



# BODEGAS PANIZA

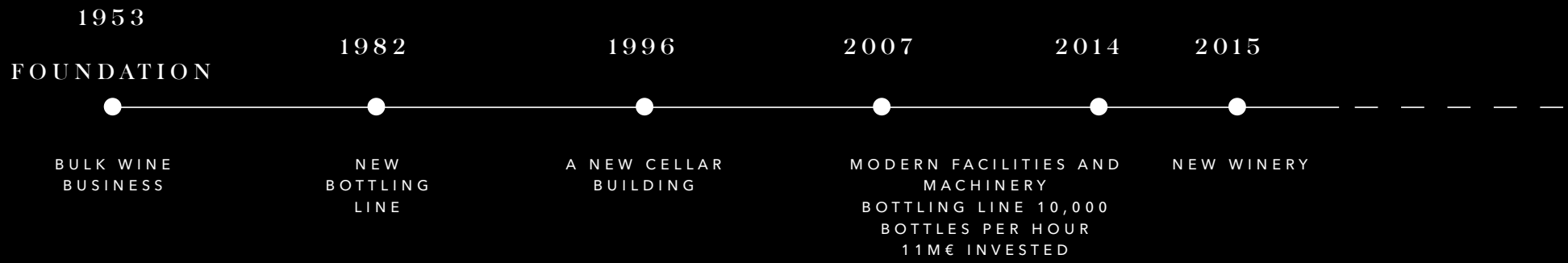


# ENJOYING WINE

SINCE 1953



# HISTORY





# STRENGTHS

- VERY GOOD VALUE WINES
- WIDE RANGE OF WINES AND VARIETIES
- HIGH PRODUCTION CAPACITY
- 40 YEARS EXPORTING
- TOTAL CONTROL OF THE PROCESS
- QUALITY: BRC & IFS
- FLEXIBILITY



# TRADITION

- PANIZA, A CENTENARIAN TRADITION
- AN EXCLUSIVE AND SINGULAR TERROIR
- OLD VINES & SELECTED GRAPES
- AUTHOR WINES
- THE BEST EXPRESSION OF OUR VARIETIES



# TERROIR

- CARIÑENA DESIGNATION OF ORIGIN
- 2,800 HECTARES OF VINEYARDS
- 700 METERS AVERAGE ALTITUDE
- 360 SHAREHOLDERS
- YOUNG WIBLACKWERS
- 18,000,000 KG OF GRAPES
- LOCAL AND INTERNATIONAL VARIETIES



# CLIMATE & SOILS

- IDEAL WEATHER CONDITIONS
- CONTINENTAL CLIMATE
- HIGH DIURNAL RANGE
- AVERAGE ANNUAL RAINFALL IS 360 MM
- ANNUAL SUNSHINE IS 2.800 HOURS
- LOCATED IN THE IBERIAN SYSTEM
- CLAY, LIMESTONE AND SLATE SOILS



# PHILOSOPHY

- QUALITY
- EXCELLENCY
- INNOVATION
- COMMITMENT
- FLEXIBILITY
- COMPETITIVENESS





# FUTURE

- A REFERENCE IN THE INDUSTRY
- INNOVATION
- CONTINUOUS IMPROVEMENT
- INCREASE OUR MARKET PRESENCE
- SUSTAINABLE DEVELOPMENT

# AWARDS & MENTIONS

IN THE BEST COMPETITIONS AND GUIDES



# OUR BRANDS

YOUNG, VARIETAL, AGED AND AUTHOR WINES

# YOUNG WINES

BODEGAS PANIZA



# PANIZA JOVEN

The Paniza Joven (Young Paniza) range has an attractive, urban and casual image and design.

They are young wines oriented to a public that be being undertaken in the fabulous world of wine. The wines are different, fresh and modern.

# PANIZA

## GARNACHA & TEMPRANILLO 2021

### TASTING NOTES

Dark cherry colour with violet hues. Intense aroma of ripe jammy fruits, with liquorice and violets. Firm structure, balanced and fresh. Persistent fruity finish.

### PAIRING

Pairs well with rich hearty Mediterranean dishes. Serve at 12-15 °C.

### VINIFICATION

After crushing and de-stemming, the grape macerates for 6 days and fermentation takes place at controlled temperature in stainless steel tanks with several rackings per day. After malolactic fermentation the wine is decanted, clarified and stabilized.

Finally, the wine will be filtered before being bottled.

### GRAPE VARIETY

50% Grenache & 50% Tempranillo.

### VINEYARDS

2.800 hectares at 700 meters altitude.

### TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

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### ALCOHOL

14,5°

### RESIDUAL SUGAR

Dry



# PANIZA

## GARNACHA ROSÉ 2021

### TASTING NOTES

Attractive rose colour. Fruity and floral bouquet, typical of Garnacha. Smooth, full-flavoured, balanced.

### PAIRING

Ideal with starters, pasta, seafood and vegetables. Serve at 10-12°C (50-54°F).

### VINIFICATION

The grapes macerate for some hours with their skins in order to extract colour and aromas. Afterwards the must is taken to a stainless steel tank for its fermentation under controlled temperatures. After the fermentation, the wine is clarified and stabilized before being filtered for bottling.

### GRAPE VARIETY

100% Grenache.

### VINEYARDS

2.800 hectares at 700 meters altitude.

### TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

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### ALCOHOL

13,5°

### RESIDUAL SUGAR

Dry

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# PANIZA

## VIURA 2021

### TASTING NOTES

Pale straw colour with greenish golden hues and a very crystalline aspect. Intense aromas of green apples and pineapples with floral hints and almonds. On tasting, it is flavour-some, open and light, with a fresh finish.

### PAIRING

It pairs well with shellfish, seafood, delicate patés and canapés. Serve at 7-10 °C (45-50 °F).

### VINIFICATION

De-stemmed grapes, with light maceration for 5 hours at 12°C. Temperature-controlled fermentation at 18°C (64°F). After clarification and stabilization, the wine is filtered before bottling.

### GRAPE VARIETY

100% Viura.

### VINEYARDS

2.800 hectares at 700 meters altitude.

### TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

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### ALCOHOL

12°

### RESIDUAL SUGAR

Dry

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# AUTHOR WINES

BODEGAS PANIZA



# VIÑAS *de Paniza*

Viñas de Paniza (Paniza's vineyards) is a range of intense and elegant wines. This family of signature wines reflects the richness of Paniza, an area where our most select vineyards grow. The grape that is rampant in this area has elements that are reminiscent of cinnamon and custard on the palate.

Viñas de Paniza are subtle wines of great value, endorsed internationally for their fantastic quality.

# VIÑAS VIEJAS DE PANIZA

## GARNACHA 2020

### TASTING NOTES

Viñas Viejas is a tribute to the old tradition that still continues in the picturesque village of Paniza. Our old vines, of up to 100 years old, are planted in slate soils above 850m., which give richness and complexity. Intense aromas of red and black fruits with a toasted touch; vanilla, toffee and chocolate notes.

### PAIRING

It is an ideal accompaniment to grilled meat, vegetables and appetizers. Best served at 16-19 °C (61-66 °F).

### VINIFICATION

Maceration and fermentation in stainless steel tanks. Step through barrels for six months to develop the full potential of the variety.

Afterwards the wine will be bottled and will remain in the silence of our underground cellar.

### GRAPE VARIETY

100% Grenache.

### VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

### TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

### RESIDUAL SUGAR

Dry

### ALCOHOL

15°



# VIÑAS DE PANIZA

## CHARDONNAY<sup>2021</sup>

### TASTING NOTES

Very subtle nose, elegant and fresh, with floral and citrus notes that give away to fine and elegant creamy toasted memories. Creamy, delicate and silky on the palate with honeyed notes, balsamic and long finish with hints of Werthers Original.

### PAIRING

It pairs well with seafood, fish, paté and canapés. Serve at 7-10°C.

### VINIFICATION

The grape macerates for several days and fermentation takes place at controlled temperature in stainless steel tanks. A brief stance in barrels permits the grape variety to develop all its potential.

### GRAPE VARIETY

100% Chardonnay.

### VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

### TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

### ALCOHOL

13,5°

### RESIDUAL SUGAR

Dry



# VIÑAS DE PANIZA

## SYRAH 2020

### TASTING NOTES

Presents an intense and expressive nose, with cassis and violets aromas, in harmony with delicate notes of cloves and snuff, all perfectly balanced on a smoky background. Large and fleshy on the palate with elegant toasty, cinnamon and subtle mineral notes.

### PAIRING

It pairs well with red meat, pasta and cheese. Serve at 10-12°C.

### VINIFICATION

The grape macerates for several days and fermentation takes place at controlled temperature in stainless steel tanks. A brief stance in barrels permits the grape variety to develop all its potential.

### GRAPE VARIETY

100% Syrah.

### VINEYARDS

2.800 hectares at 700 meters altitude located in Cariñena Designation of origin.

### TERROIR

Hilly terrain at base of the Iberian Mountains. Soils composed of schist, chalk, loams and red clays.

### ALCOHOL

14,5°

### RESIDUAL SUGAR

Dry





[WWW.BODEGASPANIZA.COM](http://WWW.BODEGASPANIZA.COM)

