

Preciosa!, ¿Dónde tienes el botón de "Me gusta"?

"The Leader"

El Figura

RIOJA

Qualified Designation of Origin

• YOUNG •

Variety: Tempranillo & Garnacha.

Wine-making: Fermentation in stainless steel tanks at a controlled temperature between 25 and 28°C. Automatic control of overpumping to extract the colour and aromatic components.

Taste: Clean and bright. Cherry red colour with youthful violet rim. It is fresh, fruity and intense, with a jovial tannin. It is easy to drink.

Pairing: A plate of pasta, tapas, rice with vegetables, white meat or oily fish.

Consumption: As with every young wine, it is recommended to be consumed within two years following its bottling and must always be stored in a cool, dark place.

Serve lightly chilled at an average temperature of 13° C.



Reina, llena la copa; parece que esté rota.

"The Shady One"

El Prenda

RIOJA

Qualified Designation of Origin

• CRIANZA •

Variety: Tempranillo & Garnacha.

Ageing: 12 months in oak barrels with a medium toast.

Taste: Tones of crianza with mauve hues and good tear. In nose it is intensely aromatic and very pleasant with well integrated wood. Fresh on entry with a balanced acidity.

Pairing: Pulses, cured sausage, chops, red meat or cod.

Consumption: Crianza wine comes out at its optimum consumption time, remaining in good conditions over the following 4 years, and must always be stored in a cool, dark place.

Serve at a temperature of between 15° & 16° C.



Unos desean el talento, otros lo tienen.

"The Important"

El Importante

RIOJA

Qualified Designation of Origin

• AUTHOR •

Variety: Tempranillo.

Wine-making: Destemmed grapes. Long maceration (21 days).

Ageing: 14 months in French medium to highly toasted oak.

Taste: High to mid-depth colour, with iodised iridescence. Clean woody aromas, from barrels no more than 2 years old. Notes of soft red fruit, with a spicy touch and mineral aromas. A full-flavoured palate, with balanced, ripe tannins. Very clean afternose, with notable touches of roasted coffee and spices. The after-taste is lasting and harmonious.

Pairing: Rioja-style potatoes, kid roast and venison casserole.

Consumption: This "important" wine will last well in the time becoming more rounded with over the years provided it is kept in optimum conditions. Store in a cool and dark place.

Serve at 17° C.



Uy, fresquito, fresquito. Así sabe más rico.

"The Fresh"

La Fresca

RIOJA

Qualified Designation of Origin

• WHITE •

Variety: Viura.

Wine-making: Alcohol fermentation at a controlled temperature between 14 and 18° C for 15 to 20 days.

Taste: Yellow-green straw-like tones, very bright. Very fruity, with aromas of apple, a touch of citrus fruits and a nutty base. Soft and fresh at first, smooth and lingering, good medium body, with excellent harmony between acidity and fruit. Lingering and long-lasting, with excellent notes of soft fruits, with a very pleasant finish.

Pairing: The first glass before starting a meal, boiled shellfish and mixed salads.

Consumption: Like all young wines, it should be consumed within two years of bottling. Store in a cool and dark place.

Serve cold, between 8° & 10° C.



Alegria es tenerte a mi lado, ¡vamos a gozar!

"The Smooth"

La Lianta

NAVARRA

Designation of Origin

• CHARDONNAY •

Variety: Chardonnay.

Wine-making: Manual nocturnal harvesting. Racking, stabilising and bottling while still young.

Taste: Medium-high aromatic intensity, with plenty of candour and a clean bouquet. Very well-balanced acidity but less lingering. A wine with a good length, with a broad afternose featuring tropical fruit, sharp apples and peaches with great clarity.

Pairing: Excellent with cold tapas, rice dishes with seafood and vegetarian dishes.

Consumption: It can be kept for up to four years; in these cases, toasted and vanilla flavours begin to emerge, and an almond colouring and aromas of hazelnuts and toast. Store in a cool and dark place.

Serve cold, between 8° & 10° C.



Better in good company

Each dish has an appropriate Siete Pasos wine or several...
It depends on the time, the weather, the place or the company.
These are our suggestions... Just missing your human touch.



Siete Pasos is the story of a friendship. Since the beginning of time, wine and food have always shared a common path through history. This is the circle that sums up this mutual appreciation. You can drink them as suggested in the chart or mix to your taste, but never forget their personalities and their spirit. **The spirit that keeps the seven friends together.**

The good times are here...

**GIVE IN
TO SIETE PASOS**



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What is Siete Pasos?

Siete Pasos is a way of understanding the wine culture, friendships, personal relationships, etc. In summary, life...

This idea came about from a trip with friends and sat around a table. Eating some chops and drinking a glass of wine, we decided that we had to do something in the world of wine to express our way of understanding friendship and we believe that we are Siete Pasos, those seven friends who are beginning a voyage that we don't want to end.

Who are El Figura (The Leader), El Prenda (The Shady One), El Importante (The Important), La Lianta (The Smooth), El Religioso (The Religious One), La Fresca (The Fresh) and El Chinín? These are the people with whom we share both the good and the bad times, friends, family.... They are nice, funny, caring, polite and respectful.

*We always want to focus this way of understanding life based on the wine and food culture with a responsible and moderate consumption. We want our customers to feel the same way that we feel every time we decide to taste these wines, every time that we want to take on new challenges. **We want to make you our travelling companions in this new and exciting project.***

Our journey starts here...

**DO YOU DARE TO TAKE SEVEN STEPS
AND DISCOVER IT?**