



Notas
de nuestros espeseros de castaño para
expresar los aromas de los frutos
a la altura en que crecen, para
las variedades que florecen en el
que crecen en los arboles y por
la lluvia, que crecen por tierra.



CASA DE LAS
ESPECIAS
Organic Winery

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OUR STORY



On December 22, 1846, the lucky Don Gras won the Top prize of the Spanish National Lottery. Upon receiving the money that has been brought from Madrid in carriages with the vigilance of the Civil Guard. With the wealth he gained, he bought land and planted vineyards near the ancient Roman road VIA AUGUSTA, where the Roman legionnaires set up their first wineries, in close proximity to the mountain El Monte Arabí - Declared a UNESCO World Heritage Site, from where the history of our wine production began.

Our wine, according to legend, brings LUCK, HEALTH and HAPPINESS!

[La Casa de las Especies - Google map](#)



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HISTORY OF THE VINEYARDS



- Our vineyards and enterprises are located in southeastern Spain, at the foot of Monte Arabí Mountain, near the city of Yecla. Monte Arabí.
- First people came into the valley where vineyard is located and began to occupy themselves with farming around 60,000 years ago. This fact is witnessed by cave drawings of mountain El Monte Arabí of Yecla, which is near the vineyard and is considered to be the property of mankind and is protected by UNESCO.
- Therefore, each bottle of wine from CASA GRAS is decorated with a copy of cave drawing of mountain goat from the mountain of El Monte Arabí de Yecla as a symbol of historical heritage of old traditions and art.
- In Golden Age of Roman Empire, the lands near mountain El Arabí used to be a part of the way to Cadiz for Roman legions. About that time the first evidence of grape cultivation and winemaking have been found – ruins of old Roman wineries. The vineyard of Casa de las Especies has it's name from this road, when the most valuable goods transported by Via Augusta were spices and herbs.
- There was a kind of "UFO wave" in Yecla, with a large number of witnesses who were able to observe mysterious luminosities evolving over the mountains and mountains that surround Yecla and El Arabí.



TERROIR



- History of the region beneath El Monte Arabí starts in Paleozoic, some 500 million years ago when the valley and mountains around used to be a bottom of the Great Ocean, therefore the region is famous for the fossils of sea organisms imprinted in the stone. In confirmation of this, many fossils can still be found throughout the vineyards nowadays.
- As the vineyards located on a plateau lined, with limestone soils which is ideal for growing wine grapes.
- Plantations are located at an altitude of 700 - 850 meters above sea level.
- The rainfall of -300 mm is the ideal water regime for growing a good crop.
- According to the soil analysis, its composition is almost identical to that of southern Burgundy.
- All this greatly favors the quality of the grapes, which makes the vineyards possible to grow the highest quality grapes.



CLIMATE



- The vineyard's geographical position is fundamental to the identity of our wines. As the vineyards are located in a valley surrounded by mountains at an altitude of 750 meters above sea level, therefore we have an ideal microclimate which differs from the general one. It has a particularly remarkable aridity and a very hot summer, and in winter the precipitation falls in the form of snow, all of these have a positive influence on vine growing.
- Morning sunshine, helped by the aspect of the vines, which in winter helps limit the risk of frost damage, and in summer helps ripen the grapes (the vines receive around 1,500 hours of sunshine between April and October), summer temperatures around 32°C in July and August.
- Ideal precipitation for encouraging vine growth, with an average of 300mm annually.



SOIL



- Our vineyard is built on limestone soils. Limestone is made from fossilized marine life, created when the valley was part of the seabed.
- High Water Retention: Calcium carbonate is the main element of limestone, soils rich in calcium are able to retain moisture very well in the dry seasons and also have good drainage necessary for grapevines to thrive.
- Absorbing Minerals: Grapevine roots growing in calcium rich soils have an easier time absorbing minerals, thus, the vine can focus its energy on above ground growth in the canopy and fruit development.
- Some of the best wine regions are made from calcium-based soils with a high water retention rate: Burgundy, Champagne, Chablis, Loire, Rhône, Tuscany and Sardinia.





