



C A T A L O G U E 2 0 2 2



About Us

Bodegas Salzillo SL is a Murcian family company dedicated to the commercialization of wines and drinks (all derived from the vine) under the Jumilla Denomination of Origin.

The Jumilla Denomination of Origin is located in the southeast of Spain, covering a wide region in the north of the Murcia region and the southeastern part of the province of Albacete. It is a wild region, where the vineyards extend on a plateau surrounded by mountains and have brown, brown limestone and limestone soils, in general it has a high water capacity and medium permeability.

Bodegas Salzillo was established in 2002, with the purpose and conviction of the founder, Agustín Lacarcel, to continue developing in the wine sector, since the early 1950s.

Agustin, native of La Alberca in Murcia, bets on Jumilla, with some opposition from those closest to him, but with a great future prospects, something that characterizes him.

The D.O.P. Jumilla, as predicted and said by prominent critics and connoisseurs of the sector, will be one of the most important wine-producing areas in the world, being today one of the few D.O. that has grown in numerous markets.



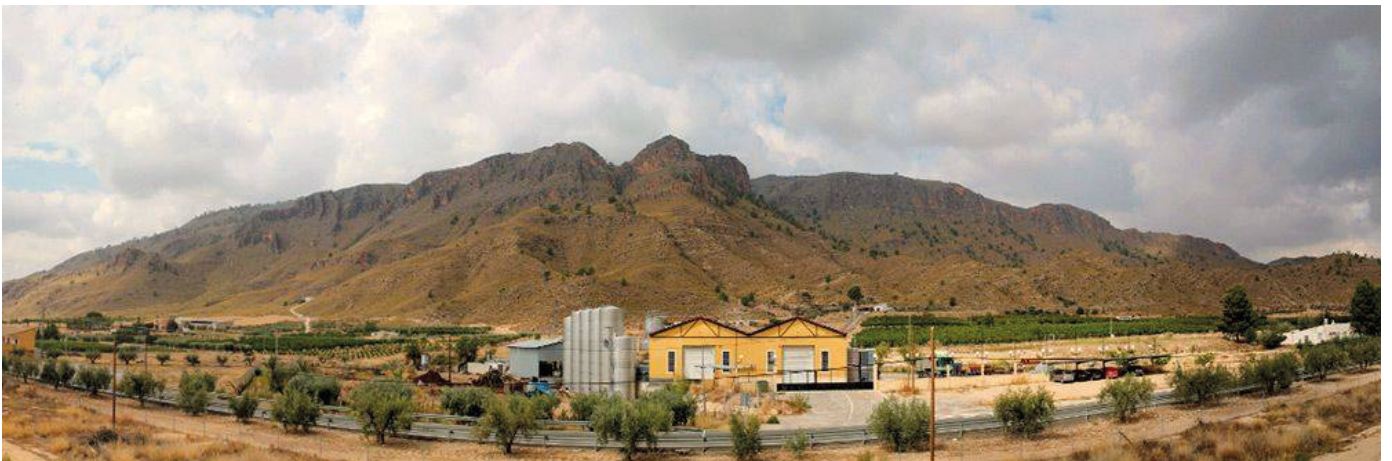
Our facilities and location

Bodegas Salzillo is located on the slopes of the solana Sopalmo, in the district of Las Encebras. Our winery has a production capacity of 2 million kg of grapes.

In addition, we have the latest technologies in the development and control of the product in its elaboration.

In our cellars we work with three materials in the production and aging tank: concrete, stainless steel and wood. Currently, our Aging Barrel Park has the capacity of 60,000 bottles.

Three important factors intervene in the elaboration of our wines:
location of the vineyard, age of its vines, rigorous control of the process and its conservation





BodegasSalzillo



Our Products



Hispalis Blanco Macabeo

Hispalis Tinto Monastrell

Hispalis Rosado Monastrell

Zenizate Monastrell 4 meses 

Zenizate Syrah 4 meses

Zenizate Cabernet Sauvignon 4 meses

Güertano Monastrell 4 meses  

Güertana Sauvignon Blanc

Matius Monastrell Crianza 9 meses

Camelot Dulce Monastrell

Hazloconvergüenza Vermut rojo

Hazloconvergüenza Vermut blanco



HÍSPALIS TINTO

MONASTRELL

ALCOHOLIC GRADE: 14º

TYPE OF WINE: YOUNG RED (NO BARREL)

VARIETIES: Monastrell 100%

AGING: No

ELABORATION

This wine is obtained thanks to moderate temperatures around 24°C.

