

cabecita loca®

SLOW DRINKS ●



CABECITA LOCA SLOW DRINKS
Valle del Cinca, 53
22300 Barbastro (Huesca) – SPAIN
www.cabecitalocadrinks.com



VICTOR CLAVERÍA BARRABÉS Food Artisan of Aragón

With a degree in economics, he found himself facing a straight, flat, and perfectly asphalted road, or in other words, a well-paid job.

Victor took the hard road towards his passion, he dreamt of making wine.

He abandoned all comfort and trained to become an oenologist for several years. Along the way, he met his wife Isabel and together they made the decision to go back to the place where their ancestors had been born and lived to give free rein to their passion, making wine.

In 2016 the Government of Aragon awarded him the title of Food Artisan in the wine sector, making him the first person to hold this distinction.



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Premium Red Vermouth

Elaboration

Macerated with more than 20 natural extracts, on a base of quality white wine, grape must and wine alcohol. Minimal intervention, without fining, stabilising or filtering. 17% vol.

Tasting notes

Bright amber in the glass. Woody botanical herbs, wormwood, quinine and cinnamon with great complexity on the nose. Warm spice entry with bitter herbs on the palate, candied orange peel, hazelnut and almond, subtle and deep aromatic persistence blending bitterness with a hint of spiced floral undergrowth.

Pairing and serving

Any time is a good time to pair and enjoy Cabecita Loca premium red vermouth. Whether as an appetiser, a main meal or dinner, or as an after work or evening drink, it will turn the moment into an unforgettable gastronomic experience.

Olives, mussels, clams, smoked fish, tuna, salmon or anchovies are the best companions for a gastronomic journey like no other.

Serve between 8°C and 10°C.

Most important awards

Vermouth Trophy at International Wine Challenge 2022

Gold medal 95 points at IWC 2022

Silver medal 92 points at IWSC 2019



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White Reserve Vermouth



Elaboration

Macerated with more than 20 natural extracts, on a base of white wine with oxidative ageing, grape must and wine alcohol. Minimal intervention, without fining, stabilising or filtering. 17% vol.

Tasting notes

Orange and gold colour. Aromas of complex intensity, camomile and aniseed, quince, dried fruit and honey. Elegant on the palate, wrapped in curry, hazelnut, fennel and jasmine. Long and deep, maintaining spices and botanicals with fine and persistent bitters and sweets.

Pairing and serving

Lovers of Cabecita Loca White Reserve Vermouth will enjoy pairing it with seafood and fish. Different types of cheese also pair perfectly, as well as with ham or cold meats, and if they are Iberian and acorn-fed, even better!

The anchovy toast with “salmorejo” is the ideal companion, as its salty touch offers a very interesting contrast to the subtle sweetness of this vermouth, providing a gratifying gastronomic experience.

Serve between 8 and 10°C.

Most important awards

Gold medal at African International Wine and Spirits Competition 2020



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Premium Sangria



Elaboration

Made with red wine matured in french oak, grape must, natural Mediterranean citrus juice and macerated with Sri Lankan "five zeros special" cinnamon sticks and vanilla pods from Papua New Guinea. Only with sugars and acids from the fruit itself. Minimal intervention, no fining, stabilising or filtering. Contains solid parts from citrus pulp and grape must. 8,5% vol.

Tasting notes

Vibrant ruby red colour with violet reflections. On the nose, it has a floral Garnacha base enveloped in citrus aromas together with notes of vanilla, liquorice and cinnamon.

The palate is intense, fresh and fleshy, with red fruits, cherries and blackberries, coming together thanks to its meticulous and handcrafted production.

Pairing and serving

Its fruity and fresh flavour makes it possible to enjoy incredible pairings, such as, for example, mini peppers stuffed with cheese, crispy potatoes or dried tomatoes with creamy cheese, which will transform your aperitif time into a unique sensory experience.

Serve between 6 and 8°C.

We're all about that "wow" factor, so we suggest you forget about any taboos and bad press that industrial sangria gets, and instead, let yourself be seduced by the quality of our extraordinary sangria as a truly remarkable alternative to a conventional vermouth. You will be won over by the original blend of wine, refreshing citrus fruits and exotic spices!