VITICULTURE

- The vineyard was replanted in 2001 under the organic vineyard program of the European Union, without the use of GMOs and chemical impact on the soil.
- The total area of the vineyard is about 50 hectares, In grape production, only the environmental balance in the soil is applied without the use of chemical fertilizers. This allows the CASA DE LAS ESPECIAS wine to be considered a product of environmental care.
- When harvesting grapes, only manual labor is used. The grapes are carefully hand selected. The vine bears a very limited amount of grapes. In such conditions, we can only produce limited amount of wines, about 350,000 bottles a year, but for that - GOURMET style excellent quality wine.
- Beginning with harvest of 2018 our winery met all conditions for producing organic wines and received official certificate from Europe - an Eunion. all products have been certified by the EU as organic. This means that all wine is made from environmentally friendly raw materials and only eco-friendly components were used in its production.



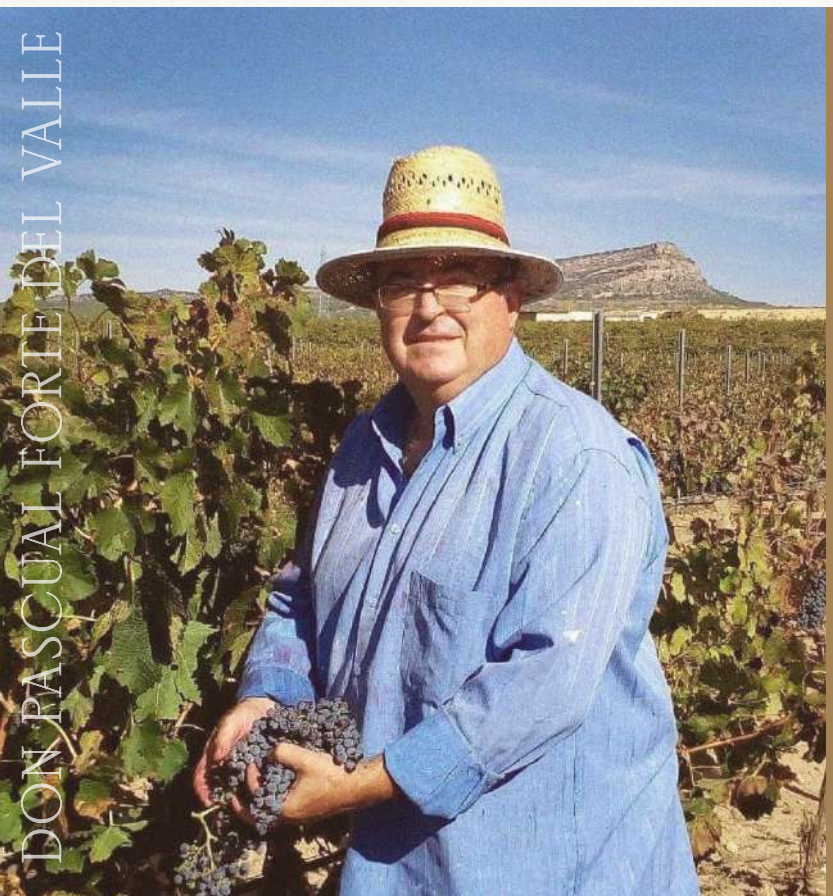
PLANTATIONS

La Casa de las Especies, has about 50 hectares of prepared and irrigated vineyards of ecological type. Plantations consist of the following grape varieties:



- TEMPRANILLO
- MONASTRELL
- PETIT VERDOT
- SYRAH
- MERLOT
- CABERNET SAUVIGNON





WINEMAKER

The author and the producer of Casa de las Especies wine is Don Pascual Forte Del Valle. He is a fourth-generation winemaker who makes wines guided by his family experience and professional secrets which makes him unique specialist in this field.

In 2017-2018-2019, wines from our vineyard received 22 awards at the most prestigious competitions in the world.

Since the 2018 harvest, our winery has fulfilled all the conditions for the production of organic wines and received an official certificate from the European Union.



WINEMAKING



HARVEST SEASONS: MID-SEPTEMBER AND MID-OCTOBER

1

Since we have six different varieties of grapes, their ripening occurs at different times and this contributes to the systematic harvesting of grapes and wine production. That is, when we have collected the first varieties and while they are undergoing fermentation, then during this time the subsequent ones are already ripening and we can start collecting.

