



C A T A L O G U E 2 0 2 4



BodegasSalzillo

**JUMILLA**  
DENOMINACIÓN DE ORIGEN  
PROTEGIDA

# Introduction

**Bodegas Salzillo SL:** Is a family business from Murcia dedicated to the production, ageing and marketing of wines under the Jumilla Denomination of Origin.

The Jumilla Designation of Origin is located in the southeast of Spain, covering an extensive area in the northern part of the Murcia region and the southeastern part of the province of Albacete. It is a rugged region where vineyards stretch across a high plateau surrounded by mountains. The soils, generally brown, limestone brown, and limestone, have a high water-holding capacity and medium permeability.

**Bodegas Salzillo**, a second-generation family company, was established in 2002, although its origins date back 50 years earlier. Its founder, Agustín Lacarcel, realized his dream upon retirement, which was to create his own winery within the Jumilla Designation of Origin. After many years of intense commercial work with the wines of the region, of which he was an admirer and a connoisseur of their tremendous potential, he brought this dream to fruition.



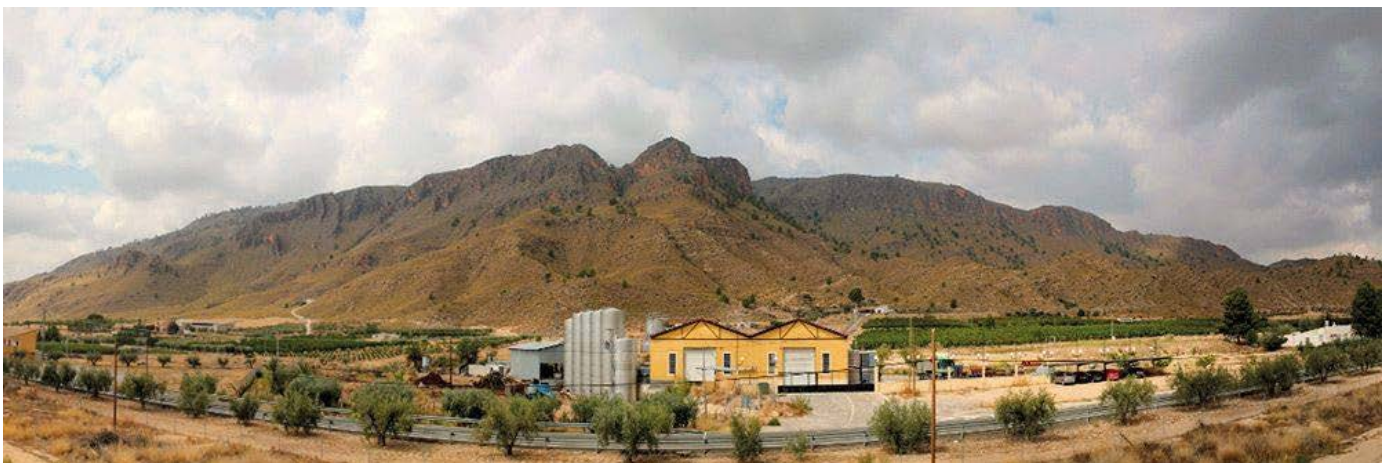
# Facilities & location

**Bodegas Salzillo** is located at the foothills of Solana Sopalmo, in the district of Las Encebras in Jumilla. Our winery has a storage capacity of 2 million liters.

Furthermore, we have the latest technologies in the development and control of the production process.

In the fermentation and aging tanks of our winery, we work with three materials: concrete, stainless steel, and wood. Currently, our Barrel Park has an aging capacity to produce more than 60,000 bottles annually.

*When it comes to making our wines, we are very consistent with the importance of each of the factors involved: the location of the vineyard, the age of the vines, the rigorous control of the processes and their conservation.*





BodegasSalzillo



# **Our Wineyards**





# **Our Wines**

The logo features a stylized white line graphic above the text. The graphic starts with a small vertical line on the left, followed by a horizontal line, then a diagonal line sloping upwards to the right, and finally a long horizontal line extending to the right.