Most important awards

Gold medal at Convino 2018
Gold medal at Convino 2019



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Essential Gin



Elaboration

Essential Gin Cabecita Loca is a dry gin made from a selection of wine distillates on which are macerated juniper berries, coriander and Mediterranean citrus peel. 42,5% alc.

Tasting notes

Transparent, colourless, with a slight density when poured in the glass, glyceric. Aromas of juniper and citrus, predominantly lemon and orange peel. Notes of coriander. Intense, fresh and subtle. The alcohol appears less intense than the rest of the aromas. In the taste, botanicals are manifested beyond the four elementary flavours, providing perceptions of dryness, with a greater incidence of dryness of roots and mineral sensations with a retro nasal route where citrus fruits reappear. The palate is smooth, enveloping, glyceric, with a velvety feel and a very subtle and elegant bitterness on the finish.

Pairing and serving

Ideal pairing and serving for unique moments. Long-drinking gin, either on its own or with a fine-needle neutral tonic without colouring additives. Recommended as a fantastic digestive companion after a gastronomic journey. Serve between 8°C and 10°C.

Most important awards

Bronze medal at IWSC 2019



The logo for Zinca fudre, featuring the word 'Zinca' in a large, elegant, black cursive script. Below it, the word 'fudre' is written in a smaller, blue, lowercase sans-serif font.

Red wine 100% Cabernet Sauvignon - Vintage 2020

Aged in used French oak foudre for 15 months

15% alc.

Yield 2.500 kg/ha.

Harvest by hand in mid-October 2020

Production 2.915 bottles



Elaboration

Cabernet Sauvignon grown on unirrigated hills in Montesa (Huesca) and harvested when phenolic maturity was reached.

After the reception of the grapes in the winery, the bunches were destemmed and the grapes fermented in oak vats at a controlled temperature of 28°C maximum.

Pumping over and delestage were carried out during fermentation to encourage expression. After alcoholic fermentation, the wine was aged (with battonage) in oak foudre on its lees for 15 months where it underwent natural malolactic fermentation. Bottled in February 2022. Unclarified and lightly racked.

Tasting notes

High intensity purple colour with medium rim. Aromatic intensity dominated by primary aromas of plum, cherry, blackcurrant, blackberries, liquorice and aniseed. Secondary aromas of toast, roasted coffee and clove.

On the palate it is dry, with medium acidity and integrated alcohol, which gives a subtly sweet entry. Moderate and juicy tannins due to the ageing in foudre.

Medium body with long depth and a sustained and balanced persistence.

Pairing and serving

Powerful and welcome with roast beef and lamb and well-seasoned with any pepper. Good pairing with pâtés, meatballs and duck, always accompanied by potatoes and salads. Cheddar and gouda cheese boards with nuts have a great affinity with our wine. With bitter chocolate and lots of cocoa it will take you to an unparalleled experience.

Serve between 12°C and 14°C.



Zinca
d'anfora

Red wine
34% Cabernet - 33% Merlot - 33% Grenache

Vintage 2020

Aged in clay vats for 6 months

15% alc.

Yield 1.800 kg/ha.

Harvest by hand in mid-October 2020

Production 3.125 bottles

Elaboration

Blend of grapes grown on unirrigated hills in Montesa (Huesca) and harvested when phenolic maturity was reached.

After reception of the grapes in the winery, the bunches were destemmed and the grapes were fermented in stainless steel tanks at a controlled maximum temperature of 28°C. The grapes were pumped over and destemmed during fermentation to encourage expression. Subsequent ageing in stainless steel tanks on its lees with battonage for 6 months, where it undergoes malolactic fermentation in spring in a natural way. After that, the ageing continues in clay jars for 6 months.

Blend 85% of the 2020 vintage - 15% of the 2021 vintage without malolactic fermentation or ageing. Bottled in February 2022. Unclarified and with a light fining.