2

The hand-picked grapes are transported by a tractor to the place of receipt and poured into a special receiver, which, by tilting, delivers the grapes to the sorting table, where only perfectly high-quality grapes are selected for our future wines. (**It is very important - we do not use the auger method for receiving grapes, so that the berries remain as whole as possible, and not crushed - the quality of the future wine also depends on this.)

3

After that, the grapes enter the equipment for separating the berries from the pod.

4

Grapes are sent to fermentation tanks. Fermentation takes place at a controlled temperature and lasts from 7 to 12-14 days, depending on the ripeness of the grapes and the development of the process.

5

After fermentation, the product is sent to a special press and there the liquid is squeezed out from the seeds and peel, which is immediately sent to a new container for the malolactic process. (**the malolactic process is essentially the second fermentation.)

9



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WINEMAKING



6

After that, we prepare a blend for barrel aging of the wine and send it to French oak barrels of the brand "NADALIÉ"

7

Usually for "Crianza" we age wine in barrels for about 10 months and for "Reserva" about 24 months.

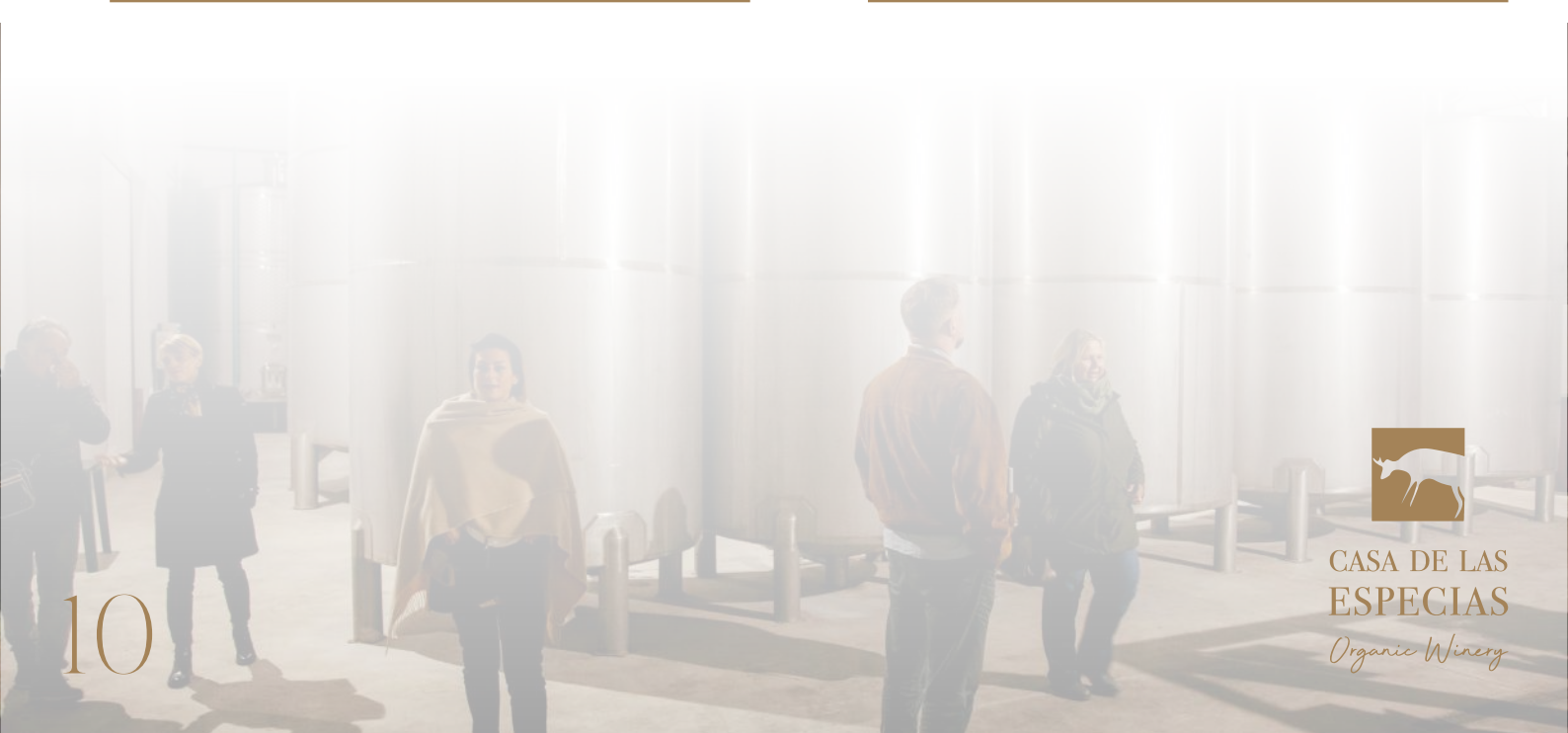
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The remaining young wine, after 7-9 months, is selected for blending and bottled from containers.

