

WINES

Coloma Singular Blends

- Coloma Cuvée
- Tocando Madera

Coloma Single Varietals

- Alarije
- Muscat Seco
- Pinot Noir Rosado

Coloma Selection

- Garnacha Selección
- Graciano Selección
- Merlot Selección

Limit Edition Masterpieces

- Finca El Colmenar





Jancis Robinson
JancisRobinson.com

16/20

“Deepish cherry red. Smoky, rich black fruit, more obviously Syrah in its perfume – peppery – then more floral and red-fruited on the palate as it opens. Chewy and generous, and highlighting the fruit not the winemaking. A hint of smoky bacon adding a savoury edge on the finish. Fine tannins are definite but smoothed, leaving room for the fruit but giving a good structure for food. (JH)



COLOMA CUVÉE 2020

Varietals: Garnacha, Syrah, Pinot Noir.

Appellation: VDT Extremadura, sub-region Ribera Baja del Guadiana.

Soil: Located near the river Guadiana, it is therefore of alluvial, sandy, stony and clayey silt origin, fresh, deep and fertile with good water retention. Altitude around 300 meters above sea level.

Winemaking: Hand harvested. Red vinification at 25-28°C with skin contact for 15 days.

Tasting Notes: Young and fresh purple colored red wine. On the nose, aromas of blackberry, violet and peppers. Full fruity taste and well balance.

14.5% Alc.



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16/20

“Delicate and attractive classic Muscat aroma – both floral and grapey. Dry, light, fresh and made with a light touch. Avoids being OTT or bitter, as some dry Muscat can be. Perfect summer sipping and best on its own rather than with food”.



COLOMA MUSCAT SECO 2021

Varietal: 100 % Muscat (small grain)

Winemaking: Night harvested in the beginning of August. The bunches are gently pressed, destemmed and the must is cold macerated at 7-10°C. 100% free-run juice.

Tasting Notes: Elegant, pale yellow color with golden edges. Coloma Muscat exhibits typical Muscat-floral aromas with notes of dried apricots. Fresh and fruity flavor with long-lasting aftertaste and a well balanced acidity make this wine extremely food friendly.

Wine pairing: This wine is particularly suitable for baked fish, rice, asparagus, artichokes and poultry.

Peculiarity: Dry Muscat wine is one of the few wines that goes well with fresh asparagus, artichokes and leek. These ingredients usually give a metallic taste when combined with other wines.

Alc. 13.5%



COLOMA ROSADO PINOT NOIR 2021

Varietal: 100 % Pinot Noir

Appellation: VDT Extremadura, sub-region Ribera Baja del Guadiana.

Winemaking: Night harvested in the beginning of August. Cold maceration for 6 hours at 10°C. The bleeding process allows us to obtain free-run juice which ferments in temperature-controlled stainless steel tanks at 14°C.

Tasting Notes: This Rosé exhibits an intense bright red currant color. Floral on the nose with hints of strawberry, raspberry and sweet lollipop. Very fresh and fruity taste thanks to its good acidity and tannic structure.

Wine pairing: It pairs well with rice and pasta dishes and poultry.

Peculiarity: Every year it is one of the first wines in Europe, since it is harvested so early; we release each new vintage around the beginning of October.

Alc. 12.5%

Total acidity: 4.8 g/L.

pH: 3.5



Jancis Robinson
JancisRobinson.com

16/20



COLOMA ALARIJE 2021

Varietal: 100 % Alarije

Winemaking: Harvested in the end of August, at night in order to keep the grapes at cool temperature. Fully destemmed and lightly crushed also during the night, less than one hour after harvesting. The must was macerated and fermented at controlled temperature 12°C and inoculated with indigenous selected yeast from our estate. 100% free-run juice.

Tasting Notes: Light yellow color with brilliant greenish edges. On the nose typical thiol aromas of this variety remind us of grapefruit, box tree, fennel, anis and a hint of Williams pear at the very end. Light and fresh with nice pleasant acidity and fruity palate with long aftertaste.

Wine pairing: Particularly suitable for starters and little tapas as well as all kinds of seafood rice/pasta dishes or on its own.

Peculiarity: Alarije's name comes from Arabic "al'arīš". It is an almost extinguished native variety from Extremadura, where it is very well adapted to the heat and the dry weather, being able to produce wines with sufficient acidity in a short, hot growing season.

Alc. 12.5% vol.

