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# Cork & Bottle

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We provide high quality products at affordable prices

Red wine Bodega

## LA CREUETA 2007

**TERROIR:** Cabernet Sauvignon, from the vineyard for which this wine is named, La Creueta. The northeast-southwest orientation of the land allows us to achieve optimal maturation that gives us significant alcohol content. And Merlot from the L'Olivera vineyard whose calcareous, clayey soil and low yield give us a considerably powerful fruit. This combination of features allows for excellent ageing in barrel and bottle.

**Winegrower:** Eudald Massana Noya

**Grape Variety:** 70% Cabernet Sauvignon and 30 % Merlot

**Terroir:** Own organic viticulture vineyards located in Subirats.

**Year:** 2006

**D.O.:** Penedès

**Bottle Type:** tall Bordeaux elegance, 75 cl

**Alcohol Content:** 13.5 °

### TASTING NOTES

Deep red.

Aromas of damp forest, red fruit (plums and blackberries) and spice (predominantly cinnamon). Wood is well integrated in the wine and it provides a very pleasant sensations.

Very intense and pleasant in the mouth with notes of red fruit and pepper. A strong and glyceric wine at its optimum drinking point.

### PRODUCTION

After a long maceration and fermentation, the wine ages in

French and American oak barrels for 12 months. Subsequently aging in the bottle continues.

### RECOMMENDED COMBINATION WITH FOOD

Entrecote steak

Stewed partridge

Beef stew with dressing

Grilled lamb

Chicken with truffle sauce accompanied by potatoes and Mushrooms

Wine Co-ordinates	
<b>Grape type:</b>	70% Cabernet Sauvignon and 30 % Merlot
<b>Age:</b>	5 years
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Subirats
<b>Brands:</b>	La Creutea
<b>Prizes:</b>	None



## Contact us

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## White wine Bodega

### AVI TON 2009

**FEELING:** Wine from Xarel.lo vineyard that is over 60 years old, with very low production and a bottle fermentation process.

This wine is an homage to my father and grandfather of my children, from whom it gets its name.

**Winegrower:** Eudald Massana Noya

**Grape Variety:** The grape comes from vines of very little production of vineyards planted in 1945

**Terroir:** Own organic viticulture vineyards located in Subirats.

The grapes are picked from 60 year old vines with a very limited production.

**D.O.:** Penedès

**Bottle type:** Tall Bordeaux Elegance, 75 cl

**Alcohol Content:** 13 °

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### TASTING NOTES

Pale gold with hints of sparkle.

Floral aromas in the nose (almond flower) combine with ripe fruit (pineapple, quince) and the aromas from the barrel (toast, vanilla, coffee). A well balanced wine with body and glyceric, unctuous though at the same time crisp. Tropical notes

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Macerated at 5° C for 38-45 hours. Fermentation takes place in French and American Oak barrels. Aged for 3 months with its own lees where the battonage takes place.

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### RECOMMENDED COMBINATION WITH FOOD

Cheese

Foie

Canapés

Seafood paella

Cod with peas and artichokes

White meats



### Wine Co-ordinates

**Age:** 60 years

**D.O.:** Penedès

**Origin:** Subirats

**Brands:** Avi Ton

**Prizes:** None



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## White wine Bodega

### WHITE CEPELL 2010

**YOUTH:** young wine produced from Macabeo grapes from the LaTorre vineyard; Xarel.lo from old vines; and Muscat from the El-Roure vineyard, to finish it with fruit.

**Winegrower:** Eudald Massana Noya

**Grape Variety:** Macabeu, Xarel.lo and Moscat

**Terroir:** Own organic viticulture vineyards located in Subirats

**D.O.:** Penedès

**Bottle Type:** Tall Bordeaux stilus white, 75 cl

**Alcohol Content:** 12,5°

### TASTING NOTES

Bright straw colour with some hints of green. A flowery aroma provides a very intense sensation of freshness. Round fresh and well balanced in the mouth. Long aftertaste.

### PRODUCTION

Fermentation at low temperatures 15 ° C in order to preserve all the possible aromas of the fruit.

### RECOMMENDED COMBINATION WITH FOOD

Hake with prawns

Fresh egg pasta with a creamy sauce (butter, cream and parmesan cheese)

Pasta with seafood sauce accompanied by squid or cuttlefish

Grilled Rabbit

Cordon blue



### Wine Co-ordinates

**Grape type:** Macabeu, Xarel.lo, Moscat

**Age:** 1 year

**D.O.:** Penedès

**Origin:** Subirats

**Brands:** Cepell

**Prizes:** None



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Rose wine Bodega

## ROSE CEPELL 2010

**FUN:** 100% Merlot from the l'Olivera vineyard whose calcareous, clayey soil gives us low production with which we're able to achieve very fruity flavours.