9

Throughout the manufacturing process, the wine constantly undergoes control tests.

10



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ORGANIC WINE

100%
ORGANICALLY
GROWN



NO SYNTHETIC
FERTILIZERS



NO CHEMICAL



NO GENETIC
ENGINEERING



NO IONIZING
RADIATION



NO SEWAGE SLUDGE

- Organic wine is with minimal human intervention and is produced in a way that protects and preserves the life of both the soil and vines as well as the surrounding environment.
- Grapes must be hand harvested from sustainable, organic or naturally powered vineyards. All agricultural ingredients used in the wine must be grown without the use of conventional pesticides, synthetic fertilizers, genetic engineering, ionizing radiation, or sewage sludge.
- No additional yeast is added during fermentation.
- All brewing process (including fermentation process), no additives.
- Very little or no added Sulfites.
- Natural sulfites are present.
- Organic production takes place in a certified organic facility and requires minimal processing with no use of chemical additives. The resulting wines are the true essence of the winery's terroir.



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ORGANIC CERTIFICATION AND LABELLING

- The authorization of organic wine as a certified product is carried out by an authorized control agency or body. It certifies from the moment a winery starts the conversion, as well as the rest of all the following years that the strict conditions of production, processing, transport and storage are met.
(According to Spanish Organic Wine Association (SOW) <https://spanishorganicwines.com/en/>)
- Organic wine can only bear the organic logo if it contains at least 95% organic ingredients and if the remaining 5% meets strict conditions.



FIVE BENEFITS TO THE HUMAN BODY



1 IMPROVE SLEEP QUALITY

Organic wine is rich in melatonin, which is easily absorbed by the body and effectively improve sleep quality.



4

CANCER PREVENTION

Organic wine contains more resveratrol, which is an antioxidant. Protects body cells from damage and wards off chronic diseases. These antioxidants play an important role in preventing cancer.



2 PREVENT MEMORY LOSS

Resveratrol contained in organic wine not only can prevent cancer, but also help to prevent memory loss, protect cerebral blood vessels and delay the aging and damage of brain nerve cells.



ANTI-AGING 5

Antioxidants sop up damaging free radicals that play a role in aging and age-related diseases. There is a much higher concentration of antioxidants called polyphenols, including resveratrol, in wine compared to grape juice. Resveratrol as an anti-aging compound, David Sinclair Professor at Harvard Medical School found the compound resveratrol, which is found in red wine, has been linked to having anti-aging properties.

3

CARDIOVASCULAR PROTECTION

Organic wine also contains high levels of anthocyanins, a type of phenolic substance that plays a role in oxidizing LDL (bad) cholesterol, reducing the risk of cardiovascular disease.





WINE INFORMATION



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ON THE NOSE

aromas of ripe red fruits and sweet spices.



COLOUR

Ripe, deep red cherry with a pronounced violet touch.



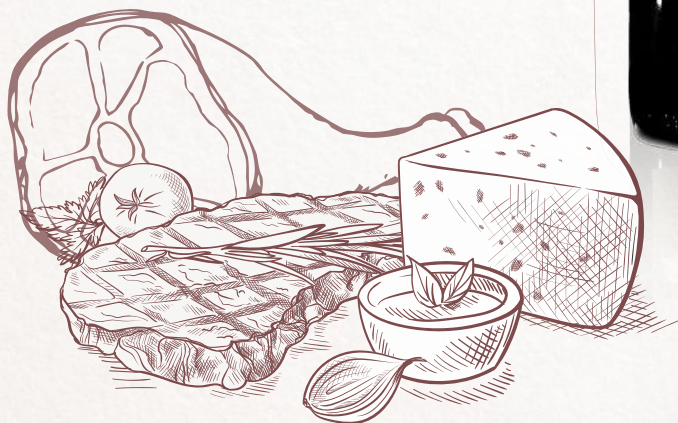
ON THE PALATE

Fresh entry with a smooth tannic structure, balanced acidity and integrated wood notes.



