



Sertorius Wines

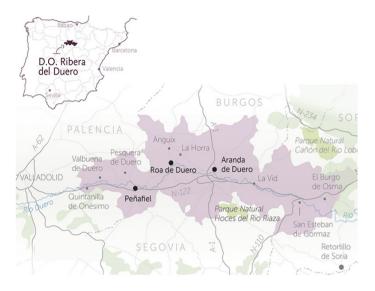
From Spain's best wine region, to your table.

Sertorius was created with a simple goal in mind, to bring the best Spanish wines to our clients' tables.

Our portfolio is hand selected and focused on wines from one of Spain's most prestigious regions, Ribera del Duero. The region's rich history in wine and each vineyard's journey captivated our attention. We are proud to develop relationships with some of the best vineyards in the region. Read on to learn more about this spectacular region and the wines it offers.

In our search for the best wines, we have selected a variety of options that will satisfy different types of tastes without compromising quality. At Sertorius you will be able to find what you and your customers are looking for.





Ribera del Duero

More than 2,600 of winemaking history.

Ribera del Duero is a region located in the northwest of Spain in Castilla y León, Spain's largest autonomía or state, approximately two hours north of Madrid. It is located on an elevated plateau in the Iberian Peninsula, 800 meters (2,800ft) above sea level. The Duero River divides the region, providing its inland location a much-needed source of water. The vineyards of the region stretch intermittently for over 70 miles along the river with a range of soils, exposures and elevations. Temperatures can range from –18°C to 40°C (–0.4°F to 104°F).

Although the region's history of winemaking dates back over 2,600 years, it achieved its Designation of Origin (D.O.) status in 1982 when a small group of local producers recognized that the region's unique terrain characteristics provided an opportunity to produce high quality wines for consumption not only within Spain, but across the globe.

Today, Ribera is home to more than 300 wineries with over 55,000 acres of vineyards. Winemakers combine their traditional expertise with newer technologies making Ribera del Duero one of the youngest D.O. designations with such prestige and recognition in the world.



Tempranillo

also known as Tinto Fino or Tinto del

The wines produced in Ribera del Duero are almost exclusively derived from red grapes, with most of the production dedicated to Tempranillo. The D.O.'s authorized red grape varieties are Tempranillo, Cabernet Sauvignon, Merlot, Malbec and Garnacha. Abillo Real is the only white grape authorized in Ribera del Duero.

To achieve D.O. status, Ribera del Duero wines must contain at least 75% Tempranillo and have a minimum of 11.5% alcohol.

The name Tempranillo is derived from the Spanish word for early, reflecting the grapes early ripening characteristic. The Ribera variety of Tempranillo has a thicker skin than Tempranillo's found in other wine growing regions. It is an ideal grape for the sunny but short growing season in the Ribera region. The Tempranillo variety has adapted over centuries to the harsh climate, growing conditions, and soil variations. It yields highly complex wines, that are both powerful and balanced, and retain a high degree of acidity.





The Bodega Balbás winery is located in the Spanish town of La Horra, in the south of the Burgos province, in the heart of Ribera del Duero. Its history begins in 1771 with its founder, Abundio Balbás, who produced red wine using his own grapes for local consumption, which he transported in wineskins (odres) that he manufactured himself. The Balbás family continued to make wineskins until the arrival of glass bottles.

Today the winery is managed by Juan José Balbás, Abundio's great-great grandson. Juan José has been involved with the winery and the business since he was a young boy, inheriting the knowledge gained from his grandfather and father, and became a professional winemaker at the age of 26.

Bodegas Balbás owns a large number of vineyards within a region in Ribera del Duero referred to as the Golden Diamond, where the combination of soil and climate produce exception quality wines. In total there are 102 hectares (296 acres) of planted vines producing Tempranillo, Cabernet Sauvignon and Merlot.

