

DESDE  
1920



**MARTÍN VERÁSTEGUI**  
INTERNACIONAL

**PRESENTATION**

[www.martinverastegui.wine](http://www.martinverastegui.wine)



# MARTÍN VERÁSTEGUI INTERNACIONAL

Martín Verástegui International is a company born from the obsession to make the wines of Martín Verástegui family to reach all corners of the globe, based on our commitment to the land and the vineyard to make great wines.

FAMILY COMPANY | INTERNATIONAL COMPANY | COMPROMISED COMPANY

Martín Verástegui International is a winemaker four generation's family bussines, who began their activity back in the 20's. The family wineries are in different Spanish regions: Ribera del Duero (Best Wine Region in the World by the New York Magazine Wine Enthusiast), Rueda, Cigales and Wines from Castilla y León.

Martín Verástegui International has an annual growth of 25% and is represented in more than 20 countries at present.

We work every day to position our wines on the front line of the market in the countries where we work.



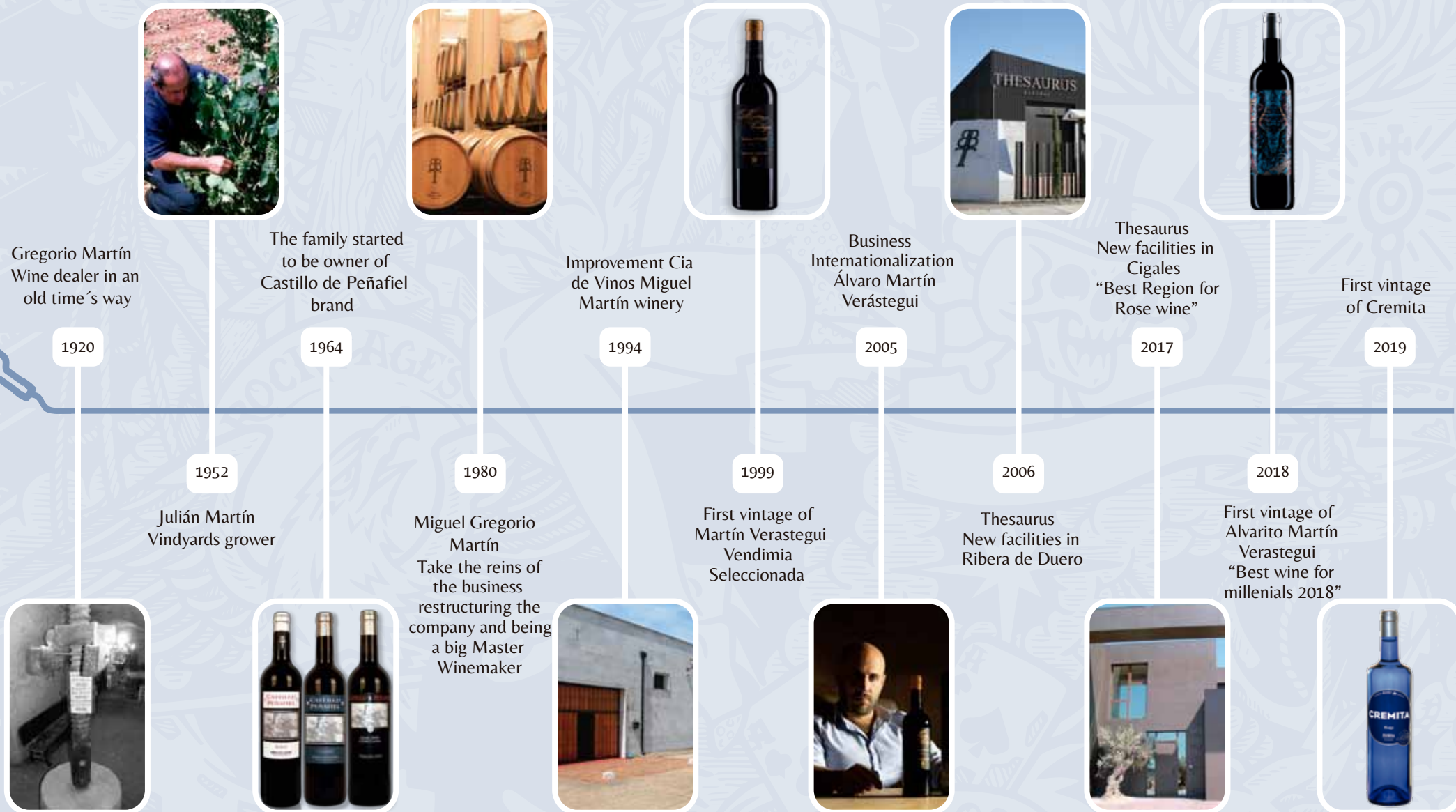
# PHILOSOPHY

Martin Verastegui family is a family of winemakers. Respectful with the environment, not only in general terms but in all the phases involved in making a bottle of wine.



