

FINCA FELLA



Wednesday, March 11, 2026

FINCA FELLA

IN THE HEART OF SPAIN ...

It's situated in a remarkable region in the highlands of Almansa, where century-old bush vines flourish on a plateau ranging from 900 to 1150 meters above sea level. This unique terroir boasts an idyllic climate that any producer would envy, featuring short, warm summers with low humidity and a swift drop in temperatures as autumn approaches. Our resilient vineyards have thrived in these challenging conditions, nurtured by skilled growers who have inherited the timeless craft of vine cultivation, all while honouring the enchanting, untouched beauty of nature.

VINES RESISTING TIME ...

The geography of this area and its continental climate allow a wide range of temperatures between day and night, a fundamental condition for obtaining grapes with a generous aromatic structure and a good balance of acidity, which gives the wines an undeniable elegance. Here we have heroic vineyards with very old vines growing at high altitudes. The indigenous varieties, such as Monastrell and Garnacha Tintorera, are warriors that grow strong and vigorous, proving that they adapt perfectly to this terroir. These very low-yielding vineyards are spoiled by the expert work of farmers who, for generations, have preserved the art of cultivating these centuries-old vines, respecting the magic and unspoilt nature.

FINCA FELLA

ALPERA, ALBACETE SPAIN

CALA REY ESTATE SERIES



HIGH ALTITUDE WINES . UNCONTAMINATED LAND WITH CENTURY – OLD VINES

VINEYARDS = Our vineyards are located in the South-eastern part of Spain, between 700 and 800 meters above sea level, in the inland of Albacete. The weather here is mild and dry with a perfect temperature range between day and night. The vines are cultivated on the steep slopes of low fertility soil composed by reddish – brown sandy clay soil, rich in limestone and chalk, ideal for growing healthy, high quality grapes.

COLOUR = Pale yellow with hints of green.

BOUQUET = Clean and bright, medium intensity, with clear tropical aromas such as pineapple and mango, notes of green apple with an aniseed aftertaste.

PALATE = Sweet, fresh and balanced on the palate with a medium persistence.

RECOMMENDED WITH = Ideal with fish, shellfish and appetizers. Excellent as an aperitif.

SERVING TEMPERATURE = 10 – 12 Degrees C.

GRAPE = VERDEJO, SAUVIGNON BLANC

Gold Medal Mundus Vini

Gold Medal Frankfurt International Trophy

2024 Verdejo Sauvignon Blanc IGP 11.5% Alc

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CALA REY ESTATE SERIES



HIGH ALTITUDE WINES . UNCONTAMINATED LAND WITH CENTURY – OLD VINES

VINEYARDS = Our vines are situated on the steep slopes of Alpera, where the vineyards overlook the valley, where the soil is perfect for growing high quality grapes rich in fruitiness and aromas.

COLOUR = Bright and clean salmon colour.

BOUQUET = Intense and delicate aromas, very fruity with notes of cherry and raspberry.

PALATE = Medium body, intense, well balanced, soft and round, very long in the mouth.

RECOMMENDED WITH = Ideal with fish, first light courses and white meats.

SERVING TEMPERATURE = 10 – 12 Degrees C.

GRAPE = 100% TEMPRANILLO

Gold medal Frankfurt International Trophy

Grand Gold Medal Vinalies Mondial Du Rose

Red Medal The Wine Hunter Awards

2024 Tempranillo Rose IGP 13.5% Alc

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ALPERA, ALBACETE SPAIN

CALA REY ESTATE SERIES



HIGH ALTITUDE WINES . UNCONTAMINATED LAND WITH CENTURY – OLD VINES

VINEYARDS = Our vines are situated between 650 and 700 meters above sea level and benefit from the cool breeze coming from the mountains. The perfect exposure and the presence of chalk and limestone in the soil make the perfect environment for high quality grapes.

COLOUR = Deep ruby red.

