

The image features a dark, moody background with a large, light-colored circular graphic element on the left. In the center, the logo for 'Winery On Creations' is displayed in white. The logo consists of a stylized 'wo' followed by 'WINERY ON' and 'CREATIONS' on separate lines. To the right, a wine glass filled with red wine is visible, with a bottle partially obscured behind it. The lighting is dramatic, highlighting the glass and the liquid within.

**wo**  
WINERY ON  
CREATIONS

**WINERY ON**  
CREATIONS

A wine project that combines highly artistic and imaginative components within the winemaking and the design.

Sensations of Winery On Creations wines seek to be provocative.

\ DARING WINES



# DARE<sup>TO</sup> DARE

Wine is a route to pleasure, enjoyment, and indulgence, just like art.  
Wine is art, even more than science, evoking a visceral reaction,  
an instinctive emotional response that defines how we react to it.

# THE CREATORS



TO CREATE IS TO MAKE THE PRODUCTS  
OF OUR IMAGINATION REALITY

*I am a winemaker, and this project brings the wines I imagined to life. Karel, co-founder, and creative director, knows how to capture the essence of the wines of my imagination and express them visually in a very powerful and daring way. We both wanted to offer daring wines to provoke the palate.*

*Our purpose is to give even more meaning to those 'good wine moments', which encourage us to share how they make us feel.*

**Pablo Cortés**

# THE CREATORS

OUR WINE IDEAS ARE INSTINCTIVELY  
AND UNIVERSALLY INSPIRED

*These are very creative wines. We seek to combine artistic expressions with the design of wines, to promote unforgettable moments and conversations. Wine ideas can be born anywhere. In Valencia, in Germany, in Colombia, in Mexico, in 70s Punk, in the Kitsch movement...*

*The design of each wine is inspired by the organoleptic sensations caused by the wine itself. The names of our wines are inspired by the expressions of these instinctive reactions, therefore simple and direct, filled with authenticity and popular culture. The design of our labels broadens our horizons and once again celebrates a tradition of visual art loaded with metaphorical stories that explain the intention of each of our wines.*

**Karel Eissner**





THE

# CREATION PROCESS

Each wine is unique to its author. To the philosophy, experimentation, care, and love that we put into every step of its making.



OUR WINES ARE

# MADE IN D.O. YECLA / SPAIN



A unique terroir in the east of Spain, in Murcia.  
A place where diversity and balance prevail, with high aromatic  
intensity and great fruit concentration.



WITH THE  
**MONASTRELL**

A native variety, demanding delicate cultivation perfectly adapted to these lands from the time of the Phoenicians to present day, with a surprising and bold profile. These small thick-skinned berries like warm, dry climates, the ideal combination for making wines deep in color and with high tannin levels.



AND A VERY

# MEDITERRANEAN STYLE

We work with the best vineyards in the heart of the Mediterranean, that are between 300 and 600 m in altitude. Extraordinary Monastrell old vines of over 50 years, some even being pre-phylloxera, and other high-quality wine varieties for our exclusive blends: Garnacha Tintorera, Syrah, Cabernet Sauvignon, Sauvignon Blanc, Petit Verdot, and Verdejo.

**An explosion of sensations for all our senses.**



A CHARACTER

# SHAPED BY ADVERSITIES

Here, the pervious nature and depth of the limestone rock together with the extreme climatic conditions of acutely cold winters and exceedingly hot summers, force and inspire our wines to develop their distinctive personality.



A PROCESS FULL OF

# TRADITION SUSTAINABILITY LOVE

Our viticultural fashions are respectful to the environment, with low yields per hectare, making our grapes little jewels of nature. Success is found in the care of the vine and the grape, the soils are worked, and the vineyard is treated without any aggressive chemicals, seeking balanced and sustainable productions.



