NAVISA

Navisa

PRODUCT CATALOGUE

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550 MONTILLA, ESPAÑA.

NAVISA

VEGA MARÍA

GRAPE VARIETY

Chardonnay.

TERROIR

The grapes used to produce this wine are from estates located in the Sierra de Montilla, grown on fields of white and golden earth.

AGEING SYSTEM

Young white wine with no ageing. Kept in stainless steel containers with a nitrogen atmosphere to prevent premature oxidation.

TASTING NOTES

Light yellow in colour and brilliant. Fragrant and well-balanced flavour. Fruity, fresh, with floral aromas. Slightly sweet, very soft.

PAIRING

Perfect paired with fish, seafood, rice and pasta dishes, as well as appetisers such as ham and fresh cheeses.

PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550, ESPAÑA.

NAVISA

NAÍZ VERDEJO

GRAPE VARIETY
Verdejo.

TERROIR
Grapes from stony and calcareous soils of the D.O. Rueda (Valladolid).

AGEING SYSTEM
White wine without aging.

TASTING NOTES
Fresh and fruity, varietal aromas. It has a balanced acidity and slightly bitter finish typical of this varietal.

PAIRING
Pasta, cheese, white fish, seafood, salads and appetizers.

PACKAGING INFORMATION
Bottle of 75 cl. 6 units per case.

ALCOHOL
13% ABV.
TYPE OF WINE
Dry white.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550, ESPAÑA.

NAVISA

NAÍZ CHARDONNAY CRIANZA

Gold Medal | 12th Edition of the Verema Varietal Wine Competition | Vintage 2023.
Gold Medal | XI Edition of the Verema Varietal Wine Competition | Vintage 2021.
Silver Medal | Decanter World Wine Award 2025 | Vintage 2023.

GRAPE VARIETY
Chardonnay.

TERROIR
Grapes grown in limestone soil "Albarizas" from the D.O. Montilla-Moriles.

AGEING SYSTEM
This wine is matured for 6 months on fine lees in French oak casks.

TASTING NOTES
Pale yellow, notes of white fruit, fine wood, and light toast. Lasting aftertaste, spices reminiscences.

PAIRING
Cold meat, seafood and fish. White meat and pasta.

PACKAGING INFORMATION
Bottle of 75 cl. 6 units per case.

ALCOHOL
13,5% ABV.
TYPE OF WINE
Dry white.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

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NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550 MONTILLA, ESPAÑA.

NAVISA

NAÍZ CHARDONNAY JOVEN

Gold Medal | CMB Concours Mondial Bruxelles 2025 | Vintage 2024.
Medalla de Gran Oro | 12th Edition of the Verema Varietal Wine Competition | Vintage 2024.
Bronze Medal | Decanter World Wine Award 2025 | Vintage 2024.

GRAPE VARIETY
Chardonnay.

TERROIR
Grapes grown in limestone soil "Albarizas" from the D.O. Montilla-Moriles.

AGEING SYSTEM
White wine without aging.

TASTING NOTES
Pale yellow, bright. Aromas of stone fruits and mineral touches. On the palate is creamy, with good acidity and structure.

PAIRING
Lightly cured cheese, blue fish, vegetables and white meat.

PACKAGING INFORMATION
Bottle of 75 cl. 6 units per case.

ALCOHOL
13% ABV.
TYPE OF WINE
Dry white.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550 MONTILLA, ESPAÑA.

NAVISA

NAÍZ PEDRO XIMÉNEZ

Gold Medal | 36th Grand International Wine Award Mundus Vini | Vintage 2024.
Gold Medal | 12th Edition of the Verema Varietal Wine Competition | Vintage 2023.
Silver Bacchus | XXIII Bacchus International Wine Competition | Vintage 2024.
Silver Medal | XII Edición del Concurso Vino Varietal Verema | Vintage 2024.
Bronze Medal | Decanter World Wine Award 2025 | Vintage 2024.

GRAPE VARIETY
Pedro Ximénez.

TERROIR
Grapes grown in limestone soil "Albarizas" from the D.O. Montilla-Moriles.

AGEING SYSTEM
White wine without aging.

