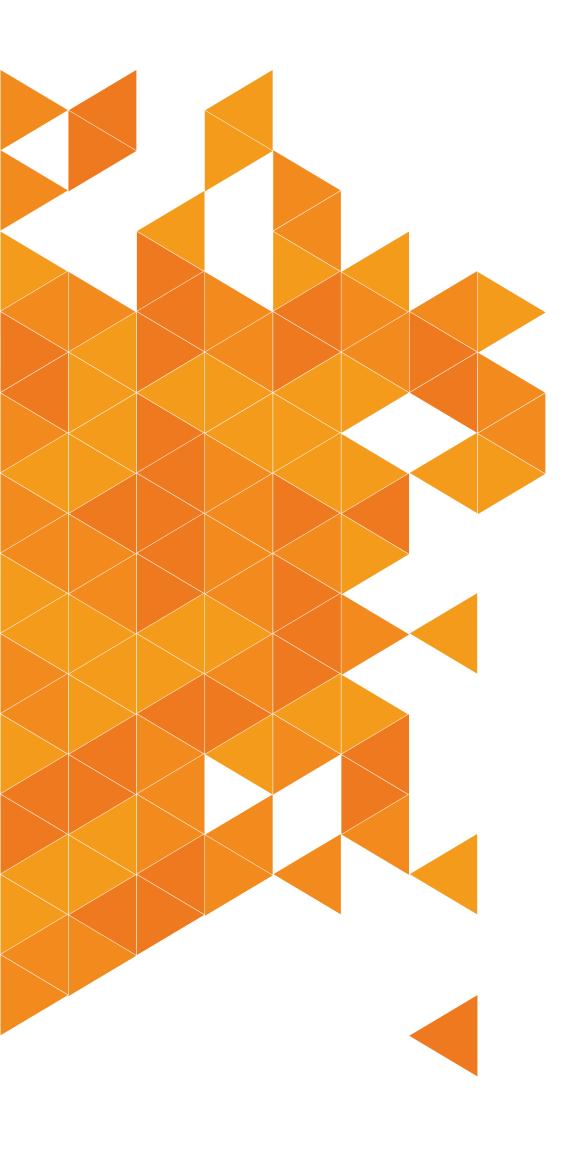
casalbor.com

WINE & BEVERAGES TRADING COMPANY **EXPORT PORTFOLIO**





PRODUCT PORTFOLIO

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SPANISH WINES

AN EXCLUSIVE SELECTION FROM THE MOST PRESTIGIOUS APPELLATIONS OF ORIGIN



One of the top-5 highest notoriety wine brands in the world. A privileged region located in northern Spain for growing grapes and making top-quality wines, with a unique personality and an exceptional aptitude for ageing. Tempranillo grape makes Rioja reds very balanced wines by having a body and structure offset perfectly by a gentle and elegant flavour and by being mainly fruity in nature when young and more velvety when aged.



It is located in Castilla y León, 2 hours north from Madrid, and is one of the apellations of origin with a huge international prestige in the world. The winemakers combine traditional expertise with new technologies to define their individual style. Wine must be 75 percent Tempranillo to be recognized by the D.O. styles, such as "Roble", "Crianza", "Reserva" and "Gran Reserva".



Rueda officially became a D.O. (Apellation of Origin) in 1980 and Verdejo grape is it hallmark. This grape variety arrived this region during the 11th century.





75_{CL}











LOA

100% Tempranillo grape from +40 years vineyards. LOA has been created for wine connoisseurs with a very high consumer buying power, so it can only be found at premium restaurants and specialist stores.



RED WINE

Deep and richly pigmented colour.



NOSE

Clean, powerful and complex.

Notes of ripe fruit, nuts
(peanuts and hazelnuts), toast
and balsamic and wood
aromas (all well combined).

Finally, we find fruit aromas
again.



PALATE

An elegant attack, dense, silky and enveloping with a voluptuous but well-balanced mouthfeel and a long, lingering finish.

AWARDS



GOLD C. Mondial Bruxelles



GOLD Int. Wine Challenge



GOLD The Rioja Masters





Bodegas Loa

75_{cl}

150_{CL}

15%









SPES

100% Tempranillo grape.

SPES is a wine that's clearly influenced by the Atlantic and reflects the great care taken in its selection and production.



RED WINE

Lively and richly pigmented, with a solid robe.