Tasting notes

Medium intensity purple colour. Notes of black and red fruit mixed with balsamic, pastries, aniseed and quince.

Sweet entry with moderate astringency. Its depth and persistence make it a very gastronomic wine.

Pairing and serving

A versatile wine for stews, roasts and grilled dishes, for any moment of a simple and complete gastronomy. Whether alone or in company, it will make you enjoy a great fantasy. Serve between 12° and 14°C.

Red wine. 100% Grenache.

Vintage 2020

Aged for 6 months in leather wineskins waterproofed with “pez” (a mixture of pine resin and olive oil).

14,5% alc.

Yield 3.000 kg/ha.

Harvest by hand at the beginning of October 2020.

Production 954 bottles.

Zinca d'odre

Elaboration

Grapes grown on unirrigated hills in Montesa (Huesca) and harvested at phenolic maturity.

After receiving the grapes in the winery, the grapes are destemmed and fermented in stainless steel tanks at a controlled maximum temperature of 28°C.

Aging on its lees with battonage for at least 6 months in stainless steel tanks where malolactic fermentation took place naturally in the spring.

Subsequent ageing for 6 months in leather wineskins waterproofed with “pez” (a mixture of pine resin and olive oil) made artisanally.

Bottled in January 2022. Unclarified and with a light fining.

Tasting notes

Medium intensity ruby colour with a medium rim. Aromatic complexity with intense aromas of redcurrant, liquorice cherry, blackberry with hints of liquorice, undergrowth and green olive. Dry on the palate with balanced acidity and alcohol in addition to a pleasant, polished taste.

Pairing and serving

Ideal to enjoy with starters such as Mediterranean salads, sea and mountain rice dishes, Iberian and semi-cured cheeses. Pickled rabbit and partridge, stewed rabbit, grilled chicken, grilled sardines and andalusian squid. Tiramisu and coffee flan finish and round off this wine in a delicate and versatile way. Serve between 12 and 14°C.



Zinca
bin de Ric

34% Merlot – 33% Cabernet – 33% Grenache
Red wine. Vintage 2019
Aged in clay and oak for 15 months
15,5% alc.
Yield 1.800 kg/ha.
Manual harvest in mid-October 2019
Production 2.020 bottles

Elaboration

Selection of grapes grown on rainfed hills in Montesa. Merlot, cabernet and grenache harvested reached phenolic maturity. Vintage in boxes 10 kg and transported to the winery in Almunia de San Juan (Huesca). After the reception of grapes, those grains which are not in perfect condition are removed by hand. Subsequently, the clusters were destemmed and the grapes fermented for 18 days in clay pots without temperature control to a maximum temperature of 21°C. Constant manual punch downs are performed during fermentation. Aged on its lees with battonage for 3 months in the jar itself. Subsequent ageing in Hungarian and American oak barrels used for an average of 2 years, for 12 months, where malolactic fermentation takes place in spring. Bottled in February 2021. Without clarifying and with a slight fining.

Tasting notes

Ruby colour of medium intensity. Complex aromas of black fruit, plum, blackberry, toasted, coffees and chocolate, hides and undergrowth. Cool and elegant upon entry, harmonic acidity that makes it wide, medium body and long depth, balanced and with complex and subtle retro nasal aroma.

Pairing and serving

Ideal to go with red, white and game meats, of all kinds of stews or roasts, the spoon and its stews make it superior, plus all kinds of rice and cheeses make it a delight for all pleasures. Serve from 14 to 16°C.



Zinca d'oro



85% White Grenache - 15% Alcañón
Golden wine. Vintage 2021
Oxidative ageing outdoors in glass demijohns
15% alc.
Yield 1.800 kg/ha.
Harvest by hand at the beginning of October 2021
Production 923 bottles

Elaboration

Selection of grapes grown on unirrigated hills in Montesa (Huesca). White Grenache and Alcañón are harvested at phenolic maturity. After reception of the grapes in the winery, the bunches are destemmed and the grapes fermented in stainless steel tanks at a controlled maximum temperature of 22°C. Subsequently, the grapes are left in stainless steel tanks on their lees with battonage for 6 months. Without malolactic fermentation. Subsequent ageing in the open air in glass demijohns in the spring for 40 days and 40 nights. Bottled in June 2022. Unclarified with light fining.