Harvesting is done by hand, generally in the first few weeks of October, with yields ranging between one thousand and five thousand kilos per hectare (265-1320 gallons per 2.5 acres). Production capacity and vinification practices create distinctive, deep and intense wines that are very characteristic of the Ribera region.



Balbás - Barrica 5

Balbás Barrica is a contemporary red wine made with 100% tempranillo grape variety. The wine uses grapes from the higher parts of the Rosedal and La Dehesa, as well as the Carremolinos, Zumbrin, Carranguix, La Calva and Los Valdillanes estates. The average age of the vines is 20 to 35 years old and it is aged in new American oak barrels for 5 months.

It is characterized by a cherry color with a marked violet rim, and has notes of sweet spices and red berries. This wine has a long and persistent finish, with sweet tannins and subtle toast flavors from the barrel ageing.

Technical Details:

Variety: 100% Tempranillo.

Age of the vines: 25 years.

Months in Barrel: 5 months in American Oak Barrels.



Balbás - Crianza 18

Balbás Crianza is a wine made with 90% Tempranillo and 10% Cabernet Sauvignon grape varieties. The grapes are harvested from the La Calleja, Barroso and La Trinitaria estates, from vines 35-45 years old. Aged for a year and a half in French oak barrels, the result is a powerful and fleshy wine that is full of character.

It has an intense cherry red color and purplish rim, with aromas of vanilla, toasted wood, and hints of green pepper typical of Cabernet Sauvignon. A silky red with a smooth palate throughout, ending in a long and, above all, highly elegant finish.

Technical Details:

Variety: 90% Tempranillo and 10% Cabernet Sauvignon

Age of the vines: 45 years.

Months in Barrel: 18 months in French Oak Barrels.



Balbás - Reserva 24

Balbás Reserva is tangible proof of the elegance, balance and diligence that characterizes Bodegas Balbás and its vineyards. The wine is made with 90% Tempranillo and 10% Cabernet Sauvignon grape varieties, harvested from the Torrosillo, La Retama, La Ladera and El Castillo estates. The wine is aged in new French oak barrels for 24 months.

A beautiful ruby red with orange hues, its aromas of ripe black fruits with hints of black pepper, toast and chocolate, together with a pleasant meatiness in the mouth, reflect the complexity of this wine, the result of dedication and the careful passage of time.

Technical Details:

Variety: 90% Tempranillo and 10% Cabernet Sauvignon.

Age of the vines: 60 years.

Months in Barrel: 24 months in French Oak Barrels.

Months in Bottle: 18 months.



Balbás Verdejo

Balbás Verdejo is an extremely carefree wine, lemon yellow in colour and green sparkles that denote liveliness. The nose is finely complex with aromas of tropical fruits such as banana, pineapple and mango. A very expressive, full palate, it achieves a creamy and long-lasting finish but without losing the essential freshness that epitomises this wine.

Cold maceration of the grapes for 4 hours.

Fermentation at low temperature to maintain th varietal aromas.

After fermentation, it remains with fine lees, which are removed often

Balbás Verdejo has a clean highlighting its brightness. It has a straw yellow color with green hints. Explosion of aromas of tropical fruits such as guava, banana, pineapple and mango.

Technical Details:

Variety: 100% Verdejo



Balbás Rosado

Balbás Rosado is a rose wine that surprises with its intense pale pink colour, full of life and elegance. A fruity, captivating nose with delicate aromas of red fruits reminiscent of acidic strawberry and raspberry. A unique palate with a pleasant, agreeable attack, silky and refreshing in the mouth.

The grapes come from the colder part of the Rosedal and Dehesa estates. The harvest id one at night and afterwards at the winery a short maceration is done which allows to obtain the precious aroma of this wine. The fermentation takes place at a very low temperature to maintain its freshness.

Technical Details:

Variety: 100% Tempranillo







Pradorey is located in the ROYAL SITE OF VENTOSILLA, a large three-thousand-hectare estate bought by Isabella the Catholic Monarch in 1503. A place laden with beauty and history, barely an hour and a half from Madrid.