**BodegasSalzillo**

**Hispalis** White Macabeo

**Hispalis** Rose Monastrell 

**Hispalis** Red Monastrell 

**Zenziate** Monastrell 4 Months 

**Zenizate** Syrah 4 Months 

**Zenizate** Cabernet Sauvignon 4 Months

**Güertana** Sauvignon Blanc 

**Güertano** Monastrell 4 Months 

**Matius** Monastrell 9 Months

**Camelot** Sweet 

**Hazloconvergüenza** Red Vermouth 

**Hazloconvergüenza** White Vermouth



# HÍSPALIS TINTO

MONASTRELL

**ALCOHOL BY VOLUME:** 14°

**TYPE OF WINE:** Young Red

**VARIETY:** Monastrell

**AGEING:** No

**VITICULTURE:**

- ALTITUDE: 710 m
- SOIL: sandy with limestone components
- AGE: 31 years old vines
- CULTIVATION: trellis irrigation, low production
- HARVEST: early October, daytime manual harvesting

## WINEMAKING

This wine is obtained thanks to moderate temperatures around 24°C. The maceration takes place for approximately 8 days.

Híspalis is obtained from a gravity pressing, in order to obtain maximum fruitiness and pleasant tannins.

## TASTING

**Colour** Cherry colour, purple tones.

**Nose** initial sensation of red fruit (plum, blueberry), juicy and fresh from the grape itself. Elegant floral nuances, hints of pepper and undergrowth.

**Palate** wide and luscious, with excellent and sweet tannins that open up thanks to the fruity notes from the aroma.

**52420**

YOUNG RED HÍSPALIS 75 CL.

14 % Vol.

Variety: Monastrell



# HÍSPALIS BLANCO

MACABEO

**ALCOHOL BY VOLUME:** 12,5 °

**TYPE OF WINE:** Young White

**VARIETY:** Macabeo

**AGEING:** No

**VITICULTURE:**

- ALTITUDE: 620 m
- SOIL: sandy with limestone components
- AGE: 25 years old vines
- CULTIVATION: trellis irrigation, medium production
- HARVEST: early September, mechanical harvesting at night

## WINEMAKING

This wine has been made from a maceration of a few hours.

After this, there is a discharge without any external force, that is, it is pressed by gravity, obtaining the first quality must, which is then fermented at low temperatures.

## TASTING

**Colour** white greenish with straw tones.

**Nose** presents floral aromas such as jasmine and tropical fruits such as pineapple and grapefruit.

**Palate** an excellent balance is found between its acidity and the slight sweetness of its alcohol, making it a round and balanced wine.

**52421**

YOUNG WHITE HÍSPALIS 75 CL.

12,5 % Vol.

Variety: Macabeo



# HÍSPALIS ROSADO

## MONASTRELL

**ALCOHOL BY VOLUME:** 12,5°

**TYPE OF WINE:** Young Rose

**VARIETY:** Monastrell

**AGEING:** No

**VITICULTURE:**

- ALTITUDE: 760 m.
- SOIL: sandy with limestone components.
- AGE: 28 years old.
- CULTIVATION: trellis irrigation, low production.
- HARVEST: early October, mechanical harvesting at night.

### WINEMAKING

This wine has been elaborated from a maceration of a few hours, passing then to the fermentation vats, where the fermentation occurs at a low temperature, achieving the maximum fruity and floral expression.

### TASTING

**Colour** attractive, very intense red garnet color, with soft blue-violet tones typical of its youth. Intense and abundant tear. Clear and bright.

**Nose** fruity notes suggesting red fruits, both sour and sweet (raspberries and strawberries), hints of fresh herbs.

**Palate** fresh entry, lively acidity, and good structure, making a wine of high gustatory intensity. It has a tasty and very pleasant mouthfeel, with great persistence.

**52422**

YOUONG ROSE HÍSPALIS 75 CL.

12,5 % Vol.

Variety: Monastrell



JUMILLA



HÍSPALIS  
BLANCO

JUMILLA



HÍSPALIS  
ROSADO



JUMILLA  
DENOMINACIÓN DE ORIGEN  
PROTEGIDA

HÍSPALIS  
TINTO  
MONASTRELL



# ZENIZATE

MONASTRELL 4 MONTHS

**ALCOHOL BY VOLUME:** 14,5°

**TYPE OF WINE:** Oaked Red Wine

**VARIETY:** Monastrell

**AGEING:** 4 months in french oak barrel

**VITICULTURE:**

- ALTITUDE: 720 m.
- SOIL: sandy-limestone soil.
- AGE: 37 years old.
- CULTIVATION: dry farming with bush vines, low production.
- HARVEST: late october, manual harvesting.