# ...CREATIVITY, QUALITY & TECHNOLOGY

We share the winery with the Candela brothers in Yecla, where today our wines are created, with the precise character that we had imagined for Winery On Creations wines. The winery is located very close to the vineyards, in order to reduce the harvest time and achieve the highest possible quality of grape. Following tradition, we manually harvest in small boxes and the grapes later go through a selection process where only the best fruit is chosen.

The production of the wines follows the most avant-garde process and methodology of our times thanks to the most advanced technology: Cryomaceration, inerting, cold stabilization, and bottling in the same winery. All our wines are vegan for everyone to enjoy.





OUR

# CREATIONS

At Winery On Creations, our wines are what you feel when you smell, taste, see and touch them. The visual design of our wines is an invitation to taste them, a prelude to the sensations that one should expect from the wine.

**You can judge these wines by their label.**

DEMUERTE COLLECTION

# A WINE TO DIE FOR, FOR A LIFE WORTH LIVING

DEMUERTE is a wine with experience, it is not our first.  
It is the result of a journey. The best things in life don't come easy.

DEMUERTE is our most iconic brand. A celebration of the Monastrell grape at its finest through a collection of powerful, magical, structured, unctuous character, intense in fruit, with mysterious notes that gradually divulge themselves, revealing a delicious complexity.

*Esto está de muerte...alguien dijo.  
This wine is to die for... someone said*



FROM SWAROWSKI TO WHITE

# A FULL COLLECTION



Seven design wines with a mystical touch, each with a unique blend, just as its visual expression.  
Calaveras in all their splendour, texture and colours.

# DEMUERTE BLACK

**AN OLD MONASTRELL WITH A HINT  
OF SWAROVSKI**

Our most singular wine. Totally Monastrell from our  
oldest pre-phylloxera vines in D.O. Yecla, Spain.  
Powerful and exceptional.

**Limited for the most demanding palates**



## THE MAKING

100% Monastrell from centennial vines. Mediterranean style. Limestone soils. Late manual harvest, in 10-15 kg boxes. Aged in 225 liter French Allier oak barrels for a minimum period of 20 months.

## THE WINE

Clean and bright high intensity cherry-red. A feast for the senses. Balsamic notes from a lot of ripe fruit or jammed currant. Spicy character, especially reminiscent of sweet spices, paprika, cinnamon and cocoa. Ample texture, smooth and pleasant start, silky tannins, rounded with lots of fruit and jam, with slight hints of toast and chocolate. Powerful persistent finish.

Alcohol : 16%

Serving Temperature : 16-18 °C

 **VIVINO 4,4**

# DEMUERTE DELUXE

**A VELVETY MONASTRELL IN THE COMPANY  
OF SYRAH AND PETIT VERDOT**

A luxurious red Monastrell, Petit Verdot and Syrah  
from D.O. Yecla, Spain.  
Mature, smoked, yet spicy and evocative.

**For a night of glamour**



## THE MAKING

Monastrell (80%), Petit Verdot (10%), Syrah (10%)  
from old vines of over 60 years old. Mediterranean  
style. Limestone soils. Carefully manually harvested.  
Aged in French Allier oak barrels for a minimum period  
of 18 months.

## THE WINE

Intense cherry red color. Elegant aroma reminiscent  
of ripe red fruit on a base of smoked and spices.

Alcohol : 14,5%

Serving Temperature : 16-18 °C

 **vivino 4,3**



# DEMUERTE GOLD



**A GOLDEN COUPAGE:  
MONASTRELL, SYRAH & GARNACHA TINTORERA**

A magisterial formula: Monastrell, Syrah and Garnacha red wine emerged in D.O. Yecla, Spain.  
Elegant, sophisticated, royal.

We created this one to turn any occasion into an exquisite one

## THE MAKING

Monastrell (50%) old vines of over 30 years, Syrah (30%), and the distinguished Garnacha Tintorera (20%). Mediterranean style. Limestone soils. Carefully manually harvested. Aged in French Allier oak barrels for a minimum period of 12 months.

