



Spimor

SPIRITS & MORE

GUANGZHOU SPIMOR TRADING CO.,LTD

广州醴泉啡悦贸易有限公司

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WORLDVINUM

www.worldvinum.com





#NotJustWine

WINE · SHOW · WISH · MAGIC



PÍDEME
3
DESEOS

RIOJA

Denominación de Origen Calificada


RIOJA

Denominación de Origen Calificada

www.pideme3deseos.com



PÍDEME 3 DESEOS

Capacity: 75 cl. | **Alcohol:** 14% |

Type: Red wine.

RIOJA Denomination of Qualified Origin.

Grape Varieties: 80% Tempranillo 20% Graciano

Service temperature: Between 13 and 16 degrees.

Tasting Notes: Attractive ruby red color, very little evolved and high layer. Intense and complex in the nose, it is unmarked with an initial touch to vanilla and then appear ripe fruit and menthol aromas.

In the mouth it is structured, friendly, round, without edges, of modern cut, when dominating the fruit on the bouquet. We will take it at 16°C, to accompany stews, meats and cheeses.

Description: Aged 12 months in our cellar. Hand selected vintage that together with the exclusive microclimate of the area assure to this wine balance and tipicity.

许愿

容量：750ml

酒精度：14%

产区：里奥哈

葡萄品种：80%丹魄 20%格拉西亚诺

适饮温度：13-16°C

酒评：迷人的宝石红酒体，略带石榴红裙边。味道浓郁饱满，成熟的果香里略带香草和薄荷的气息；口感圆润细腻，单宁柔顺，回味悠长，与炖肉、烤肉及芝士搭配时相得益彰。

描述：12个月橡木桶陈酿，精细的手工采摘和里奥哈的微气候为这款酒带来极佳的平衡感和典型性。

A black wine bottle is the central focus, surrounded by a dense arrangement of vibrant red flowers, possibly ranunculus, against a black background. The bottle's label features a decorative white pattern and text. The overall aesthetic is elegant and romantic.

#notjustwine

TINTO JOVEN

3 DESEOS

RIOJA

INDICACIÓN DE ORIGEN CALIFICADA

www.pidemeundeseeo.net



3 DESEOS

RIOJA

Denominación de Origen Calificada

3 DESEOS

Capacity: 75 cl. | **Alcohol:** 14.5% |

Type: Young Red Wine.

Qualified Denomination of Origin La Rioja.

Varieties of grapes: Tempranillo 100% very healthy and correct ripening.

Service temperature: 14°C

Tasting notes: This fruity and delicate red wine is best consumed young. Red fruits fill the nose, bringing the sensation of strawberry chewing gum, and the wild strawberry and blackberry follow through the mouth where it lingers. This refreshing wine is best served chilled to 14°

容量：75 cl. | 酒精度：14.5% |

种类：干红2018

里奥哈法定产区

葡萄种类：100%丹魄，精选充分成熟的葡萄颗粒

最佳饮用温度：14° C

酒评： 明亮透彻的宝石红，略带紫色裙边，颜色均匀自然；

香气浓郁，尤其突出红色水果，如草莓樱桃般气息；

口感圆润柔和，没有粗糙的颗粒感，莓果的香气回味持久。

#NotJustWine

WINE · SHOW · WISH · MAGIC





PÍDEME UN DESEO



PÍDEME UN DESEO

Capacity: 75 cl. | **Alcohol:** 10%

Type: White Young Semi-sweet

Needle Varieties of grapes: Macabeo

Denomination: Extremadura Tierra de Barros.

Service temperature: 0-2 degrees.

Tasting notes: Gold yellow wine with greenish tones, with aromas of exotic fruits with certain touches, with a balanced acidity, and very sweet.

Description: The fermentation takes place in stainless steel tanks and at a controlled temperature of 16°, the fermentation is stopped with cold, leaving the residual sugar without transforming it into alcohol until the moment of its packaging. The vineyards are located in the area of Tierra de Barros, the best area of Extremadura for its fertile and clayey lands, the vineyards are between 10 -40 years old.

Pairing: Special for appetizers, hors d'oeuvres, seafood, desserts.

