ias

LIMITED RELEASE | JUNE 2025

Monastrell, Cabernet Sauvignon, Tempranillo Valencia, Spain 14% | Dry | Full Body | Heavy Oak | Grape Skins

Alias - AKA Your new favourite wine

Dark fruit, chocolate and oaky aromas give way to a palate of rich black fruit with soft strawberry. Undertones of tobacco and chocolate add depth and complexity alongside nutty notes and spice. Bold and structured, this full-bodied red offers firm tannins perfectly balanced by medium-high acidity.

Despite a winemaking history spanning over a thousand years, Valencia remains somewhat of a hidden gem. Its varied landscape from coastal vineyards to inland elevations over 900m—creates diverse microclimates where altitude and sea breezes temper the warm Mediterranean climate, resulting in character-driven reds with concentrated flavours.

Monastrell & Tempranillo, two iconic indigenous varietals, complement each other well and the blend is becoming increasingly popular with modern Spanish winemakers. Monastrell delivers bold tannin and rich black fruit, while Tempranillo brings red berry notes and lively acidity. Cabernet Sauvignon also grows well here and is a favoured blending partner for adding complexity. These three varietals are key red grapes in the region and together they showcase Valencia's signature blend of tradition, innovation, and quality.

Food Pairing

Ideal with smoked or barbecued meats, wild rice with shiitake mushrooms, chorizo, or Manchego cheese. For dessert, pair with dark chocolate fondue.

The name Alias is inspired by Monastrell, the indigenous Spanish varietal leading this blend. Though it may sound unfamiliar, Monastrell is a powerful and celebrated grape better known by its aliases Mourvèdre (France), or Mataro (Australia).









VALENCIA • SPAIN