TASTING NOTES
Bright, lemony yellow. Aromas of white fruit, spices reminiscences. Wide and persistent mouthfeel, balanced acidity, slightly saline and mineral.

PAIRING
Serrano ham, seafood, fried fish, cold meat.

PACKAGING INFORMATION
Bottle of 75 cl. 6 units per case.

ALCOHOL
13% ABV.
TYPE OF WINE
Dry white.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550 MONTILLA, ESPAÑA.

NAVISA

FINO MONTULIA
ETIQUETA BLANCA

GRAPE VARIETY
Pedro Ximénez.

TERROIR
Grapes grown in limestone soil "Albarizas" from the D.O. Montilla-Moriles.

AGEING SYSTEM
Wine aged by biological aging ("velo de flor") in oak barrels. Average age of 2 years.
Alcohol: 14.5 % ABV.

TASTING NOTES
Pale yellow wine with greenish reflections. Bright. Peculiar yeast aromas due to its long aging under a "Velo de flor" (yeast) . In the mouth it is dry, sharp, and slightly bitter.

PAIRING
Appetizers, cold cuts, Iberian ham, seafood and first courses such as consommés or white meats.

PACKAGING INFORMATION
Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
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NAVISA

FINO MONTULIA ETIQUETA NEGRA

Gold Bacchus | XXIII Bacchus International Wine Competition.

GRAPE VARIETY

Pedro Ximénez.

TERROIR

Grapes grown in limestone soil "Albarizas" from the D.O. Montilla-Moriles.

AGEING SYSTEM

Wine aged by biological aging ("velo de flor") in oak barrels. Average age of 3 years.
Alcohol: 15 % ABV.

TASTING NOTES

Pale yellow wine with greenish reflections. Bright. Peculiar yeast aromas due to its long aging under a "Velo de flor" (yeast). In the mouth it is dry, sharp, and slightly bitter.

PAIRING

Appetizers, cold cuts, Iberian ham, seafood, and first courses such as consommés or white meats.

PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
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NAVISA

FINO COBOS

GRAPE VARIETY

Pedro Ximénez.

TERROIR

The grapes used to produce this wine are from estates located in the Sierra de Montilla, grown on fields of white and golden earth. This type of earth is high in calcium carbonate and its characteristics produce the best generoso wines.

AGEING SYSTEM

This wine is aged using criadera and solera American oak casks as part of the biological ageing system. casks from the upper rows with the older wine in the solera casks on the bottom row near the floor. Average age of 3 years.

TASTING NOTES

Light yellow in colour with greenish shimmers. Brilliant. Unique leesy aromas due to long ageing process under a cap of flor yeast. Dry, sharp and slightly bitter flavour.

PAIRING

Excellent paired with hors d'oeuvres, cured meat, Iberian ham, seafood, and starters such as consommés or white meat.

PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550 MONTILLA, ESPAÑA.

NAVISA

MORILES COBOS

GRAPE VARIETY
Pedro Ximénez.

TERROIR
Grapes from limestone soil "albarizas" from D.O. Montilla-Moriles in the Moriles area.

AGEING SYSTEM
Wine aged by biological aging in oak barrels through Criadera and Solera system. Average age of 2 years.

TASTING NOTES
Pale yellow. Bright and clean liquid. Nuts and yeast aromas. In the mouth it is dry, sharp, and slightly bitter.

PAIRING
Appetizers, cold meat, Iberian ham, seafood, first course as consommé or white meat.

PACKAGING INFORMATION
Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550 MONTILLA, ESPAÑA.

NAVISA

FINO POMPEYO

GRAPE VARIETY

Pedro Ximénez.

TERROIR

Grapes grown in limestone soil "Albarizas" from the D.O. Montilla-Moriles.

AGEING SYSTEM

Wine aged by biological aging in oak barrels through Criadera and Solera system. Average age of 7 years.

TASTING NOTES

Pale yellow with golden highlights. Slightly opalescent liquid as the wine is "en rama", not filtered. Particular yeast aromas due to its long aging under "velo de flor" yeast. Dry and intense in mouth with light bitter notes.

PAIRING

Appetizers, cold meat, Iberian ham, seafood, first course as consommé or white meat.

PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550 MONTILLA, ESPAÑA.

NAVISA

MEDIUM MONTULIA

Silver Medal | Decanter World Wine Award 2025.

GRAPE VARIETY

Pedro Ximénez.

TERROIR

Grapes grown in limestone soil "Albarizas" from the D.O. Montilla-Moriles.

AGEING SYSTEM

Fortified liqueur wine aged through oxidative aging. Alcohol: 15% ABV.

TASTING NOTES

Brown in colour, liquorish aromas with notes of dried fruits (walnut and hazelnut), which evoke the memory of Oloroso and Amontillado. In the mouth it is slightly sweet, silky and with a long aftertaste.

PAIRING

Appetizers, cured cheeses, pâtés and spicy dishes.

PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
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NAVISA

OLOROSO MONTULIA

Gold Medal | 36th Grand International Wine Award Mundus Vini.
Silver Bacchus | XXIII Bacchus International Wine Competition.

GRAPE VARIETY

Pedro Ximénez.

TERROIR

Grapes grown in limestone soil "Albarizas" from the D.O. Montilla-Moriles.

AGEING SYSTEM

Wine aged by oxidative aging during 10 years in oak barrels through the traditional system of criaderas & solera. Alcohol: 18 % ABV.

TASTING NOTES

Old gold in colour with bright mahogany tones. Aromas of wood, vanilla, walnut and hazelnut. Powerful, balanced mouthfeel and a long final memory in the mouth that evokes the sweet memory of the PX.

PAIRING

Excellent with nuts, appetizers, and cold cuts. Dishes such as mushrooms, small game and casserole meats. In the preparation of meat stews such as oxtail and stews.

PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550 MONTILLA, ESPAÑA.

NAVISA

CREAM MONTULIA

Gold Medal | 36th Grand International Wine Award Mundus Vini.
Silver Bacchus | XXIII Bacchus International Wine Competition.

GRAPE VARIETY

Pedro Ximénez.

TERROIR

Grapes grown in limestone soil "Albarizas" from the D.O. Montilla-Moriles.

AGEING SYSTEM

Sweet Oloroso wine aged by oxidative aging in oak barrels during 2 years through the traditional system of criaderas & solera. Alcohol: 19'5% ABV.

TASTING NOTES

Mahogany colour. Dried fruits (hazelnut) and raisins aromas . Sweet in mouth, full-bodied, vinous and persistent aftertaste, with wood and ripe fruits reminiscences.

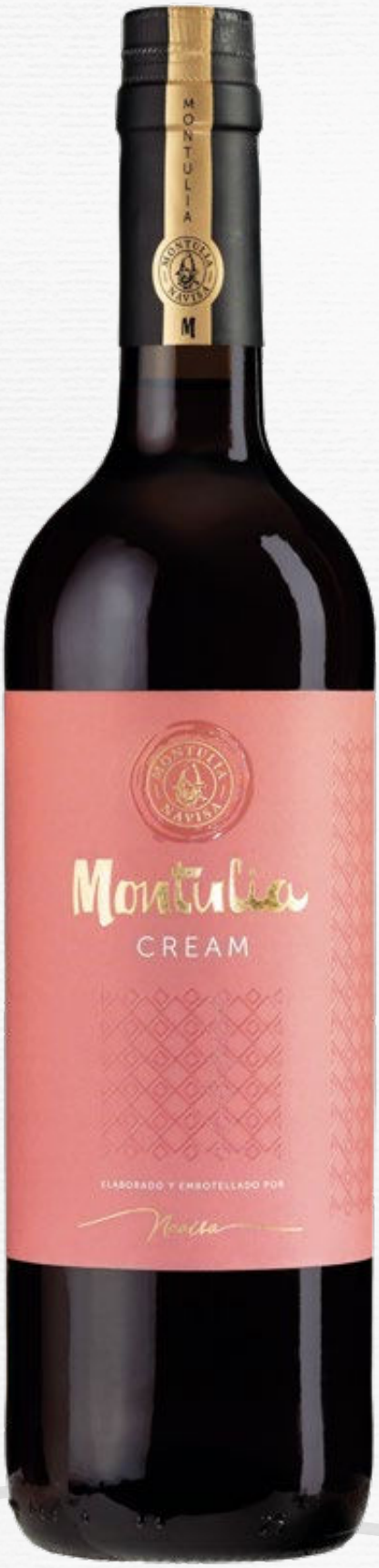
PAIRING

Excellent painting with all kinds of pastries.

PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS



NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550 MONTILLA, ESPAÑA.

NAVISA

AMONTILLADO MONTULIA

Gold Medal | 36th Grand International Wine Award Mundus Vini.

GRAPE VARIETY

Pedro Ximénez.

TERROIR

Grapes grown in limestone soil "Albarizas" from the D.O. Montilla-Moriles.

AGEING SYSTEM

Wine aged by biological aging ("velo de flor") in oak barrels during 5 years and oxidative aging during 3 years through the traditional system of criaderas & solera. Alcohol: 18 % ABV.

TASTING NOTES

Pale amber colour. Dried fruits aromas (Hazelnut and walnut), toasted, acetaldehyde notes nuanced by sweet reminiscences. Dry in mouth, smooth but persistent, and slightly sharp.

PAIRING

Hot soups, consommé, white meat, strong flavoured cheeses and fish.

PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
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NAVISA

DULCE ZAHIRA

GRAPE VARIETY

Pedro Ximénez.

TASTING NOTES

Mahogany coloured wine. Aromas that are reminiscent of the sun-dried Pedro Ximénez grapes with hints of wood and honey. Sweet and velvety mouth-feel.

PAIRING

It can be enjoyed as an aperitif and pairs well with any type of cake.

PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550, ESPAÑA.

NAVISA

PEDRO XIMÉNEZ MONTULIA

Gold Medal | 36th Grand International Wine Award Mundus Vini.
Silver Bacchus | XXIII Bacchus International Wine Competition.

GRAPE VARIETY

Pedro Ximénez.

TERROIR

Grapes from vineyards that favor rapid maturation of the grapes on the vines before manual harvesting.

AGEING SYSTEM

Average aging time of 12 months.

TASTING NOTES

Dark mahogany colour. Peculiar aromas of ripe fruit, roasted coffee, dates and raisins. In the mouth, its unctuousness, great density, and structure stand out. Long aftertaste. Alcohol: 15% ABV.

PAIRING

Mature or blue cheeses. As dessert is an unique experience.

PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550 MONTILLA, ESPAÑA.

NAVISA

3 PASAS

GRAPE VARIETY

Pedro Ximénez.

TERROIR

A wine made with grapes from estates located in areas that, given their edaphic characteristics, favour the grape's rapid ripening on the vine before they are harvested by hand.

AGEING SYSTEM

Average aging time of 5 years.

TASTING NOTES

Sweet wine with a dark amber colour. Aromas of raisins, honey, ripe fruit and sweet spices. Full, complex flavour with a fi nish reminiscent of fresh raisins, embraced in complex woody aromas.

PAIRING

Pairs well with mature or curado cheeses. Unique dessert wine that can be served with ice. It pairs perfectly with ice cream, sweets and desserts, especially chocolate.

PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550 MONTILLA, ESPAÑA.

NAVISA

VERMUT ÁNIMA ROSA

GRAPE VARIETY

Pedro Ximénez.

ALCOHOL DEGREE

15% ABV.

AGEING SYSTEM

Obtained from Pedro Ximénez wine, which is macerated with specially selected aromatic extracts of plants and roots.

TASTING NOTES

Mahogany in color with reddish tones. Bright and clean. Typical aromas of plants and roots (elderflowers, cinnamon, orange, lemon, wormwood). Notes of cinnamon and citrus fruits such as orange. Sweet and slightly bitter.