## THE WINE

Deep cherry red color with garnet rims. Reminiscent of ripe an liquorous red fruit. A scent that is also peppered with spices such as pepper, cloves and nutmeg. A very suggestive combination. Smooth, full bodied, ripe tannin and a silky texture.

Alcohol : 14,5%

Serving Temperature : 16-18 °C

 **vivino 4,1**



# DEMUERTE CLASSIC



## HALF MONASTRELL, HALF SYRAH, IN FULL COLOR

The origin of the collection.  
A striking red classic, yet original wine which arises from  
D.O. Yecla, Spain. Colorful and rich from the inside out.

*A classic wine for unconventional times*

## THE MAKING

One half Monastrell from more than 15 year old low yield vines, its other half Syrah . A mediterranean style. Limestone soils. Carefully manually harvested. Aged in French Allier oak barrels for a minimum period of 9 months.

## THE WINE

Deep purplish red. Fine well defined black and red fruit with a complex background of oak, pastries, balsamic, spices and vanilla notes. Smooth and unctuous.

Alcohol : 14,5%

Serving Temperature : 16-18 °C

 **vivino 3,9**



# DEMUERTE ONE

**A GLOWING MONASTRELL  
WITH A TOUCH OF CABERNET SAUVIGNON**

A luminous red, shiny and spicy wine from D.O. Yecla, Spain.  
Free spirited, daring, updating traditional wine codes:  
bold and fruity.

**We recommend drinking it in the dark**



## THE MAKING

Mostly a Monastrell (90%) from more than 15 year old wines, with just the right amount of Cabernet Sauvignon (10%) to enrich its spectrum of flavors. Mediterranean style. Limestone soils. Carefully manually harvested. Aged in French Allier oak barrels for a minimum period of 6 months.

## THE WINE

A deep cherry red color. Intense and sweet aroma reminiscent of ripe red fruit, completed with spicy and toasted nuances. Medium bodied, soft tannins, something earthy, that behaves well with acidity and acquires a certain unctuousness in its drink.

Alcohol : 14,5%

Serving Temperature : 14-18 °C

 **vivino 4,0**



# DEMUERTE ROSÉ

## **MONASTRELL & SYRAH DRESSED IN FLUORESCENT ROSÉ**

An exceptional rosé made with the best Monastrell & Syrah from D.O. Yecla, Spain. Refreshing elegance, an unparalleled character and radiant salmon color.

**Brings joy every time**



## **THE MAKING**

A coupage of our pampered Monastrell (50%) and Syrah (50%). Mediterranean style. Limestone soils. Carefully manually harvested. Lightly pressed. Aged on lees in stainless steel tanks for around 4 months.

## **THE WINE**

A provencal pink. Subtle bright clean with salmon gleams. Delicate floral and herbaceous aroma, with delicious intense strawberry and cherry notes. Crisp, well rounded fruity with good acidity, and a long tasty finish.

**Alcohol : 12%**

**Serving Temperature : 8-10 °C**

# DEMUERTE WHITE

## A FLUORESCENT SAUVIGNON BLANC FUSED WITH VERDEJO

A striking and groundbreaking fresh and intensely aromatic white wine from D.O. Yecla, Spain, with a unique personality and a lot of flavour.

**Our spring and summer favourite**



## THE MAKING

A blend of the aromatic Sauvignon Blanc (80%) and Verdejo (20%). Mediterranean style. Limestone soils. Carefully manually harvested. Aged on lees in stainless steel tanks for around 4 months.

