



VIZAR

DEHESA PEÑALBA

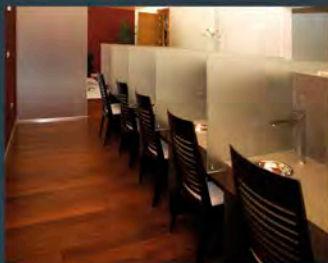
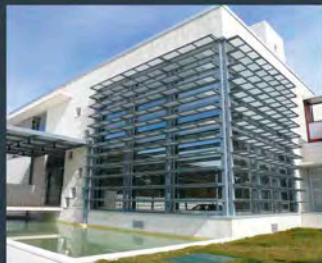
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Our history

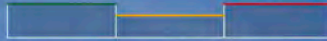
Bodegas Vizar is located on a farm on the banks of the Douro River in the municipality of Villabañez (Valladolid), 22 kilometers from the capital. It has 90 hectares of land where the winery and the entire vineyard.

The vineyards of the farm have witnessed various civilizations that populated Spain.

The farm was part, historically, of the now disappeared village of Peñalba. The town arose during Reconquista in the South shore of the Douro River, opposite slope to the Christian earth.

The farm has come to belong to the Dukes of Alba, later passing through different hands over the centuries, until now belonging to the Zarzuela family.

The family, betting on the area and its rural environment, and believing in the possibilities of the farm and vineyards, brings quality wines to the wine market.



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Our Philosophy

Our philosophy is the continuous search for harmony with nature.

We are convinced that an excellent wine is only obtained from excellent grapes. For this we rely on two pillars: The own vineyard and a traditional elaboration.

We seek that our wines are the most faithful reflection of our vineyard, of our "terroir". For this, our viticulture is increasingly balancing with its unique natural environment through a pampered ecological agriculture. Then in winery our strategy is mainly and simply to assess the maximum qualities of our grapes with the greatest respect (spontaneous fermentations without sulphite, work with the lees ...)

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Our Vineyard e Facilities

Bodegas Vizar has its own vineyard with 80 h surrounded by the Douro River, within which are the four varieties with which our wines are made; TEMPRANILLO, CABERNET SAUVIGNON, MERLOT AND SYRAH.

The winery has a useful surface area of 4,000m², with a processing room, a nursery, a bottling and labeling area and a laboratory.

Vineyard

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2008



Wine tourism

We bet on personalized wine tourism, personalized, each visit is different depending on what our visitors want and depending on the time of year. All of them under the same theme, discover the impressive natural environment located in the heart of the Douro, enjoy the landscape, the flora and fauna, the different elaboration areas within our modern winery and culminate the visit with the tasting of our wines and A good lunch in our impressive dining room overlooking our vineyard.



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Our wines

Each wine has its own characteristics, and this is due to the land where the vine is grown, the percentage used of different varieties of grapes, the quality of the tannins, their resting for longer or shorter time in barrels, of the type wood with which the barrels were made, fermentation, ... and above all the care, concern and study of own recipes by our winemaker and all the staff of the winery totally involved in this wonderful project.

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Vizar Tempranillo Ecológico

Varieties: 100 % Tempranillo

Grado Alc: 14%

Serving temperature: 16°C - 18°C

Gastronomy: Recommended for legumes, rice, fish and white meats.

Format: Carton box of 12 units.

Tasting

View: Cherry color, clean and bright. Medium-high layer.

Nose: Open, intense, red berries (raspberry and blackberry) with touches of pink pepper.

Mouth: Good volume, silky tannins, very pleasant balance. An attractive and persistent young wine.



Vizar Tempranillo Ecológico

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Vizar Barrica Ecológico

Varieties: Tempranillo y Syrah

Grado Alc: 15%

Breeding: 8 months in French oak barrels and American oak barrels.

Serving temperature: 16°C - 18°C

Gastronomy: Recommended for stews, red meats and game.

Format: Cardboard box 6 units.

Tasting

View: Intense color, cherry, clean. Middle layer - high

Nose: Compleja y sutil. Notas de fruta roja madura, especiado, con toques de regaliz y canela.

Mouth: Elegant and wide, with balsamic notes and creaminess. Good balance and persistence.