**Winegrower:** Eudald Massana Noya

**Grape Variety:** 100% Merlot

**Terroir:** Own organic viticulture vineyards located in Subirats

**D.O.:** Penedès

**Bottle Type:** Tall Bordeaux stilus white, 75 cl

**Alcohol Content:** 13 °

## TASTING NOTES

A very attractive and suggestive pale cherry colour.

Powerful and persistent on the nose with a sensation of crispness. Initially a whole range of red fruit appears: red currants, strawberry, cherries, etc.

A well balanced rose with body and a consistent finish, sign of the strength and long life of this wine. Again we find all the aromas of red fruit as we did on the nose, though strawberry, plums and cherries are more predominant in the mouth.

## PRODUCTION

Macerated at 10° for 24 hours and fermented at 16°

## RECOMMENDED COMBINATION WITH FOOD

Fresh tuna with onions, red peppers and tomato

Pasta with tomato and vegetables

Pasta with mozzarella oregano and olive oil

Pasta with tomato sauce and fresh cheese

Vegetable, chicken and rabbit paella, blue fish

Grilled vegetables

Wine Co-ordinates	
<b>Grape type:</b>	100% Merlot
<b>Age:</b>	1 year
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Subirats
<b>Brands:</b>	Cepell
<b>Prizes:</b>	None



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Red wine Bodega

## RED CEPELL 2010

**VITALITY:** As a young wine, all its grapes come from the property's young Cabernet Sauvignon vines.

**Winegrower:** Eudald Massana Noya

**Grape Variety:** Cabernet Sauvignon, Merlot and Tempranillo.

**Terroir:** Own organic viticulture vineyards located in Subirats

**D.O.:** Penedès

**Bottle Type:** Tall Bordeaux stilus, 75 cl

**Alcohol Content:** 13,5°

### TASTING NOTES

Cherry red with hints of blue. A very aromatic entrance in the mouth. Well balanced a very pleasant finish, not too much alcohol and a distinguished permanence in the mouth.

### PRODUCTION

Fermented at 19° C in order to obtain a good extraction of fruit without an excess of tannins.

### RECOMMENDED COMBINATION WITH FOOD

Chicken casserole

Salmon with mushrooms

Spaghetti Bolognese

Pasta with tomato and vegetables

Sausage with mushrooms



Wine Co-ordinates	
<b>Grape type:</b>	Cabernet Sauvignon, Merlot, Tempranillo
<b>Age:</b>	1 year
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Subirats
<b>Brands:</b>	Cepell
<b>Prizes:</b>	None



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**Cava Bodega**

## CAVA RESERVA BRUT NATURE

**ELEGANCE:** Cava produced from selected grapes from the farmhouse – Macabeu, Xarel·lo, Parellada and Chardonnay varieties give us very subtle flavours.

**Winegrower:** Eudald Massana Noya

**Grape Variety:** Macabeu, Xarel·lo, Parellada and Chardonnay

**Terroir:** Own organic viticulture vineyards located in Subirats.

**Aging:** Aged in cellar from 24 to 30 months.

**D.O.:** Cava

**Presentation:** Bottle 0,75 lts. and 1,5 lts.

**Alcohol Content:** 11.5 °

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## TASTING NOTES

Pale straw colour. Small and persistent flow of bubbles with a well defined crown. Very noble on the nose with powerful aromas of freshly baked bread. The sensation is of a well integrated fizzyness that does not explode in the mouth, but is persistent and gives rise to a rich voluminous taste. A very pleasant aftertaste.

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## PRODUCTION

Traditional Method. Second fermentation takes place in the bottle.

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## RECOMMENDED COMBINATION WITH FOOD

Squid cooked in their ink.

Seafood stew.

Smoked fish.

Fish stew.

Smoked trout.

All types of white meats.

Cava Co-ordinates	
<b>Grape type:</b>	Macabeu, Xarel·lo, parellada, Chardonnay
<b>Age:</b>	24 months
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Subirats
<b>Brands:</b>	Eudald
<b>Prizes:</b>	None



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Cava Bodega

## CAVA BRUT NATURE FAMILIA

**FRIENDSHIP:** Cavas produced from Macabeu, Xarel.lo and Parellada grapes from the flatter vineyards that surround the farmhouse. Gravelly, sandy and fresh soil yields wines with just the right acidity to create fine cavas.