The 520 hectares of vineyard are the largest wine producing area in the Ribera del Duero D.O., with several grape varietals: 90% Tempranillo, 7% Cabernet Sauvignon and 3% Merlot. The estate is divided into 7 different vineyard sites of various sizes, from 25 to 110 hectares, organized in the following territories: Hoyo Dornajo, La Mina, Prado del Rey, El Pino, Los Robles, Valdelayegua and Salgüero.

Pradorey wines are made exclusively with their own grapes taken from their own vineyards pictured on the map shown.

Using winemaking technics that have stood for centuries. Pradorey is a pioneer in Ribera del Duero winemaking, using centuries old earthenware jars and fermenting with native yeasts. The result is natural, fresh and thoughtfully made wines that fully reflect the character of the land.



Pradorey Origen

Pradorey Origen is a coupage of Tempranillo, Cabernet Sauvignon and Merlot that has undergone different stages over the past two decades: in its first vintage, in 1997, it was characterized by its long ageing in oak barrels that gave it a woody touch and made it somewhat easier to drink than the area's traditional vintage wines, but with a certain complexity. This continued until the year 2015, when we focused our attention on the terroir and reduced our barrel ageing to three months, giving way to the elegance and primacy of fruit over wood. And lastly, Origin 2018. Having reduced its ageing in oak barrels by another month and then rested it in earthenware jars, we achieved an earthy and mineral touch that conveys congeniality and complexity rather than power and rusticity. The result is a tasty, understated and very drinkable red, liked for its vibrancy, balance and consistency.

Technical Details:

Variety: 95% Tempranillo, 3% Cabernet Sauvignon and 2% Merlot. Months in Barrel: 2 months in European and American Oak Barrels, 1 month in Amphora.



Pradorey Crianza

It is made with the best grapes in Pago Valdelayegua, a vineyard that contributes unique qualities to the wine. At an average height of 815 metres above sea level, it produces grapes of great colour and structure, thanks to a high proportion of clay-limestone soil, the result of the sedimentation of particles that the river Gromejón carried in suspension millions of years ago.

Technical Details:

Variety: 95% Tempranillo, 3% Cabernet Sauvignon and 2% Merlot Months in Barrel: 12 months in French Oak Barrels, 3 months in nevers oak vats.



Pradorey Blanco

Pradorey Blanco is an exciting white wine project in Ribera, and made with a variety of grapes from the Castilla y Leon region. It is characterized with an intense yellow color, with moderate and balanced acidity. The taste has lots of persistence with hints of ripe stone fruit and wood.

Returning to white winemaking in Ribera, where we planted 10 hectares of white varieties, built a new warehouse and dressed it with concrete tanks and some of the best oak barrels you can find. The result, a fine, elegant and fresh wine that will be the star of every gathering.

Technical Details:

Variety: Multivarietal of white grapes..

Months in Barrel: 5 months in concrete vats

Connection in American and Connectional Industrial







Bodegas Carramimbre is located in the Pago el Pingón just 3 km from the municipality of Peñafiel in the province of Valladolid. It was founded in 1997 by several families deeply rooted in the vineyards in the Ribera del Duero area and has more than 80 hectares of its own vineyard production and a capacity of 900,000 kg.

Carramimbre wines are aged in French and American oak barrels that give them those fine and elegant toasts.

As a result of this, the wines have been distinguished with numerous recognitions, being excellently valued by the Peñin Guide, Wine Spectator or Wine Enthusiast and obtaining both mentions and various national and international awards.

Bodegas Carramimbre encompasses over 50 hectares of our own vineyards and others featuring select grapes, with quality over quantity very much our guiding principle. Chosen for its location and quality, our estate is a unique landscape of young vines dating back 15-25 years and two older vineyards planted over 30 years ago.



Carramimbre Roble

Carramimbre Roble is a well-balanced wine made of 90% Tempranillo and 10% Cabernet Sauvignon. Having a cherry red color and violet highlights at the rim, it is highly fruity and mid-bodied with aromas of red berries and a hint of wood. With an opening characterized by tannins the finish is persistent and dominated by spicy and red fruit flavors.

