



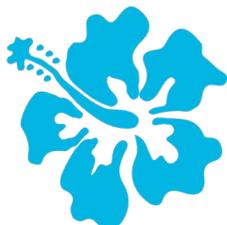
IBIZKUS VINEYARD TASTING

Ibizkus Wines invites you to discover one of its more than 50 vineyards in the valley of San Mateo. The full experience of a premium wine tasting is set up between two rows of 55-year old Monastrell vines, immersed in nature.

Offered late afternoon or early evening during the months of April through June, you will be tasting our very limited edition wines paired with local cheeses, “coca ibicenca” (a typical flatbread with red peppers and olives) and Iberian cold cuts, while enjoying the sunset over the surrounding hills.

During the tasting, we’ll give you a short explanation of Ibiza’s winemaking history, its GPI (Geographically-Protected Indication) and grape varieties, and our philosophy of sustainable winemaking.

This experience is offered to groups of 6 to 14 persons and only with advance reservations.



ABOUT OUR WINERY...

Ibizkus Wines is an Ibiza winery producing wines from 100% Ibiza-grown grapes.

All vineyards are cultivated without chemicals, harvested by hand, and the grapes fermented with our own yeast cultures.

We strongly focus on the two local grape varieties (accounting for 97% of our production): Monastrell and Malvasia. Our “goblet-pruned” Monastrell vines average over 40 years of age.

ABOUT THE TASTING & PAIRING

The vineyard tasting is a private, bespoke event that we set up only for you.

You'll be greeted with a glass of wine (or Champagne) upon arrival. You'll be seated during the tasting, but we're happy to walk the vineyard with you, and explain the history of the Monastrell variety and these vines in particular.

During the tasting, we'll give you a brief overview of winemaking on Ibiza, its autochthonous grape varieties and Ibizkus' philosophy of winemaking. We'll also explain each of the wines as we serve them. Vineyard tastings include four wines from our premium **Ibizkus** and **Totem** wine labels.

The pairing will consist of:

- A cheese platter (local and Manchego cheeses) with quince jam, honey, walnuts and crackers. Served with the white wine.
- *Coca Ibicenca* (a typical flatbread with red peppers and olives) with the rosé wines.
- A platter of Iberian ham, pork loin and “salchichón” served with fresh bread and grated tomato with olive oil. Served with the red wine.

The tasting also includes olives, almonds and potato chips as well as still or sparkling water. Additional pairing options upon request. Please remember that we are in the middle of the vineyards and food cannot be served warm.



We'll provide you with a “pin location” to the entrance of the vineyard. If you choose to drive, there is a small, shaded parking lot for 5 or 6 cars about 200 metres away from where the tasting will take place.

If you are dropped off and will be picked up, please provide this pin location to the driver.



FREQUENTLY ASKED QUESTIONS

When are vineyard tastings offered?

During April, May and June, typically between 7:00 pm and 9:30 pm. July and August are too hot and we start harvesting late August. The leaves on the vines turn brown a few weeks later.

How long does the experience last?

Between 2 and 2½ hours. If you need to arrange pick up or transportation, please keep this in mind.

How many people can join a vineyard tasting?

It is for private groups only, and from 6 to 14 people per group.

Where is the vineyard?

In the north of the island and we'll provide you with a "pin location". If you are dropped off and will be picked up, please provide this pin to the driver.

Can I change/cancel/reschedule a vineyard tasting?

Yes, if the new date and/or time is available. You can do so by emailing us at tasting@ibizkus.com or by sending us a [Whatsapp](#) at +34 673 68 93 30.

What wines will be served?

Typically 1 white wine, 2 rosé wines and 1 red wine from the Ibizkus and Totem wine labels, all produced on Ibiza from Ibiza grapes. All our grapes are grown without chemicals, hand-harvested, fermented with indigenous yeasts and the resulting wines with very low sulfite levels.

What if someone in my group doesn't drink alcohol?

The experience is as much about the setting as it is about the wines and pairing. We can bring other refreshments, even alcohol-free beer.

Do you offer options for people with dietary restrictions?

Yes. We offer vegetarian and vegan options, as well as gluten-free bread.

Can we bring children to a vineyard tasting?

Absolutely, although we recommend the experience for children 12 years of age or older. Young adults pay half price.

Are there bathrooms on-site?

No, you are in the middle of a vineyard and in the middle of nature. The nearest bathroom is in a restaurant in San Mateo, 2 km. away!

For other Q&As, please visit our website

 Ibizkus Wines S.L.

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