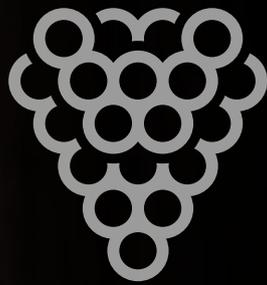


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# #NotJustWine

WINE · SHOW · WISH · MAGIC



PÍDEME  
UN  
DESEO

RIOJA

Denominación de Origen Calificada

  
**RIOJA**

Denominación de Origen Calificada

[www.pidemeundeseeo.net](http://www.pidemeundeseeo.net)



## 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.

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.

**#notjustwine**

**TINTO JOVEN**

3 DESEOS

RIOJA

INDICACIÓN DE ORIGEN CALIFICADA

[www.pidemeundeseeo.net](http://www.pidemeundeseeo.net)



## 3 DESEOS



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°.

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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°C.

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

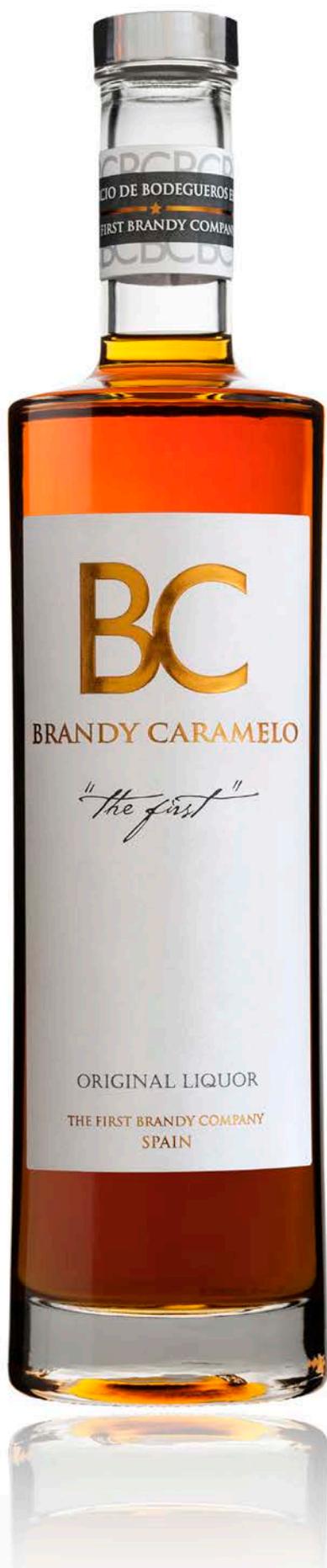
**Description:** The fermentation takes place in stainless steel tanks and at a controlled temperature of 16°, the fermentation is stopped with cold, leaving the residual sugar without transforming it into alcohol until the moment of its packaging. The vineyards are located in the area of Tierra de Barros, 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.

“THE FIRST  
CAMELIZED BRANDY  
OF THE WORLD”



#NotJustBrandy



# BC

## BRANDY CAMELO

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

**Type:** Brandy.

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

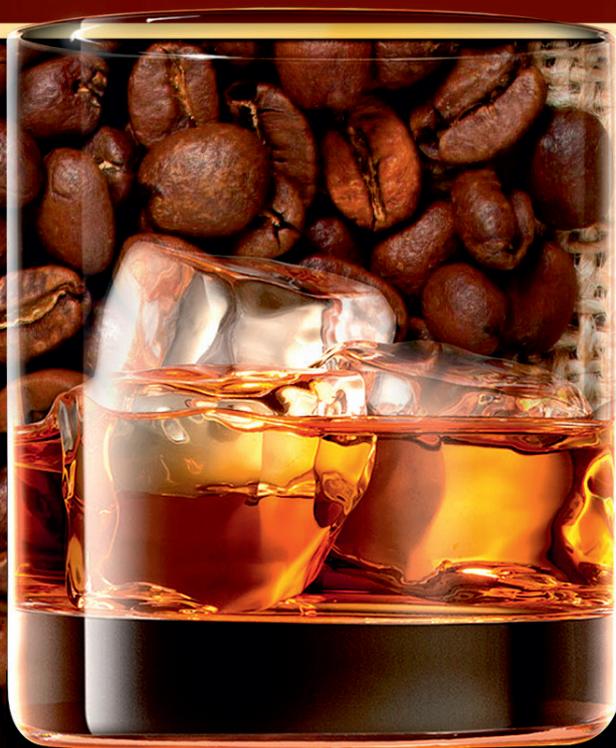
**Tasting Notes:** Bright and brilliant golden amber colour. Well-balanced aromas with an elegant bouquet, distinctive of the best Spanish brandies. Spicy notes of cinnamon and vanilla together with hints of toffee (caramel). Round, balanced and full-bodied with hints of toasted oak and dried fruit.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