A leader in its category, standing out for its personality and balance. Highly fruity and mid-bodied. With aromas of red berries and a hint of wood, the fruit and freshness make a further impact on the palate.

Aroma: Very potent with hints of ripe red fruit (blackberries, raspberries) blended with light, subtle and very suggestive tones of spice.

Taste: Well structured, balanced and full of flavor. It offers the tannins of its middle vintage. It is longlasting and the finish strongly recalls the red fruits.

Ratings:

- 90 points Guía Sobre Lias 2020 (vintage 2019)
- · 89 points GUIA PEÑIN 2021 (vintage 2019)
- 86 points TIM ATKIN 2020 (vintage 2019)



Technical Details:

Variety: 90% Tempranillo, 10% Cabernet Sauvignon.

Months in Barrel: 3 months in American and French Oak Barrels (75% – 25%).

Carramimbre Crianza

Carramimbre Crianza is a sophisticated and balanced wine. Cherry red with ruby tones and a violet rim, the aroma captures the spicy tones of the American oak barrel (particularly vanilla) and the toasted quality of the wood. Balanced, with a strong opening, tannins pave the way to a spicy and lingering finish of red fruit.

A fine example of wine from the Ribera del Duero, with a strong opening moving on to reveal sophistication and balance. The aroma captures the spicy tones of the American oak barrel (particularly vanilla) and the toasted quality of the wood. Balanced and flavourful on the palate. To be enjoyed now or over the next five years.

Ratings:

- Bronze Medal in San Francisco Wine Awards 2020
- · Silver Medal in DECANTER 2019 (vintage 2016)
- 91 points JAMES SUCKLING 2019 (vintage 2016)
- · Silver Medal in DECANTER ASIA WINE AWARDS
- · Bronze Medal in DECANTER 2018 (vintage 2015)
- 91 points GUIA PEÑIN (vintage 2015)



Technical Details:

Variety: 90% Tempranillo, 10% Cabernet Sauvignon.

Months in Barrel: 12 months in American and French Oak Barrels (50% – 50%)

Carramimbre Verdejo

A fresh and fruity wine, with an attractive pale yellow hue and an inviting sparkle. The aroma is dominated by tropical and stoned fruit (particularly peach) with floral undertones, while the taste is markedly fresh due to balanced acidity and a pleasant fruitiness.

After the alcoholic fermentation the new wine is racked and remains in contact with the fine lees at least 2 months, providing the wine of more volume and complexity. We work "just in time", when we receive the order, we bottle the wine, then we guarantee a fresher verdejo.

Technical Details:

Variety: 100% Verdejo







Located in the center of "the golden mile", Finca Rodma has chosen the concept of French Châteaux, which locates the winery right in the middle of its vineyards. Given the proximity of the vines, the transport and storing of the grape is fast and efficient, before its sorting and barreling.

The winery has a photovoltaic installation, reducing the environmental impact and strengthening the winery's sustainability objective. The building generates a perfect symbiosis between architecture and nature respecting the inherent values of the landscape. The stony figure that emerges from the ground, completes an idyllic scenery. Functionally, the winery is divided in two different bodies but joined at the same time: elaboration and aging.

The Finca Rodma vineyard is considered a privileged enclave, encompassing 14 hectares (34 acres) of land that sits 650 meters (2132 feet) above sea level. Here the bluish-black, thick skinned Tempranillo thrives with the high climate exposure and significant temperature fluctuation. The result is the production of high quality wines, with good backbone and full-bodies.

Harvesting is done manually, with careful selection and sorting bunch by bunch, both at the vineyard and the winery. The ageing takes place in American or French oak barrels, depending on the type of wine that is being produced, as well as the time required for the ageing. Only new or second year barrels are used to achieve optimal ageing results.