**Winegrower:** Eudald Massana Noya

**Grape Variety:** Macabeu, Xarel.lo, Parellada

**Terroir:** Own organic viticulture vineyards located in Subirats.

**Aging:** Aged in cellar from 24 to 30 months.

**D.O.:** Cava

**Alcohol Content:** 11,5 °

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## TASTING NOTES

Pale straw colour. Soft consistent and long lasting stream of bubbles. Strong in the nose. There are notes of sweet pastries with a reminiscence of citrus. A perfect balance of ripeness and freshness. Soft creamy and dry in the mouth with a long lasting aftertaste.

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## PRODUCTION

Traditional Method. Second fermentation takes place in the bottle.

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## RECOMMENDED COMBINATION WITH FOOD

Consommé

Preserves in escabeche

Ham croquettes

Grilled crayfish or crayfish with sauce

Rice with vegetables and snails

Noodles with shellfish

Puff pastry with mushrooms

Duck or chicken



## Cava Co-ordinates

<b>Grape type:</b>	Macabeu, Xarel.lo, parellada
<b>Age:</b>	24 months
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Subirats
<b>Brands:</b>	Eudald
<b>Prizes:</b>	None



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**Cava Bodega**

## CAVA BRUT FAMILIA

**FRIENDSHIP:** Cavas produced from Macabeo, Xarel.lo and Parellada grapes from the flatter vineyards that surround the farmhouse. Gravelly, sandy and fresh soil yields wines with just the right acidity to create fine cavas.

**Winegrower:** Eudald Massana Noya

**Grape Variety:** Macabeu, Xarel.lo, Parellada

**Terroir:** Own organically cultivated vineyards located in Subirats.

**Aging:** Aged in cellar for 18 months.

**D.O.:** Cava

**Alcohol Content:** 11,5 °

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## TASTING NOTES

Pale straw colour. A slow and continuous stream forms a persistent crown of small bubbles. Ripe fruit on the nose (apple and pear). Soft and persistent bouquet in the mouth leaving a pleasant acidity.

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## PRODUCTION

Traditional Method. Second fermentation takes place in the bottle.

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## RECOMMENDED COMBINATION WITH FOOD

Aperitifs

Smoked food

Cold cuts

Grilled fish or fish with sauce (creamy sauce or tomato sauce)

Seafood

Warm or cold salads

Duck or chicken



## Cava Co-ordinates

<b>Grape type:</b>	Macabeu, Xarel.lo, parellada
<b>Age:</b>	18 months
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Subirats
<b>Brands:</b>	Eudald
<b>Prizes:</b>	None



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Cava Bodega

## CAVA DRY FAMILIA

**FRIENDSHIP:** Cavas produced from Macabeo, Xarel.lo and Parellada grapes from the flatter vineyards that surround the farmhouse. Gravelly, sandy and fresh soil yields wines with just the right acidity to create fine cavas.

Winegrower: Eudald Massana Noya

Grape Variety: Macabeu, Xarel.lo, Parellada

Terroir: Own organic viticulture vineyards located in Subirats.

Aging: Aged in cellar from 12 to 14 months.

D.O.: Cava

Alcohol Content: 11.5 °

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## TASTING NOTES

Pale straw colour with tinges of green. Steady stream of bubbles rising to the surface where they form a large crown. A sweet taste predominates in mouth leaving a sensation of sucking a large candy. Long lasting and pleasant aftertaste.

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## PRODUCTION

Traditional Method. Second fermentation takes place in the bottle.

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## RECOMMENDED COMBINATION WITH FOOD

Pies.

Apple pies.

Marzipan Turrón.



## Cava Co-ordinates

<b>Grape type:</b>	Macabeu, Xarel.lo, parellada
<b>Age:</b>	12 months
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Subirats
<b>Brands:</b>	Eudald
<b>Prizes:</b>	None



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Cava Bodega

## CAVA SEMIDRY FAMILIA

**FRIENDSHIP:** Cavas produced from Macabeu, Xarel.lo and Parellada grapes from the flatter vineyards that surround the farmhouse. Gravelly, sandy and fresh soil yields wines with just the right acidity to create fine cavas.

Winegrower: Eudald Massana Noya

Grape Variety: Macabeu, Xarel·llo, Parellada

Terroir: Own organic viticulture vineyards located in Subirats.

Aging: Aged in cellar from 12 to 14 months.

D.O.: Cava

Alcohol Content: 11.5 °

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## TASTING NOTES

Pale straw colour with tinges of green. Shows a slow and continuous stream of bubbles forming a long lasting surface crown.