“许愿”半甜白葡萄酒

容量：750毫升 酒精度：10%

类型：半甜型微气泡葡萄酒

葡萄品种：马卡贝奥

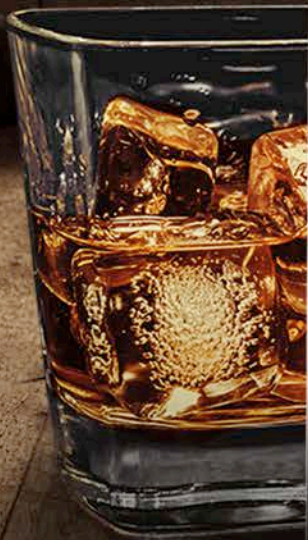
产区：西班牙埃斯特拉马杜拉 饮用温度：0-2℃

酿造工艺：精选藤龄40年的葡萄进行轻微压榨，并在 16℃的不锈钢罐中进行发酵，最大程度保留果香

酒评：淡淡的柠檬黄色酒体，散发出优雅的花香和水果的甜蜜感，轻轻咀嚼可尝到类似苹果、菠萝、蜜瓜等热带水果的气息；冰镇后口感清新平衡，余味圆润悠长。 **搭配：**前餐，海鲜，甜品均可

“THE FIRST
CAMELIZED BRANDY
OF THE WORLD”

焦糖白兰地，独特的感官体验



#NotJustBrandy

BC



BRANDY CAMELO

Capacity: 70cl. Alcohol: 30%

Type: Brandy.

Temperature Service: Between 5 and 7 degrees & on the rocks.

Tasting Notes: Bright and brilliant golden amber colour. Well-balanced aromas with an elegant bouquet, distinctive of the best Spanish brandies. Spicy notes of cinnamon and vanilla together with hints of toffee (caramel). Round, balanced and full-bodied with hints of toasted oak and dried fruit. Elegant and velvety mouthfeel with a distinctive flavour of fine caramel.

Description: This fine brandy is the basis of our genuine "Brandy Caramelo The First". Respecting the purest recipe, we use a traditional pot to reduce grape juice to get a natural caramel. This refined caramel is added to our brandy to then age for at least another nine months in the same butts. Process through which we get the perfect balance of this First and Unique Caramelized Brandy of the world.

卡拉米洛白兰地

容量：70cl，酒精度：30%

种类：白兰地

最佳饮用温度：5-7°C，添加冰块口感更佳

酒评：明亮金黄的琥珀色，高贵细腻的花香，赋予了这支西班牙白兰地最独特的气质。肉桂和香草的些许辛辣感，融入甜而不腻的焦糖，以及熏烤过的橡木和干果的气息，使这支白兰地口感饱满圆润、平衡和谐。轻呷一口，天鹅绒般香醇的酒液滑过舌尖，回味无穷。

描述：“卡拉米洛白兰地”以优质白兰地为基础，采用原始纯正的方式，用传统容器将葡萄汁提取出天然焦糖。这种焦糖被添加到白兰地中，在橡木桶中继续储存9个月。通过尝试，我们找到了焦糖与白兰地最佳的平衡点，由此诞生了这支独特的“卡拉米洛白兰地”。



BRANDY CAFÉ

TWO WAYS TO ENJOY IT
On the rocks / Coffee



**BRANDY
CAFÉ**

"the first"

ORIGINAL LIQUOR
SPAIN



BRANDY CAFÉ

BRANDY CAFÉ

Capacity: 70cl. **Alcohol:** 30%

Type: Brandy Liquor.

Temperature Service: Between 5 and 7 degrees & on the rocks.

Tasting Notes: Elegant dark mahogany color with amber reflections. Scent of roasted coffee brandy integrated with notes of vanilla and remarkable presence of wood. Intense and balanced mouthfeel, perfectly integrating the nuances of natural coffee and the best Spanish brandy.

Description: Spanish brandy traditionally macerated with roasted natural coffee for six months and aged in American oak casks soaked in generous sherry wine. Ideal for taking it alone, with ice or mixed with espresso.

啡悦白兰地

容量：70cl，酒精度：30%

种类：白兰地

最佳饮用温度：5-7°C，添加冰块口感更佳

酒评：深红褐色的酒液，如同琥珀般深沉透明。轻闻一下，鼻腔里充满了烘焙咖啡的香气，也兼具香草及橡木的芬芳。小呷一口，口感饱满平衡，天然咖啡的质感与西班牙优质白兰地得到了完美的融合。

描述：将天然烘焙的咖啡豆浸渍于西班牙白兰地中6个月，并置于装过雪莉酒的美洲橡木桶中，由此得到的咖啡白兰地口感香醇，适合添加冰块或单独饮用，对咖啡情有独钟的人更可添加少许特浓咖啡。



Genuine Wine Soaked
with the Famous
Organic Seville's Orange Peel
橘树，葡萄酒与橘子皮的完美融合



ORANGE TREE



ORANGE TREE

Grape Varieties: Zalema.

Capacity: 75cl. **Alcohol:** 15%

Type: Orage Wine D.O.