The maceration takes about eight days and the pressing and draining process functions only with the natural force of gravity. So we obtain a very fruity and aromatic wine.

TASTING NOTES

Color Intense red cherry color color with purple hints typical of its youth.

Nose Initial sensation of red fruit (plum, blueberry), juicy and fresh. Elegant floral nuances, notes of pepper and undergrowth.

Palate Is ample and generous, with excellent sweet tannins that open out to fruity aroma notes.

52420

HISPALIS RED 75 CL.

14 % Vol.

Variety: Monastrell



HÍSPALIS BLANCO

MACABEO

ALCOHOLIC GRADE: 12,5 °
TYPE OF WINE: YOUNG WHITE
VARIETIES: Macabeo 100%
AGING: No

ELABORATION

The maceration lasts only a few hours.

The pressing is done by gravity without any external force to obtain flower or first-class must.

Subsequent fermentation is carried out at low temperatures.

TASTING NOTES

Color Greenish white color with straw tones.

Nose Floral aromas (jasmine) and tropical fruits such as pineapple and grapefruit.

Palate Excellent balance between its acidity and light sweetness from the alcohol, getting a round and equilibrated wine.

52421
HISPALIS WHITE 75 CL.
12,5 % Vol.
Variety: Macabeo



HÍSPALIS ROSADO

MONASTRELL

ALCOHOLIC GRADE: 12,5º
TYPE OF WINE: YOUNG ROSE WINE
VARIETIES: Monastrell 100%
AGING: No

ELABORATION

The maceration lasts only few hours. The subsequent fermentation is carried out at low temperatures (about twenty days) with selected yeasts.

TASTING NOTES

Color Attractive red color with soft blue and violet hues typical of its youth. Intense and abundant tear show us a well-structured and bodied wine. The color is clear and bright.

Nose Fresh and pleasant aroma. Fruity notes remind us red fruits (both acidic and sweet as raspberry and strawberry) and tropical notes as mango. Soft tones of fresh herbs.

Palate Fresh entry, lively acidity, very well-balanced between alcoholic and glyceric contents. This balance gives to Rosé wine a high intensity in mouth, tasty, pleasant and with great persistence. Delicate and enveloping wine.

52422
HISPALIS ROSE 75 CL.
12,5 % Vol.
Variety: Monastrell





ZENIZATE

MONASTRELL 4 MONTHS

ALCOHOLIC GRADE: 14,5°

TYPE OF WINE: YOUNG RED WITH OAK

VARIETIES: Monastrell 100%

AGING: 4 months - French oak barrel

ELABORATION

With grapes selected from old vines (about 60 years old) and low yields, giving maturity and intensity wine, Zenizate Monastrell is macerated for 15 days at low temperatures.

The must obtained is by absence of the force of pressure (only by gravity) to get a higher quality wine.

TASTING NOTES

Color Intense red cherry color with purple tones.

Nose Fruity and floral aromas, such as rose, linked to dairy aromas.

Palate Expressive, full-bodied, pure and persistent.

52413

ZENIZATE MONASTRELL 4 MONTHS

75 CL. 14,5 % Vol.

Variety: Monastrell



ZENIZATE

SYRAH 4 MONTHS

ALCOHOLIC GRADE: 14,5°

TYPE OF WINE: YOUNG RED WITH WOOD

VARIETIES: Syrah 100%

AGING: 4 months - French oak barrel

ELABORATION

Zenizate Syrah has been made with almost twenty years old grapes, selected and harvested at the end of September from a vineyard planted on trellises, on a rocky slope and under a mountain microclimate.

In this exceptional conditions, the result is a wine with a intense aroma and the same time complex which gives a wide range of aromas and flavors.

TASTING NOTES

Color Bright cherry color with dark tones, luminous violet highlights.

Nose Delicious and complex violet aromas, black cherries, wild herbs, licorice and spices.

Palate Exuberant, with exquisite tannins which makes a long and elegant finish.