Sweet and savoury notes on the palate leaving a soft and pleasant aftertaste.

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## PRODUCTION

Traditional Method. Second fermentation takes place in the bottle.

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## RECOMMENDED COMBINATION WITH FOOD

Catalanan Cream.

Catalan almond sweets.

Pastry cream, cream or chocolate profiteroles.

Pies.

Cava Co-ordinates	
<b>Grape type:</b>	Macabeu, Xarel.lo, parellada
<b>Age:</b>	12 months
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Subirats
<b>Brands:</b>	Eudald
<b>Prizes:</b>	None



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## CAVA SEMIDRY FAMILIA

**FRIENDSHIP:** Cavas produced from Macabeu, Xarel.lo and Parellada grapes from the flatter vineyards that surround the farmhouse. Gravelly, sandy and fresh soil yields wines with just the right acidity to create fine cavas.

Winegrower: Eudald Massana Noya

Grape Variety: Macabeu, Xarel·llo, Parellada

Terroir: Own organic viticulture vineyards located in Subirats.

Aging: Aged in cellar from 12 to 14 months.

D.O.: Cava

Alcohol Content: 11.5 °

---

## TASTING NOTES

Pale straw colour with tinges of green. Shows a slow and continuous stream of bubbles forming a long lasting surface crown.

Sweet and savoury notes on the palate leaving a soft and pleasant aftertaste.

---

## PRODUCTION

Traditional Method. Second fermentation takes place in the bottle.

---

## RECOMMENDED COMBINATION WITH FOOD

Catalanan Cream.

Catalan almond sweets.

Pastry cream, cream or chocolate profiteroles.

Pies.



## Cava Co-ordinates

<b>Grape type:</b>	Macabeu, Xarel.lo, parellada
<b>Age:</b>	12 months
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Subirats
<b>Brands:</b>	Eudald
<b>Prizes:</b>	None



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## White wine Bodega

### AVI TON 2009

**FEELING:** Wine from Xarel.lo vineyard that is over 60 years old, with very low production and a bottle fermentation process.

This wine is an homage to my father and grandfather of my children, from whom it gets its name.

**Winegrower:** Eudald Massana Noya

**Grape Variety:** The grape comes from vines of very little production of vineyards planted in 1945

**Terroir:** Own organic viticulture vineyards located in Subirats.

The grapes are picked from 60 year old vines with a very limited production.

**D.O.:** Penedès

**Bottle type:** Tall Bordeaux Elegance, 75 cl

**Alcohol Content:** 13 °

---

### TASTING NOTES

Pale gold with hints of sparkle.

Floral aromas in the nose (almond flower) combine with ripe fruit (pineapple, quince) and the aromas from the barrel (toast, vanilla, coffee). A well balanced wine with body and glyceric, unctuous though at the same time crisp. Tropical notes

---

### PRODUCTION

Macerated at 5° C for 38-45 hours. Fermentation takes place in French and American Oak barrels. Aged for 3 months with its own lees where the battonage takes place.

---

### RECOMMENDED COMBINATION WITH FOOD

Cheese

Foie

Canapés

Seafood paella

Cod with peas and artichokes,

White meats



### Cava Co-ordinates

**Age:** 60 years

**D.O.:** Penedès

**Origin:** Subirats

**Brands:** Eudald

**Prizes:** None



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## Red wine Bodega

Viña Arnáiz Roble - D.O Ribera del Duero

Haza, Burgos

Tipo de vino: Red Wine

Grape type: Cabernet Sauvignon, Merlot, Tinta del País

Awards: International Wine and Spirits Competition 2010, Bronze Medal, Concurso Mundial de Bruselas 2011, Medalla de Plata, International Wine Challenge 2011, Medalla de Plata, International Wine and Spirits Competition 2010, Medalla de Plata

During the selected pruning of the parcels whose fruit is going to take part in the Coupage of this wine. After the caring treat that have the vineyards during the whole year, it is fixed the date of the harvest when the grapes have got the optimum grade in each parcel, and it proceed to pick manually the grape up.

Once bunches of grape arrive in the winery, they are milled and they passed to the maceration process in tanks, which continues until reaching the desired balanced in the composition of wine. It is proceed to rack by gravity without mechanical action and the obtain wine, after the first raked, makes the malolactic fermentation.

The barreling time of this Roble Viña Arnáiz carries out in French oak barrels during 4 months; in this time there are 3 rackings to help it to oxygenate itself.

