
- **Red wines;** combine with game meats, roast lamb from Talavera, red meats and strong cheeses; Rosé: combine with pastas and rices, and soft cheeses

**Production (in bottles and liters):** 10,000 -15,000 bottles/year

**Boxes format:** boxes of 3, 6 and 12 bottles.