52411

ZENIZATE SYRAH 4 MONTHS

75 CL. 14,5 % Vol.

Variety: Syrah



ZENIZATE

CABERNET 4 MONTHS

ALCOHOLIC GRADE: 14,5°

TYPE OF WINE: YOUNG RED WITH WOOD

VARIETIES: Cabernet Sauvignon 100%

AGING: 4 months - French oak barrel

ELABORATION

Coming from vines of more than 20 years old planted on trellis on a rocky slope and under a mountain microclimate this product is subjected to pre-fermentative macerations in order to longer the process of maceration.

The must is obtained from gentle pressing to obtain the maximum quality.

TASTING NOTES

Color Intense garnet red color with edge slightly brick red touches because of the short stay in oak.

Nose Keeps primary aromas such as raspberry and lychee, accompanied by tertiary aromas such as vanilla, leather or roasted aromas.

Palate On palate is velvety, round and balsamic.

52412

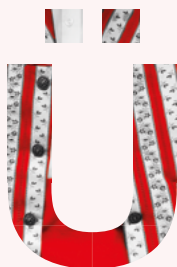
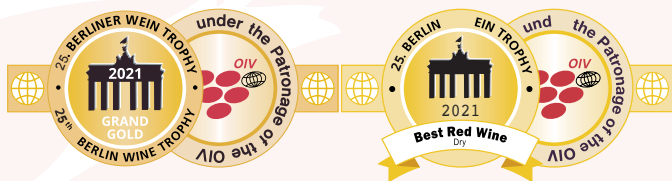
ZENIZATE CABERNET 4 MONTHS

75 CL. 14,5 % Vol.

Variety: Cabernet



GÜERTANO MONASTRELL OAK



GÜERTANO

Monastrell 4 meses

ALCOHOLIC GRADE: 14,5°

TYPE OF WINE: YOUNG RED WITH OAK

VARIEDADES: Monastrell

CRianza: 4 months - French oak barrel

ELABORATION

With grapes selected from old vines (about 60 years old) and low yields, that transmit their maturity and intensity to the wine, GÜERTANO Monastrell is macerated for 15 days at low temperatures.

The must obtained is by absence of the force of pressure (only by gravity) to get a higher quality wine. Once the alcoholic fermentation is finished, it's deposited in a new French oak barrel where the malolactic fermentation will take place, for a period of 4 months approximately.

TASTING NOTES

Color Intense red cherry with purple tones.

Nose Fruity and floral aromas, such as rose, linked to dairy aromas. Nuances of smoke, coffee and some spices thanks to its stay in oak barrels.

Palate Expressive, full-bodied, with hints of chocolate flavor and persistent wine.

52470

GÜERTANO

75 CL. 14,5 % Vol.

Variety: Monastrell





GÜERTANA

Sauvignon Blanc

ALCOHOLIC GRADE: 12º

TYPE OF WINE: YOUNG WHITE

VARIETIES: Sauvignon Blanc

AGING: 2 months on its own lees

ELABORATION

This peculiar wine has been produced with short macerations of a few hours at low temperatures.

After a racking process, the fermentation will be made with selected yeasts for 21 days at 16 degrees.

The wine will keep in touch with its own lees for two months, giving wine some complexity.

TASTING NOTES

Color It's a straw yellow colored wine, clean and bright.

Nose It's seductive and elegant on the nose, highlighting green citrus fruits aromas such as grapefruit, exotic fruits and white flowers.

Palate Expressive, broad and with good persistence and acidity which makes it pleasant and fresh on the palate.

52471

GÜERTANA

75 CL. 12 % Vol.

Variety: Sauvignon Blanc



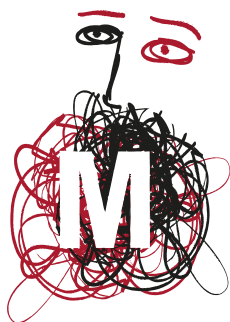


52473
GÜERTANO 1,5 L
14,5 % Vol.
Variety: Monastrell



52474
GÜERTANO 3 L
14,5 % Vol.
Variety: Monastrell





matius

Crianza monastrell

ALCOHOLIC GRADE: 14,5°

TYPE OF WINE: RED AGING

VARIETIES: 100% Monastrell

AGING: 9 months - French and American oak barrel

ELABORATION

From sexagenarian vineyards of Monastrell grapes, of low production, and situated in the higher altitude zone of Jumilla D.O. planted on dark-chalky soil no exempt of organic matter decreasing to greater depth.

Combined these aspects we offer a wine with a great concentration of aromas and flavours.