## WINEMAKING

Zenizate Monastrell is macerated for 12 days at low temperatures. The must is obtained by gravity, in the absence of pressure forces, in order to guarantee the best treatment of the grapes.

It then undergoes a 4-month aging process in subtly toasted French oak barrels, where the aromas of the wood are very elegant, allowing our native variety, Monastrell, to take center stage.

## TASTING

**Colour** Intense cherry colour with purple tones.

**Nose** it reveals fruity and floral aromas such as rose, cherry, and mineral notes, reminiscent of wet earth.

**Palate** expressive, fresh, delicate and mineral.

**52413**

ZENIZATE MONASTRELL 4 MONTHS

75 CL. 14,5 % Vol.

Variety: Monastrell



# ZENIZATE

SYRAH 4 MONTHS

**ALCOHOL BY VOLUME:** 14,5°

**TYPE OF WINE:** Oaked Red Wine

**VARIETY:** Syrah 100%

**AGEING:** 4 months in french oak

**VITICULTURE:**

- ALTITUDE: 820 m.
- SOIL: sandy in a hillside with a limestone mantle.
- AGE: 19 years old.
- CULTIVATION: trellis irrigation, low production.
- HARVEST: early september, mechanical harvesting at night.

## WINEMAKING

At Zenizate Syrah, we perform a semi-carbonic maceration with minimal crushing of the grapes, aiming to confer characteristics that enhance its varietal expression.

## TASTING

**Colour** bright cherry colour with dark tones and luminous violet reflections.

**Nose** aromas of violet, cherries, and various spices.

**Palate** exuberant, with exquisite tannins that achieve a splendid finish with a long trail and a joyful memory.

**52411**

ZENIZATE SYRAH 4 MONTHS

75 CL. 14,5 % Vol.

Variety: Syrah



# ZENIZATE

## CABERNET 4 MONTHS

**ALCOHOL BY VOLUME:** 14,5°

**TYPE OF WINE:** Oaked Red Wine

**VARIETY:** Cabernet Sauvignon

**AGEING:** 4 months in french oak barrel

**VITICULTURE:**

- ALTITUDE: 820 m.
- SOIL: sandy-clay soil.
- AGE: 26 years old.
- CULTIVATION: irrigation on trellis, low production.
- HARVEST: late september, mechanical harvesting at night.

**WINEMAKING**

In its production, we carry out pre-fermentative macerations to extend the maceration process.

The must is obtained through moderate pressing to achieve the maximum expression of fruit. Aging takes place in barrels with different toasting levels, giving our wine a distinctive character.

**TASTING**

**Colour** intense garnet colour with a slightly brownish rim due to its evolutionary passage through wood.

**Nose** it retains primary aromas such as raspberry and lychee, accompanied by tertiary aromas such as vanilla, leather and roasted nuances.

**Palate** velvety, round, and balsamic.

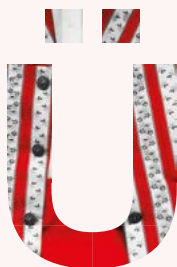
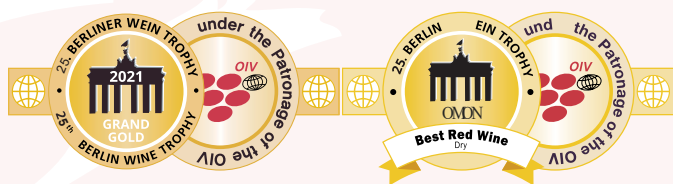
**52412**

ZENIZATE CABERNET 4 MONTHS

75 CL. 14,5 % Vol.

Variety: Cabernet





## GÜERTANO

Monastrell 4 months

**ALCOHOL BY VOLUME:** 14,5°

**TYPE OF WINE:** Oaked Red Wine

**VARIETY:** Monastrell

**AGEING:** 4 months in french oak, barrel volume 300L

**VITICULTURE:**

- ALTITUDE: 650 m.
- SOIL: clay soil.
- AGE: 25 years old.
- CULTIVATION: dry farming with bush vines, low production.
- HARVEST: early October, manual harvesting.