Total Acidity: 5,75 g/L.

pH: 3,40

Sugar: 1.2g/l

“Very pale. Delicate citrus aroma that is more grapefruit than lemon but it also has a quality that is similar to Sauvignon Blanc – grassy/herbal but also with a hint of blossom. On the palate, this is wonderfully fresh and dry, not particularly concentrated but has a lovely light chalky texture that gives it length as well as enhancing the freshness. Fresh and fragrant and a real achievement from this warm location. GV (JH)

- DESDE 1966 -

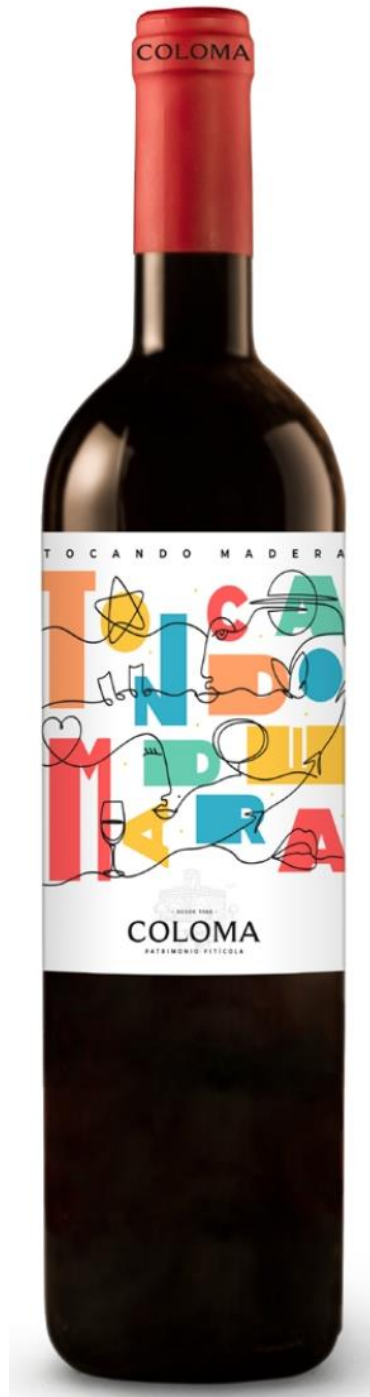


COLOMA
PATRIMONIO VITÍCOLA



Jancis Robinson
JancisRobinson.com

16.5/20



TOCANDO MADERA 2020

Varietals: Pinot Noir, Garnacha.

Appellation: Vino de la Tierra de Extremadura, sub-region Ribera Baja del Guadiana.

Winemaking: Hand harvest at the end of August and classical red vinification on skins at 25°C for 10 days. 100% free-run juice. Aged 3 months in American oak barrels.

Tasting Notes: Attractive and intense purple red color. It offers outstanding, ripe red fruit aromas of blackberry and notes of raspberry yogurt. On the palate it is juicy, wide and elegant with an embodying silkiness that brings in soft, velvety tannins revealing a well balanced wine suitable for any occasion.

Wine pairing: Wine perfect for marinated meat, barbecue and foie, as well as cheese and sauce dishes.

14.5% Alc.



COLOMA
PATRIMONIO VITÍCOLA

Vineyards and Winery since 1966



Jancis Robinson
JancisRobinson.com

16.5/20

Deep ruby with soft rim. Deliciously intense dark-red fruits aroma with just a hint of oak sweetness. Vibrant fruit to the fore even though the wine is five years old. The oak is a little more obvious on the palate, giving chocolate-thick texture and sweetness. The fruit is lovely because although it has the sweetness of the sunny climate, it has freshness and a savoury, almost rocky aftertaste. Perhaps a little less oak would make this more refreshing. Very youthful for a 2015 wine. VGV at this retail price in Spain. (JH)



COLOMA GARNACHA SELECCION 2018

Varietal: 100 % Garnacha Tintorera (49 year old vines at the time of harvesting)

Appellation: VT Extremadura. Subzone Ribera Baja del Guadiana (Westernmost part of Extremadura, where the weather conditions are less extreme due to Atlantic wind influence and slight humidity provided by Guadiana river).

Vineyard: Sandy loam soil with abundant large 60-90 mm. dark pebbles. Altitude around 300 meters. Original bush vineyard later tied on trellis.

Winemaking: Hand harvested in the very early morning, beginning of September. Destemmed, gently crushed. Red vinification at 25-28°C with skin contact for 14 days. Malolactic fermentation in the tank, then aged 6 months in French oak barrels, 50% new oak and 50% used oak, followed by one year in bottle before release.