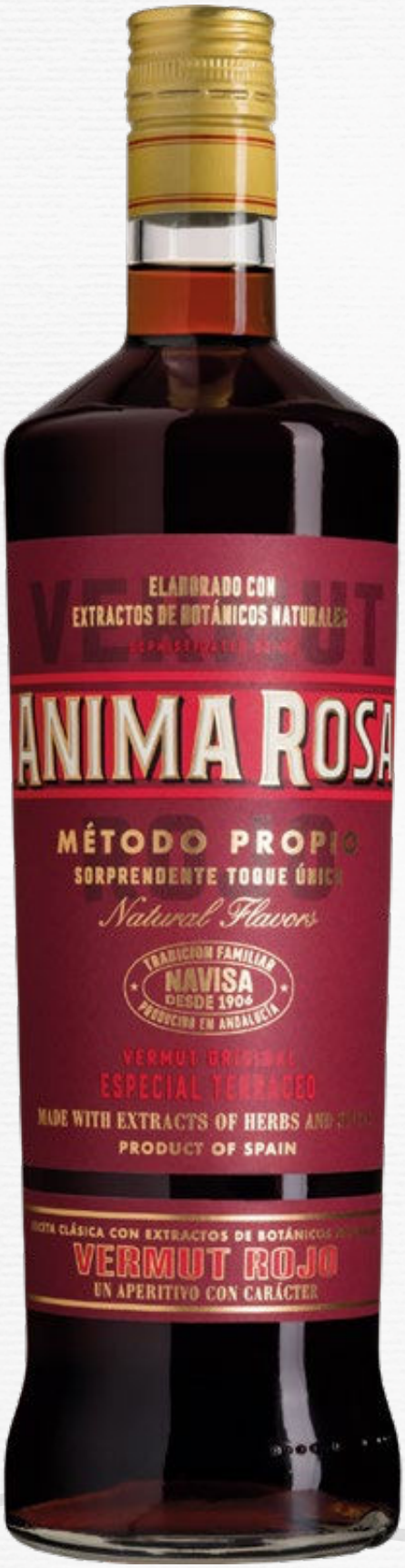
PAIRING

Best served chilled, between 8 and 10°C. Ideal as an aperitif or as a base for cocktails. Pairs well with pickles, shellfish, Serrano ham, cheese, etc...

PACKAGING INFORMATION

Bottle of 100 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS



NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550, ESPAÑA.

NAVISA

MONTEMOLÍN COSECHA

GRAPE VARIETY

Tempranillo.

TERROIR

Grapes from La Mancha PDO. Certified red wine, bottled at vineyard.

AGEING SYSTEM

Wine subjected to two months of rest in bottle before placing on the market.

TASTING NOTES

Of cherry red color with ochre tones. Powerful and fruity recalling the fruits of the forest. Soft and velvety with a post-persistent taste.

PAIRING

Pairs perfectly with red meats, stews, cold meats, spreads and semi cured cheeses.

PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

Navisa

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550, ESPAÑA.

NAVISA

MONTEMOLÍN CRIANZA

GRAPE VARIETY

Tempranillo.

TERROIR

Grapes from La Mancha PDO. Certified red wine, bottled at vineyard.

AGEING SYSTEM

This wine undergoes 6 months'ageing in American oak casks.

TASTING NOTES

Cherry red color with purple and matte tones. To the nose stresses the ripe fruit with vanilla and spicy tones. In mouth it is round, well structured and long aftertaste.

PAIRING

The perfect accompaniment to red meats, stews and grilled meats.

PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.

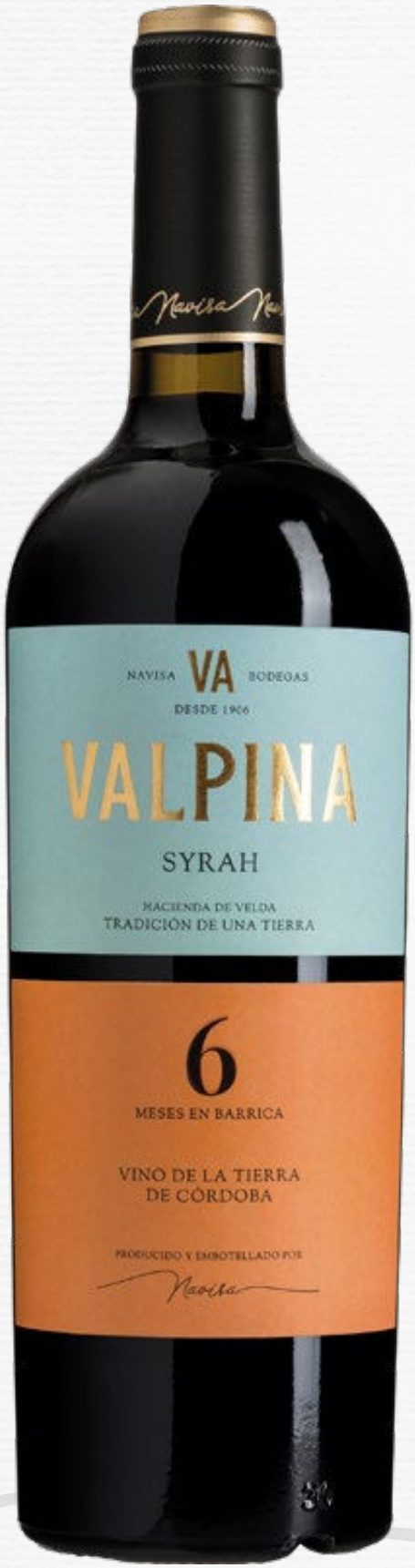
NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550, ESPAÑA.