We respect wine and the people who make and sell it as well as the history of the wine and environment, that's why this business is booming because it is a healthy business and respectful.

# KNOW A LITTLE ABOUT OUR HISTORY





# MAP OF LOCATION

## VINO DE LA TIERRA DE CASTILLA Y LEÓN



### D.O. CIGALES

PALENCIA



### D.O. RUEDA

VALLADOLID



### D.O. RIBERA DE DUERO

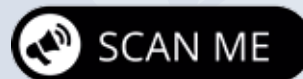
BURGOS






## WINE TRIBUTE TO IMPERFECT PEOPLE

"Cherry red color with coffee trims,  
fruity nose with toasted and vainilla notes,  
in the mouth is very subtle, elegant  
and round".



 / Vino Alvarito Martin Verastegui

 @Vino Alvarito

# ALVARITO

*Martin Verastegui*

Respectful of the duality of the mind, its multiple points of views,  
and the complexity of the human mind, this wines character varies  
depending on the circumstances, sometimes with no reason.  
It is understandable yet contradicts itself yet conveys the passions  
of youth: Imagination, happiness with a tinge of egocentrism.

### Variety:

Tempranillo 100% from old vines at more than 750m. altitude in  
the area of Castilla y León.

### Elaboration:

Manual harvest in boxes, stemmed and crushed with daily pump overs.

### Aging:

5 months in first-use American oak barrels and 5 months in third-use  
French oak barrels..

### Conservation:

Store in a cool place without light, avoiding sudden changes in  
temperature.

VINO DE LA TIERRA DE CASTILLA Y LEÓN

### PACKAGING

#### MATERIAL

1 Caja de cartón

#### UNIDADES

12 botellas

#### CAPACIDAD

750 ml.

#### CÓDIGO BOTELLA

8437000065760

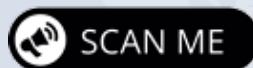
#### CODIGO CARTÓN


18437000065767



05





 \cremitawines

 @cremitawine

# — Summer line — CREMITA

## Beach & Mountain Wine Style



Wine that comes from the best region of Spain as far as whites are concerned. The careful selection of the terroir, the best grapes and a clear care in the cellar create an extraordinary wine.

CREMITA is a wine with summer reminiscences. A relaxing trip where you learn to enjoy the road regardless of the destination.

Even before tasting it, the organism generates endorphins, amplifying the state of well-being and happiness.

Project studied and certified by the consultant D. Pedro Santa Maria Pozo, expert and specialist in channeling happiness.

### Variety:

Verdejo. NOTES: White pear, citrus, green apple.

### Pairing:

Salads, fish, seafood...

### Conservation:

Best time to consume: 11:30 a. m. AM at 2:00 h. AM.

Sensations: Freshness, relaxation, satisfaction.

Optimum temperature: As cold as possible as long as it does not freeze.

### PACKAGING

MATERIAL	UNIDADES
1 cartón	12 botellas
CAPACIDAD	750 ml.
EAN BOTELLA	EAN CAJA
8437016929049	28437016929043







# Martin Verastegui

Deep gold color, shiny and with a very outstanding alcoholic glyceric tear.  
Dry fruits, honey and flower flavors. It's taste and sweetness makes a special feeling to the palate.

#### Variety:

Pedro Ximenez, from old & low bush vines in the area of Castilla and León.

#### Elaboration

Late harvested with a small addition of alcohol wine during fermentation with natural sugar of the grape itself.

#### Aging:

4 years in concrete tank for oxygenation and oxidation.

#### Conservation:

Undefined optimal timing. Can hold open in perfect.

## PEDRO XIMENEZ

### PACKAGING

#### MATERIAL

1 Caja

#### CAPACIDAD

500 ml.

#### CÓDIGO BOTELLA

8437000065197

#### UNIDADES

6 botellas

#### CODIGO CAJA

18437000065191





08



*Martin  
Verastegui*

*Vendimia  
Seleccionada*

Intense cherry red with rim garnet color.  
Black fruit jam and fig, coffee, toffee and vanilla  
flavors. Taste fleshy, with ripe black fruit, light  
spices and minerals.

**Variety:**

75% Tempranillo, 25% Garnacha grapes from old vines over 75 m.  
altitude of the area of Castilla y León.

**Elaboration:**

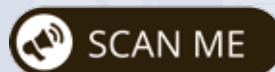
Manual harvested in boxes, stemming and crushing with a very  
special daily pumping.


