



C A T A L O G U E 2 0 2 5



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.



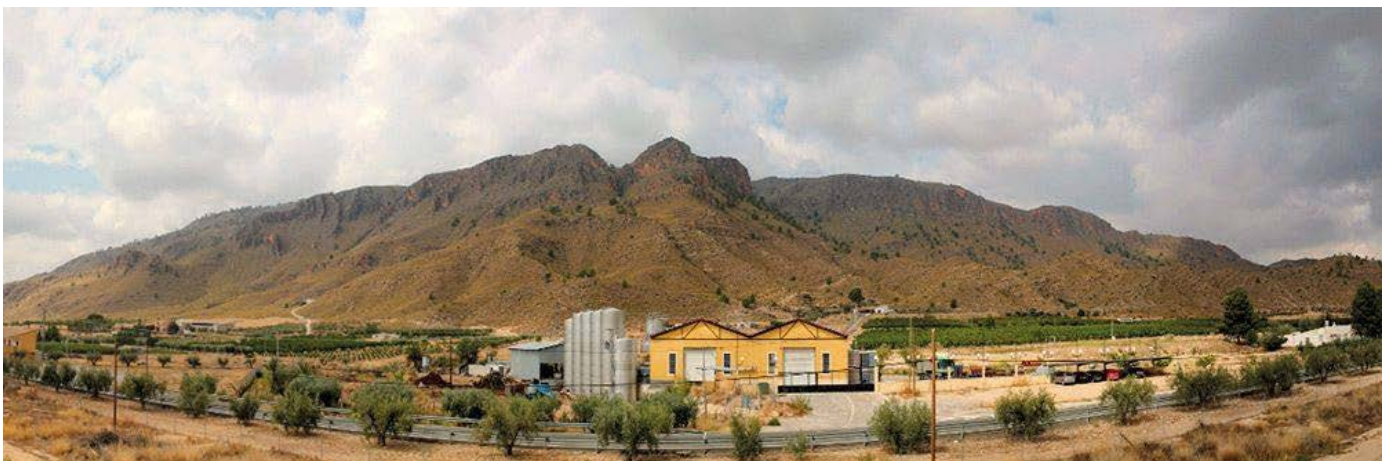
Facilities & location

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 Vineyards





Our Wines

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

BodegasSalzillo

Hispalis Monastrell Red Wine 

Hispalis Macabeo White Wine

Hispalis Monastrell Rosé Wine 

Zenizate Monastrell 4 Months  

Zenizate Syrah 4 Months 

Zenizate Cabernet Sauvignon 4 Months

Güertana Sauvignon Blanc 

Güertano Monastrell 4 Months  

Matius Blend 12 Months

Camelot Sweet Red Wine   

Hazloconvergüenza Red Vermouth 

Hazloconvergüenza White Vermouth



HÍSPALIS TINTO

MONASTRELL

APPELLATION: DOP JUMILLA

ALCOHOL BY VOLUME: 14°

TYPE OF WINE: Young Red wine

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

HÍSPALIS RED WINE 75 CL.

14% Vol.

Variety: Monastrell



HÍSPALIS BLANCO

MACABEO

APPELLATION: DOP JUMILLA

ALCOHOL BY VOLUME: 12,5 °

TYPE OF WINE: Young White wine

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

HÍSPALIS WHITE WINE 75 CL.

12,5% Vol.

Variety: Macabeo



HÍSPALIS ROSADO

MONASTRELL

APPELLATION: DOP JUMILLA

ALCOHOL BY VOLUME: 12,5°

TYPE OF WINE: Young Rose wine

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

HÍSPALIS ROSÉ WINE 75 CL.

12,5% Vol.

Variety: Monastrell



JUMILLA
HÍSPALIS
BLANCO
MONASTRELL

JUMILLA
HÍSPALIS
ROSADO
MONASTRELL

JUMILLA
DENOMINACIÓN DE ORIGEN
PROTEGIDA
HÍSPALIS
TINTO
MONASTRELL



ZENIZATE

MONASTRELL 4 MONTHS

APPELLATION: DOP JUMILLA

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 ageing 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

APPELLATION: DOP JUMILLA

ALCOHOL BY VOLUME: 14,5°

TYPE OF WINE: Oaked Red Wine

VARIETY: Syrah

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

APPELLATION: DOP JUMILLA

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. Ageing 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.