NOSE

An intense bouquet with a good blend of aromas, including notes of fresh, sweet fruit and balsamic touches of wood, all well combined. Spicy notes also appear (such as cedar).



PALATE

Invades the mouth with a generous, velvety feel.
Characteristically Rioja in structure, well defined by its acidity and elegance. A very long, agreeable finish.

AWARDS



GOLD C. Mondial Bruxelles



SILVER Rioja Masters



SILVER Mundus Vini







75_{cl} 14,5_%











Bodegas Loa



SALVE CRIANZA

100% Tempranillo grape.

This vintage was characterised by very favourable weather in September and October, which allowed for a longer harvest and a better selection of grapes.



RED WINE

Intense ruby red colour and beautiful iridescence.



NOSE

It expresses itself on the nose with a range of nuances of red fruits, spices and light balsamic tones.



PALATE

Elegant, unctuous and persistent.



PICARDO

TEMPRANILLO CRIANZA

RIOJA

DENOMINACIÓN DE

ORIGEN CALIFICADA

75_{cl}









PICARDO "CRIANZA"

70% Tempranillo grape and 30% Grenache grape.

Picardo remains 12 months in American oak barrels.



RED WINE

Dark cherry color, a full bodied and bright wine.



NOSE

Elegant aromatic intensity, clean and complex, highlighting balsamic notes, ripe fruits, licorice and toasted aromas from barrels.



PALATE

Complex and harmonious, it offers a velvety and delicious attack with wood notes providing a great roundness and delicacy.

AWARDS







Alcohol by

75_{cl} 13,5_%





HIZAN

Ribera del Duero



HIZAN ROBLE 100% Tempranillo Grape.

From the combination of the continental climate and a complex "terroir" emerges a landscape of old "tinto fino" vines rooted from the Duero River to the most rugged areas.



RED WINE

Hizán Roble is dressed in intense cherry red.



NOSE

It offerts aromas of red fruits, spices and hints of Frenchoak.



PALATE

Powerful, elegant, perfect and with the necessary persistence to fix an unforgettable memory.





Volume

75_{cl} 12,5%

Alcohol by Volume

HIZAN WHITE







HIZAN WHITE

100% Verdejo grape. A Rueda White for a traditional consumer, urban and young, which is enjoyed cold, between 4° and 6° C and drunk with seafood and fish.



WHITE WINE

Clean and bright, pale yellow with green reflections.



NOSE

Lush, enveloping in the nose with notes of tropical fruits, citrus and apple.



PALATE

Fresh, with a touch of acidity and silkiness that embrace the palate. A persistent and very attractive wine.

AWARDS



GOLD C. Mondial Bruxelles











TORNERÍA WINES APPELLATION D.O. JEREZ & D.O. MONTILLA-MORILES

The Mora-Figueroa family symbolises tradition. Tradition and legacy of their elders, which makes them compose each wine just as they are, genuine poems dedicated to Jerez. The family remain faithful to the earth that saw them born, which has let them grow and which opens us the doors to a future that has yet to be written.

Tornería wines go back to the roots, to Tornería street in Jerez. To a past that is contemplated from the present, because in the family roots lies its essence. Tornería, epicentre of wine and of palaces, a reflection of the Jerez nobility, Tornería has been witness to the Reconquest and beneath its cobblestones histories are hidden that, with the Domecq Palace, are there to be told.



ULTRAPREMIUM WINES

Less than 200 bottles of each product per edition.



UNIQUE WINES

Exclusive production method in the world. A biological aging and a system of "soleras" and "criaderas" makes these wines truly unique.



VALUE

Sherry Wines. The wines made in Jerez are among the most valued in the world.



M-F

Volume 15%

Alcohol by

50_{CL}

TORNERÍA FINO

M-F





TORNERÍA FINO

Fifteen long years of biological ageing Fino wine, fresh and balanced. High concentration and persistence. Without a whit of oxidation with thin veil of yeast.



FORTIFIED WINE

Intense gold tonality, with greenish and copper brightness, an attractive color that reveals that it is a special Fino, of long biological aging, right on the limits.



NOSE

A Fino Wine wihtout a whit of oxidation with thin veil of yeast, still alive, offering a great aromatic intensity: bakery, nuts, almonds, and the personality and complexity of the pungent and iodized sensation.



PALATE

Elegant salinity and final bitterness. Well balanced with a very pleasant freshness. High concentration and persistence sapid. Raw almond and yeast in the end.



