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Spain



Finca Marisánchez is one of most stunning and idiosyncratic vineyards in the Southern area of Castile La Mancha. Located in the historic fields of Campo de Montiel, it has preserved, from medieval times the three quintessentially Mediterranean crops: the grapevine, the olive tree and cereals. It is in the heart of Finca Marisánchez that the second generation family cellar, Bodegas Real has stood since 1989.

In 1984 the property was acquired by the Barroso family--one that was passionate for the world of wine growing. After a careful analysis of the surroundings and the characteristics of the soil, they began an ambitious and modern vine growing plan, planting vines in further extensions that were selected especially for this project. The cellar premises, of which is an essential part in the winemaking process, were finished five years later in 1989. They had already applied the most modern winemaking and fermentation technology, making them pioneers in the region. And the first vintage yield is then created in 1990.

White Wine



Nazares Brut Cava

\$35.00

Xarello, Macabeo and Parellada

A very pale yellow colour with faint hints of bright gold and a constant flow of bubbles which rise to the neck of the bottle to form a crown. You will notice a slightly fruity aroma, with its own special touches, due to the aging of the cava. It has a very pleasant, sweetie taste with an additional aftertaste of apples. The wine has a perfectly balanced level of acidity and long-lasting after tasting.



Finca Marisánchez Moscatel

\$38.00

Moscatel de Grano Menudo

Straw-yellow colour with golden shadows. Very clean and bright Aroma of a high intensity with floral and balsamic notes which recall of lemon blossom honey and citrus fruits. Of a straight and fresh character. In the mouth it is of an unctuous texture, bright and soft, and at the same time gently sweet. Balanced and persistent.

Red Wine



Vega Ibor

\$28.00

Tempranillo 100%

Cherry colour with touches of purple. Aroma of blackcurrant and liquorice with hints of cocoa blended with an earthy mineral character. Vigorous and broad flavour, with the presence of young wood well combined with fruit. It is round, clear with volume of a long finish and rich intense after-taste.

Awards:

90 points at Gula Compsa 2009. **Gold medal**

Best wine among "Wines Tierra de Castilla 2006.

Gold Medal: Bacchus International Award.(Spain)

Gold Medal Tempranillos of the World Awards (France)

Spain



Red Wine



Finca Marisanchez Roble

\$48.00

Tempranillo, Syrah and Merlot

Intense and lively cherry red colour with very dark bluish and violet undertones. In the nose, it is very complex and intense in style. Lots of berries fruit, sweet ripe and concentrated jammy nose (dried figs and plums) blended with a spicy and balsamic fragrance of pepper. Notes of vanilla and cocoa glints are also present underneath. It is a potent and lustful in the mouth, with a velvety texture and a very long and persisting fruity finish.

Awards:

Gold Medal - Challenge International du Vin 2009,

France **90 points** of Gula Compass 2009

Gold Medal at Concurso Vinos de la Tierra de Castilla 2007.

Gold Medal at the Concour Mondial de Bruxelles **2009** Belgium

Gold Medal at the Concour Vinalies Internationales 2003 France



Palacio de Ibor

\$58.00

Tempranillo and Cabernet Sauvignon

Red ripe cherry amber. Intense and elegant bouquet, combination of toasted and roasted aromas. Coffee and cocoa notes on a balsamic background resulting from its long aging in French oak barrels. In the mouth this wine is full bodied, with tannins well assembled by the passage of time. Delicate and elegant wine.



Rimero Crianza Rioja 2007

\$63.00

Tempranillo 80%, Garnacha 20%

Of a bright red color with a purple rim. In the nose it show its elegant and clean complex aroma, which stands out for its balsamic notes, mature fruits, liquorices and toasted notes of the barrique. Also in the mouth it is complex and well balanced, with a velvety beginning and tasty with aromas of the oak, which gives the wine an excellent refinement and roundness.



Ilagon Crianza Rioja 2007

\$69.00

Tempranillo 80%, Garnacha 20%

The aroma recalls of red and black berries on a balsamic ground, with hints of vanilla, cream and toasted notes typical from the barrique. It has a tasty flavor with soft tannins, showing a delightful, full-bodied wine. The red fruits and marmalade flavors and the notes of roasted coffee cream with milk and cacao stand out again.



Since it was founded in 1884, Yzaguirre has been making its products in accordance with the traditional methods and exclusive formulas that are the secret to their flavours and aromas, while at the same time innovating and updating the processes that underline the high quality of all their products. This commitment to quality has facilitated the company's expansion in both the Spanish and international markets, and we now have a presence in 35 countries in Europe, Asia, the Americas and Africa. At their Sort del Castell winery in El Morell, between Reus and Tarragona, they follow a meticulous production process to make our range of Yzaguirre vermouths: Classic, Reserva (aged in oak barrels for one or two years), Premium Rosé and Francisco Simó y Cia, the last being made following their other traditional formula.



Mal & Sol Sangria 1L alc 9%

\$32.00

Natural extracts of 3 different kinds of oranges, lemon, banana, cassis, cinnamon & extracts of curacao, red wine, white sugar, citric acid & sorbic acid Sweet product that offer us the aroma and taste of the original grape juice and the natural extract fruit juices that we use to mix with red wine and sugar. The high quality of our sangria permits to drink alone or to mix with some other liquors and ice rocks to have an ideal beverage for the spring and summer



Mal & Sol Sangria 1L alc 13.5%

\$36.00

Natural extracts of 3 different kinds of oranges, lemon, banana, cassis, cinnamon & extracts of curacao, red wine, white sugar, citric acid & sorbic acid Sweet product that offer us the aroma and taste of the original grape juice and the natural extract fruit juices that we use to mix with red wine and sugar. The high quality of our sangria permits to drink alone or to mix with some other liquors and ice rocks to have an ideal beverage for the spring and summer.



Old Boat Reserve Port Wine

\$45.00

Semi natural sweet wine, sugar coming from mistelas used for its elaboration. It can be drunk like appetizer, wine of dessert or accompanying fruits droughts. Perfect wine to cook and macerations of meat.

Remarks:

- ** All prices quoted are subject to prevailing government taxes including goods and services tax (GST).
- ** The vintage indicated are subject to change