



Sabino

Sabino

VINO DE LA TIERRA
DE CASTILLA



Sabino

SABINO, a tribute to our winegrowers.

Sabino embodies our particular tribute to the long and complex winemaking tradition of our country, as well as to all generations of winemakers whose efforts and dedication enable the excellence of our wines.

Of all ages and personal stories, the common denominator among our winegrowers is their boundless passion for wine running through their veins, as well as their endless desire to capture the essence of their terroirs.

Each bottle of Sabino is a tribute to the rich winemaking tradition of Castilla wine region, crafted with the same passion and dedication that generations of winemakers have employed to make it possible.



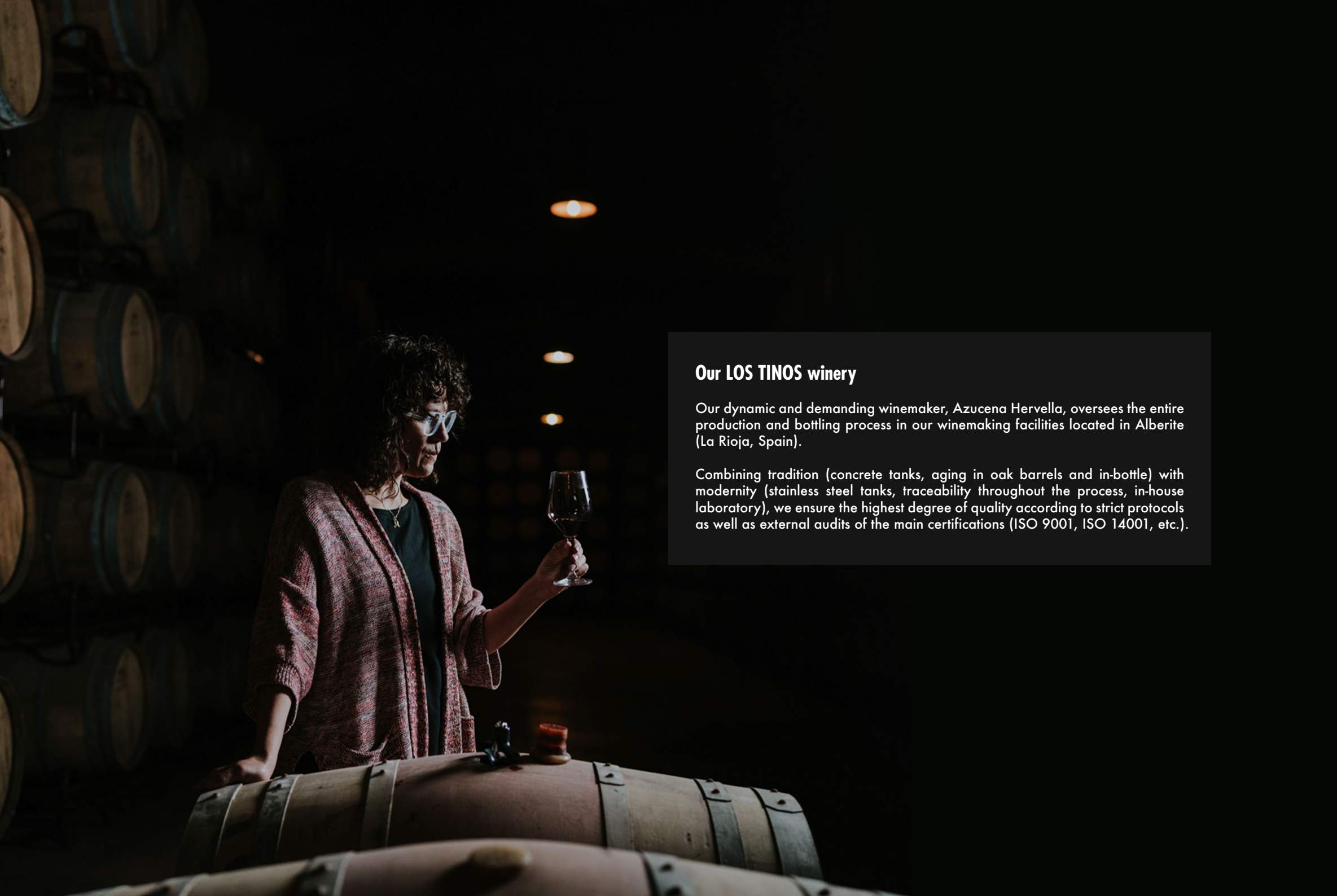
An aerial photograph of a vineyard in the Sabino region of Castilla. The vineyard is a dense grid of green vines on a hillside. In the center-right, a red tractor is pulling a blue trailer filled with harvested grapes. Several workers in colorful clothing are scattered throughout the vineyard, some standing near the tractor and others further away. The ground between the rows of vines is dry and brownish. The overall scene depicts a busy day of grape harvesting in a rural, high-altitude setting.