### ELABORACIÓN

The grapes of our Güertano undergo maceration for 8-10 days at low temperatures. The extraction of the must occurs in the absence of pressing forces, relying solely on gravity to ensure the best treatment of the grapes. Once the malolactic fermentation is completed, it is deposited into new barrels of French oak, specifically toasted to provide Güertano with its distinctive and exclusive character.

### TASTING

**Colour** Intense cherry colour with purple tones.

**Nose** presents fruity and floral aromas, such as rose, linked to milky aromas. Hints of smoke, coffee, vanilla and various spices courtesy to its passage through our special selection of barrels.

**Palate** rich, expressive, full-bodied, with pure chocolate undertones, and a lingering persistence.



**52470**

GÜERTANO

75 CL. 14,5 % Vol.

Variety: Monastrell



## GÜERTANA

Sauvignon Blanc

**VOLUME OF ALCOHOL:** 12°

**TYPE OF WINE:** Young White

**VARIETY:** Sauvignon Blanc

**AGEING:** 2 meses en su propia lía

**VITICULTURE:**

- ALTITUDE: 910 m.
- SOIL: sandy with limestone components.
- AGE: 21 years old.
- CULTIVATION: trellis irrigation, medium production.
- HARVEST: early september, mechanical harvesting at night.

**WINEMAKING**

The grapes destined for Güertana are subjected to short macerations of just a few hours at low temperatures and after a subsequent static pressing and racking, a fermentation process takes place using selected yeasts for 21 days at around 16°C. The wine is allowed to rest on its own lees for a duration of 2 months. Throughout this period, regular stirrings are performed, contributing to the development of a nuanced and layered aromatic profile, as well as enhancing the structural complexity of Güertana.

**TASTING**

**Colour** Straw yellow color, clean and bright, presenting itself seductive and elegant.

**Nose** it highlights green citrus notes such as grapefruit, exotic tropical fruits, and white flowers.

**Palate** expressive, ample, with good persistence and acidity, which makes it pleasant and fresh on the palate.



**52471**

GÜERTANA

75 CL. 12 % Vol.

Variedad: Sauvignon Blanc



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



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



**52475**  
GÜERTANO 187 ML  
14,5 % Vol.  
Variety: Monastrell



**52476**  
GÜERTANA 187 ML  
12 % Vol.  
Variety: Sauvignon Blanc



**52042**  
HAZLOCONVERGÜENZA 187 ML  
15 % Vol.  
Variety: Red Vermouth



**52043**  
HAZLOCONVERGÜENZA 187 ML  
15 % Vol.  
Variedad: White Vermouth



# matius

Crianza monastrell

**ALCOHOL BY VOLUME:** 14,5°

**TYPE OF WINE:** TINTO CRIANZA

**VARIETY:** Monastrell

**AGEING:** 9 meses roble francés y americano

**VITICULTURE:**

- ALTITUDE: 890 m.
- SOIL: limestone brown soil.
- AGE: 65 years old.
- CULTIVATION: dry farming with bush vines, very low production.
- HARVEST: late October, manual harvesting and transported to the winery in 300 Kg pallets.

**WINEMAKING**

Through the meticulous cultivation of an extensive vineyard, characterized by low yield, we are given with grapes exhibiting a deep concentration of aromas and flavors. Meticulously vinified using new oenological techniques, the grapes undergo pronounced maceration processes to extract the utmost polyphenolic richness. Following alcoholic fermentation, Matius is aged in barrels of French and American oak, where malolactic fermentation takes place, and it will rest in these barrels for a minimum of 9 months.

**TASTING**

**Colour** Deep cherry red color with purple tones, displaying a seductive ring.

**Nose** offers a rich aromatic diversity, highlighting the aromas of ripe fruit intertwined with spicy and smoky notes derived from its time spent in wood.

**Palate** is a rich, velvety, rounded, well-balanced, and balsamic wine.

**52425**

MATIUS 75 CL. 14,5 % Vol.