Tasting Notes: Dark cherry red color in the center and more violet around the edge. Laden with fruit. It offers up a bouquet of incense and rose wood exhibiting fruity mulberry, blackberry aromas and a Mediterranean garrigue background. Well structured full body aged wine, with velvety, juicy tannins, smooth and rounded palate and elegant oak complexity.

Alc. 14.5%

Acidez total: 5.75 g/L.

pH: 3.6.

Residual Sugar: 2.4 g/L.



Jancis Robinson
JancisRobinson.com

16.5/20



Deep crimson. Lifted and aromatic with a strong floral/wild-herb note as well as the dark fruit and a hint of oak sweetness. The passage in oak seems to have thickened the tannin texture but the acidity helps to make the wine as a whole more lively and moreish. Sweet-fruited but fresh and fragrant. Full-bodied and with an attractively dry finesse at the very end that I had not expected. I'd love to try an unoaked version of this lively and scented variety but this is likely to be GV. Needs food at the moment and no rush to drink this. (JH)



COLOMA GRACIANO SELECCIÓN 2017

Varietal: 100 % Graciano (15 year old vines at the time of harvesting)

Appellation: VT Extremadura. Subzone Ribera Baja del Guadiana (Westernmost part of Extremadura, where the weather conditions are less extreme due to Atlantic wind influence and slight humidity provided by Guadiana river).

Vineyard: Sandy loam soil with medium size 30-60 mm. pebbles. Altitude around 300 meters.

Winemaking: Harvested at the end of August. Maceration during 14 days. Temperature controlled fermentation was carried out with selected yeast at 25C. Malolactic fermentation in the tank. 18 months later was placed in barriques of American and French oak for aging during 6 months.

Tasting Notes: An intense red garnet color. Aromas of ripe fruits, toast and roasted coffee precede a mineral palate with resolved tannins finishing long with hints of spices and wood.

Wine Pairing: Perfect with red meat, barbecue, roast beef and hearty stews.

Alc. 14.4%

Total acidity: 6.1 g/L.

pH: 3,6.

Residual Sugar: 2.1 g/L



Vinforum.dk
5. november 2015



COLOMA MERLOT SELECCIÓN 2018

Varietal: 100 % Merlot (35 year old vines)

Appellation: Vino de la Tierra de Extremadura, sub-region Ribera Baja del Guadiana.

Winemaking: Late hand harvest at the end of August. Red vinification with skin maceration for 10 days at 25-28°C of 100% free-run juice. Aging for 6 months in American oak barrels after malolactic fermentation.

Tasting Notes: Bright and intense cherry red color with purple mulberry undertones. Complex aromas of plum, cherries, chocolate and jam. Full bodied and velvety wine with sweet tannins and a smooth but long finish.

Peculiarity: Just like Jamón Ibérico, Extremadura is one of the few regions in the world where late harvest of merlot grapes can be done in August, therefore harvesting under optimal healthy conditions for the grape. The result is this elegant and full bodied wine with sweet and pleasant tannin.

Alc. 14.5%



Vineyards and Winery since 1966



FINCA EL COLMENAR 2016

Varietals: The best performing grape varieties from the estate in the vintage 2016 were selected for the crafting of this wine. This assemblage represents the utmost expression of our terroir and viticultural heritage.

Appellation: VT Extremadura. Subzone Ribera Baja del Guadiana (Westernmost part of Extremadura, where the weather conditions are less extreme due to Atlantic wind influence and slight humidity provided by Guadiana river).

Vineyard: Sandy loam soil with abundant pebbles. Altitude around 300 meters.

Winemaking: Each variety was harvested separately between end of August and end of September. Maceration and fermentation also separate. After tasting, the best performing wines were selected for blending prior to aging for 12 months in new barrels. Medium toast American oak made by French cooper. Then aged in the bottle inside our castle cellar for another 18 months.

Tasting Notes: Very intense red color, barely transformed by its aging in oak, still exhibiting fresh violet hues on the edges.

Lots of complexity on the nose, with initial impression of elegant mineral aromas: slate; crushed stones, followed by spices, savoury dark fruit all displayed in a surprisingly delightful manner. Pleasant fine grained tannins adding to the overall elegance.

Wine Pairing: It goes well with roast, barbecue, hearty stews as well as Asian themed savory side dishes.

Total production: 4900 bottles.

Alc. 14%

Total Acidity: 6 g/l

Ph. 3.4

Residual Sugar: 3.8 g/l