NAVISA

VALPINA

Gold Medal | 12th Edition of the Verema Varietal Wine Competition | Vintage 2023.



GRAPE VARIETY

Syrah.

TERROIR

This wine is made with Syrah grapes from vines grown on the Morales estate in the municipality of Cabra, in the heart of the Sierra de Montilla and close to the Sierras Subbéticas, grown at an altitude of 460 meters on calcareous soils.

AGEING SYSTEM

In early September, when the optimal point of phenolic and technological ripeness is reached, the bunches are harvested and incubated in stainless steel tanks, where after several days of cold maceration, they ferment at a maximum temperature of 26°C. After malolactic fermentation, the wine is aged for 6 months in French oak barrels and then rested for 6 months in bottle racks.

TASTING NOTES

Intense cherry red with light cardinal points. Predominantly ripe fruit, currant, raspberry, and balsamic notes. Aromas of toast, spices, and hints of vanilla. Varietal character. Powerful, broad, and round on the palate. Unique, flavourful, and balanced.

PAIRING

Cured meats, red meats, large game, roasts, cured cheeses, and blue fish. Serving temperature 16-18°C.

PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550, ESPAÑA.

NAVISA

PUENTE VIEJO COSECHA

GRAPE VARIETY

Tempranillo.

TERROIR

Grapes from Rioja PDO. Certified red wine, bottled at vineyard.

AGEING SYSTEM

This wine undergoes 4 months resting in bottles before it is marketed.

TASTING NOTES

Cherry-red in colour with hints of blue. Its aroma represents a good fruit concentration with forest fruit notes (blackberry, raspberry and cranberry). Flavoursome, pleasant and well-balanced mouth-feel.

PAIRING

It pairs perfectly with red meat, cured meat and any type of cheese, but especially soft and mild cheeses.

PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

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NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550, ESPAÑA.

NAVISA

PUENTE VIEJO CRIANZA

GRAPE VARIETY

Tempranillo.

TERROIR

Grapes from Rioja PDO. Certified red wine, bottled at vineyard.

AGEING SYSTEM

This wine undergoes 12 months' ageing in American oak casks and 6 months resting in bottles before it is marketed.

TASTING NOTES

Crimson-red in colour of average intensity with hints of ruby red. Its aroma represents a good concentration of complex aromas of mature red fruits and hints of balsamic and vanilla coming from the oak. It is flavoursome, persistent and has a pleasant mouth-feel. Great balance between acidity, tannins and alcohol.

PAIRING

Pairs perfectly with grilled red meat and any type of cured meat, especially Iberian ham. Excellent with any type of winged game and ground game. It has enough body to be enjoyed with venison and wild boar dishes.

PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
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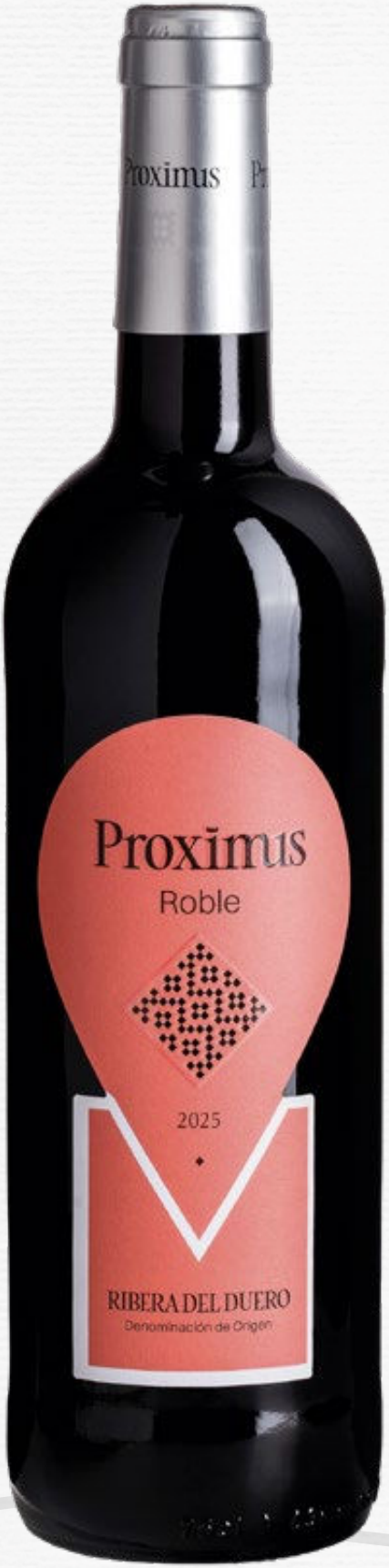
NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550, ESPAÑA.

NAVISA

PRÓXIMUS ROBLE



GRAPE VARIETY

Tempranillo.

TERROIR

Grapes from Ribera del Duero PDO. Certified red wine, bottled at vineyard.

AGEING SYSTEM

This wine undergoes 4 months resting in bottles before it is marketed.

TASTING NOTES

Reddish-purple in colour with hints of blue. Its aroma represents a good fruit concentration with jammy and red berry notes. Silky, pleasant and light mouth-feel.

PAIRING

Perfect pair for grilled meat, stews and rice dishes.

PACKAGING INFORMATION

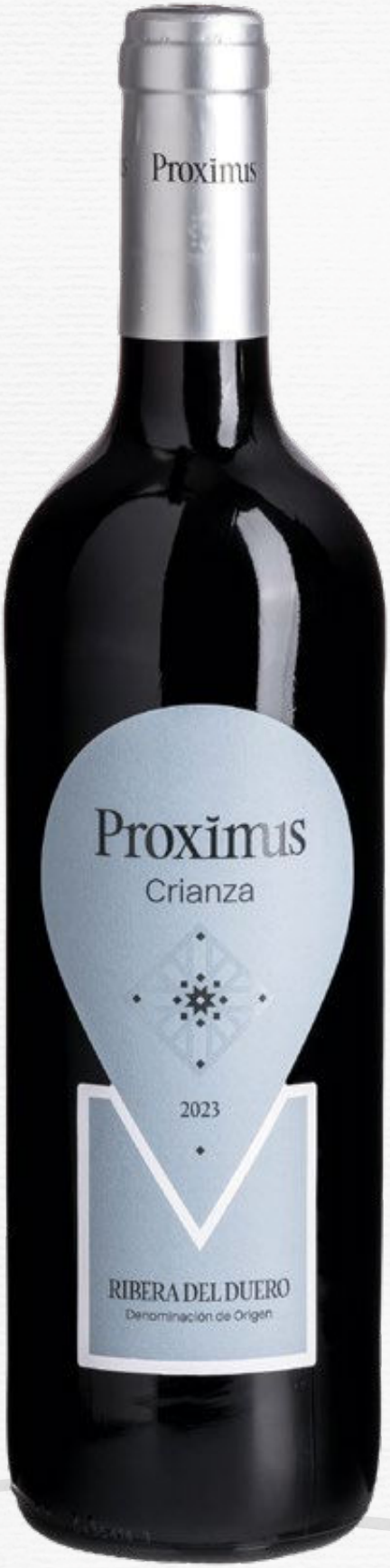
Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550, ESPAÑA.