Temperature Service: Between 10 and 11 degrees.

Tasting Notes: Colour golden mahogany due to its long ageing in butts. Aromas complex and lingering with distinctive notes of bitter orange together with roasted sugar, caramel and dried fruit aromas as well as hints of fine oak. Mouthfeel velvety with flavours of bitter orange together with dried fruit and vanilla notes. Elegant and delicate.

Description: Oloroso wines (produced with Zalema, the indigenous grape of Condado de Huelva) fortified with Pedro Ximénez wines (sweet wines produced with grapes dried out in the sun) aged through the traditional process of “criaderas” and “soleras” for more than 10 years and then macerated 2 years with organic orange peel from Seville (Citrus Aurantium).

橘树

葡萄品种：萨累马

容量：75cl，酒精度：15%

级别：D. O.

最佳饮用温度：10-11°C

酒评：长时间的橡木桶陈酿使其色泽晶亮。香气层次丰富，浓烈的橘皮味中夹杂着焦糖和干果的香气，以及优质橡木的气息。口感醇和顺滑，橘皮味、干果和香草的融合，使其高贵细腻。

描述：奥罗索雪莉酒（取自萨累马品种，一种韦尔瓦产区土生土长的葡萄品种），融入佩德罗希梅内斯雪莉酒（一种由风干葡萄酿成的甜葡萄酒），通过传统的索雷拉系统陈酿10年以上，最后用塞尔维亚有机橘皮（学名：酸橙）浸渍2年，才成就了这款“橘树”葡萄酒。

Cream



VINO VINO CREAM

Capacity: 75cl. **Alcohol:** 15%

Type: Cream.

Temperature Service: Between 10 and 14 degrees.

Tasting Notes: Brown to dark mahogany wine, creamy appearance. With strong fragrant scent, combines sweet notes such as nuts, and toast, as nougat and caramel.

Description: Elaborated by pitching oloroso and Pedro Ximenez sweet wines, following the solera system and hacheries under oxidative aging in oak barrels.

克林姆雪莉酒（奶油雪莉酒）

容量：75cl，酒精度：15%

种类：雪莉酒（加强型葡萄酒）

最佳饮用温度：10-14°C

酒评：酒液顺滑细腻，呈栗子色。芳香扑鼻，兼有干果的香气和果仁糖般的甜味。

描述：由西班牙赫雷斯地区的奥罗索雪莉酒跟佩德罗希梅内斯甜型雪利酒调制而成，遵循索雷拉酿造体系，在低氧的橡木桶中逐渐成熟。

JEREZ - SHERRY - XÉRÈS

Ximénez



VINO VINO PEDRO XIMÉNEZ

Capacity: 75cl. **Alcohol:** 15%

Type: Pedro Ximenez.

Temperature Service: Between 12 and 14 degrees.

Tasting Notes: Moderated intense ebony color wine, with wide tear and visual sensation of great density. Sweetish notes scents of nuts such as raisins, figs and dates. Velvety and creamy mouthfeel.

Description: Prepared under oxidative aging, from Pedro Ximenez's raisin in oak barrels.