SABINO Vineyards within Castilla wine region (Protected Geographical Indication)

Nestled majestically in the eastern part of the Castilian plateau, the vineyards used in Sabino wines are located between the ancient valleys of Júcar and Cabriel. These vineyards, planted at high altitude (between 600 and 1,000 meters above sea level), stand as guardians of the tradition and expertise that define the wines of Castilla PGI.

Tempranillo, Garnacha, Viura, Verdejo, and Cabernet Sauvignon vines, carefully cultivated in this unique setting, benefit from a unique microclimate that imparts character and distinction to each cluster. As the altitude rises, so does the quality of the fruit, as the temperature variation between day and night at these heights provides a gradual and balanced ripening process, preserving the acidity and delicate nuances that bring the region's wines to life.

Each grape is meticulously selected and harvested by hand to ensure that only the finest make their way to our wineries. In summary, we strive to cultivate our vineyards with the utmost respect for nature and the winemaking traditions of our region.



Our LOS TINOS winery

Our dynamic and demanding winemaker, Azucena Hervella, oversees the entire production and bottling process in our winemaking facilities located in Alberite (La Rioja, Spain).

Combining tradition (concrete tanks, aging in oak barrels and in-bottle) with modernity (stainless steel tanks, traceability throughout the process, in-house laboratory), we ensure the highest degree of quality according to strict protocols as well as external audits of the main certifications (ISO 9001, ISO 14001, etc.).



Our SABINO range of wines

The moist Mediterranean winds, alternating with the continental climate in our region, facilitate a slow and gradual ripening process, giving rise to wines of outstanding personality and freshness. Sabino is the result of this process together with countless hours of hard work, dedication, love, and passion for wine by a large number of winegrowers.

We invite you to immerse yourself in the authenticity and excellence of our wines. A range of wines full of diversity and varieties that explore the potential of Castilla's vineyards. Discover the magic of Castilla in every sip, and join us on a journey through the history and tradition of one of the most fascinating wine regions in our country.





Sabino

VERDEJO

VINO DE LA TIERRA
DE CASTILLA



VARIETIES:

100% Verdejo

VINEYARDS:

Location: In different villages of the eastern part of the Spanish Castilian plateau, between the old Júcar and Cabriel valleys.

Soil Composition: Gravel and limestone soils.

WINEMAKING:

Hand-harvested in September. Fermentation in stainless steel tanks and kept on the lees for 4 months.

TASTING NOTES:

This Verdejo ("Vurr-day-ho") represents an outstanding crisp, fresh, aromatic, fruity white wines with clean herbaceous notes, alternative to Sauvignon Blanc. It stands out for its varietal aromas showing stunning flavors of lime, lemon, grapefruit, grass, fennel, and citrus blossom and some bitter flavors of grass and fennel come in on the finish.

FOOD PAIRING:

One of the best ways to drink Verdejo is alongside food. The wine's nice acidity and subtle bitterness make it work very well as a palate cleanser marching perfectly with chicken, fish tacos, pork loin, mild cheeses (such as Manchego, pecorino, feta), spiced food, vegetables and of course tapas!



Sabino

VIURA

VINO DE LA TIERRA
DE CASTILLA



VARIETIES:

100% Viura

VINEYARDS:

Location: In different villages of the eastern part of the Spanish Castilian plateau, between the old Júcar and Cabriel valleys.

Soil Composition: Gravel and limestone soils.

WINEMAKING:

Hand-harvested in September. Fermentation in stainless steel tanks and kept on the lees for 4 months.