FOOD PAIRINGS

Great match with sweet and exotic spices delicacies, sweet and sour chicken or pork, lamb shank with Asian barbeque sauce, grilled or roast beef and filet mignon, with blue cheese and cheddar cheese also work nicely.



ARTIFACT

CRIANZA

Vintage: 2018

Growing Region: Spain

Alcohol: Organic 14% Alc/Vol, 0.75L

Variety: Merlot and Cabernet Sauvignon



CASA GRAS WINERY ASIA LTD

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ON THE NOSE

Rich aromas of ripe black fruits, background displays a complex blend of rosemary, thyme and black olives aromas

COLOUR

Strong red.

ON THE PALATE

Powerful entry, dense and chewy tannins, full of smoke and spice, good body, even and lasting with a fine aftertaste.

FOOD PAIRINGS

Great match with grilled lamb, steak, roasted duck breast and pigeon, also good company with soft and hard cheese, pizza and burgers.



PREVENIR

Vintage: 2018

Growing Region: Spain

Alcohol: Organic 14% Alc/Vol, 0.75L

Variety: Monastrell, Petit Verdot and Cabernet Sauvignon



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ON THE NOSE

Aromas of ripe black and red fruits, also displays a complex blend of violets and savoury licorice, with a hint of spice on the nose.



COLOUR

Vibrant cherry colour



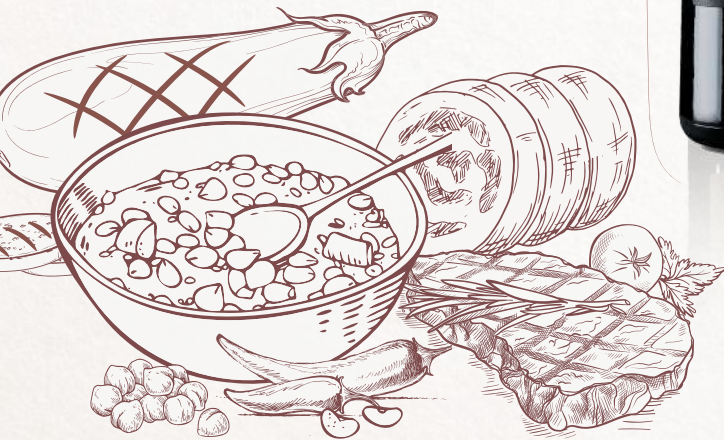
ON THE PALATE

Perfectly balanced and with amazing expression, Harmony between sweetness and acidity. Soft and ripe with sunbaked fruits flavors and dried herb notes for complexity, and aftertaste with a lick of tannin.



FOOD PAIRINGS

Ideal with big smoky hunks of red meat, barbequed beef strips or Lamb cutlets with roasted beets, Chargrilled eggplant, capsicum and zucchini would make for a great vegetarian alternative, chickpea stew and bean-based dishes would also work nicely.



PROVIDUS

Vintage: 2020

Growing Region: Spain

Alcohol: Organic 14% Alc/Vol, 0.75L

Variety: Syrah and Tempranillo



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ON THE NOSE

Rich aromas of pear, tropical fruits with notes of black pepper.



COLOUR

Light lemon colour



ON THE PALATE

Fresh and aromatic with flavours of apple and pineapple. Full and long-lasting, with a dry finish.



FOOD PAIRINGS

Great match with seafood, sushi and sashimi, ideal with roast pork and chicken, also good company with appetizers likes zesty salads, asparagus and olives.



CASA GRAS

Vintage: 2021

Growing Region: Spain

Alcohol: Organic 12% Alc/Vol, 0.75L

Variety: Sauvignon Blanc and Macabeo



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COLOUR

Intense ruby colour with purple background.



ON THE NOSE

Very expressive with aromas of ripe black and red fruits, floral along with a hint of balsamic.



ON THE PALATE

Smooth and fresh entry, rich forest fruit flavors, sweet tannins with balanced acidity, good body and delicate taste with a seductive aftertaste.