NAVISA

PRÓXIMUS CRIANZA



GRAPE VARIETY

Tempranillo.

TERROIR

Grapes from Ribera del Duero PDO. Certified red wine, bottled at vineyard.

AGEING SYSTEM

This wine undergoes 14 months' ageing in new American oak casks and 9 months maturing in bottles before it is marketed.

TASTING NOTES

Very dark crimson in colour. Spicy notes and black fruit aroma, reminiscent of undergrowth. Light and velvety mouth-feel. It has a great deal of personality and a pleasant aftertaste.

PAIRING

It pairs perfectly with lamb chops, stone-roasted meat, pâtés, meat stews and game.

PACKAGING INFORMATION

Bottle of 75 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

Navisa

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550, ESPAÑA.

NAVISA

MANOLETE SWEET ANISETTE

ALCOHOL DEGREE

35% ABV.

AGEING SYSTEM

Beverage made using natural alcohols; colourless and sweet. Obtained by distilling macerated aniseed with added sugars, controlling the characteristic taste of this fruit in the final product.

TASTING NOTES

Colourless and brilliant. Intense aniseed aroma. Full and smooth and very sweet. Persistent aftertaste, which is characteristic of aniseed.

PACKAGING INFORMATION

Clear bottle (100 cl). 6 bottles per box.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550, ESPAÑA.

NAVISA

MANOLETE DRY ANISETTE

ALCOHOL DEGREE

50% ABV.

AGEING SYSTEM

Beverage made using natural alcohols; colourless and dry. Obtained by distilling macerated green aniseed (Pimpinella anisum L.) with added sugars, controlling the characteristic taste of this fruit in the final product.

TASTING NOTES

Colourless and brilliant. Dry anisette produced by double distillation of the natural aniseed and alcohol from the agricultural product. Persistent aftertaste which is characteristic of aniseed, aromatic herbs and spices.

PACKAGING INFORMATION

Clear bottle (100 cl). 6 bottles per box.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550, ESPAÑA.

NAVISA

LICOR DE ENDRINAS
MANOLETE SLOPE LIQUEUR

ALCOHOL DEGREE

25% ABV.

AGEING SYSTEM

This beverage is made from agricultural alcohol with natural sloe extracts.

TASTING NOTES

A liqueur with a pleasant sweetness, reminiscent of aniseed and hints of wild sloes. Slightly reddish colour and brilliant. Persistent, deep flavour and unique aftertaste.

PACKAGING INFORMATION

100 cl glass bottle. 6 bottles per box

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550, ESPAÑA.

NAVISA

BRANDY MONTESCO

ALCOHOL DEGREE

36% ABV.

AGEING SYSTEM

Brandy made from wine spirits and distilled alcohols, aged using the traditional system of Criaderas and Soleras in American oak casks that have previously contained Amontillado and sweet Pedro Ximenez wines. Average age: 10 years.

TASTING NOTES

Shiny light mahogany colour with gold reflection. Fine wood aromas, vanilla with wine spirit and liquorice background. In mouth, we can feel wood notes with oloroso and PX generous wines reminiscences.

PAIRING

An after-dinner and evening drink, for leisurely tasting. To fully enjoy this brandy, it is recommended to consume at room temperature.

PACKAGING INFORMATION

Bottle of 70 cl. 6 units per case.

NUTRITIONAL TABLE
AND LIST OF INGREDIENTS

NAVISA INDUSTRIAL VINÍCOLA ESPAÑOLA S.A.
Avda. José Padillo Delgado, s/n. 14550, ESPAÑA.

NAVISA

BEBIDA ESPIRITUOSA 301

ALCOHOL DEGREE
30% ABV.

AGEING SYSTEM
Spirit drink made with alcohols and low-alcohol wine distillates.

TASTING NOTES
Light mahogany in color, elegant aromas of sweet spices, dried fruits and hints of oak wood. In the mouth it has a warm, delicate, dry and persistent flavor.

PAIRING
Ideal to take after meals, preferably served at room temperature.

PACKAGING INFORMATION
Bottle of 100 cl. 6 units per case.

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Navisa

www.navisa.es