**Aging:**

12 months in American oak and racked 6 more months to French oak  
with diferents roasts and 12 more months in bottle before release.

**Conservation:**

Optimal timing of consumption from 2019 to 2030. Optimum  
temperature of 18°C / 64 °F.



 / martin verastegui v. s.

 @martinverastegui

VINO DE LA TIERRA DE CASTILLA Y LEÓN

**PACKAGING**

MATERIAL

1 Caja

UNIDADES

6 botellas

CAPACIDAD

750 ml.

CÓDIGO BOTELLA

8437000065685

CODIGO CAJA

18437000065682





RI  
BE  
RA  
DEL  
DUERO



# CASTILLO PEÑAFIEL



## EDICION LIMITADA

Castillo de Peñafiel Edición Limitada has been made since 2006.

Having regular awards in different vintages and having very good quality stability over time.

Named best wine of the year from Ribera del Duero 2012. Wine with body, lots of ripe fruit. Very characteristic of Ribera del Duero, forest fruits, vanilla, roasted, coffee...

Picota cherry color. On the nose ripe black fruit, roasted, truffle, vanilla and aroma to cappuccino.

In the mouth is round and cumbrobe with sweet tannins, with notes os caramel, prune and buttery hints.

We recommend pairing it with sausages, cheeses cured, meats, barbecue, mature meat and stews.

### Variety:

Tempranillo 100%, from old vines.

### Elaboration:

Harvest and manual seletion, alcoholic fermentation controlled at 28°C in stainless steel tank and in wood of American and French oak.

### Aging:

18 month in american and french oak barrels.

### Conservation:

Optimum consumption moment 2022-2030. With a optimum temperature of 18 °C.



Castillo De Peñafiel D.O. Ribera del Duero



@vinocastillodepenafiel

### PACKAGING

#### MATERIAL

1 Caja de cartón

#### UNIDADES

12 botellas

#### CAPACIDAD

750 ml.

#### CÓDIGO BOTELLA

8437000065722

#### CODIGO CARTÓN

18437000065729





10



RI  
BE  
RA  
DES  
DUERO

In this wine you can see a cherry color. On the nose ripe fruit, blackcurrant and blueberry and aromas toasted, tobacco and vanilla.

On the palate it is round, meaty with tannins velvety and with an elegant aftertaste.

We recommended pairing it with cuts of meat, stews, barbecues. Ideal for Mexican food.



Castillo De Peñafiel D.O. Ribera del Duero



@vinocastillodepenafiel



# CASTILLO PEÑAFIEL



CRianza

Castillo de Peñafiel crianza has been made since 2006.

Having regular awards in different affiliates and having very good quality solidity along the time.

## Variety:

Tempranillo 100%, from old vines.

## Elaboration:

Harvest and manual selection, alcoholic fermentation controlled at 28°C in stainless steel tank and in wood of American and French oak.

## Aging:

12 month in american and french oak barrels.

## Conservation:

Optimum consumption moment 2022-2030. With a optimum temperature of 18 °C.

## PACKAGING

### MATERIAL

1 Caja de cartón

### UNIDADES

6 botellas

### CAPACIDAD

750 ml.

### CÓDIGO BOTELLA

8437000065258

### CODIGO CARTÓN

18437000065255



CONSEJO REGULADOR DE LA DENOMINACIÓN DE ORIGEN  
RIBERA  
DEL  
DUERO

Cherry color with aubergine red tones. The fragrance reminiscent of forest fruits, vanilla and balsamic. Balance and with good structure, taninos velvety and round, soft notes of coffee and vanillas.

We recommended pairing it with tacos, snacks, charcuterie, cheeses, light meats.



Castillo De Peñafiel D.O. Ribera del Duero



@vinocastillodepenafiel



# CASTILLO PEÑAFIEL



## ROBLE

Castillo de Peñafiel Roble has been made since 2000.

It is an ideal wine for the Spanish culture because they are easy to drink, lighter, recommended for tapas (typical activity Spanish) eat tapas or pinchos. A market has been established constant in this perdevine.

### Variety:

Tempranillo 100%, from old vines.

### Elaboration:

Harvest and manual selection, alcoholic fermentation controlled at 28°C in stainless steel tank and in wood of American and French oak.

### Aging:

6 month in american and french oak barrels.

### Conservation:

Optimum consumption moment 2022-2030. With a optimum temperature of 18 °C.

### PACKAGING

#### MATERIAL

1 Caja de cartón

#### UNIDADES

6 botellas

#### CAPACIDAD

750 ml.

#### CÓDIGO BOTELLA

8437000065739

#### CODIGO CARTÓN

18437000065736



