



L A P E P I C A
Wines



THE GOLDEN 20's



From the middle of the 1920's, when the port of Valencia began to develop commercially, many international companies started to arrive to set up their businesses taking advantage of Valencia's privileged location as a gateway to the Mediterranean.

This was also the golden period for the wine business in the Spanish Levante. Valencia

already had an important role in supplying wine for international markets, benefited greatly during the commercial heyday of the port increasing their exports and converting the city into one of the most important places in the world of wine.

Amongst the hustle and bustle of the port the first basic restaurants began to open. In addition to wine Valencia could also boast of being rich in agriculture especially rice, the essential ingredient to make the traditional Spanish dish Paella. This humble dish, popular in all its versions, is a regular lunchtime treat in valencian restaurants. One of the first paella restaurants at that

time was LA PEPICA, which today is cherished and very popular with visitors and inhabitants of our city.



Homage

TO LA PEPICA

This restaurant is more than just a place that serves food, it represents an important period in the history of the Valencia that we know today.

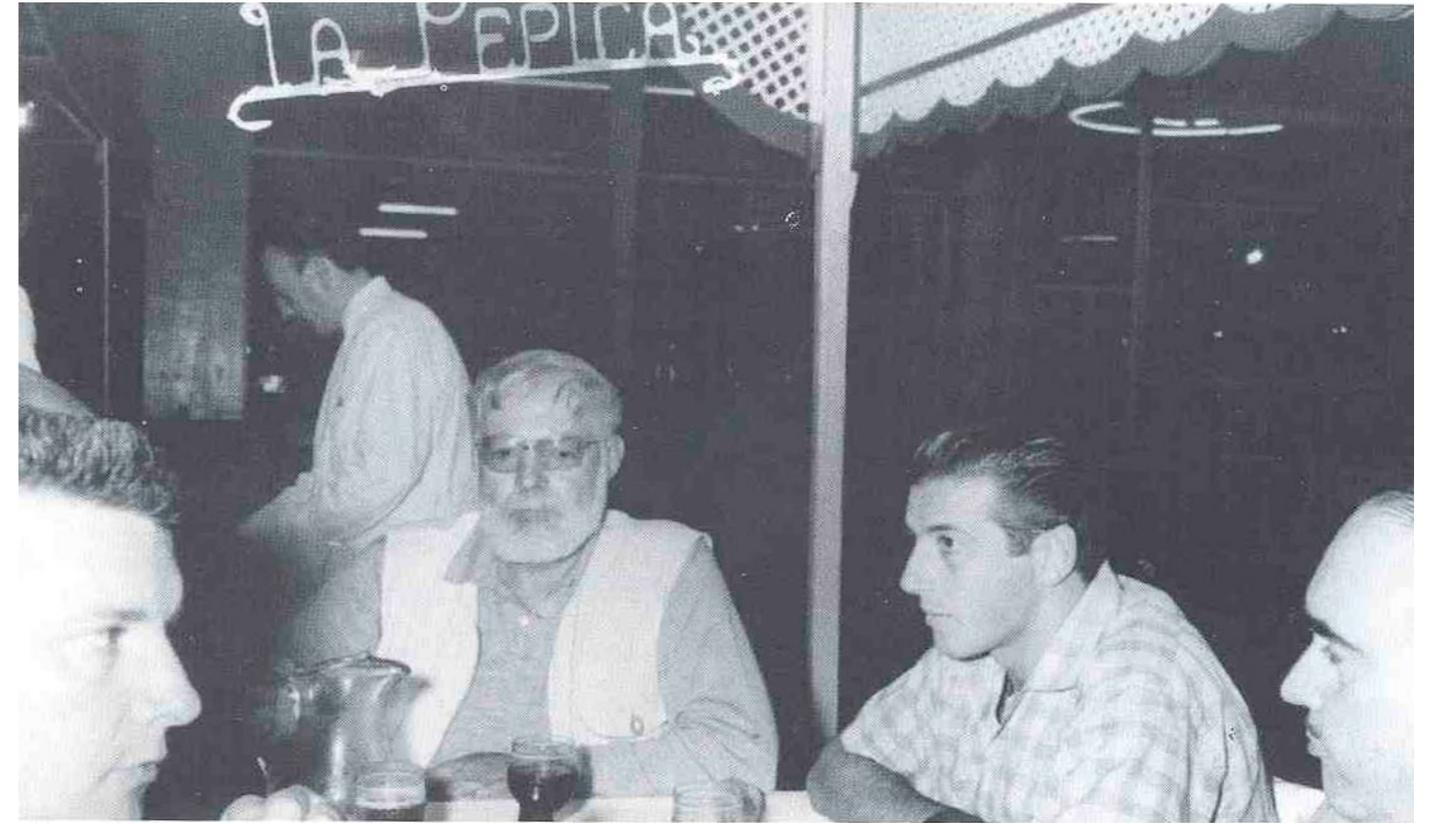
Two young 'Valencianos' fell in love, got married and worked together in the busy port of Valencia serving food from a

stall to the seamen and porters. Over time the port expanded and more places opened to meet the demand from the first tourists who wanted to enjoy the seaside in the fisherman's villages. It was here that La Pepica began, the name is the diminutive of the founding couple's beloved daughter Juanita.

This woman was small in height but was vivacious, she started working when she was just ten years old and slowly but surely the business grew, overcoming many difficulties along the way eventually becoming the place of reference it is today in the history of Valencia.



Visita de Sus Majestades los Reyes de España a La Pepica el 17 de octubre de 1996.
Visit by Their Majesties the King and Queen of Spain to La Pepica on October 17, 1996.