FOOD PAIRINGS

Great match with truffle dishes, also ideal with roast or grilled poultry, foie gras and roast sirloin of beef, cured meat and smoked cheeses platter. It's also a top wine for pairing with braises, stews, and bean-based dishes, and Mexican classics would also work well.



CASA GRAS RESERVA

Vintage: 2016

Growing Region: Spain

Alcohol: 14.5% Alc/Vol 1.5L

Variety: Monastrell and Petit Verdot

Grand Selection of 2016 Limited Edition of 500 bottles

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CASA DE LAS ESPECIAS

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ON THE NOSE

Aromas of red and black fruit, flavors of cherry, strawberry, blackberry and raspberry, along with a hint of fig.



COLOUR

Pure cherry colour



ON THE PALATE

Soft entry with rich fruit flavors, harmony between sweetness and acidity.



FOOD PAIRINGS

Great match with Asian cuisine particularly Cantonese, Shanghai and Korean cuisines, Lasagna, pizza and dishes with tomato-based sauces, barbecue grilled-meats, smoky dishes, also good company with tapas, cured meats and cheeses.



CASA GRAS

Vintage: 2018

Growing Region: Spain

Alcohol: Organic 14% Alc/Vol 0.75L

Variety: Tempranillo and Syrah



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ON THE NOSE

Blackcurrant, roses and a bit of spices.



COLOUR

Intense ruby colour with purple sparkles.



ON THE PALATE

Sweet entry in mouth with a similar acidity. Fresh and soft.



FOOD PAIRINGS

Ideal with chicken and other poultry, roast turkey, duck and pigeon, pork and vegetables, Blue cheese and Cheddar cheese, rich seafood dishes would also work nicely.



CASA GRAS

MERLOT

Vintage: 2018

Growing Region: Spain

Alcohol: Organic 14.5% Alc/Vol, 0.75L

Variety: Merlot



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ON THE NOSE

Rosemary, thyme. Ripe black fruits and black olives.

COLOUR

Violet with red rim



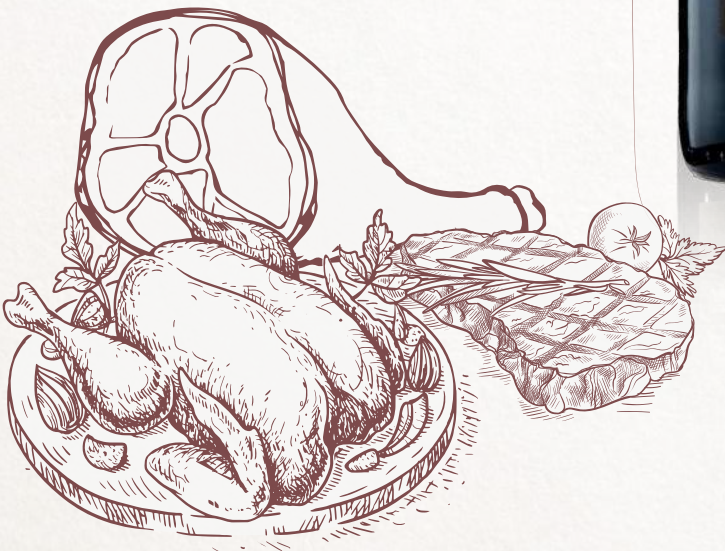
ON THE PALATE

Powerful entry, very fleshy and good body, even and lasting with a fine aftertaste.



FOOD PAIRINGS

Grilled meats, roasted poultry, beef and filet mignon, with both soft and hard cheese also work nicely.



CASA GRAS

Vintage: 2018

Growing Region: Spain

Alcohol: Organic 14% Alc/Vol, 0.75L

Variety: Monastrell, Petit Verdot and Cabernet Sauvignon



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ON THE NOSE

Ripe red fruits such as strawberries.
A bit of pepper and cinnamon.



COLOUR

Intense red with violet
and bright edge.