TASTING NOTES:

This Viura (aka Macabeo) represents an outstanding crisp, fresh, aromatic, fruity white wine with clean herbaceous notes, alternative to Pinot Grigio. It stands out for its varietal aromas showing stunning flavors of apple, honeydew, lime peel, lemon verbena, and some bitter flavors of grass and hazelnut come in on the finish.

FOOD PAIRING:

A great aperitif, as well as great pairing with all sorts of white meats, seafood and Asian food (sushi and sashimi, coconut curries, Viet. noodle bowls, etc).



Sabino

ROSÉ

VINO DE LA TIERRA
DE CASTILLA



VARIETIES:

80% Tempranillo and 20% Garnacha

VINEYARDS:

Located in different villages of the eastern part of the Spanish Castilian plateau, between the old Júcar and Cabriel valleys. Soil Composition: Gravel and limestone
Elevation: 600 – 1,100 masl. Viticulture: Sustainable.

WINEMAKING:

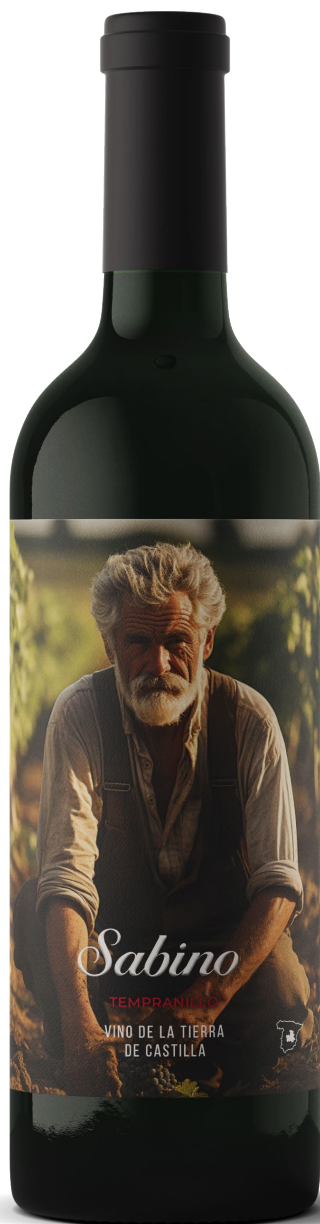
Harvest: Hand-harvested in September. Fermentation in stainless steel tanks and kept on the lees for 4 months.

TASTING NOTES:

This wine is a fine example of the virtues of a fresher version of both Tempranillo and Garnacha varieties, showing delicate floral aromas within a intense core of red fruit (strawberry, cherry) with mineral hints.

FOOD PAIRING:

A great aperitif and very versatile for food pairing wine given its high acidity and lower tannin. Enjoy with everyday favorites, all sort of rice dishes, sushi and Mediterranean cuisine such as Spanish paella and all sort of tapas!



Sabino

TEMPRANILLO
VINO DE LA TIERRA
DE CASTILLA



VARIETIES:

100% Tempranillo

VINEYARDS:

Located in different villages of the eastern part of the Spanish Castilian plateau, between the old Júcar and Cabriel valleys. Soil Composition: Gravel and limestone
Elevation: 600 – 1,100 masl. Viticulture: Sustainable.

WINEMAKING:

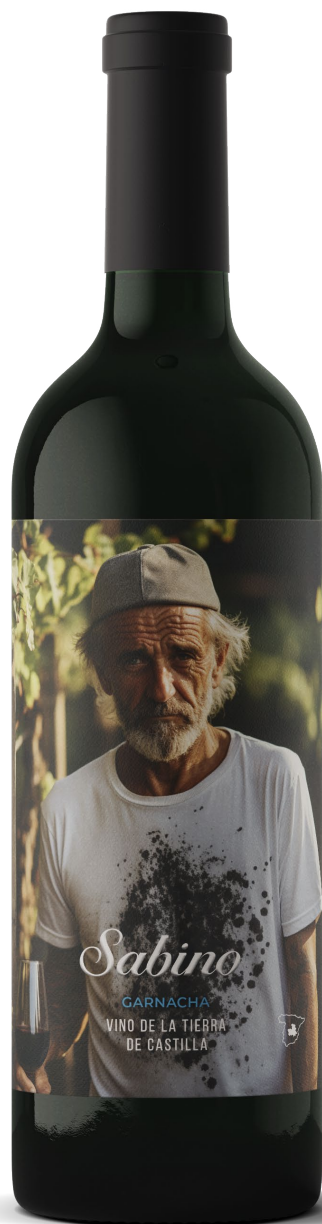
Harvest: Hand-harvested in September. Fermentation in stainless steel tanks and kept on the lees for 4 months.