Vizar Barrica Ecológico

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Vizar Verdejo Ecológico

Varieties: 100 % Verdejo

Grado Alc.: 14%

Breeding: 5 months with fine lees and batonnage

Serving temperature: 10°C

Gastronomy: Recommended for white fish, seafood, sashimi, ceviches and creamy cheeses.

Format: Carton box of 6 units

Tasting

View: Perfectly clean and bright with a pale yellow hue.

Nose: Open, intense, fine, elegant and delicate. We find white fruit, apricot, peach; citrus fruits such as grapefruit and white flower; Fennel, orange blossom and boxwood notes.

Mouth: Good volume, round, creamy with good final acidity. Elegant, delicate and great persistence with an aniseed touch.

Premios

GOLD MEDAL AT THE INTERNATIONAL ECOLOGICAL WINE CONTEST - *ECORACIMO 2019*.



Vizar Verdejo Ecológico

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Vizar Verdejo Barrica

Varieties: 100 % Verdejo

Aged in French oak barrels.

Grado Alc: 14%

Serving temperature: 10 - 12°C

Gastronomy: Accompanies fatty fish and white meat very well.
You can also surprise with foie gras and rice.

Format: Carton box of 6 units and case of 3 bottles.

Tasting

View: Straw white color with greenish reflections.

Nose: Intense, with aromas of white flowers, citrus touches and notes of butter. Elegant and very complex nose.

Mouth: Large, long and tasty wine. The French oak tannins, very well integrated, provide fat and complexity. The end of the mouth highlights the freshness and the fruit of the verdejo.



Vizar Verdejo Barrica

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Vizar Prestigio

Varieties: 47% Syrah, 25% Merlot, 21% Tempranillo, 7% Cabernet Sauvignon
Grado Alc: 14,5%
Breeding: 12 months in French oak barrels and in fudres.
Serving temperature: 17°C
Gastronomy: Recommended for legumes, rice, fish, red meats and game.
Format: Cardboard box of 6 units; wooden case of 3 units.

Tasting

View: Purple, intense and bright color. High layer.

Nose: Elegant, complex and subtle. Notes of black fruit (blueberry and blackberry), floral notes (violet), spicy (black pepper and cloves) and touches of licorice.

Mouth: Friendly entrance with velvety texture, great harmony and persistent finish. Very elegant and subtle set. A singular gastronomic wine.

91 James Suckling points



Vizar Prestigio

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Vizar Selección Especial

Varieties: 50 % Tempranillo, 50 % Syrah
Grado Alc.: 14,5%
Breeding: 19 months in French oak barrels.
Serving temperature: 16°C
Gastronomy: Recommended for stews, red meats and game.
Format: Cardboard box of 6 units; wooden case of 3 and 6 units.

Tasting

View: Cherry color, intense and bright. High layer.

Nose: Complex and intense. Highlights include hides, cocoa, chocolate background and a mixture of ripe fruit with licorice.

Mouth: Velvety texture and integrated tannins. Perfect acidity that brings long life in time and good evolution. In the post-taste, we find a tasty wine, with balsamic memories, fine herbs and, above all, elegant and persistent.

Awards

Gold Medal "World Contest of Brussels" 2018.



Vizar Selección Especial

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Vizar Syrah

Varieties: 100 % Syrah

Grado Alc.: 14%

Breeding: 14 months in French oak

Serving temperature: 17°C - 18°C

Gastronomy: Recommended to accompany grilled red meats and all kinds of cheeses, goat, sheep and cow like Gouda, Parmeggiana, Gorgonzola, etc.

Format: Wooden Box 3 Bottles

Tasting

View: High intensity dye well covered, perfectly clean, bright, with bright red and garnet tones.

Nose: We can highlight the primary aromas that appear remembering the violet, flowers of the field, undergrowth and a profile of very interesting maturity, without forgetting the tertiary aromas, vanilla, fine toasted an after-eight finish.

Mouth: The attack is voluminous, well structured and with gentle tannin, dense with character, well assembled in its fullness. It reminds us of the perfect harmony, fresh and a lactic ending, which gives it perfect roundness. The aftertaste is long and full of kind feelings of joinery and ripe fruit.



Vizar Syrah

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