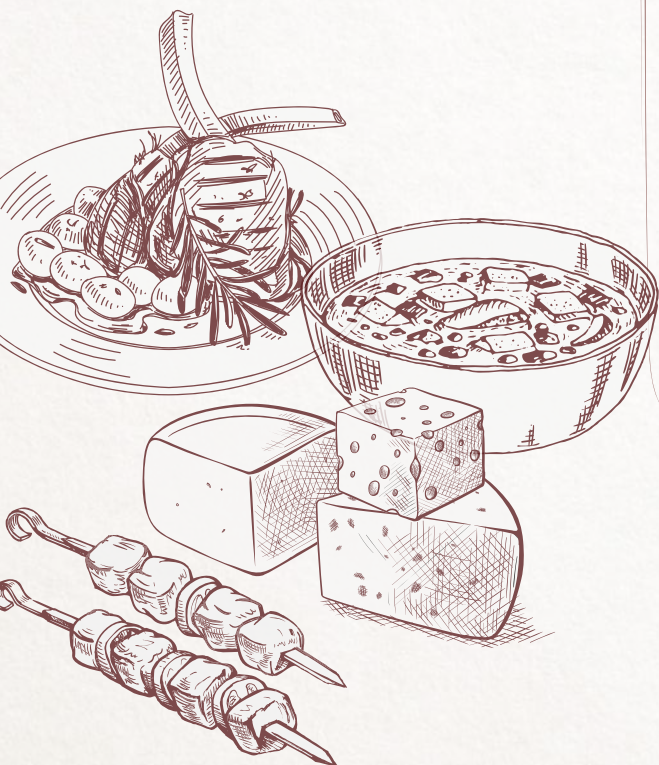
ON THE PALATE

Soft entry with powerful aftertaste.
Vanilla and toffee.



FOOD PAIRINGS

Ideal with rich cuts of red meats,
well-aged cheeses and cured
meats. Barbecue, beef stew,
roasted rack of lamb and pigeons.



CASA GRAS

Vintage: 2018

Growing Region: Spain

Alcohol: Organic 14.5% Alc/Vol, 0.75L

Variety: Syrah and Petit Verdot



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ESPECIAS

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ON THE NOSE

Clear stone fruit flavors, peach and apricot with orange aromas.

COLOUR

Golden-Yellow



ON THE PALATE

Soft and sweet entry with peach, honey and citrus flavors, full and long-lasting, with a dry finish.



FOOD PAIRINGS

Great match with oysters and seafood, also ideal with spicy and exotic spices delicacies, with cured meats, salted nuts, soft cheeses also work nicely.



CASA GRAS MOSCATEL

Vintage: 2020

Growing Region: Spain

Alcohol: 12% Alc/Vol, 0.75L

Variety: Moscatel



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CASA DE LAS
ESPECIAS

Organic Winery

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TRADEMARK

Our winery with a capacity of up to 350 thousand liters of wine with bottling and labeling lines. Trademark and our product lines :



CASA DE LAS ESPECIAS

- PREVENIR
Monastrell Petit Verdot
Cabernet Sauvignon 2018
- PROVIDUS
Syrah Tempranillo 2020



ARTIFACT

- ARTIFACT
Crianza
Merlot Cabernet Sauvignon 2018



CASA GRAS

- CASA GRAS Reserva Monastrell - Petit Verdot
Grand Selection of 2016 Limited Edition of 500 bottles
- CASA GRAS - Sauvignon Blanc -Macabeo 2021
- CASA GRAS - Tempranillo- Syrah, 2018
- CASA GRAS - Merlot, 2018
- CASA GRAS - Monastrell - Cabernet Sauv - Petit Verdot, 2018
- CASA GRAS - Syrah- Petit Verdot, 2018
- CASA GRAS - Moscatel, 2020



CLIENTELE



We have our client base spread across the following countries:

- EUROPE**
 1. SPAIN
 2. RUSSIA
 3. FRANCE
 4. ITALY
 5. GERMANY
 6. POLAND
 7. U.K
 8. LUXEMBOURG
 9. NETHERLANDS
 10. CZECH REPUBLIC
 11. SWITZERLAND
 12. SWEDEN