Through the doors of their restaurant have passed people from all walks of life; friends and families as well as writers, artists, actors, musicians and royalty. La Pepica is a home for travellers where simple, good food comforts and satisfies everyone.

The signature dish, for which this distinguished Valencia restaurant is famous, could not be

anything else but Paella, which is recognised the world over.

LA PEPICA WINES

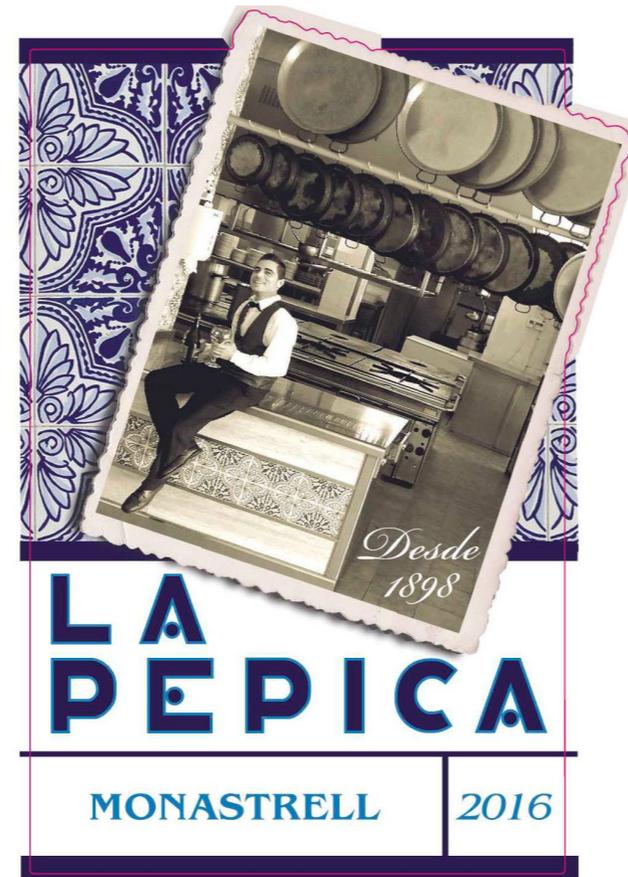
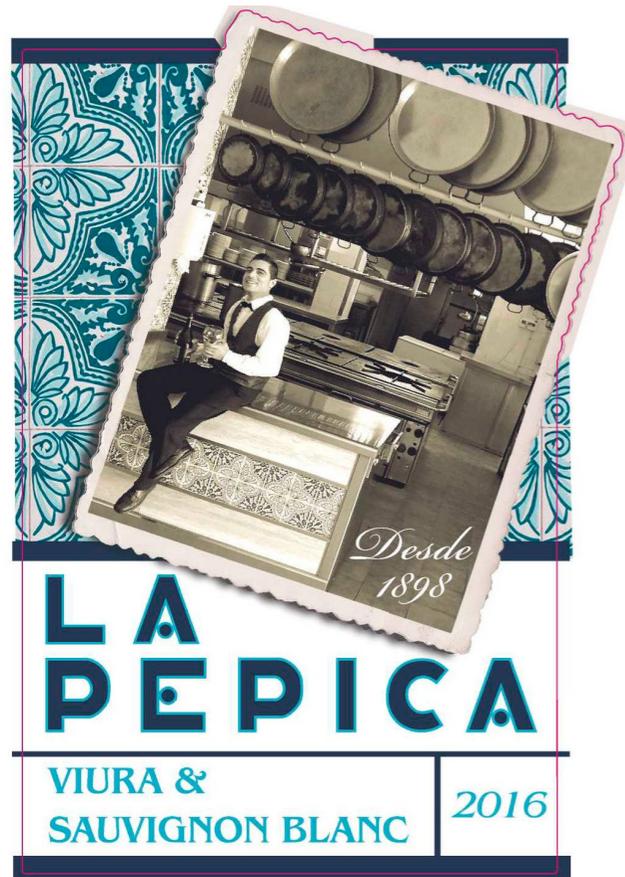
La Pepica is a range of wines created to pay homage to La Pepica, one of the oldest and most famous paella restaurants in Valencia.

This selection of wines represents the true spirit of the

Valencian people, wines that reflect the soil and the mediterranean climate, conceived and created to accompany the most famous Valencian dish, Paella.

La Pepica Wines is a range made up of a red and white wine.

These wines are fresh, easy to drink, youthful, to be enjoyed with a wide range of dishes, especially with Paella Valenciana.



LA PEPICA VIURA & SAUVIGNON BLANC D.O.P. VALENCIA

Grapes Varieties

70% Viura & 30% Sauvignon Blanc

Tasting Sheet

Colour: Straw yellow, with pale green tinges.

Aroma: Aromatic, ripe tropical fruit and citrus aromas.

Taste: Crisp and fresh with vibrant citrus flavours and a long finish.

Serving Suggestions

La Pepica Viura & Sauvignon Blanc is an aromatic and fresh white wine ideal to accompany the most famous dish from Valencia, Paella. It is also ideal on its own as an aperitif, or with fish, seafood, and white meat. Serve between 6-8°C.



LA PEPICA MONASTRELL D.O.P. VALENCIA

Grape Variety

Monastrell

Tasting Sheet

Colour: Deep cherry red and violet.

Aroma: Ripe red fruits, spices and sweet, earthy balsamic aromas.

Taste: Complex, smooth and full bodied with a long finish.

Serving Suggestions

La Pepica Monastrell is ideal to accompany the most famous dish from Valencia, Paella. It is also ideal to accompany red meats, roasts, game and strong cheeses. Serve between 16 and 18°C.



LAPEPICA

“Taste Valencia”



Clásicos del
Mediterráneo

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