Variety: Monastrell



Denominación de origen  
JUMILLA



mativs

# CAMELOT



**ALCOHOL BY VOLUME:** 15°

**TYPE OF WINE:** Sweet Red

**VARIETY:** 100% Monastrell

**AGEING:** 4 months in American oak

**VINICULTURA:**

- ALTITUDE: 720 m.
- SOIL: sandy with a limestone mantle on the surface, shallow soil
- AGE: 60 years old.
- CULTIVATION: dry-farmed, bush vines with extremely low production, 500 kg per vine.
- HARVEST: late October even at the end of November, manual harvesting

**WINEMAKING**

Made from 100% Monastrell grapes overripe on the vine itself. This is achieved thanks to the previous harvests leaving only a part of the grapes that will give rise to our Camelot. The grapes are macerated for about fifteen days at low temperatures, producing a fermentation stop due to the addition of alcohol. The must is obtained thanks to a low intensity pressing, and is deposited in the racking vats and then transferred to the barrels to tame its tannins.

**TASTING**

**Colour** Intense cherry color.

**Nose** aromas of overripe fruits such as plum, fig, and raisin, accompanied by woody terpenes thanks to its time in oak.

**Palate** reveals a harmonious balance between sugars and acidity, yielding a wine that is both exuberant and exquisite, leaving a long-lasting trail and a joyful memory.



**52051**

SWEET CAMELOT

50 CL. 15 % Vol.

Variety: Monastrell



CAMELOT

Dulce Monastrell



JUMILLA  
DENOMINACIÓN DE ORIGEN

Red Vermouth Hazloconvergüenza

# hazloCONVERGÜENZA

## vermutrojo

90  
GUÍAPEÑÍN  
PUNTOS

**ALCOHOL BY VOLUME:** 15°

**TYPE OF WINE:** Red Vermouth

**AGEING:** 12 months in french oak

### WINEMAKING

Crafted from our finest red wines, Hazlo con Vergüenza Rojo is born. The process involves a meticulous maceration of these top red wines for 15 days, carefully controlled at specific temperatures. This unique blend is enriched with our secret selection of herbs, a heritage passed down from our ancestors and deeply rooted in the natural surroundings of the Mediterranean mountains.

### TASTING

**Colour** dark brown color, a testament to its evolutionary aging in the barrel.

**Nose** captures the essence of our Murcian surroundings with notes of rosemary, thyme, orange blossom, wormwood, and fennel, intertwined with hints of chocolate, smoke, and various spices derived from its time in French oak barrels.

**Palate** offers a lush, refreshing experience with a subtle bitterness, harmoniously blending with chocolatey, toasty, and hazelnut sensations. This amalgamation of flavors creates a rich and complex profile, making Hazlo con Vergüenza Rojo a truly distinctive and delightful vermouth.

**52040**

HAZLOCONVERGÜENZA RED 75 CL.

15 % Vol.

Variety: Red Vermouth





Marron teja

Calamo, canela

Cardamomo, mineral

Brown roof tile  
Quill, cinnamon  
Cardamom, mineral

White Vermouth Hazloconvergüenza

# hazloCONVERGÜENZA

## vermutblanco

**ALCOHOL BY VOLUME:** 15°

**TYPE OF WINE:** VERMUT BLANCO

### **WINEMAKING**

Derived from our finest white wines, Hazlo con Vergüenza Blanco Vermouth is meticulously crafted. The process involves a cold maceration of these exceptional white wines with our secret selection of herbs, a heritage passed down from our ancestors.

### **TASTING**

**Colour** pale yellow color with greenish reflections

**Nose** captures the essence of our Murcian surroundings with aromas of citrus flowers, intertwined with a background of baking notes reminiscent of vanilla and pastry.

**Palate** offers a fresh and exuberant experience, featuring a delightful interplay of sweetness and a subtle bitterness. Hazlo con Vergüenza Blanco is a harmonious journey of flavors, showcasing the vibrant character of our region and the artistry in winemaking.

**52041**

HAZLOCONVERGÜENZA WHITE

75 CL. 15 % Vol.

Variety: White Vermouth





Amarillo, pálido  
Vainilla, mediterráneo  
Enula campana, ajenojo

Yellow, pale  
Vanilla, mediterranean  
Enula campana, wormwood







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