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欢迎您来到库尼萨酒庄，酿造美酒，品尝美酒既是我们的工作，也是我生命的挚爱。



Welcome to CUNISA WINES fine wines

欢迎您来到库尼萨酒庄，酿造美酒，品尝美酒既是我们的工作，也是我生命的挚爱。为此我花了很多年的时间寻找优秀的葡萄酒。库尼萨酒庄旗下的葡萄园都能代表独特鲜明的西班牙美酒。

库尼萨酒庄出产的葡萄酒有着自己独具魅力的特色；酒体色泽饱满，醇厚；口感润，果香浓郁；丹宁一、柔和。古老的红色石灰土壤，温和的地中海气候，适度的降雨量，是的这片土地拥有独一无二的葡萄种植环境。无论是优良的地理条件，还是得天独厚的气候环，在这里出产的葡萄酒诠释出独具特色的斗牛士风气。

Wine is my passion and I have spent many years searching for the perfect collection of wines drawing from the whole Spain. All the vineyards that come from CUNISA wines can represent the best of Spain.

Wines from CUNISA are drawn from regions that are characteristically rich and full-bodied, with intense fruit flavours and smooth, firm tannins. What sets CUNISA wines apart is that we select our wines from regions that provide unique climatic conditions; characteristic soil types, a Mediterranean climate and consistent annual rainfalls. A great combination for producing wines of enduring quality that showcase the distinctive flavours of Spain.

Alfonso Fernández Gómez
DIRECTOR CUNISA WINES



Our Vineyard



One of the outstanding characteristics of the Ribera Sacra is its ability to produce premium wines. This is testified by the Romans in the first century AD, who were the first to notice the opportunity of planting their own vineyards, albeit the topography they had to work with was challenging. Since then, this landscape of extraordinary beauty, unique climate and terrain, has given rise to mainly the Mencía grape variety which results in unique wines of exceptional quality and dark rich complexity.

里贝拉萨克拉这块土地最显著的特点是生产优质葡萄酒的能力，从上世纪起罗曼尼庄园克服了地貌的特殊性在这块神奇的土地上种植第一个葡萄园。非同寻常的美丽景观，独特的气候跟地形，使得门西拉葡萄品种所酿造出的来的葡萄酒色泽明亮，拥有丰盈的口感，丹宁结构复杂。

里贝拉萨克拉土地上倾斜的梯田互相交错，错综复杂。因此我们采摘和选取葡萄酒的方式称为“100%英雄manuel栽培方法”这种葡萄酒的采摘方式使得我们葡萄酒的品质显而易见。

修剪—在冬季来临之前，酒庄采取传统的人工修剪枝叶的技术，对葡萄藤进行修剪，这样做是为了保持葡萄藤的生长基能，让丰收后的果实更加饱满，营养。在秋季的时候，工人们会使用一些农作物交替覆盖在葡萄藤底部来保持葡萄藤的温度和养分，当春天来到的时候，这些农作物化肥将融入泥土里为葡萄藤进一步提过有机肥料。

灌溉—葡萄园区采用最先进的微量渗透灌溉法来为葡萄藤补充水分，这种原理是，少量的浇灌来为葡萄藤补充水分。这种原理是，少量的浇灌，可使得葡萄藤生长注意力放在果实的培育上，过量的浇灌会促使葡萄藤枝叶的生长而忽略掉果实提供营养，这样做可以使得结出的果实小而密，葡萄串的数量减，所有的养分供应到有限的果实里去，经过这种灌溉方式长出的果实，颜色饱满，口感醇厚。