M-F

JEREZ SHERRY DEORIGEN DEORIGEN

Volume

50_{CL}

Alcohol by Volume

21,5

TORNERÍA AMONTILLADO





TORNERÍA AMONTILLADO

With an age of 70-80 years, this wine is complex and offers a lot of aromas that are constantly changing. A truly excellent wine.



M-F

FORTIFIED WINE

Intense, coppery amber colour. Clean and bright.



NOSE

Our Amontillado, between seventy and eighty years of huge aromatic complexity, reveals countless and constantly changing aromas, from the sharp sensation, old wood, orange peel, pastries to hazel nuts, walnuts.



PALATE

In the mouth, tremendous intensity and salinity specific of the Sanluqueños Amontillados, sharp on the palate, mineral salinity, and elegant and intense bitterness. A gem of eternal persistence.



7a. 5910 M-F

JEREZ SHERRY DENOMINACIÓN DE ORIGEN

Volume

20%

Alcohol by

Volume

50_{CL}

TORNERÍA PALO CORTADO

M-F





TORNERÍA PALO CORTADO

Our 30-year-old Palo Cortado is a mixed ageing wine giving it that very intense and complex sharp sensation.



FORTIFIED WINE

Mahogany and amber tones. Abundant and slow tearing.



NOSE

Roasted aromas of nuts, wood, dried peaches and dry orange peel.



PALATE

Elegant and silky, along with a good acidity and ample salinity, with a marked bitterness making it persist in the mouth. Long, pleasant lingering aftertaste. A serene wine.



50_{CL}

Alcohol by

Volume

TORNERÍA OLOROSO

)1a. 5910 M-F M-F





TORNERÍA OLOROSO

More than 80 years aged wine, from a unique and forgotten barrel. An eternal and exceptional Oloroso wine.



FORTIFIED WINE

Slow tears and dark mahogany color. Clean and bright.



NOSE

Tobacco intensity and orange peel, together with toasted nut aromas, cigar box, raisin fruit background and notes of lacquers and varnish.



PALATE

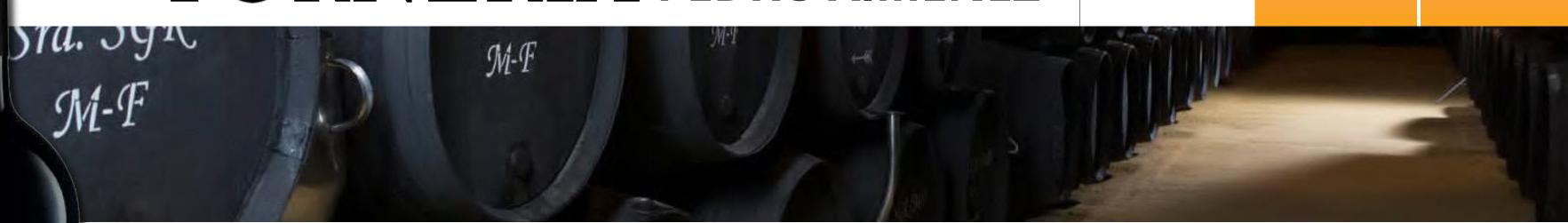
Round and intense. Voluminous palate and balanced thanks to its high acidity. Bitter and very persistent. Around and enduring wine.



MONTILLA-MORILES

Alcohol by

TORIERIA PEDROXIMÉNEZ







TORNERÍA PEDRO XIMÉNEZ

Matured in a very special barrel and produced in Cordoba, where this variety finds the ideal habitat, away from the humidity and converts a raisin grape juice into the best sweet wine in the world.



FORTIFIED WINE

Black, jet, iodized in the upper layer and slow in its movement in glass.



NOSE

Very high intensity, with toasted and eucalyptus aromas contrasting other primary aromas like figs, plums and raisins.



PALATE

Very sweet but not cloying, balanced with the acidity and where alcohol is perfectly integrated. Very persistent in the mouth with aromas of dates and toffee in the after-taste. A majestic wine.





TRIA

BRANDY DE JEREZ





TORNERÍA BRANDY DE JEREZ

A same blend of various old brandies, among which is our Brandy E, it was destined to rest in two barrels of different origin: one from Oloroso Viejo and another from Pedro Ximénez, for two years in which a distance has been set between one and the other.