佩德罗希梅内斯雪莉酒

容量：75cl，酒精度：15%

种类：雪莉酒（加强型葡萄酒）

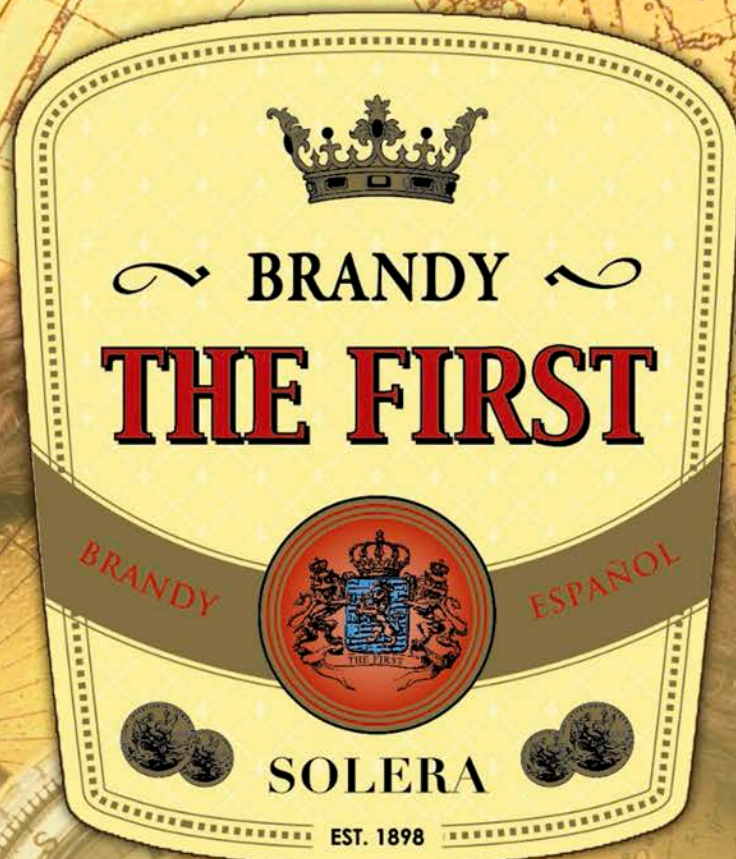
最佳饮用温度：12-14°C

酒评：酒液呈深红色，较为粘稠。香气浓郁，具有多种干果的香气，如无花果、海枣等。

口感柔顺滑腻，回味悠长。

描述：由佩德罗希梅内斯葡萄在低氧状态下酿造，储存于橡木桶中陈酿。

JEREZ - SHERRY - XÉRÈS



一级白兰地

BRANDY THE FIRST



BRANDY THE FIRST

Capacity: 70cl. **Alcohol:** 36%

Type: Brandy.

Temperature Service: Between 5 and 7 degrees & on the rocks.

Description: Blend Whisked produced by our Master Mixer, from the best liquor and wine distillations. Elegant mahogany colour, scent of fine woods and vanilla and soft and balanced taste, taken from its long ageing in oak barrels.

一级白兰地

容量：750ml

酒精度：36%

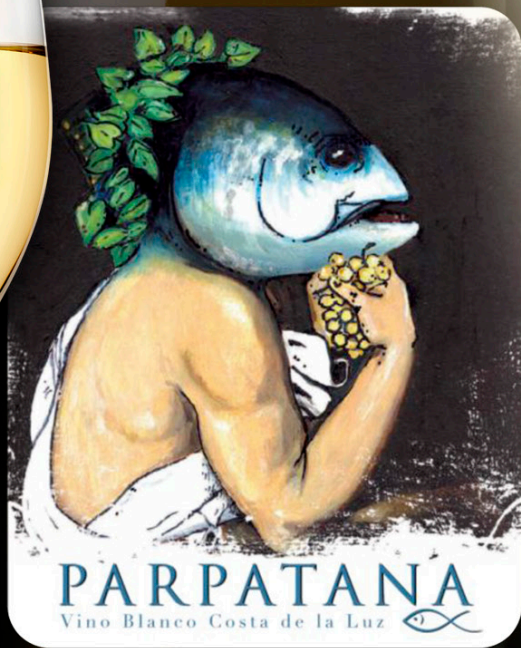
最佳饮用温度：5-7°C, 添加冰块口感更佳

描述：酿酒大师的佳作，由优质的葡萄蒸馏液调制而成，再加上长时间的橡木桶陈酿，带给这款白兰地高贵的金黄色酒液，在高雅醇厚的口感中略带有橡木桶及香草气息。

PARPATANA

Vino Blanco Costa de la Luz 

帕尔帕塔纳



PARPATANA
Vino Blanco Costa de la Luz 

PARPATANA

Vino Blanco Costa de la Luz



PARPATANA

Grape Varieties: Palomino and Muscat.

Capacity: 75cl. **Alcohol:** 12%

Type: White Wine.

Temperature Service: Between 6 and 9 degrees.

Tasting Notes: Pale yellow color with clean and bright reflections. Expressive, intense and complex scent with aromas of citrus, green apple and white peach, perfectly integrated with floral touches. Fresh and balanced mouthfeel with spacious and elegant gulp.

Description: Assembly grape from Palomino Fino and Muscat of Alexandria variety getting a perfect balance in nose and mouth. Fresh and fruity aromas with extensive vegetative presence.

帕尔帕塔纳

葡萄种类：巴罗米诺&麝香葡萄

容量：75cl，酒精度：12%

种类：白葡萄酒

最佳饮用温度：6-9°C

酒评：酒液呈浅黄色，晶莹剔透。气味层次丰富，有柠檬、绿苹果和白桃等多种果香和淡淡花香。口感清新均衡，回味悠长。

描述：该款酒在巴罗米诺和麝香葡萄两个品种之间找到香味和口感的完美平衡点。果香浓郁，富有植物的清晰气息。





LA RIOJA

SPAIN

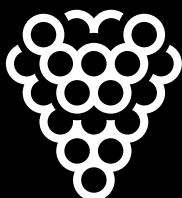
JEREZ
Sherry - Xerez





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