



**Méntrida**  
Denominación de Origen  
TOLEDO

## Alonso Cuesta Winery, S.L.

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Plaza de la Constitución, 4

45920 - La Torre de Esteban Hambrán

Toledo (España)

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CIF: B-45508678

Person in charge: Juan Alonso Cuesta

Position in the company: Manager

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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.

They are made of Allier French Oak and American Oak with a capacity of 225 liters.





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## TECHNICAL DATA OF WINES

Name of the brand: ALONSO CUESTA, ALONSO CUESTA BLANCO y RC REUTERS WINEMAKER Zone: Mentrída

Protected Designation of Origin (PDO)

Type of wine: Red (wood) and white

Vignerón/enologist: Raúl Cobo

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

White variety: Verdejo and Sauvignon Blanc. Agriculture: Biodynamics

Vineyard:

- Localization of the vineyard: Carmena
- Climate: Continental - Mediterranean
- Soil: Clay sandy
- Plots or hectares: 1 plot of 38/40 hectares
- Orientation:
- Altitude:
- 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
- Alcoholic content: 13% Suggestions
- Red wine Service temperature: 16- 18°
- To be opened 1 hour before
- Borgogna cup type
- Red wine Service temperature: 8 - 9°

Production: (in bottles and liters) Between 8.000 and 12.000 bottles for red wine and 4.000 bottles for white

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