Tornería wines go back to the roots, to Tornería street in Jerez. To a past that is contemplated from the present, because in the family roots lies its essence. Tornería, epicentre of wine and of palaces, a reflection of the Jerez nobility, Tornería has been witness to the Reconquest and beneath its cobblestones histories are hidden that, with the Domecq Palace, are there to be told.



ULTRAPREMIUM BRANDY

The wise combination of different styles and ages of brandies, all from holandas of alquitars, making it an intense, friendly and noble elixir



OLD BRANDY

More than twenty years old.



LIMITED EDITIONS

Less than 200 bottles of each product per edition.



DE JEREZ

 70_{CL}

40%

TERIA





TORNERÍA BRANDY

A friendly and noble elixir, more than 20 years old. Compote aromas, very well settled with those of hard wood. Notes of tobacco, nutmeg and incense, along with herbaceous and balsamic wines. In the palate it is intense.



PRODUCTION METHOD

Sherry Casks, selection and long, long time. Our blend is intended to rest on two American oak barrels, one of old Oloroso and the other of Pedro Ximénez.



INGREDIENTS

A blend made with different old brandies, including our Brandy E. An exclusive limited edition because Tornería brandy is different, unique and unrepeatable each year.





HAURIE BRANDY DE JEREZ

JUAN HAURIE Y SOBRINOS, BRANDY DE JEREZ SOLERA GRAN RESERVA

Juan Haurie y Sobrinos ran the most important winery in Jerez in the 18th century and set the rules that turned sherry wines and brandies of Jerez into the most appreciated in the world.

His innovative vision led to the integration of the processes, from grape growing to winemaking, ageing in oak barrels, or the fortifying of the wines, and changed the Jerez wine industry forever, internationally recognised.



BRANDY DE JEREZ

Brandy de Jerez is different from other brandies because it has its own singular organoleptic properties which result from its traditional process of production, the characteristics of the oak barrels in which it is aged and also the local climatic conditions of the place of its birth, the Sherry Zone, Andalusia, Spain.



SOLERA GRAN RESERVA

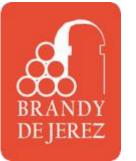
Although the regulations require a minimum average age of 3 years and minimum volatile substances content of 250 grams per hectolitre of pure alcohol, JUAN HAURIE Y SOBRINOS greatly exceed these requirements, thanks both to the holandas used in its origin and to its long ageing.

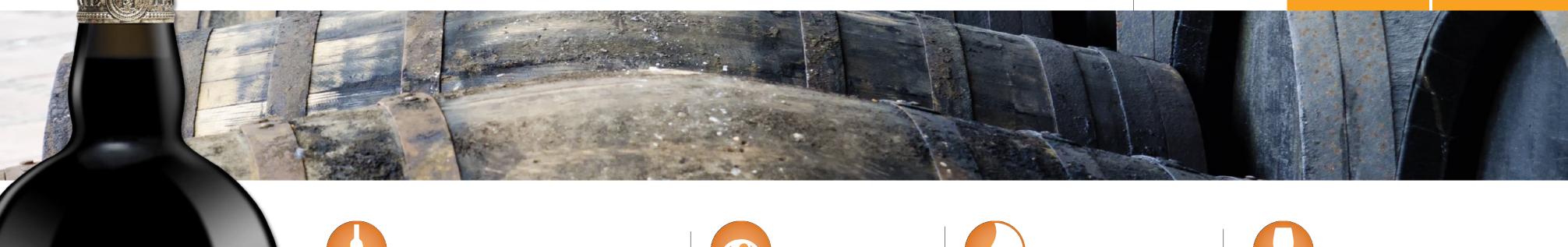


HAURIE

SOLERA GRAN RESERVA BRANDY DE JEREZ

 70_{CL}







HAURIE, y Sobrinos

This brandy was created as a tribute to the memory of Juan Haurie Nebout, 18th century farmer, winemaker and merchant, whose advances in wine ageing marked a before and after in Jerez.



COLOR

Bright, dark mahogany colour with amber highlights.



NOSE

Intense aroma with notes of raisins, tobacco, nuts and noble woods.



PALATE

Smooth, enveloping. With its own personality, persistent and velvety. Very elegant.





VIRUTA BRANDY DE JEREZ

VIRUTA, BRANDY DE JEREZ SOLERA GRAN RESERVA

To enjoy VIRUTA is to enjoy the most deeply-rooted tradition of Jerez. Of the love of this land for its wines and brandy. Of a job well done.

