



TILENUS

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## Bodegas Estefanía

Bodegas Estefanía was founded in Bierzo in 1999. The brand Tilenus is the flagship of the winery, and it comes from the Celtic god of war and the Roman god Mars. It comprised 40 hectares of vineyards, with very old vines all of them located in the most western part of the region, where the weather conditions are exceptional for the vineyards.



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## Our Vineyard

Our 40 hectares of vines are in the areas of Valtuille de Arriba and Pieros in small plots with very old vines. The continental climate, the influence of the Atlantic ocean, the soils and the exposure in quite steep hills makes this property unique and very good for winemaking. The vines are planted in vase and on trellises, with very low yields ranging from 1kg to 2m5kg per vine.

Since 2019 the whole vineyard is certified ecological.



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## The Harvest

The harvest is made completely by hand.

Firstly, there is a selection of the bunches while harvesting the vines. The bunches are then transported to the winery in 15kg cases.

Lately the cases are emptied, and a second selection of the bunches is made before pressing.



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## RAÚL PEREZ

Awarded as the “World Best Winemaker” in 2016 by the prestigious wine guide Bettaane + Desseauve and “Best winemaker of the year” in 2014 by the German magazine Der Feinshmecker, Raúl is considered one of the great winemakers of our times.

Raúl allows the vines to develop and grow naturally, without intervention. With a very personal style in winemaking, he can get wines with soul.

With more than 25 years of experience, he has made Wines in many different wine regions worldwide. His passion and desire of finding new challenges, has given himself the opportunity of developing plenty of projects, with great success and acquiring well known and well-deserved reputation.

He is the winemaker for Bodegas Estefania since 1999.



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## Bierzo D.O.

Bierzo is in the northwest part of Spain. With average altitude of 500m above sea level and continental climate with influence of the Atlantic ocean. Within a valley, surrounded by mountains, the microclimate allows growing Mencia and Godello varietals, which are grown only in Bierzo and Galicia, nowhere else in the world.

All the Wines bottled in Bodegas Estefania are certified by the D.O. Bierzo.



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## TILENUS GODELLO MONTESEIROS

This is a white wine made of Godello, from the D.O. Bierzo obtained from different plots located in Villafranca del Bierzo, Canedo y Cacabelos. The vines are planted on trellises facing southeast. Harvest by hand.

Vintage:	2023
Bottle:	Burgundy 75cl. and 150cl
Alcohol:	13,5% alc/vol
Presentation:	6 or 12 packs
Variety:	100% Godello
Altitude:	Between 500 and 700 m.
Vines avg age:	25 - 30 yrs.
Green harvest:	Double cord trellis
Density:	5.000 vines/hectare
Harvest:	By hand
Fermentation:	Inox on lees at 15,50° C



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## TILENUS ENTRECUESTAS

This white wine is made of Godello, and it is certified by the D.O. Bierzo. It comes from one single plot in Pieros, which is in an area called La Florida. The vines are planted on trellises facing southeast. Harvest by hand.

Vintage:	2021
Bottle:	Burgundy 75 cl.
Alcohol:	13% Alc. Vol.
Presentation:	6 packs
Varietal:	100% Godello.
Altitude:	Between 600 and 700 m.
Vines avg age:	25 - 30 years.
Green harvest:	Double cord trellis
Density:	5.000 vines / hectare
Harvest:	By hand.
Fermentation:	In French oak fudres on lees for 11 months





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## TILENUS GODELLO LA FLORIDA 2018

Single vineyard White wine made of Godello. The plot is in Pieros, in the area called La Florida. The vines are planted on trellises facing southeast. Harvest by hand.

Tilenus Godello La Florida with 36 months has been bottled once from 2018 vintage.

Bottle:	Burgundy 75 cl.
Alcohol:	12,5% Alc. Vol.
Presentation:	6 packs
Varietal:	100% Godello.
Altitude:	Between 600 and 700 m.
Vines avg. age:	25 - 30 yrs.
Green harvest:	Double cord trellis
Density:	5.000 vines/hectare.
Harvest:	By hand
Fermentation:	In French oak fudres on lees for 36 months.