# BRANDY CAFÉ

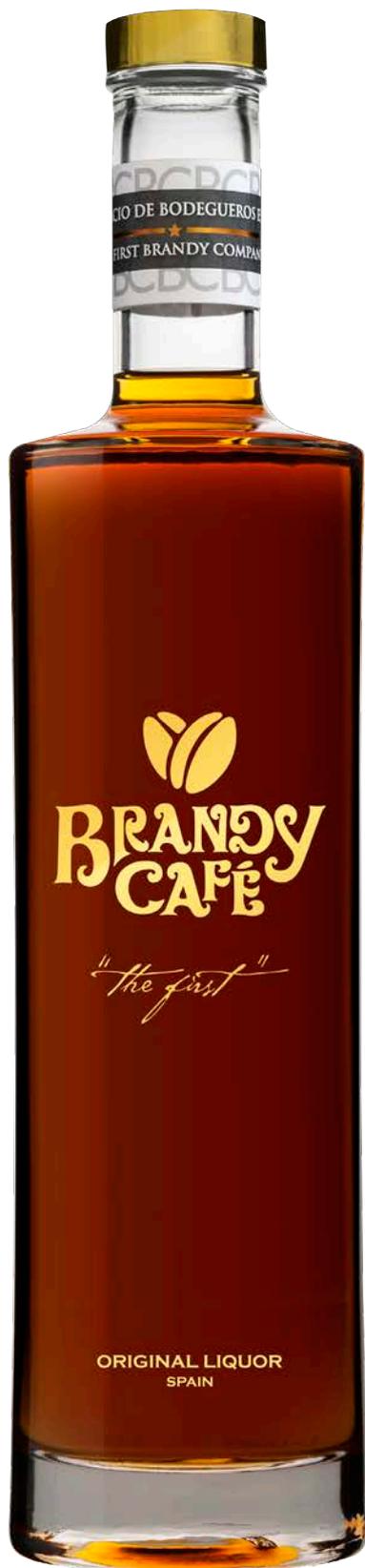
**TWO WAYS TO ENJOY IT**  
On the rocks / Coffee



**BRANDY  
CAFÉ**

*"the first"*

ORIGINAL LIQUOR  
SPAIN



## BRANDY CAFÉ

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

**Type:** Brandy Liquor.

**Temperature Service:** Between 5° C and 7° C

**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.



Genuine Wine Soaked  
with the Famous  
Organic Seville's Orange Peel





## ORANGE TREE

### ORANGE TREE

**Grape Varieties:** Zalema.

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

**Type:** Orage Wine D.O.

**Temperature Service:** Between 10°-11°C

**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).

# 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.

JEREZ - SHERRY - XÉRÈS



# Ximénez

## VINO VINO PEDRO XIMÉNEZ

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

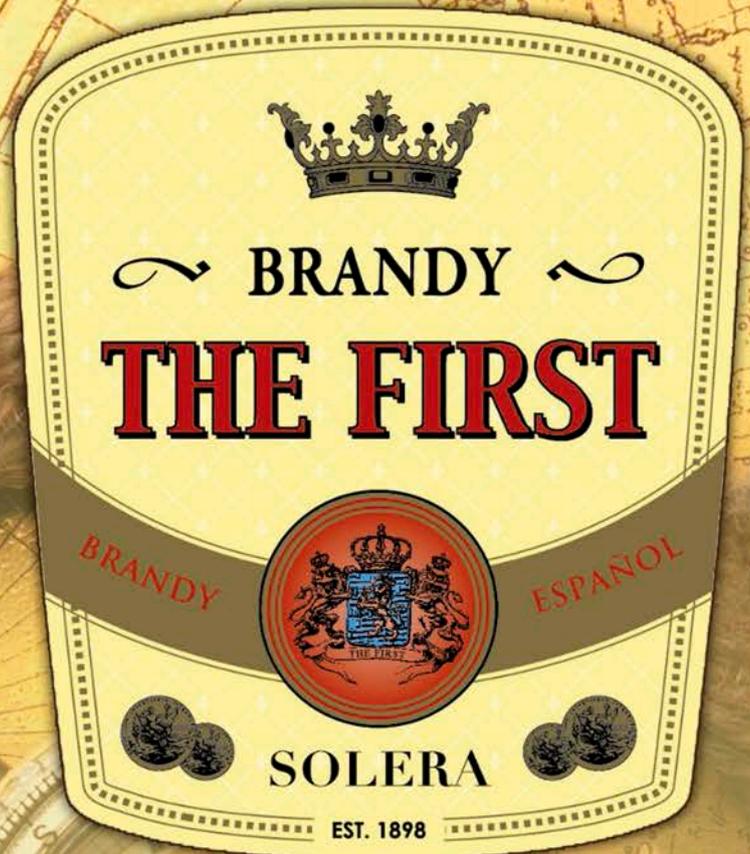
**Type:** Pedro Ximenez.

**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.

JEREZ - SHERRY - XÉRÈS



# BRANDY THE FIRST



## BRANDY THE FIRST

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

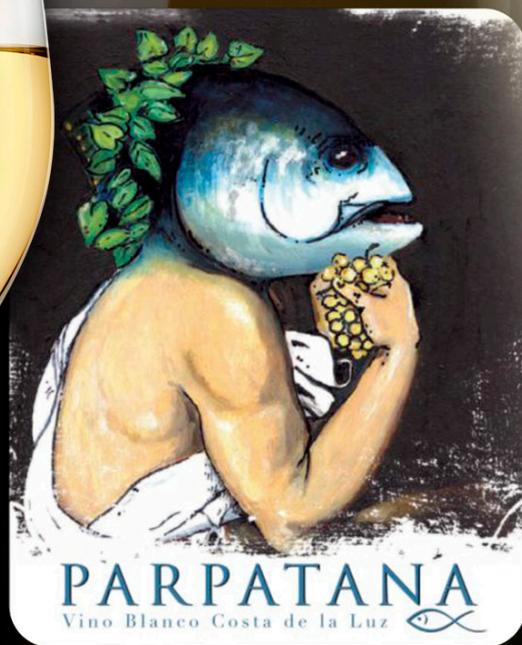
**Type:** Brandy.

**Temperature Service:** Between 5 and 7 degrees

**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.

# 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.



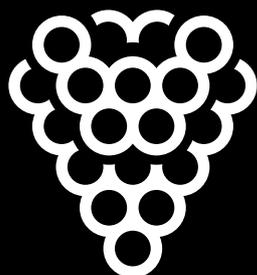


LA RIOJA

SPAIN

JEREZ  
Sherry - Xerez





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