Tasting notes

Amber colour with coppery glints. Candied orange peel, dried fruits, honey and baked apple notes. Dry with medium acidity, unctuous and long-lasting.

Pairing and serving

It is the ideal welcome drink with a good ham, cured meats and cheeses and then moving on to Asian dishes, roasted lamb and any meat or fish cooked with vegetables from the orchard over the embers of some vine shoots. Serve at between 8 and 10°C and for creamy desserts and chocolates at 14°C.

Z
ZINCA
alma de barro



White wine
100% White Grenache
Vintage 2020
Fermented, aged and bottled in clay
15% alc.
Yield 1.800 kg/ha.
Harvested by hand at the beginning of
October 2020
Production of 198 clay bottles of 75 cl.

Elaboration

Grapes grown on unirrigated hills in Montesa (Huesca) are carefully selected. After this, the bunches are destemmed and the grapes fermented for 18 days in clay vats at a maximum temperature of 21°C.

Aged on its lees with battonage for 3 months in the fermentation vats. Subsequent ageing in extra-porous clay jars for 12 months. Bottled in February 2022. Unclarified and with a light fining.

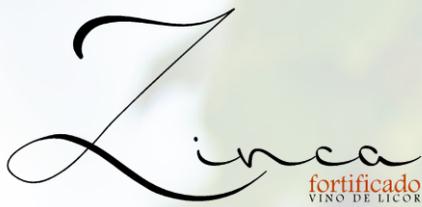
Tasting notes

Medium intensity golden colour with a dense tear. Complex and intense aroma of ripe fruit, apricot and peach, with hints of quince, honey and caramelised nuts. A wine with a fine entry and fullness, voluminous, long and persistent. Its good acidity and salinity persists on the palate with hints of stone fruit and dried fruits.

Pairing and serving

Chair and lounge wine, dinner jacket and gala dress. Its delicacy and concentration of aromas with its texture make it ideal for all kinds of starters, main courses and desserts.

Curated ham, chorizo and salami, pasta and vegetable salads, rice and pasta accompanied by any sauce, white meats either braised or stewed, cod and salmon in the style of any chef and dessert with custard, Santiago cake or with a cheese board. Subtlety and quality, dynamism and complexity, volume and depth, make this wine to be tasted and enjoyed with pause and calm. Serve from 9 to 15°C.



100% Red Grenache
Fortified wine. Vintage 2021
20% alc.

Yield 1.800 kg/ha.

Harvested by hand at the beginning of October 2021.

Production 1387 bottles of 75 cl.



Elaboration

Garnacha grown on wooded slopes near Montesa (Huesca) and harvested when phenolic maturity was reached. After receiving the grapes in the winery, the bunches were destemmed and the grapes began fermentation in stainless steel tanks at a controlled maximum temperature of 28°C.

At a density of 1.040, fermentation was interrupted by adding wine alcohol, which was subtracted from the fermentation process.

Alcohol is then added, raising the total alcohol content to 20%.

A total of 80 g/l. of sugar from the unfermented must was kept. The wine was pumped-over and shedded during fermentation to favour expression. Subsequent short stay in stainless steel tanks without malolactic fermentation or ageing. Bottled in January 2022. Without clarification with light fining.

Tasting notes

Intense purple colour with violet notes and a persistent tear. Pronounced aromatic intensity of wild red berries, liquorice, lollipop and flowers. Sweet wine with low acidity with warm alcohol on the palate, medium body and medium depth that makes the strawberry, blackberry and raspberry very present, achieving a fresh and round balance.

Pairing and serving

The wine of the beginning and of the end, which goes well with all salted meats, blue cheeses, Iberian cured meats, tomato and anchovies.

It surprises with dried figs to enjoy between meals. Chocolate, tiramisu, cottage cheese and blueberry cheesecake.

A palate full of childhood treats for an unparalleled delight. Serve from 6 to 10°C.

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