

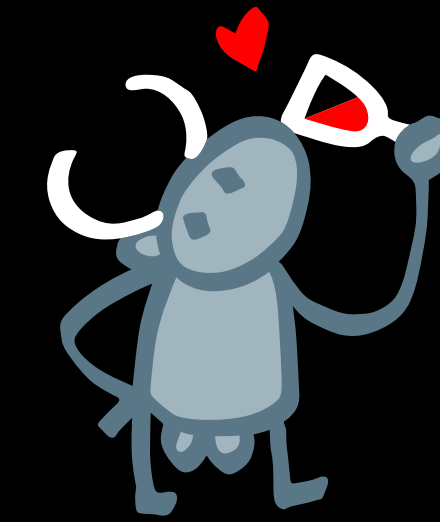
## Exterior

197 mm

200 mm

200 mm

200 mm



# BesodeVino

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www.besodevino.com

DESIGN © kukuxumusu

## Interior

200 mm

200 mm

197 mm

200 mm

Antonio the Bull, kissed this wine and he fell in love. Now he runs around the world and offers this wine to you. **Beso de Vino "Kiss of Wine". What makes Beso de Vino special and unique is the magical time that happens from the moment you open the bottle right up until you drink the very last drop, on your own or in the company of someone you want to share the moment with.** Loving, chatting, partying, laughing, savouring, dreaming, enjoying life... as only the Spanish can.

### Antonio the Bull

Hi, I'm a Bull, I suppose you'd guessed that, male, I suppose you'd noticed that too, and Spanish, I'm young, sociable, carefree, modern, likeable, friendly to everyone, casual, adventurous, generous, sensitive and ecological. I like trying new things, travelling and eating.

I haven't got a clue about wine, but I fell in love with **Beso de Vino** the first time I drank it.

### Kukuxumusu

Kukuxumusu -the kiss of the flea in the Basque language- is a different way of making drawings and finding things to put them on; a special way of communicating with others; a different way of looking at reality or laughing at it; it is a group of people who want to share their fun, ironic and provocative way of looking at the world.

Kukuxumusu is a factory of ideas and designs it creates and dreams up for everyone who hates being bored. That's what the fans of the flea are like who invade their shops and wear their t-shirts, the collectives or associations that place special orders or the companies that are licensed to sell the make (Miquelrius, Echo, Marie Claire, Inoxcrom, Dahon, Buff, etc.).

Kukuxumusu has 20 of its own establishments, an online shop, a network of a thousand authorised points of sale throughout Europe, and is present, through its licences, in 98 countries in the world.

www.kukuxumusu.com  
www.kukuxumusu.tv

Antonio is a design of Kukuxumusu.

### Vineyards

The Winery and its vineyards are geographically located in the heart of the Cariñena Denominación de Origen, Appellation of Origin, one of Spain's most traditional wine-producing regions.

The vineyards are located in the 14 towns of the Region, at the bottom of the Algairén and the Pecos mountain ranges, between the Huerva and Jalon rivers, at heights of between 320 and 850 metres above sea level.

On the foothills of mountains the soil is poor with underlying rocks, while on the plains the soil is mainly brownish-limestone or brownish-red settled on top of stony ground. More than 60% of the vineyard is planted using the head-pruning system and on unirrigated land.

The climate is continental with cold winters and very hot summers, the average yearly temperature is 58°F, and the rainfall is 435 mm/year, with May and June being the rainiest months.

The average age of the vineyard is over 40 years old, with yields of less than 6,000 kgs. per hectare. (2.75 tons/acre)

Marcelo Morales is the Oenologist and Technical Manager of the Winery. Born in Chile in 1969, he combines to perfection the viticulture tradition of the region with the oenological "know-how" of the New World.

Grandes Vinos y Viñedos S.A. is the name of the Winery which was founded in 1997 with the aim of being the main economic driving force of the region. It bases its strategy on quality, innovation and commitment to the surroundings and the environment and striving for modern, new working systems and better control of all the processes right from the vine stock, creating unique wines with a great character, typical of the region.

### SELECCIÓN

**Region/Wine Appellation:**  
Cariñena D.O. Spain

**Vineyard Location (Village):**  
Aguaron

**Elevation:** 500m

**Grapes:** 100% Syrah

**Vine Age:** 15 years old

**Soil:** Clay soil with green cover

**Vinification:** In order to extract the maximum potential of the grapes, they are macerated for 4 to 5 days at a temperature of 46-50°F. Fermentation is then made at 78°F with a constant remontage and delestages to maintain the concentration of the wine.

**Ageing:** 3 months in American oak barrels

**Tasting notes:** Intense red color that borders to violet. Aromas of wild fruits and forest floor, black olives and spices. Full bodied and concentrated with notes of cocoa, spice and fruits. Soft and long with well balanced tannins.

### MACABEO

**Region/Wine Appellation:**  
Cariñena D.O. Spain

**Vineyard Location (Village):**  
Cariñena

**Elevation:** 500m

**Grapes:** 100% Macabeo

**Vine Age:** 35-40 years old (very low yields)

**Soil:** Very poor soils, brownish limestone soils

**Vinification:** Harvested in the early morning in order to maintain the freshness and aromas of the grape. Immediately vinified, without oxygen at temperatures no higher than 59°F. After fermentation the wine is sur lees aged to provide a rich and full mouth feel.

**Ageing:** No ageing

**Tasting notes:** Light Straw with a hint of green. Fresh and crisp from the natural acidity of Macabeo. This wine has aromas of fresh lime, pineapple mixed with floral components. The wine finishes fresh and long.

### GARNACHA ROSÉ

**Region/Wine Appellation:**  
Cariñena D.O. Spain

**Vineyard Location (Village):**  
Cariñena.

**Elevation:** 400-500m

**Grapes:** 100% Garnacha

**Vine Age:** Bush vines 40 years old

**Soil:** Pebbles and limestone soils

**Vinification:** Picked in the early morning to preserve the freshness and quality of the grapes. After 8 hours of skin contact, at 46-50°F, the free run juice is then fermented. This slow fermentation, at no more than 59°F, once again protects the freshness and fruit quality of the wine.

**Ageing:** No ageing

**Tasting notes:** The color almost borders on light red. Fresh and fruity, the wine maintains a complex character of mixed red fruits and berries. The finish is crisp and long with hints of strawberry.

By the way, the three holes you will see on the top of the screwcap are not from Antonio's horns!!!