- ASIA**
 13. JAPAN
 14. SINGAPORE
 15. MALDIVES
 16. HONG KONG
 17. MACAU

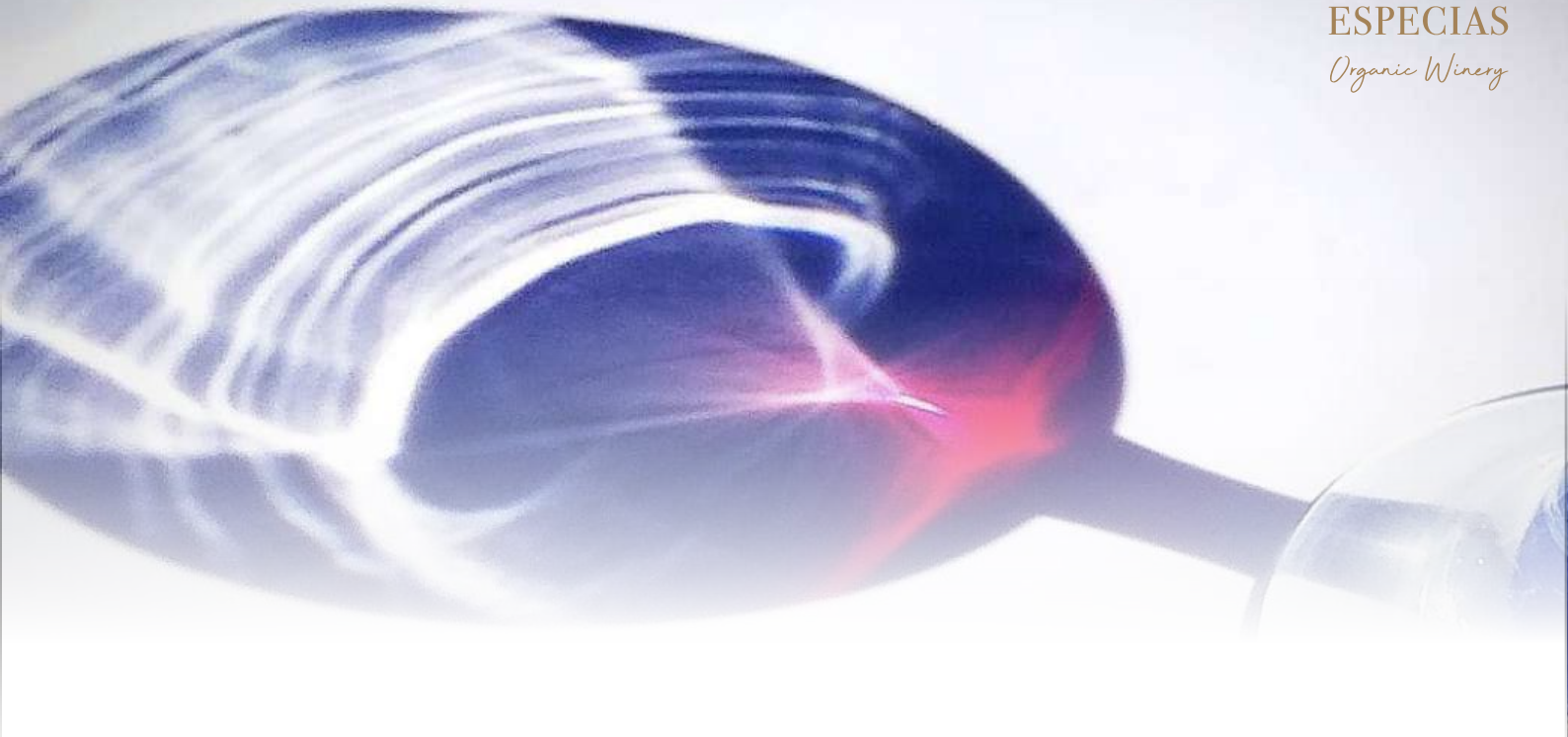
- AMERICAS**
 18. U.S.A
 19. MEXICO



AWARDS



CASA DE LAS
ESPECIAS
Organic Winery



Premium quality is proved by more than 30 awards received during international and local exhibitions.





CASA DE LAS ESPECIAS

Organic Winery

VIÑEDOS CASA DE LAS ESPECIAS, S.L.



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Address : Ctra.Yecla-Fuente Alamo, Km.14.300, C.P. 30510, Yecla, Murcia, SPAIN

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Notas.
Los números que aparecen entre paréntesis en los cuadros de los datos de la estación en que se consignaron las rambles que figuran en el presente, se consiguen en los libros que se tienen por curso por tiempo.