

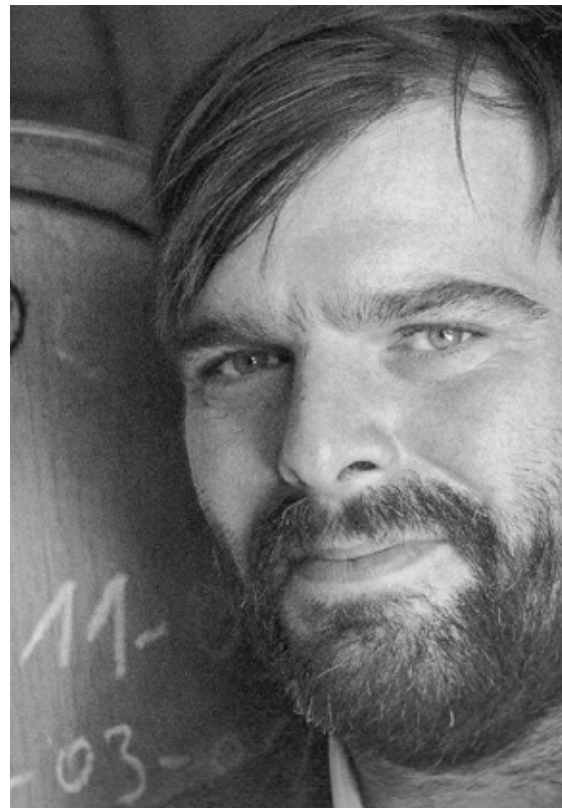
BODEGA
EL REGAJAL

D.O. VINOS DE MADRID

Carr. de Andalucía, km 50.5. 28300 - Aranjuez (Madrid) Spain

Family project that began with the prestigious lawyer Daniel G^o-Pita in 2001 with the expert knowledge of Ignacio del Miguel, a well known Spanish vigneron. From the beginning the objective was to make the bench mark wine from D.O Madrid, a region considered by some as the next big quality region to emerge. Daniel believed from the beginning that great wines could be made in the D.O Madrid, if only things were done properly. In 2002 winemaker Jerome Bougnaud (of Pingus fame) and Daniel G^o- Pita junior joined the project to do just that. With striking packaging, a natural winemaking approach and a focus on quality, Regajal is the result.

This unique estate is located Aranjuez, south of Madrid and is home to one of the world's most important butterfly habitats. Despite being recognised by international organisations for its outstanding natural beauty and natural richness, it is still relatively unknown to the outside world. Here modernity and tradition sit perfectly side by side. The underground cellar maintains cool temperatures and is located in amongst the vineyards. The winery has modern facilities that, combined with traditional wine making experience, allows them to produce fine artisan wines. With a minimal intervention approach, all fermentations use all natural yeasts and no sulphur.



Danel G° Pita leading the new generation of winemakers in Madrid



VINEYARD

The vineyard planting began in 1998 and today vines cover 16 hectares. Initially 4 of the 5 varieties that today make the vineyard, were planted throughout the farm: tempranillo, cabernet saugvinon, Syrah and Merlot. In May 2001 the last of the varieties, petit verdot, was planted. The vineyards are completely organic and worked manually by a team that has been formed entirely by Jerome. Galia additionally follows biodynamic viticulture parameters. Entirely by Jerome. Galia additionally follows biodynamic viticulture parameters. For the elaboration of Galia right from the very beginning old vines of Tempranillo and Garnacha were sought. Currently the vineyards used for the elaboration of Galia are scattered over 10 different sites, located along the banks of the Duero River in its course through the Castilla y Leon region. Under the Pita family, this viticulture project of great quality shares the space with entomologic research. Biodynamic practices are used and the natural cycles of the land are respect to produce wines that really are true to their terroirs.

WINE



EL REGAJAL SELECCIÓN ESPECIAL

TEMPRANILLO, CABERNET SAUVIGNON, MERLOT, SYRAH
13 MONTHS IN OAK BARRELS

Inspired by the unique natural surroundings it comes from, El Regajal is one of the purest expressions from this up and coming region and the reason why excitement is building. The amazing complexity, depth and character in this wine leave

few indifferent.



GALIA TEMPRANILLO GARNACHA



LAS RETAMAS TEMPRANILLO, CABERNET SAUVIGNON, MERLOT, SYRAH