Our brandy ages for years in American oak casks, known as Sherry Casks, which will incorporate the notes of the sherry wines they contained in the past into the alcohol, and which remained impregnated in the wood, giving it its great complexity.



BRANDY DE JEREZ

Brandy de Jerez is different from other brandies because it has its own singular organoleptic properties which result from its traditional process of production, the characteristics of the oak barrels in which it is aged and also the local climatic conditions of the place of its birth, the Sherry Zone, Andalusia, Spain.



SOLERA GRAN RESERVA

VIRUTA belongs to the highest category of Brandy de Jerez, the Solera Gran Reserva, although it far exceeds the required ageing standards. Time, exceptional wines, holandas -alcohols- of the best quality and know-how make this distillate a superb drink, worthy of being called "the drink of kings".



 70_{CL}

40%







BRANDY DE JEREZ SOLERA GRAN RESERVA

A pleasant brandy, not incisive in the olfactory phase, which allows to discover nuances of a good wine alcohol that has been transforming its volatile components inside the old casks.



COLOR

An attractive, bright, mahogany-coloured brandy with coppery highlights.



NOSE

Intense, elegant and clean aromas of wood, raisins, nuts and smoked products, together with hints of noble alcohol.



PALATE

Smooth, ample and dry, without sharp edges, balanced, tasty and persistent, with balsamic notes.





Cadiz was southern Europe's most important centre of spirits production in the seventeenth century. There, Juan de Wint and Sweerts (Knight of the Calatrava Order) and Margarita de Lila Blanco, both of Flemish-origin (Diest, Duchy of Brabante), were dedicated to the maritime trading. With their marriage in 1645, one of the best Sea Carrier Companies in the trade with Flanders and the Netherlands was built.

Wint & Lila was responsible for transporting alcohol for medicinal uses from the traditional distilleries that existed in the Guadalquivir Valley to the north of Europe. An alcohol that gave rise to the Genever of Holland, precursor of Gin. The brand rescues today the origins of artisanal distillation and the slow maceration of botanicals to obtain unique flavours.



ELABORATED IN A MYTHICAL DISTILLERY

A 200-year-old well-known distillery located in El Puerto de Santa María (Cadiz, Spain). Seven different little stills, having each one of them its own personality and contributing with different tints, which enable them to make little 'tailored-distilleries'.



TWO RANGES, TWO FLAVOURS

Botanical & Organic ranges, both made with the best ingredients; and two flavours, London Dry Gin and Strawberry.



UNIQUE BOTTLE

Emulating the pharmacists of the ancient bottles.







WINT &LILA







Volume

Alcohol by volume

40%

Organic **Botanical**

Ranges









WINT & LILA LONDON DRY GIN

Smooth and delicate, with refreshing notes and an herbaceous, citrus finish.



PRODUCTION METHOD

A unique process that includes individual maceration of the botanicals, distillation and the final blending of the various distillations with purified water and 5 times distilled grain alcohol.



INGREDIENTS

It combines classic botanicals such as juniper berries, coriander, angelica root and cinnamon with others such as orange, lemon and lime peel, orange blossom and peppermint.

AWARDS





WINT &LILA





Volume

 70_{CL} 37,5% 4_{CL}

Alcohol by Ranges

volume

Organic **Botanical**







WINT & LILA STRAWBERRY GIN

It is made with a selection of natural strawberries from Huelva (Spain), which are macerated in demijohns and distilled in old stills. The result is a delicious gin with an intense natural colour.



PRODUCTION METHOD

A unique process that includes individual maceration of the botanicals, distillation and the final blending of the various distillations with purified water and 5 times distilled grain alcohol.



INGREDIENTS

A balanced combination of angelica root, orange blossom, peppermint, juniper berries and strawberries.



BAYSWATER LONDON DRY GIN

Premium gin distilled and bottled in London, according to the traditional London Dry Gin style. This gin takes its name from a famous London neighbourhood. It is handcrafted according to Charles Maxwell's original formula and distilled in London.

The present-day borough of Bayswater is part of the City of Westminster and, based on official British documents, such as the 11th century Domesday, it can be concluded that it has always been famous for its springs.



5 TIMES DISTILLED

The best cereal alcohol, nine botanicals and five distillations offers a smooth, balanced and unique gin.