Finca Rodma Selección

Selección is made with 100% Tempranillo variety. It comes from vines that are 30 years old, from a grape selection with a high aromatic freshness, which maintains the balance and elegance of Finca Rodma wines. With an intense red garnet color to the eye, complex and persistent aroma on the nose, this wine highlights the ripeness of the grape with red fruit liquor aromas, and violet and spicy hints. On the palate it is a full bodied-wine, long and fleshy, with a good structure made of elegant and sweet tannins.

TASTING NOTES

- · High cherry red, clean and glossy.
- · Complex, fine, and clean. With lots of fruit, black licorice, blackberries and cherries, hints of vanilla and cinnamon. The wood and the toast appear to accompany the fully integrated fruit.
- · Muscular entry, good acidity, mature tannins, creamy, long, persistent, and silky.

Technical Details:

Variety: 100% Tempranillo

Months in Barrel: 12 months in American and French Oak Barrels



Finca Rodma Avizor

It is made with the best grapes in Pago Valdelayegua, a vineyard that contributes unique qualities to the wine. At an average height of 815 metres above sea level, it produces grapes of great colour and structure, thanks to a high proportion of clay-limestone soil, the result of the sedimentation of particles that the river Gromejón carried in suspension millions of years ago.

Technical Details:

Variety: 95% Tempranillo, 3% Cabernet Sauvignon and 2% Merlot

Months in Barrel: 12 months in French Oak Barrels, 3 months

in nevers oak vats.





Martín Berdugo is located in the city of Aranda de Duero, in the province of Burgos. During the early years of the vineyard's growth, grapes were sold to other wineries. It quickly became clear that the vineyard was capable of concentrating flavors and aromas in its grapes. And thus, the approach turned to harnessing this potential and producing special and identifiable wines.

Anticipating a time when the vineyard's fruit would become exceptional, a modern winery was built among the vines in 2000. It was designed to use gravity to move grapes to fermentation tanks. This is the gentlest and least intrusive method, and it protects the quality of the fruit.

The south-facing, single estate vineyard sits high above the river Duero, on a ledge 800 meters (2,625 feet) above sea level. The terrain is a mixture of alluvial soils: gravel, silt and light clay, offering our vines a wealth of minerals to grow in. An average age of 30 years gives our vines the maturity necessary to make increasingly characterful, intense, and flavorful wines.

The first new vines were planted in 1988, initiating the current phase of modern winemaking with a plot of 35 hectares (86 acres). Martín Berdugo produces ranges of wines that convey the essence of its vineyard, history, family and natural environment.



Martin Berdugo - Crianza

The fruit was picked and delivered to the winery in minutes where it underwent a tumultous fermentation at 25°C for 10 days. This was followed by a malolactic fermentation in stainless steel tanks of 15-20 days. It then spent 12 months in 225 liter barriques of mainly new oak, 90% American and the rest French.

Tempranillo is world-renowned for combining its fruit spectacularly well with the aromas of oak. This wine is ready to be drunk but will also improve if stored

Technical Details:

Variety: 100% Tempranillo

Months in Barrel: 12 months in American and French

Oak Barrels (90% – 10%)





Valdecuevas

At Valdecuevas, we love the land and we take great care over our processes, combining patience and wisdom to leave our soul in every product. That's why we're able to boast exceptional Wines, born out of a land with history and heart around our local grape, the highly appreciated Verdejo, situated on the "Golden Triangle" of Rueda appellation.

In a land where wine is culture, Valdecuevas produces something out of the ordinary and takes the Rueda appellation to a higher level.

Valdecuevas' vineyard lies in the heart of Rueda appellation; 6 estates with rocky ground watered by the River Duero, where we grow the Verdejo variety to produce fresh, harmonious wines with the personality typical of the variety and of our project philosophy.

The estates are set on 6 different properties with vineyards of over 15 years old at 770 metres above sea level, in the municipalities of Rueda and La Seca.

