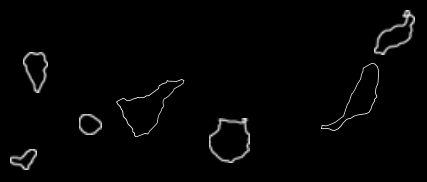
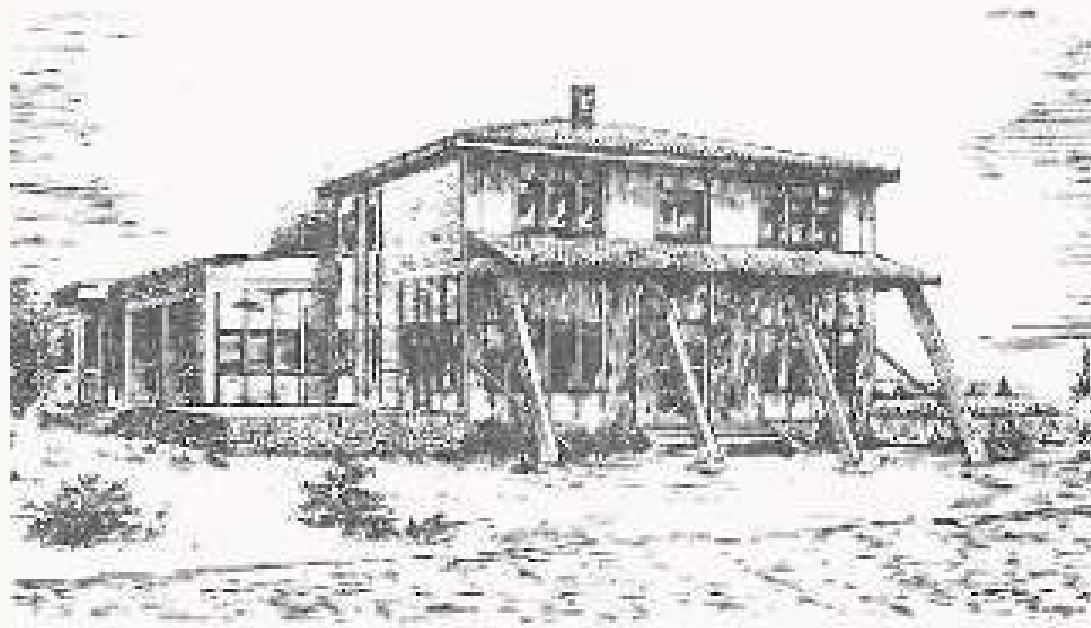





Marqués de
BEROL Corella, Spain





Where Tradition Meets Cutting Edge Production Technologies

Our Winery is equipped with all the necessary facilities for the preparation, production and storage of wine. We not only grow and harvest grapes in the private vineyards of the Marqués de Berol winery, but also produce wines from the best grapes from countries of the New World.





Manuel Rojas

A handwritten signature in blue ink, appearing to read 'Manuel Rojas', positioned to the right of the name.

Oenologist at Marqués de Berol

Mr. Rojas with over 50 years of experience as oenologist and referent in the Spanish wine sector. He continues his family winemaking tradition. His deep knowledge, expertise and years of experience are the foundation and key of our Wines.



Manuel Rojas

Oenologist Specialist & Wine Sommelier

Manuel Rojas is highly experienced winemaker, he perfected his skills and knowledge throughout his career working in numerous Spanish bodegas and international Wineries. He scrutinizes all the wine related processes at Marqués de Berol

He is leading expert in:

Bodegas **CVNE**: Compañía Vinícola del Norte de España

Some of the other honorable mentions:

- Bodegas Olarra
- Bodegas Bardon
- Viñedos del Camino Real
- Bodegas El Cidacos

Letter from Mr. Rojas

I am thrilled to share with you our latest vintages, which I personally oversaw as an oenologist at Marqués de Berol. Our team has worked tirelessly to create wines that are not only delicious but also reflect the unique character of our wines. We take great pride in using traditional, responsible, and technological winemaking practices to ensure that our wines are not only of the highest quality but also competitively priced, originally made, and timelessly delicious. Thank you for your interest, and we look forward to sharing our latest offerings with you.

A handwritten signature in blue ink, appearing to read "Manuel Rojas", located at the end of the letter.



We believe that great wine starts with great barrels. That's why we only use the finest French oak, carefully toasted to perfection, to craft our wines. Our winemakers monitor the aging process to create a rich, complex flavor profile. From the first sip to the last drop, our barrel aged wine will delight your senses and leave you with long lasting aftertaste.



Using French oak barrels in winemaking is a time-honored tradition that has been practiced for centuries. The distinct characteristics of French oak impart unique flavors, aromas, and textures to the wine, making it a preferred choice for many winemakers around the world.



The vineyard of Marqués de Berol is situated at an altitude of 450m and 125 meters above the Arga river bed. The soil is composed of clay and limestone and has excellent drainage due to the presence of boulders. This soil composition combined with the ideal climate makes it suitable for growing a variety of grapes. The vineyard receives an annual precipitation of 350 liters and 2000 hours of sun exposure, which, when combined with controlled pruning and irrigation practices, leads to the production of grapes of excellent quality.

Careful Transition From The Vineyard to the Bottle

Our winemaking process involves carefully crafted techniques, blending traditional methods with modern technologies to extract the very best qualities of our grapes. Every step of the way, we use gentle processes to ensure that the wine retains its natural flavors and aromas. Our winemakers rely on a combination of daily chemical and physical analyses enables us to craft wines with unique and distinctive personalities. The result is a collection of wines that are true reflections of the care and craftsmanship that goes into every bottle.





At Marqués de Berol Spanish Winery, we meticulously hand-select the finest grapes during harvest. Our experienced team examines each cluster for optimal ripeness, color, and flavor. Only the most exceptional grapes make the cut, ensuring that every bottle of our wine embodies the essence of our terroir and craftsmanship.



The vineyards of Marqués de Berol hold a rich history spanning a century, dating back to the time of St. James. Benefitting from a favorable climate and fertile soil, they produce some of the finest wines.


Marqués de
BEROL


Winery




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BEROL



Marqués de
BEROL

Vino de mesa Selección Especial
"Vino de Berol"

[Signature]
Marqués de Berol



PRODUCE OF SPAIN



MARQUE



Marques de
BEROL

Cuvée Especial



PRODUCT OF SPAIN



PRODUCT OF SPAIN



Blanco
SEMIDULCE

Marqués de
BEROL



MANUEL ROJAS
WINEMAKER



PRODUCT OF SPAIN



Blanco

SECO

Marqués de
BEROL



MARQUEL ROSAS
WINEMAKER



MARQUÉS DE BEROL

PRODUCT OF SPAIN



Tinto

SECO

Marqués de
BEROL



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