



BODEGAS  
**MARQUÉS DE VILLALÚA**  
HUELVA · ESPAÑA

LOS VINOS DEL DESCUBRIMIENTO.

## THE WINES OF DISCOVERY

Villalúa, comes from the old Castilian and meant Villalba, the town where our winery is located.

And the wines of Marqués de Villalúa are steeped in history, since precisely from that same town, they left for the New World to deliver our wines. In the General Archive of the Indies in Seville there are the documents from 1495 in which this event is credited. We are sure that the legacy they left in those wonderful lands still endures.





## 1. THE PROJECT.

Our project began in 2000 with the plantation of our homegrown varieties, zalema and listan from Huelva.

In 2005, we moved on to the construction of our cellar, gradually proceeding to the planting of other varieties with which we work, such as Pedro Ximénez, Moscatel and Sauvignon Blanc. In these early years, we have purchased more vineyards and new barrels to update what we had, also new stainless steel vats, where we produce separately our vinifications of different varieties.

Apart from our 17 hectares and the additional 5 we have just purchased, we also control 10 more hectares of vineyards, where we, along with our technical team, supervise and reject those we consider to be of an inferior quality for our wines. The idea is to have everything in our own vineyard allowing us to elaborate and experiment with the native varieties, to obtain the maximum expression and quality. On top of this we also carry out a nocturnal grape harvest (pioneer in the county) and invest heavily in research and development to enhance our wines.



## 2. LOCATION.

Villalba del alcor is situated in the heart of the d.o. county of huelva, between the villages of manzanilla and la palma del condado, at an altitude of 160 metres above sea level, and with a typical mediterranean climate, 46 km on the a-49 motorway from seville and only 40km from huelva capital. The village rests on a small hill, surrounded by traditional white houses. it has various 19th century buildings, a castle church which dates back to the 16th century, and a 17th century carmelite convent. Our cellar is to be found in the southern part of the village.

The lands where the Marques de Villalúa Winery is located are on the side of a hill, at a height of 150 meters above sea level.

### 3. PHYSICAL AND CLIMATIC FRAMEWORK



The climate of huelva county is ideal for vine cultivation, winter and spring are kind, and with long summers and warmed by the atlantic, with an average annual temperature en the region of 18 degrees, with an alternation between winter and summer of 16 degrees, and relative humidity between 60% to 80%.

Winters are gentle and warm and summers are hot and sometimes extremely so. the average rainfall is 280mm. the south westerly winds are fresh and humid as they come from the coast.

## 4. THE SOIL

The soil in the county has been classified as planosol and luvisol, the earth is made up of alluvial and clay deposit and in particular the zone of villalba del alcor, the soil is caleisol, or in other words fluvial calcareo, which makes them enriched with marl, making them a better adpation in wine making.





## 5. THE VINEYARD

In the cellars of margques de villalua we 17 hectares of our own vineyard and another 5 controlled by us. the orientation is south easterly, with the idea of having the full influence of the atlantic winds.

The usual rootstock is the r-110. given that the average age of the vineyard is 12 years being the most common in younger vineyards.

We have 5 varieties of grapes en which the moscatel is 28% of production, followed by the px with 23% and the zalema with 17%, finishing with the listan de huelva with 14% and sauvignon blanc at 7%.

## 5.1. AVERAGE DENSITY

The average density will depend on the varieties, but as a general rule the plantation framework is 3x 1.20 (3.60 m<sup>2</sup> / plant).

### AVERAGE DENSITY

Moscatal de alejandra  
4000 plants (2.5  
hectares)

Pedro Ximénez 200  
plants (1.2 hectares)

Sauvignon blanc 2800  
plants (1 hectare)

Listan de huevla 2240  
plants (0.8hectares)

Moscatel de grano  
menudo 4970 plants  
(1.5hectares)

We also purchase  
approximately 15000  
kilos of zalema from  
winemakers







## 5.2. PRUNING AND HARVESTING



The type of pruning used is of double cord, and the driving system in espaldera, except en the plot at pilar, where we have 4000 gassed plants.

The harvest is all by hand, and is done plot by plot according to grape maturity, making us unique in the county, is the nocturnal harvest to preserve the greatest freshness and aroma of the grape.