PREMIUM GIN

Its unique style and premium presentation have made Bayswater one of the connoisseurs' favourite gin brands.



9 BOTANICALS

Including juniper berries, coriander seeds, angelica root, orris poder and lemon peel, among others.





Bayswater

LONDON DRY GIN

Distilled & Bottled





BAYSWATER LONDON DRYGIN

Exclusive Premium gin that takes its name from a famous London neighborhood. Handcrafted and distilled in London.



PRODUCTION METHOD

Bayswater is distilled up to 5 times in one of the four distilleries of the British capital to achieve greater purity.



INGREDIENTS

9 botanical ingredients to offer a subtle softness.

AWARDS













EL PALIQUE VERMOUTH

El Palique vermouths are prepared with exceptional wines macerated in citrus and botanicals with different combinations to achieve aromas and flavours reminiscent of the essence of its origin: the cities of Jerez and Madrid, its streets and squares... a travel to another time.

In Spain, authenticity is in the street. Streets that are alive, that have their own history and that are condensed in three varieties of vermouth in honour of three emblematic places representing the traditions of their people: El Palique de Jerez, El Palique de los Madriles nd El Palique de Reus.



EL PALIQUE DE LOS MADRILES

A ruby red vermouth, clear and bright that makes we travel to Madrid in past centuries.



EL PALIQUE DE JEREZ

A dark vermouth elaborated with high quality old wines from Jerez.



EL PALIQUE DE LOS MADRILES



EL PALIQUE DE LOS MADRILES VERMOUTH

A ruby red vermouth, clear and bright where wine has a great role. It is made with denser wines, where different combinations of selected botanicals are perfectly integrated. Very pleasant to drink, it makes we travel to Madrid in past centuries.



NOSE

The sweet aroma of vanilla, cinnamon, the fruity hues and background Mediterranean herbs reveal the secrets of the most traditional Madrid. We listen to a gentle, sweet, pleasant, fresh voice, whilst smelling wafers, biscuits, strawberry trees.



PALATE

Soft and sweet, balanced and pleasant sensations: sweetness and bitterness.

DE JEREZ

EL PALIQUE DEJEREZ



EL PALIQUE DEJEREZ VERMOUTH

Mahogany color with amber shapes, clean and bright. In El Palique de Jerez we find 15 years Oloroso wines and nuts, wood, toast aromas... The sugar comes from the other protagonist, a 5 years Pedro Ximenez wine, where we find raisins, prune and toffee aromas...



NOSE

Incense, orange peel and orange blossom, spicy clove, cinnamon, and the freshness of botanical aromas: wormwood, díctamo cretaceous, angelica... and, of course, the old wines.



PALATE

Structure, longevity and bitter-elegant on the palate. Elegant, moderate sweetness. We appreciate the glyceric volume and unctuous volume of fortified wines.





I LOVKA, VODKA CARAMEL

Created in 2007 by Casalbor, I Lovka is a delicious drink that blends Vodka and caramel, particularly appreciated in the south of Spain.

Caramel vodka represents the fusion of the sobriety of vodka and the sweetness of caramel. This 21st century spirit, created in southern Spain, is delicious at low temperatures, when its caramel aroma blends with the dryness of vodka.



GROWING IN THE SPIRITS MARKET

Vodka Caramel is becoming increasingly popular with both vodka and spirits lovers.



PRODUCT OF SPAIN

Produced in southern Spain.



3-TIMES DISTILLED VODKA

Made from cereal alcohol and distilled three times with sugar.











ILOVKA-VODKA CARAMEL

Made from cereal alcohol with 100% natural ingredients and distilled three times with sugar. It is a product of maximum fineness and quality.



PRODUCTION METHOD

Slow distillation at low temperature in centennial copper stills causes the fusion of the best vodka with artisan candy. This process guarantees the product does not freeze.



INGREDIENTS

Vodka distilled in copper stills and artisanal candy based on selected white sugar.





wine and beverages trading company supporting brands

SEVILLE · SPAIN

Parque Empresarial Nuevo Torneo
Calle Arquitectura, 2,
Torre 11. Planta 6, Módulo 11
41015 Seville

MADRID · SPAIN

Parque Empresarial Cerro de Los Gamos, Edif. 3 Pta 2.

Camino Cerro de Los Gamos 1.

28224 Pozuelo de Alarcón, Madrid

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