The soil at Valdecuevas is one of the key factors in the excellent quality of its wines, as the aeration permitted by the gravel, in conjunction with the area's special microclimate with dry, very cold winters and hot summers with cool nights, results in the highest quality grapes.

Comittment with the Planet

The sustainability has been part of Valdecuevas identity from the beginning, and this is a commitment of The Martin Family. As a third-generation family business, we carry out our work applying regulations that ensure our successors will enjoy a much more sustainable world.

Valdecuevas id dedicated to our vineyards, this is the reason why we use techniques that seek sustainability.



Valdecuevas Rose

A delicate rose wine that blends the youthfulness and power of a young wine with the maturity and subtlety of one aged in barrique. Elaborated in micro vats and in big oak barrels.

Delicate rosy hue, clean and brilliant, with an intense aroma of red fruit, a little hint of forest floor and a little balsamic note. On the palate it is fresh, intense, fullbodied and with a light bitter finish. Pairs perfectly to fish, fresh seafood, pasta, rice and white meat.

The grapes are from our coolest vineyards with slopes hiding from the sunshine at its hottest hours to preserve the notes of acidic and fresh fruit

Technical Details:

Variety: Tempranillo and Verdejo.



Valdecuevas Sauvignon Blanc

The goal with this wine is to allow Sauvignon Blanc to showcase its full character in an area with a continental climate and poor soil. That's why everything we do, from our field work to our vinification processes in the winery, aims to allow the uniqueness of this variety to shine through, exalting its characteristic primary aromas and minerality.

We try to make this appreciated grape variety show all its character, and we have achieved not to mask its uniqueness. Obtaining a very intense wine in the nose, with a good acid balance and minerality.

Technical Details:

Variety: 100% Sauvignon Blanc.





Valdecuevas Verdejo

Made entirely of Verdejo grapes from our older and less productive vineyard 'Pago de la Pardina'. The estate has more stony soil, which promotes the proper maturation and balance of our harvest.

The color is Yellow with green vivid tones. The notes of stone fruit (peach and apricot) and a fennel depth dominate. High, cool, nice aromatic intensity. Mouthfeel, very smooth, balanced, persistent and long acidity. It combines perfectly with fish and fresh seafood, pasta, rice and white meat.

The vineyards of the estate are located at an altitude between 700 and 800 meters in alluvial soils, stony, excellent structure, porosity and drainage which provides suitable support and a microclimate and an exceptional development to our Verdejo variety. Verdejo is a variety of great character, which is well adapted to the extreme conditions of the area allowing the preparation of fresh white wines of great personality.

Technical Details:

Variety: 100% Sauvignon Blanc.



Conde de Siruela

Conde de Siruela is a wine part of the Frutos Villar family's.

It's experience in wine production can be traced back to the dawning of this century, when it bought up and sold wine from the region of Toro, for local distribution. Well before the officially demarcated wine regions of Spain (Denominaciones de Orígen or D.O.) came into being, the Frutos Villar family established its first winery at Toro in 1920. True to their ideal of renewal and progress, in 1960 they established a second winery in Cigales.

In 1988 the Frutos Villar family purchased Bodegas Santa Eulalia, a winery belonging to the Ribera del Duero region. And in 1990 they began the production and marketing of wines from Rueda. The wines produced in the Ribera del Duero come from 160 hectares of carefully selected vineyards belonging to 51 winemakers encouraged to participate in the Ribera del Duero project of the Frutos Villar family.



Conde de Siruela Crianza

Colour Ruby red, clean with high medium layer

Aroma A clean, powerful, and complex wine with elegant aromas characteristic of ageing. Lingering fruity fragances and resinous nuances.

Mouth Full-bodied, well balanced, overall highly harmonious. Long-lingering full taste. Produces complex, elegant sensations at the back of the nose, along with nuances characteristic of ageing and fruity flavours.

Serving temperature 18 °C Recommended for Meats, roasts and cheeses

Technical Details:

Variety: 100% Tempranillo

Months in Barrel: 12 to 18 months







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