ZALEMA



SAUVIGNON BLANC

6. VARIETIES



MOSCATEL DE GRANO MENUDO

PEDRO XIMÉNEZ



MOSCATEL DE  
ALEJANDRÍA

## 6. VARIEDADES



# VILLALÚA

ELABORATED FROM A NOCTURNAL HARVEST AND SELECTED MANUALLY AT THE OPTIMUM POINT OF MATURITY. PREFERMENTED MACERATION AND FERMENTATION CONTROLLED AT LOW TEMPERATURE IN STAINLESS STEEL VATS. THE CONTROL OF THE ELABORATION PROCESS, COMBINED WITH STATE OF THE ART TECHNOLOGY, CONVERTS THIS INTO A FRESH, ROBUST WINE WITH PLEASURABLE FRUITY AROMAS.

D.O. HUELVA COUNTY

VARIETIES: ZALEMA, MOSCATEL DE ALEJANDRIA, PEDRO XIMENEZ, LISTAN.

VOL: 12%

ACIDITY 4.5G/L

PRODUCTION: 90.000 BOTTLES

TASTE NOTES:

YOUNG WINE, FRESH, STRAW YELLOW IN COLOUR WITH GREEN HIGHLIGHTS, VERY BRILLIANT. THE AROMA IS INTENSE, DELICATE, FRESH FRUIT PREDOMINANTES WITH A HERBACEOUS TOUCH. BALANCED ON THE PALATE, PLEASANT WITH A SOFT AFTERTASTE.



# AGUADULCE

WHITE SEMI SWEET MULTIVARIETAL WINE. HARVESTED BY HAND, SEPARATED AT ITS OPTIMUM POINT OF MATURITY. SELECTION BY HAND AT THE ENTRANCE TO THE WINE PRESS. COLD PREFERMENTED MACERATION TO BRING OUT MAXIMUM QUALITY AND AROMA QUANTITY. FERMENTATION IN VATS OF STAINLESS STEEL AT A CONTROLLED AND CONSTANT TEMPERATURE OF 15 DEGREES.

D.O. HUELVA COUNTY

VARIETIES: ZALEMA, MOSCATEL DE ALEJANDRIA, PEDRO XIMENEZ, LISTAN DE HUELVA.

VOL: 12%

ACIDITY: 4.5 G/L

PRODUCTION: 40.000 BOTTLES

TASTE NOTES:

CLEAN AND TRANSPARENT, STRAW YELLOW IN COLOUR. ON THE NOSE, MATURE WHITE FRUIT STANDS OUT WITH MEASRUED INTENSITY. ON THE PALATE PLEASANT AT FRIST, SILKY WITH A HINT OF ACIDITY AND AFTER TASTE OF MATURE FRUIT.



# COLECCIÓN DESCUBRIMIENTO

MONOVARIETAL OF FERMENTED ZALEMA PARTIALLY IN BARREL AND WITH A 5 MONTH AGEING EN DIFFERENT BARREL TYPES OF OAK WITH VARIED ROASTS THEREFORE GARNERING A GREATER AROMATIC COMPLEXITY.

NOCTURNAL MANUAL HARVEST AT 3 DIFFERENT MOMENTS, EARLY HARVEST, OPTIMUM POINT OF MATURITY AND LATTER HARVEST. COLD PREFERMENTED MACERATION TO BRING OUT GREATER QUANTITY AND AROMATIC QUALITY.

D.O. HUELVA COUNTY

VARIETIES: ZALEMA

VOL: 12.5%

ACIDITY 5G/L

PRODUCTION: 4.000 BOTTLES

TASTE NOTES:

CLEAN AND BRILLIANT GOLDEN YELLOW OF COLOUR. ON THE NOSE VARIED AROMAS, FRESH, HINTS OF MATURITY. ON THE PALATE, PLEASANT, BALANCED WHERE THE PRESENCE OF WOOD IS NOTED.



## COLECCIÓN MIL

DRY MONOVARIAL OF MOSCATEL DE ALEJANDRIA MADE FROM SELECTED MANUAL NOCTURNAL HARVESTS. PREFERMENTATED MACERATION, FERMENTATION AT LOW TEMPERATURE AND SUBSEQUENT AGEING OVER DEPOSITED LEES, WHICH PROVOKES THE WINE TO EXPRESS VARIED CHARACTERISTICS COMBINED WITH VOLUME AND CREAMINESS.