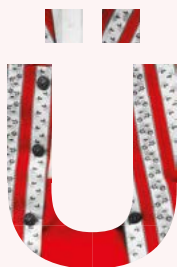
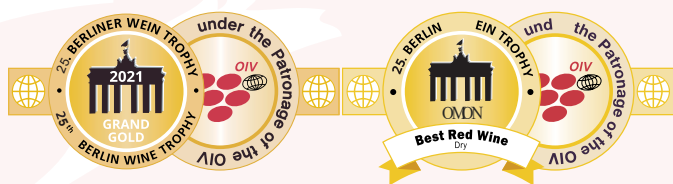
52412

ZENIZATE CABERNET 4 MONTHS

75 CL. 14,5% Vol.

Variety: Cabernet





GÜERTANO

Monastrell 4 months

APPELLATION: DOP JUMILLA

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 MONASTRELL 4 MONTHS

75 CL. 14,5% Vol.

Variety: Monastrell



GÜERTANA

Sauvignon Blanc

APPELLATION: DOP JUMILLA

VOLUME OF ALCOHOL: 12°

TYPE OF WINE: Young White wine

VARIETY: Sauvignon Blanc

AGEING: 2 months in its own lees

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 WHITE WINE

75 CL. 12% Vol.

Variedad: Sauvignon Blanc



52473
GÜERTANO 4 MONTHS 1,5L.
14,5% Vol.
Variety: Monastrell



GÜERTANO

Monastrell 4 months



52474
GÜERTANO 4 MONTHS 3L.
14,5% Vol.
Variety: Monastrell



52475

GÜERTANO 4 MONTHS 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

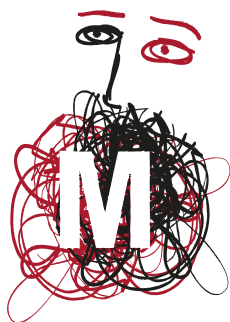


52043

HAZLOCONVERGÜENZA 187 ML.

15% Vol.

Variedad: White Vermouth



matius

**Blend Monastrell, Syrah
Cabernet Sauvignon**

APPELLATION: DOP JUMILLA

ALCOHOL BY VOLUME: 14,5°

TYPE OF WINE: CRIANZA RED WINE

VARIETY: Monastrell 85% Syrah 10% Cabernet Sauvignon 5%

AGEING: 12 months in french oak

VITICULTURE:

Monastrell:

- ALTITUDE: 890 m.
- SOIL: Sandy loam
- AGE: more than 65 years old
- CULTIVATION: Dry farming in Bush vine, very low production
- HARVEST: End of October, manual harvesting

Syrah and Cabernet Sauvignon similar viticulture:

- ALTITUDE: 720 m.
- SOIL: Limestone and Brown
- AGE: More than 30 years old
- CULTIVE: Trellis irrigation, medium production
- HARVEST: Early September for the Syrah and late September for the Cabernet Sauvignon, manual harvesting

WINEMAKING

THE GRAPES ARE VINIFIED SEPARATELY AND THE WINE IS AGED INDEPENDENTLY.

- The grapes are carried in 400 kg containers.
- Grapes are not destemmed and then macerated for 10 days in open vats, fermented at no more than 24°C.
- Malolactic fermentation is completed in French oak barrels of 225, 300, and 500 L capacity to remain in them for 12 months.

TASTING

Colour Cherry red with purple tones, with a seductive rim.

Nose Presents great aromatic diversity, highlighting the aromas of ripe fruit combined with subtle tones of spice and cocoa, integrating wood that gives way to the earth and the grape.

Palate Velvety, rounded, balanced, and balsamic wine.

52425

MATIUS BLEND 12 MONTHS

75 CL. 14,5% Vol.

Variety: Monastrell, Syrah, Cabernet Sauvignon



Denominación de origen
JUMILLA

mativs



CAMELOT



APPELLATION: DOP JUMILLA

ALCOHOL BY VOLUME: 15°

TYPE OF WINE: Sweet Red wine

VARIETY: 100% Monastrell

AGEING: 4 months in American oak

VITICULTURE:

- 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, 0,5 Kgs 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

CAMELOT SWEET RED WINE

50 CL. 15% Vol.

Variety: Monastrell



CAMELOT

Dulce Monastrell



JUMILLA
DENOMINACIÓN DE ORIGEN

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, HazloconVergüenza red vermouth 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 colour, 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 HazloconVergüenza red 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: White Vermouth

WINEMAKING

Derived from our finest white wines, HazloconVergüenza white 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 colour 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. HazloconVergüenza white vermouth 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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