BOUQUET = Clear and bright. To the nose there are nuances of ripe red berries and wild berries. Balanced wine with a medium persistence, easy to drink with a strong fruity character.

PALATE = Aftertaste of red fruits and licorice.

RECOMMENDED WITH = Grilled and roast meat and seasoned cheese.

SERVING TEMPERATURE = 16 – 18 Degrees C.

GRAPE = 80% TEMPRANILLO, 20% SYRAH

95 Points Luca Maroni

Gold Medal Berliner Wine Trophy

2023 Tempranillo Syrah IGP 13.5% Alc

FINCA FELLA

ESTACION Y LA BOQUERA, ALMANSA SPAIN

ALTADO ESTATE SERIES



HIGH ALTITUDE WINES . UNCONTAMINATED LAND WITH CENTURY – OLD VINES

VINEYARDS = The vineyards are strictly selected by our winemaking team in order to achieve the highest quality of grapes. Strong focus on canopy and vineyards management to get low yield and healthy vines. Harvest is done mechanically, in the early morning, before dawn, to preserve the berries from oxidation and to guarantee the best aromatic complexity.

COLOUR = Pale yellow with green glints.

BOUQUET = Clean and bright, on the nose it is powerful and fresh, with banana and peach aromas and notes of fresh hay coming through.

PALATE = On the palate, it is round and long, with hints of white fruit and a fennel aftertaste, typical of the grape variety it is made from.

RECOMMENDED WITH = It is recommended to pair with rice, seafood and light cheese.

SERVING TEMPERATURE = 10 – 12 Degrees C.

GRAPE = 100% VERDEJO

2020 Blanco Verdejo 12.5% Alc

FINCA FELLA

LOS PANDOS, ALMANSA SPAIN

ALTADO ESTATE SERIES



HIGH ALTITUDE WINES . UNCONTAMINATED LAND WITH CENTURY – OLD VINES

VINEYARDS = In the uncontaminated territory of Los Pandos, a generous land hosts our old vineyards inherited from a millenary tradition. A pure blue sky and perfect microclimate with important thermic excursions even in the hottest months, the right conditions are created this outstanding aromatic structure and perfect balanced in acidity.

COLOUR = Cherry red.

BOUQUET = Clean and bright with incredible intensity. The fruitfulness from the Monastrell varietal has been preserved, with subtle confit fruit flavours, blended with smokey hints and roasted tones from the gently toasted French oak barrels.

PALATE = Well balanced and fresh on the palate. Lively, full bodied with great acidity and noble and smooth tannins.

RECOMMENDED WITH = Ideal with deep flavoured stews, rich meats, pasta with mushrooms, dried meat such as Spanish ham and cured cheese.

SERVING TEMPERATURE = 16 – 18 Degrees C.

GRAPE = 100% MONASTRELL

2019 Tinto Monastrell 15.5% Alc

FINCA FELLA

ALMANSA, ALBACETE SPAIN

EL MASO SIGNATURE ESTATE



VINEYARDS = Garnacha Tintorera is the most representative grape of Almansa. Our grapes are carefully selected from the low – yield bush vines of over 90 years old and grown at a high altitude of 1200m above sea level. El Maso is obtained with very ripe and selected grapes, manually harvested. Once the grapes reach the cellar, they start the vinification process that takes place under the careful supervision of our 4 oenologists. The combination of these elements creates a wine that can enrich the tasting experience beyond the most ambitious expectations.

COLOUR = Deep garnet red.

BOUQUET = Intense and persistent, with notes of cherry and blackcurrant, herbs, cinnamon, cloves, cocoa, licorice and hints of mineral.

PALATE = Great structure, velvety tannins, very persistent with a long finish. Ready to drink now or well suitable for ageing.

RECOMMENDED WITH = Excellent with rich first courses, red meat, seasoned cheeses.

SERVING TEMPERATURE = 18 – 20 Degrees C.

GRAPE = 100% GARNACHA TINTORERA

2018 Almansa 15.5% Alc