



NEXO WINES

The Wine Architects

The pleasure of fine wine

- Private Label
- Distribution

A selection created with people in mind.



Some wines leave a lasting impression

Agustín Expósito

CEO & FOUNDER
WINE BRAND SPECIALIST

At Nexo Wines, we specialise in wine and wine brands, driven by one vision: to create unique experiences through a bottle of wine.

We connect wineries, brands and markets. Wine selection, Private Label development and distribution come together to turn every project into a proposition with a distinctive identity.

Identity is at the heart of every great wine.

People, wine, land
and nature.



PRIVATE LABEL WINES

Connecting your business with the winery



Wine profile selection

Reds, whites and rosés.
Young wines, oak-aged
wines and Crianza wines.
Cava.



Packaging selection

Bottle type, cork or
screwcap, capsule and
other packaging options.



Bottling & labelling

State-of-the-art quality
systems.

We work with both large and small production runs.

DISTRIBUTION

Wines with a distinctive identity

We work with distributors, specialist wine retailers and HORECA customers, both in Spain and international markets.

**You don't need more wines.
You need the right ones.**

Tell us about your customers and what you are looking for, and we will recommend a selection tailored to your business.



Three wines to start with



Ethereus Bobal Crianza

2020 / Red Wine

*"Consider Ethereum Crianza
for your wine list."*



Ethereus Cabernet Sauvignon

2021 / Red Wine

*"An excellent entry-level wine.
Ask us for pricing and terms."*



Tierra de Nadie Syrah

2023 / Red Wine

*"Discover whether this Syrah
is the right fit for your
customers."*

A collection for every commercial proposition

ETHEREUS

Flagship collection

EN TIERRA DE NADIE

Syrah with a distinctive personality

MIRABUENO

White, rosé and red wines for everyday enjoyment

LADRÓN DE LUNAS

Whites, Bobal Roble and contemporary Cavas

YOUR PRIVATE LABEL

A tailor-made wine project

A focused selection, clear pricing and the opportunity to taste before you decide.

COLECCIÓN

ETHEREUS

Time is meant to be savoured.

Ethereus invites you to slow down. To let a conversation linger, a table become a memory, and a glass bring you back to the present.

A collection built around quiet pleasure, beauty and connection.

ORIGIN & PHILOSOPHY

It represents the intangible, the emotion that remains after the first sip.





Bobal Crianza

D.O. UTIEL REQUENA

2020 / CRIANZA RED WINE

DEEP · COMPOSED · ENVELOPING

Time is meant to be savoured

Aromas of plum and ripe cherry, with hints of herbs and gentle spices. Full and generous on the palate, with an enveloping texture and a dark-fruit finish.

FOOD PAIRING

Lamb, rice dishes, meats and aged cheeses.

IDEAL FOR

Restaurants · Specialist Wine Retail · Distribution

COMMERCIAL OPPORTUNITY

A wine designed to enhance the perceived value of a wine list: Bobal, Crianza ageing and a distinctive brand identity created to be remembered.



Cabernet Sauvignon

VARIETAL

2021 / RED WINE

INTENSE · FIRM · PERSISTENT

A recognisable variety. A distinctive identity.

Blackberry and balsamic notes. Firm on entry, structured through the palate, with a persistent finish of black fruit and spice.

FOOD PAIRING

Grilled meats, white meats and stews.

IDEAL FOR

Distribution · Restaurants · Supermarkets

COMMERCIAL OPPORTUNITY

A grape variety consumers already know, paired with a distinctive brand image. An accessible entry point to ETHEREUS for customers looking for an easy-to-recognise red wine.



Sauvignon Blanc

VARIETAL

2026 / WHITE WINE

FRESH · BRIGHT · AROMATIC

The white expression of Ethereus

Aromas of citrus, stone fruit and fresh herbs. Lively and smooth on the palate, with a refreshing finish and a hint of lime.

FOOD PAIRING

Shellfish, white fish and salads.

IDEAL FOR

Restaurants · Terraces · Wine Bars · Specialist Wine Retail

COMMERCIAL OPPORTUNITY

Extend ETHEREUS into aperitif, fish and lighter cuisine occasions, allowing buyers to build a complete range under one distinctive brand.