D.O. HUELVA COUNTY

VARIETIES

100% MOSCATEL DE ALEJANDRIA

VOL: 13.5%

ACIDTY: 5.5G/L

PRODUCTION 2.500 BOTTLES

TASTE NOTES:

STRAW YELLOW IN COLOUR WITH GOLDEN HIGHLIGHTS. ON THE NOSE PRIMARY AROMAS PREDOMINATE SUCH AS WHITE FLOWERS AND FRUIT, CHARACTERISTIC OF THE MOSCATEL DE ALEJANDRIA VARIETY, FERMENTED HINTS THAT RECALL ITS AGEING. ON THE PALATE IT IS FRESH, CREAMY, SILKY, DRY AND SWEET WITH CERTAIN ROBUSTNESS, WITH A PERSISTENT AND LINGERING AFTERTASTE.



# CORALES DE VILLALBA

MONOVARIETAL WINE FROM OUR SAUVIGNON BLANC VINEYARDS LOCATED IN VILLALBA DEL ALCOR. CHARACTERISTIC FOR THE PRESENCE OF MARINE FOSSILS THAT EXPRESS THE TERROIR OF OUR AREA.

D.O. HUELVA COUNTY

VARIETIES

100% SAUVIGNON BLANC

VOL: 13.5%

ACIDITY: 5.5G/L

PRODUCTION: 2.500 BOTTLES

TASTE NOTES

STRAW YELLOW COLOR WITH GREENISH FLASHES. CHARACTERISTIC AROMAS OF THE SAUVIGNON FROM THE WARMER AREAS, WHITE FLOWERS, TROPICAL FRUITS, WITH NOTES OF LIME AND GRASS. ON THE PALATE IT IS FRESH WITH CITRUS AND TROPICAL AFTERTASTES.





## EL GUIÑO

EL GIUÑO, YOUNG PERSONALITY, FRESH AND JOYFUL. A VERY ROBUST WINE IN WHICH FRUIT AND BALSAMIC SPICED TONES STAND OUT.

VARIETIES: CABERNET SAUVIGNON, SYRAH, TEMPRANILLO.

VOL 13.5%

COLOUR: INTENSE VIOLET WITH GARNET UNDERTONES. BRILLIANT, CLEAN, DENSE AND ABUNDANT.

SCENT: INTENSE. FRESH RED FRUIT WITH BALSAMIC AND PEPPERY TOUCHES.

PALATE. ELEGANT, DELIGHTFUL, MEATY, WITH RED FRUIT HINTS AND LONGLASTING AFTERTASTE.



## VILLALÚA TINTO

ELABORATED FROM RECOLLECTED GRAPES IN TRADITIONAL INTERGRATED AGRICULTURE CROPS OF THE D.O. COUNTY OF HUELVA. HARVEST BY HAND AT THE OPTIMUM POINT OF MATURITY WITH A CAREFUL SELECTION IN THE VINEYARD AND CELLAR.

VAREITIES: TEMPRANILLO AND SYRAH

VOL: 13.5%

COLOUR: VIOLET WITH BLUE HIGHLIGHTS.

SCENT: INTENSE, WHERE RED FRUIT AND BERRIES WITH LIQOURICE TOUCHES STAND OUT.

PALATE: INTENSE, ROBUST, AND FRESH WITH HINTS OF FRUIT. LONGLASTING AFTERTASTE.



## ERMITA DE SANTA ÁGUEDA PEDRO XIMÉNEZ

A GENEROUS WINE LIQOUR ELABORATED FROM SELECTED SUN-DRENCHED GRAPE MUST OF THE PEDRO JIMENEZ VARIETY, FERMENTED WITH ALCOHOL. A WINE ORIGINATING FROM THE HARVEST SOLERAS OF 1934, AGED IN AMERICAN OAK CASKS.

D.O. HUELVA COUNTY

VARIETY: PEDRO XIMENEZ

VOL: 15%

SUGAR: 200-300 G/L

PRODUCTION: 1.500 BOTTLES

### TASTE

OAK RED WINE DEEPLY INTENSE, DENSE AND BRIGHT. ON THE NOSE IT IS VERY COMPLEX, RAISINS STAND OUT AND AROMAS FROM AGEING SUCH AS LIQOURICE, ROASTED, CHOCOLATE AND DRIED FRUIT. ON THE PALATE, SWEET, DENSE AND LONGLASTING AFTERTASTE WITH JUST A HINT OF ACIDITY.