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## TILENUS VENDIMIA

This is the wine made of the most recent harvest. The plots have vines ranging from 15 to 40 years of age, and we can obtain the precise character of the Mencía grape. The wine although being the youngest of the winery, does not leave the warehouse without at least 3-4 months resting in the bottle.

Vintage :	2022
Bottle:	Burgundy 75 cl.
Alcohol:	12,50% Alc. Vol
Presentation:	6 packs
Variety:	100% Mencía.
Altitude:	Between 500 and 700 m.
Vines avg. age:	25-40 yrs.
Yield:	From 2,5 to 3 kg per vine.
Green harvest:	Free
Harvest:	By hand
Fermentation:	Inox



# TILENUS

## TILENUS ECOLOGICO

This is the wine made of the most recent harvest. ORGANIC GRAPES CERTIFICATION.

The plots have vines ranging from 15 to 40 years of age, and we can obtain the precise character of the Mencía grape. The wine although being the youngest of the winery, does not leave the warehouse without at least 3-4 months resting in the bottle.

Vintage :	2023
Bottle:	Burgundy 75 cl.
Alcohol:	12,50% Alc. Vol
Presentation:	6 or 12 packs
Variety:	100% Mencía.
Altitude:	Between 500 and 700 m.
Vines avg. age:	25-60 yrs.
Yield:	From 2,5 to 3 kg per vine.
Green harvest:	Free
Harvest:	By hand
Fermentation:	Inox



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## TILENUS LAS LADERAS

Village wine from 40- to 60-year-old vines. Aged in barrels for 10 to 12 months. Full Mencía flavors, fresh and vibrant.

Vintage:	2021
Bottle:	Burgundy 75 cl.
Alcohol:	14,5% Alc. Vol.
Presentation:	6 packs
Variety:	100% Mencía
Altitude:	Between 600 and 700 m.
Vines avg. age:	40 - 60 yrs.
Yield:	From 2,5kg to 3 kg per vine
Green harvest:	Free
Harvest:	By hand
Fermentation:	Inox.
Ageing:	10-12 months in French oak barrels





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## TILENUS LA FLORIDA VINO DE PARAJE

“Vino de Paraje La Florida”. Is a single vineyard plot, with old vines facing south and in a very steep hillside, at 650 meters above sea level, with argyle and Rolling stones soil. It ferments spontaneously in inox with autochthonous yeasts and then is aged for 12 to 14 months in French oak barrels lightly toasted. It will rest in bottle for long before leaving the winery.

Vintage:	2019
Bottle:	Burgundy 75 cl.
Alcohol:	14% Alc. Vol.
Presentation:	6 packs
Variety:	100% Mencía.
Altitude:	Between 600 and 700 m.
Vines avg. Age::	80 to 120 years
Green harvest:	Free
Harvest:	By hand
Fermentation:	Inox with yeasts
Ageing:	12-14 months in French oak barrels



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## TILENUS PAGOS DE POSADA

Single vineyard wine. The plot is in a very steep hillside, with very difficult Access. The vines are 100-year-old with very low yields –below 1kg. Long maceration of 50 to 60 days and ageing in exclusive French oak barrels made by the most prestigious coopers.

Vintage:	2017
Bottle:	Burgundy 75 cl.
Alcohol:	14 % alc/Vol
Presentation:	6 packs
Variety:	100% Mencía
Altitude:	600-800 m.
Vines avg. age:	100 years
Density:	4.000-6.000 vines/hectare
Green harvest:	Free
Harvest:	By hand
Fermentation:	Open oak foudre, 100% with stems and skins
Ageing:	12-14 months



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## TILENUS PIEROS

The grapes for this wine come from “Paraje Alto de los Cotos”, in the highest point of the Pieros Hill which is very steep, with four different orientation and exceptionally Sandy soils.

Very limited production, around 3.600 bottles/vintage.

Vintage:	2015
Bottle:	Burgundy 75 cl.
Presentation:	6 packs
Alcohol:	13,5 % Alc. Vol.
Variety:	100% Mencía
Altitude:	600 to 800 m.
Vines avg. age:	100 years.
Density:	4.000-6.000 vines/hectare
Green harvest:	Free
Harvest:	By hand
Fermentation:	French oak foudres with stems and skins
Ageing:	18-22 months