TASTING NOTES:

This wine is a fine example of the virtues of a fresher Tempranillo showing intense floral aromas within a core of red fruit (cherry) with delicate mineral hints.

FOOD PAIRING:

A great aperitif and very versatile for food pairing wine given its higher high acidity and lower tannin. Enjoy with everyday favorites and Mediterranean cuisine such as pizza/panini, pasta, burgers and, of course, all sort of Tapas!



Sabino

GARNACHA

VINO DE LA TIERRA
DE CASTILLA



VARIETIES:

100% Garnacha

VINEYARDS:

Located in different villages of the eastern part of the Spanish Castilian plateau, between the old Júcar and Cabriel valleys. Soil Composition: Gravel and limestone.
Elevation: 600 – 1,100 masl. Viticulture: Sustainable.

WINEMAKING:

Hand-harvested in September. Fermentation in stainless steel tanks and kept on the lees for 4 months.

TASTING NOTES:

This wine stands out for its varietal aromas showing intense floral aromas, very fresh red fruit and delicate hints of spices and black liquorice, with a fresh finish.

FOOD PAIRING:

A great aperitif and very versatile wine for food pairing wine given its nice acidity and lower tannin. Perfect match with spiced and ethnic food, everyday favorites (burgers, pizza, pasta), Mediterranean food and, of course, Tapas!



Sabino

CABERNET SAUVIGNON

VINO DE LA TIERRA
DE CASTILLA



VARIETIES:

100% Cabernet Sauvignon

VINEYARDS:

Located in different villages of the eastern part of the Spanish Castilian plateau, between the old Júcar and Cabriel valleys. Soil Composition: Gravel and limestone.

Elevation: 600 – 1,100 masl. Viticulture: Sustainable.

WINEMAKING:

Hand-harvested in September. Fermentation in stainless steel tanks and kept on the lees for 4 months.

TASTING NOTES:

This wine stands out for its varietal aromas showing peppery notes combined with some nuances of wild berries and spices, with a fresh finish.

FOOD PAIRING:

A great aperitif and very versatile wine for food pairing wine given its nice acidity and lower tannin. Perfect match with spiced and herb-heavy dishes including roasted meats, everyday favorites (burgers, pizza, pasta) and Mediterranean food.



Sabino

SELECCIÓN ESPECIAL

VINO DE LA TIERRA
DE CASTILLA



VARIETIES:

100% Tempranillo

VINEYARDS:

Located in different villages of the eastern part of the Spanish Castilian plateau, between the old Júcar and Cabriel valleys. Soil Composition: Gravel and limestone
Elevation: 600 - 1,100 masl. Viticulture: Sustainable.

WINEMAKING:

Harvest: Hand-harvested in September. Fermentation in stainless steel tanks and then kept in French and American Oak barrels for 6 months.

TASTING NOTES:

This wine is a fine example of the virtues of a fresher Tempranillo. It stands out for its balance between dominant fruit (wild berries) and vanilla aromas with subtle hints of spices and liquorice.

FOOD PAIRING:

A great aperitif and very versatile for food pairing wine given its higher high acidity and lower tannin. Enjoy with everyday favorites and Mediterranean cuisine such as pizza/panini, pasta, burgers and, of course, all sort of Tapas!

A middle-aged man with a grey beard and hair, smiling warmly at the camera. He is wearing a light blue t-shirt with the word "Sabino" printed on it. He is crouching in a vineyard with rows of grapevines stretching into the background under a clear blue sky. The ground is dry and sandy.

Sabino

Sabino

BODEGAS LOS TINOS, S.L.

C/ Los Tinos 52. 26141 Alberite (La Rioja), Spain
Phone: (+34) 941436304 | Email: info@lostinos.com

WWW.VINOSABINO.COM