## THE WINE

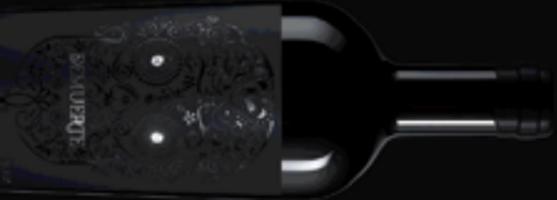
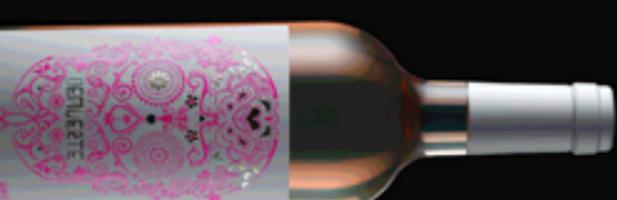
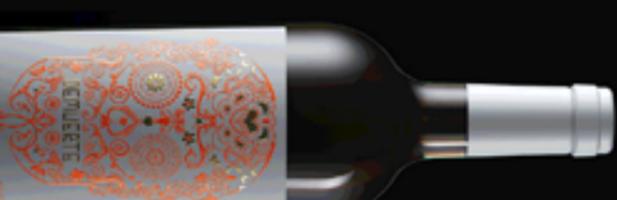
A clear and bright straw-yellow wine, like no other wine from Yecla. A modern wine flavored with fruit and white flowers. Reminiscent of peaches in syrup, apricots, and citrus fruits as well as tropical ones. Fresh acidity, light flavor but with unctuousness, creaminess, and body with a long finish with hints of white fruit and herbs.

Alcohol : 12,5%

Serving Temperature : 8-10 °C

 **VIVINO 3,8**

# DEMUERTE COLLECTION

	GRAPE VARIETY	REGION	AGING	TASTING NOTE
	100% Monastrell Pre-phylloxera	D.O. Yecla	20 months in French Allier oak 225l barrel	Clean and bright high intensity cherry-red. Balsamic notes from a lot of ripe fruit or jammed currant. Spicy character, especially reminiscent of sweet spices, paprika, cinnamon and cocoa. Ample texture, smooth and pleasant start, silky tannins, rounded with lots of fruit and jam, with slight hints of toast and chocolate. Powerful persistent finish.
	80% Monastrell 10% Syrah 10% Petit Verdot	D.O. Yecla	18 months in French Allier oak barrels	Intense cherry red color. Elegant aroma reminiscent of ripe red fruit on a base of smoked and spices. Velvety and delicate.
	70% Monastrell 20% Syrah 10% Garnacha Tintorera	D.O. Yecla	12 months in French Allier oak barrels	Deep cherry red color with garnet rims. Reminiscent of ripe and liquorous red fruit. A scent that is also peppered with spices such as pepper, cloves and nutmeg. Smooth, full bodied, ripe tannin and a silky texture.
	50% Monastrell 50% Syrah	D.O. Yecla	9 months in French Allier oak barrels	Deep purplish red. Fine well defined black and red fruit with a complex background of oak, pastries, balsamic, spices and vanilla notes. Smooth and unctuous.
	90% Monastrell 10% Cabernet Sauvignon	D.O. Yecla	6 months in French Allier oak barrels	Deep cherry red color. Intense and sweet aroma reminiscent of ripe red fruit, and which is completed with spicy and soft toasted nuances. Medium bodied, soft tannins, something earthy, that behaves well with acidity and acquires a certain unctuousness in its drink.
	50% Monastrell 50% Syrah	D.O. Yecla	4 months in stainless steel with lees	Provencal pink. Subtle bright clean with salmon gleams. Delicate floral and herbaceous aroma, with delicious intense strawberry and cherry notes. Crisp, well rounded fruity with good acidity, and a long tasty finish.
	80% Sauvignon Blanc 20% Verdejo	D.O. Yecla	4 months in stainless steel with lees	Clear and bright straw-yellow. Flavored with fruit and white flowers. Reminiscent of peaches in syrup, apricots, and citrus fruits as well as tropical ones. Fresh acidity, light flavor but with unctuousness, creaminess and body with a long finish with hints of white fruit and herbs.

# WANT TO TASTE THEM?

Here is our email and phone number.  
Call us or text us and we can set up a virtual or presential tasting  
of the wines you are interested in.

Best,  
Pablo & Karel

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