Cabernet Sauvignon Oak-Matured

2025 / RED WINE

LIVELY · FRUIT-DRIVEN · EXPRESSIVE

Another expression of Cabernet Sauvignon

Fresh black fruit, plum and a subtle vegetal note. Generous body, a juicy palate and a distinctly varietal finish.

FOOD PAIRING

Roasted vegetables, burgers and red meats.

IDEAL FOR

Restaurants · Distribution · Specialist Wine Retail · Wine Bars

COMMERCIAL OPPORTUNITY

An attractive option between a youthful red and a Crianza, combining a familiar varietal profile with added oak character and greater perceived value.



Petit Verdot

VARIETAL

2022 / RED WINE

DEEP · FLORAL · VIBRANT

A place to discover Petit Verdot

Blackberry, blueberry and violet shape the aromatic profile. Concentrated on the palate, with firm texture and a long finish showing the variety's characteristic spice.

FOOD PAIRING

Roasts, rice dishes and aged cheeses.

IDEAL FOR

Specialist Wine Retail · Restaurants · Wine Bars

COMMERCIAL OPPORTUNITY

A less common grape variety that allows distributors to offer something distinctive and differentiated within a premium-looking brand.



Syrah

VARIETAL

2023 / RED WINE

FREE-SPIRITED · SPICY · EXPRESSIVE

Free-spirited character

Blackberry, plum and black pepper, characteristic of the variety. Expressive and smooth on the palate, with good length and a persistent spicy finish.

FOOD PAIRING

Barbecue, ribs and grilled vegetables.

IDEAL FOR

Restaurants · Gastro Bars · Specialist Wine Retail

COMMERCIAL OPPORTUNITY

A visually distinctive wine with genuine personality for customers seeking a modern, characterful Syrah that stands out and is easy to recommend.

The pleasure of sharing

White, rosé and red wines under one distinctive identity. Mirabueno offers an easy-to-navigate family designed to create a coordinated three-colour selection.

An approachable style, a bright image and an easy-to-understand range created to discover wine through flavour.



Private Label brand marketed by Nexo Wines



Macabeo / Sauvignon Blanc

IGP - TIERRA DE CASTILLA

2026 / WHITE WINE



FRUITY · APPROACHABLE · FLAVOURFUL

A table made for sharing

White fruit, citrus and floral notes in an approachable aromatic profile. Soft and light on the palate, with a fresh finish that invites another sip.

FOOD PAIRING

Tapas, delicate rice dishes, salads and white fish.

IDEAL FOR

HORECA · Volume Distribution · Casual Dining

COMMERCIAL OPPORTUNITY

An accessible white that fits easily into wine lists and promotions, with the added advantage of being part of a coordinated three-colour range.



Bobal Rosé

IGP - TIERRA DE CASTILLA

2026 / ROSÉ

JUICY · FRESH · DELICATE



The colour of everyday moments

Aromas of strawberry, raspberry and a touch of citrus peel. Juicy and refreshing on the palate, with a delicate red-fruit finish.

FOOD PAIRING

Pasta, vegetable rice dishes and lightly spiced Asian cuisine.

IDEAL FOR

Terraces · HORECA · Casual Dining · Distribution

COMMERCIAL OPPORTUNITY

Completes a fast-moving range with a contemporary, visually appealing and versatile rosé, particularly well suited to spring and summer.



Tempranillo

IGP - TIERRA DE CASTILLA

2026 / RED WINE

FRUITY · APPROACHABLE · FLAVOURFUL

The red in a collection made for sharing

Aromas of cherry and red berries. Approachable, medium-bodied and fruit-forward, with a balanced finish and appealing texture.

FOOD PAIRING

Tapas, pasta and white meats.

IDEAL FOR

HORECA · Set Menus · Supermarkets · Casual Dining

COMMERCIAL OPPORTUNITY

An entry-level red built around a widely recognised grape variety, designed for easy rotation and to complete a coordinated white–rosé–red range.



A distinctive take on wine.

Bobal, white blends and Verdejo open the door to a collection of complementary styles. Ladrón de Lunas combines a distinctive image with wines designed to earn their place at the table.