## ERMITA DE SANTA ÁGUEDA CREAM

PREMIUM QUALITY SWEET OLOROSO SHERRY. BLEND OF OLOROSO SOLERA FROM 1932 AND A SMALL AMOUNT OF PEDRO XIMÉNEZ BASED ON A SOLERA FROM 1934.  
AGED IN AMERICAN OAK BARRELS OF 225 AND 600 LITRES.

D.O.: HUELVA COUNTY  
VARIETY: PEDRO XIMENEZ  
VOL: 15%  
SUGAR: 200-300G/L  
PRODUCTION: 1.500 BOTTLES

### TASTE

A MAHOGANY COLOURED DARK, INTENSE, BRIGHT WINE. ON THE NOSE IT IS VERY COMPLEX, RAISINS STAND OUT AND AROMAS FROM AGEING SUCH AS LIQOURICE, ROASTED, CHOCOLATE AND DRIED FRUIT. ON THE PALATE, SWEET, DENSE AND LONGLASTING AFTERTASTE WITH JUST A HINT OF ACIDITY.



## ERMITA DE SANTA ÁGUEDA VINO DE NARANJA

TRADITIONAL FORTIFIED SWEET WINE OF CONDADO DE HUELVA. THIS UNIQUE WINE IS THE RESULT OF ADDING ALCOHOL MACERATED WITH BITTER ORANGE SKINS TO A MUST OF ZALEMA AND LISTAN GRAPES.

THEN, IT IS STORED AND AGED IN 600 LITRES AMERICAN OAK BARRELS USING THE TRADITIONAL SOLERA AND CRIADERAS METHOD.

THE RESULT IS A WINE BOTH STRUCTURED AND COMPLEX.

D.O.: ORANGE WINE OF HUELVA COUNTY

VOL: 15%

SUGAR: 150-200G/LITRES

PRODUCTION: 3.000 BOTTLES

TASTE: CLEAN, A BRILLIANT AMBAR MAHOGANY IN COLOUR. ON THE NOSE IT IS INTENSE AND PERSISTENT, ITS ORANGE AROMA STANDING OUT WITH A BACKGROUND OF WOOD FROM ITS AGEING PROCESS. ON THE PALATE IT IS CREAMY, SOFT; ORANGE IS NOTED ALONG WITH A RETRONASAL MORE COMPLEX OF ROASTED AND DRIED FRUIT.



## VIÑALÚA SECO

ELABORATED FROM SELECTED GRAPES FROM OUR VINEYARDS AT VILLALBA DEL ALCOR, HARVESTED BY HAND AT NIGHT AT THE POINT OF MAXIMUM MATURITY. PREFERMENTED MACERATION AND FERMENTATION CONTROLLED A LOW TEMPERATURE IN STAINLESS STEEL VATS.

D.O.: HUELVA COUNTY

VARIETIES: ZALEMA, LISTAN DEL CONDADO.

VOL: 11,5%

ACIDITY: 4.5 G/L

### TASTE

A YOUNG WINE, FRESH STRAW YELLOW IN COLOUR WITH GREEN HIGHLIGHTS, VERY BRILLIANT. WHITE FRUIT, FLORAL AND HERBACEOUS HINTS STAND OUT. ON THE PALATE IT IS FRESH, SOFT AND FRUITY.



## VIÑALÚA SEMIDULCE

SEMI-SWEET WHITE WINE MADE FROM THE BLEND OF INDIGENOUS VARIETIES OF THE HUELVA COUNTY SUCH AS ZALEMA AND LISTÁN DEL CONDADO WITH PEDRO XIMÉNEZ. THE HARVEST TAKES PLACE AT THE OPTIMAL MOMENT OF MATURATION. THE FERMENTATION HAS BEEN CARRIED OUT IN STAINLESS STEEL TANKS AT CONTROLLED TEMPERATURE, THUS RESPECTING A FRESH AROMA AND VARIETAL.

D.O.: HUELVA COUNTY

VARIETIES: ZALEMA, MOSCATEL DE ALEJANDRIA, LISTAN.

VOL: 11,5 %

ACIDITY: 4.5G/L

### TASTE

CLEAN, BRIGHT STRAW YELLOW WINE WITH GOLD TRIM. ON THE NOSE, THE AROMA OF WHITE FRUIT WITH NOTES STANDS OUT. CITRUS AND ANISEED. SWEET, SWEET AND AT THE SAME TIME REFRESHING