百年树藤——我们世代心血结晶

一般来说葡萄树栽种后三四年才开始收成可以酿酒的葡萄；七八年才会结出质量较好的果实；十五年树龄才开始能够保持质量的稳定；之后的三十年则是成年期，葡萄树进入全盛的生产阶段，扎根渐深，吸收丰富的矿物质，因而可酿造出拥有产区地质、气候所赋予的特定风味的葡萄酒，而且具很高的陈酿价值。葡萄树在迈入五十年之后，便开始进入衰老期，活力退弱，产量递减，但是也因为产量少了，营养更集中，葡萄不论在色泽或口感上都更加浓郁，酒也更具层次感。





This Tempranillo red wine has 12,5 °C and it is made with 100% Tempranillo grapes. Vines are cultivated in an altitude above 700 meters above the sea level growing up in vessels or trellis. It is a red rubi colour wine with ripe red fruit intense aromas, that leaves a velvety sensasion in the mouth.

Mercoin selected vintage wine is made with old vines grapes with more that 35 years old. The collection of grapes is made manually and in 25 kilos boxes. It is a red intense cherry colour, with intenses aromas of ripe fruits. In the palate is a soft, freseh and well balanced wine.



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This Rioja red wine is made with Tempranillo Graciano and Mazuelo grapes. The wine is made by selecting the first fruits harvested. This Rioja wine has a deep red colour, complex in aromas and a long memory taste in the mouth.





This Cariñena red wine is made with Tempranillo and Merlot grapes. As a traditionally wines of this area is a very intense and brilliant colour wine with clean and powerfull berries aromas.



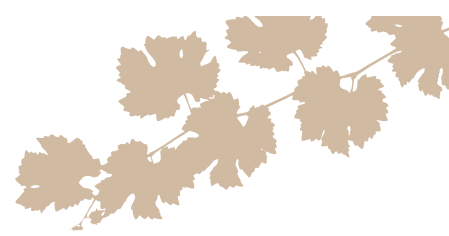
These wine are a new collection of wines base on the best quality wines, blends with the best juices of our country. Flavours of juices like, apple, mango, lemon peach... get a very special blending. This is a new way of drink fresh sugar wines.

If we mix a very fresh sparkling wine with the best juices we can get these collection of sparkinlg wine. This is a wonderful way of enjoy drinking a diferent fresh and sugared wines.

You can discover a new sensations in the mouth, the fusion between fruit and wine.



This red wine of Somontano is made with 100% Tempanillo grapes. It has a red color with violet highlights. Intense and fruity aromas with a long and copious sensation in the mouth.



This Somontano Crianza wine is made by selecting the finest fruits harvested. After the fermentations it spends 6 months in barrel. This wine has a mix of aromas that create a wonderful balance between the fruit and the barrel aromas.

This 100% Somontano wine is made with the variety Cabernet Sauvignon. It spends 24 months in the barrel. It denotes a persistence and tone with seamless integration of oak. It has a long finish in the mouth with accentuated spices and roasted aromas.



This is a fresh, long and bulky wine, with wonderful aromas of apple, citrus and tropical aromas like mango. It is very good with appetizers or seafood entrees.

This rose wine has a bright pink strawberry color with fresh aromas like strawberries and berries and floral notes. It is a very fresh, soft and tasty wine.





在库尼萨酒庄工作的每一位员工都心怀一颗对葡萄酒无比热爱的心。我希望当您在品尝每一瓶我们生产的葡萄酒时都能感受到我们公司充满了传统而又浓厚的葡萄酒文化，确保了我们在工作中所作的每一件事情都是为了提升消费者饮酒时的美妙体验。

我衷心的希望你们会爱上库尼萨酒庄为你奉上的精致美酒，就如同我无比倾心的热爱着酿酒美酒的每个过程。

Every employee who works in CUNISA winery with a pair of Wine love heart. I hope when you taste every bottle of our production Wine that you can feel full of traditional and strong Wine culture from CUNISA winery, ensure that everything we have been done for promoting a wonderful experience to consumers.

I hope you enjoy drinking CUNISA WINES as much as I have enjoyed producing them.

Alfonso Fernández Gómez
DIRECTOR CUNISA WINES





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