

WINE[®]

OUTSIDERS

BEHIND THE VINES





WINE OUTSIDERS[®]

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A unique documentary series about the world of wine: Felix Mendez, an Emmy-nominated TV producer, and wine and gastronomy enthusiast, embarks on a journey through five regions of Spain to discover the most intriguing corners of the wine culture.

His mission is to produce a series and learn about the techniques of the most innovative winemakers. In each episode, Félix is in front and behind the cameras, exploring alongside a local guide who introduces him to the Wine Outsiders.

On his journey, Félix encounters unique places and people, all with a deep passion for their land. From farmers to chefs, musicians, bakers, and artisans, this beautiful journey is an authentic experience.

Undiscovered vineyards, a wine enthusiast's dream come true. Uncork the Wine Outsiders adventure!



EPISODE 1 / LA RIOJA

JUAN CARLOS SANCHÁ, THE SCHOLAR

In the heart of Baños de Río Tobías, La Rioja, we encounter a visionary university professor who tends to his vineyards. With boundless curiosity, he resurrects age-old native grape varieties, crafting an array of truly exceptional wines. Félix takes us on an exhilarating journey through Sancha's wine world, showing us million-year-old wild vines. They savor the quintessential flavors of the region: chorizo and goat.



EPISODE 2 / THE BASQUE COUNTRY

ASTOBIZA, THE BOLD ONE

Félix guides us to the world of Txacolí, an exclusive wine grown only in the Basque Country. Bittor, affectionately known as the "Pil-pil man," unveils the breathtaking landscape, cutting-edge innovation, and the daring creativity behind their globally acclaimed wines. Take a beautiful journey where we savor some of the best farmhouse cheeses and the Basque Country's most prestigious award-winning bread.



EPISODE 3 / GALICIA RÉGOA

THE LORD OF THE BRANCELLAO

Embark on a journey with Félix guided by a passionate family doctor who's head over heels for the stunning Sil valleys in Galicia. Travel back to when the Romans planted these vineyards and witness José María's deep respect for nature's cycles with minimal interference to grow his grapes. He's on a mission to revive the 15th-century grape that once made this land famous: the Brancellao. In this episode, we also discover some treasures of this region– the mysterious black ceramics of Gundivós and the exquisite organic cheeses of Airas Moniz.



EPISODE 4 / AVILA

SOTO MANRIQUE, THE CITY SPIRIT

Chuchi Soto traded the city for this unforgiving terrain, yielding extraordinary wines. His unconventional methods and family dedication have given birth to award-winning, globally renowned wines. Join Félix on an adventure to uncover these signature wines and a rare breed of cows that yield Spain's finest meat. He also gets to savor the quintessential bread from this grain-rich land.



EPISODE 5 / DESCALZOS VIEJOS

THE LOVER OF BEAUTY

In this captivating chapter, our wine outsider is none other than an architect with a passion for restoring an ancient monastery and reviving its vineyards. Discover the exceptional world of Ronda wines in the heart of Andalusia. Félix's journey also leads him to meet a retired university professor on a mission to preserve the golden blonde Iberian pig breed. As they sip on these exceptional wines, they savor the perfect companions: delectable ham and exquisite olive oil.



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