Vinified with the greatest cares combined with the new oenological techniques, the grapes are subjected to long maceration process, in order to get the maximum polyphenolic wealth.

After alcoholic fermentation, the wine is deposited in French and American Oak Barrels, in where will be produce the malolactic fermentation. It will be here about 9 months

TASTING NOTES

Color Intense cherry-red colour with seductive edges.

Nose Great aromatic diversity, highlighting the aromas of ripe fruit amalgamated with spicy, smoked notes typical of its stay in wood.

Palate It is a velvety, round, well balanced and balsamic wine.

52425

MATIUS 75 CL. 14,5 % Vol.

Variety: Monastrell



Denominación de origen
JUMILLA



m a T i v s



ALCOHOLIC GRADE: 15º

TYPE OF WINE: SWEET RED WINE

VARIETIES: 100% Monastrell

AGING: 4 months - American oak barrel

ELABORATION

This wine is produced from over-matured grapes in the same vines. This is possible thanks to meticulous harvesting until three times to obtain the maximum sugar production.

The vineyards are more than 50 years old with very low production, not more than a kilogramme per vine and year.

The grapes are macerated for 15 days at low temperatures. It is produced a fermentative stop because of addition of alcohol. The must is obtained thanks to a pressing with low pressures and after of the racking process, is sended to american oak barrels for the tamed of its tannins.

TASTING NOTES

Color Intense cherry.

Nose Over-ripened fruits as plum, fig and raisins accompanied with wooden terpenes due to its stay in oak barrel.

Palate Due to high-balanced between sugar and acidity, we obtain an exquisite and exuberant wine which is a round, intense and with a long and elegant finish.



52051
CAMELOT SWEET
50 CL. 15 % Vol.
Variety: Monastrell



CAMELOT

Dulce Monastrell



JUMILLA
DENOMINACIÓN DE ORIGEN

WOOD BOX D.O.



ZENIZATE

52980
ZENIZATE SELECTION D.O.
JUMILLA
BOX 3 BOTTLES



52981
SELECTION D.O. JUMILLA
BOX 6 BOTTLES

CAMELOT
ZENIZATE
GÜERTANO
m a T i v s



SELECTION D.O. JUMILLA
BOX 1 BOTTLE



SELECTION D.O. JUMILLA
BOX 2 BOTTLES



SELECTION D.O. JUMILLA
BOX 3 BOTTLES

hazloCONVERGÜENZA

vermutrojo

ALCOHOLIC GRADE: 15º

TIPO DE VINO: RED VERMOUTH

AGING: 12 months - French oak

TASTING

Color Dark brown due to its evolutionary passage through the barrel.

Nose Aromas from our Murcian environment such as rosemary, thyme, orange blossom, wormwood, fennel, mixed with others such as centaurea, gentian and calamus, linked to touches of chocolate, smoke and various spices due to its passage through French barrel.

Palate unctuous, fresh, slightly bitter, amalgamated with chocolaty, roasted and hazelnut sensations.

52040
HAZLOCONVERGÜENZA 75 CL.
15 % Vol.
Variety: Red Vermouth





Marron teja

Calamo, canela

Cardamomo, mineral

Brown roof tile
Quill, cinnamon
Cardamom, mineral

hazloCONVERGÜENZA

vermutblanco

ALCOHOLIC GRADE: 15°

TYPE OF WINE: VERMUT BLANCO

TASTING

Color Pale yellow with greenish reflections.

Nose Aromas of our Murcian environment such as citrus flowers linked to baking background with hints of vanilla and pastries.

Palate Lush, sweet and lightly fresh.

52041
HAZLOCONVERGÜENZA 75 CL.
15 % Vol.
Variety: White Vermouth





Amarillo, pálido
Vainilla, mediterráneo
Enula campana, ajenjo

Yellow, pale
Vanilla, mediterranean
Enula campana, wormwood

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Best Dry Red Wine

Berliner Wine Trophy 2021 - Summer Edition

2019

Güertano

Bodegas Salzillo

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Benedikt Bleile
Jury Supervision of
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ŒNOLOGUES



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Berliner Wine Trophy

El mayor concurso enológico internacional de la OIV en el mundo



BERLINER ORO

2019

Zenizate España

Bodegas Salzillo

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Güertano

España

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Benedikt Bleile

Supervisión del Jurado del Berliner Wine Trophy

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