ORIGIN & PHILOSOPHY

Putting the grape variety centre stage while making selection easy: a characterful red, an expressive white and a fresh-style Verdejo.





Verdejo

D.O. UTIEL REQUENA

2025 / WHITE WINE

FRESH · RELAXED · VERSATILE

A presentation that invites discovery

Aromas of pear, fennel and citrus. Fresh on entry, light through the palate, with a subtle varietal bitterness on the finish.

FOOD PAIRING

Aperitifs, pasta, oven-baked fish and salads.

IDEAL FOR

HORECA · Terraces · Restaurants · Distribution

COMMERCIAL OPPORTUNITY

A well-known grape variety in Spain paired with an informal, eye-catching image that supports by-the-glass sales and strong turnover in hospitality.



Macabeo / Sauvignon Blanc

D.O. UTIEL REQUENA

2025 / WHITE WINE

FLORAL · LIVELY · BALANCED

Two varieties, one blend

Aromas of apple, white flowers and a touch of citrus. Gentle on the palate, with refreshing acidity and a delicate white-fruit finish.

FOOD PAIRING

Rice dishes, fish, tapas and Mediterranean cuisine.

IDEAL FOR

Mediterranean Restaurants · HORECA · Distribution

COMMERCIAL OPPORTUNITY

A versatile white suitable for multiple consumption occasions and an attractive alternative to conventional single-varietal wines.



Bobal Roble

D.O. UTIEL REQUENA

2023 / OAK-AGED RED WINE

SAVOURY · DIRECT · BALANCED

Bobal from the Ladrón de Lunas collection

Aromas of cherry, blackberry and Mediterranean herbs with a subtle toasted note. Savoury and firm on the palate, with a fruit-and-spice finish.

FOOD PAIRING

Paella, meats, tapas, cured meats and grilled vegetables.

IDEAL FOR

Restaurants · Gastro Bars · Specialist Wine Retail

COMMERCIAL OPPORTUNITY

A Bobal with oak influence that connects origin, Mediterranean gastronomy and a recognisable brand image. A strong proposition for restaurants.

Time to raise a glass

Brut Nature and Brut Rosé.
Two Cavas for the aperitif, the
table and celebrations.

The selection offers both a
white and a rosé option,
covering different occasions
and customer preferences.





Cava Brut Nature

D.O. CAVA DE REQUENA

2025 / WHITE CAVA · CHARDONNAY

DRY · FINE · PRECISE

Made for the aperitif

Intensely fragrant, revealing ripe white fruit over notes of pastry and mocha, lifted by subtle citrus nuances.

FOOD PAIRING

Shellfish, fish and oven-roasted meats.

IDEAL FOR

Restaurants · Events · Catering · Specialist Wine Retail

COMMERCIAL OPPORTUNITY

Extends the occasions for Cava consumption beyond celebrations into aperitif, dining and by-the-glass service.



Cava Brut Rosé

D.O. CAVA DE REQUENA

2025 / ROSÉ CAVA · GARNACHA

DELICATE · FRUITY · FESTIVE

A celebration in rosé

Aromas of strawberry, redcurrant and flowers. Lively on the palate, with delicate texture and a fresh red-fruit finish.

FOOD PAIRING

Sushi, rice dishes and savoury appetisers.

IDEAL FOR

Events · Terraces · Restaurants

COMMERCIAL OPPORTUNITY

Adds colour and differentiation to the sparkling-wine category, with strong appeal for aperitifs, celebrations and visually engaging occasions.

Your next wine brand starts here

The wine, the identity and the presentation are all defined around your commercial project.

01

Project & Selection

We define the target audience, wine profile and product proposition.

02

Identity & Samples

We develop the presentation and can provide samples for evaluation.

03

Production

4-week lead time.
Minimum order per reference to be confirmed according to the project and wine profile.



NEXO WINES

The Wine Architects

Let's bring
your next project to life.

Distribution & Hospitality
Private Label Development
Wine Tourism & Experiences

Come and experience wine

Winery Visits · Wine Tastings · Tasting
Experiences · Wine Tourism
Private Events · Group Experiences

nexowines.com

export@nexowines.com

Requena · Valencia · Spain