### PRODUCTION

We recommend uncorking this Ribera del Duero Roble ahead on time before tasting or poured into a decanter to appreciate all its virtues and serve it at 16 - 18° C.

### RECOMMENDED COMBINATION WITH FOOD

This Ribera del Duero wine matches perfectly with every kind of meats and well-seasoned stews.



### Cava Co-ordinates

<b>Grape type:</b>	Cabernet Sauvignon, Merlot, Tinta de Pais
<b>Age:</b>	-
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Ribera del Duero Roble
<b>Brands:</b>	Arnaiz
<b>Prizes:</b>	None



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## Red wine Bodega

Viña Arnáiz Roble - D.O Ribera del Duero

Haza, Burgos - Grape type: Cabernet Sauvignon, Merlot, Tinta del País

Viña Arnáiz Reserva is a sweet cherry red color wine with high intensity, with beautiful violet rim, that denotes a long and control maceration.

It is appreciate berries, with spice notes, vanilla tone that comes from its good wood perfectly integrated.

In the mouth is full of nuances with an intense hard palate. In the retronasal fruitiness are again accompanied by the maturity of the sweet tannins that are integrated in the wine structure, which brings it elegance and a long end on the mouth.

The elaboration of this wine began in the month of January with the pruning of the older vineyards, moments in which adjusted the number of buds optimal balanced of the plant. After 10 months of care in the fields, and when the maturity degree arrived, it is done the harvest at night to bring the grape in the winery at low temperature and without unwanted macerations.

The maceration is extended during 25 days, getting with that the maximum potential in the grapes.

Malolactic fermentation was carried out in the presence of lees. Once the fermentation has finished, the wine was racking and finally made the barreling process. The barreling time was carried out in new French oak barrels during 18 months; in this time there are two rackings to help the wine to oxygenate itself. After this period the wine rest in the bottle other 18 months to complete its Crianza.

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### PRODUCTION

We recommend uncorking this Ribera del Duero Reserva before tasting or poured it into a decanter to fully appreciate all its virtues and serve between 16° and 18° C.

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### RECOMMENDED COMBINATION WITH FOOD

This Viña Arnáiz Reserva is recomend with red meats and roasts.



### Cava Co-ordinates

<b>Grape type:</b>	Cabernet Sauvignon, Merlot, Tinta de Pais
<b>Age:</b>	18 months
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Ribera del Duero Roble
<b>Brands:</b>	Arnaiz
<b>Prizes:</b>	* 2 Bacchus Oro * 5 Bacchus Plata



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## Red wine Bodega

Daimiel, Ciudad Real

Tipo de vino: Red Wine

Grape type: Merlot

Awards: Mancha Wines Quality Contest, Gold Medal

To obtain this wine it fits the harvest date to the optimum state of the maturation to this kind of wine. Before The alcoholic fermentation grapes are maintained crushed at 10° C. during 48 hours, with the purpose of extract, in absence of the alcohol, the terpenic components producers of the characteristic aromas of this variety, so as the anthocyanins that are the responsible of the deep blue and red color.

When the alcoholic fermentation began, it maintained the temperature under 25° C. with the idea of conserving the aromatic power previously extracted. Once the 2/3 parts of the sugar are fermented it proceed to run it off, cooling the juice-wine at 20 °C. (stabilization) to conclude the alcoholic fermentation in stainless steel tanks. After two racking and the filter the wine was bottled.

### TASTING NOTES

This Opera Prima Merlot is a very attractive wine in the visual phase because of its purple tonality, with high intensity.

Limpid and bright, it has a crisp and clean aroma, typical from the variety, emphasizing the balsamic personality well assembled with the red fruit that it predominates. On the mouth occurs a velvety encounter with the palate, well-balanced and with a well marked young character because of the acidity of the wine.

### SERVICE RECOMMENDATIONS

We recommend serving this Merlot, cold, between 14 and 16° C.

### RECOMMENDED COMBINATION WITH FOOD

This Merlot La Mancha D.O. goes with red meats, roasts, meat with sauces and cheeses.



### Cava Co-ordinates

<b>Grape type:</b>	Merlot
<b>Age:</b>	18 months
<b>D.O.:</b>	La Mancha
<b>Origin:</b>	Damiel, Ciudad Real
<b>Brands:</b>	Opera Prima
<b>Prizes:</b>	* 2 Bacchus Oro * 5 Bacchus Plata



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Red wine Bodega



Pata Negra - Cabernet Sauvignon

D.O Valdepeñas

Valdepeñas, Ciudad Real

Tipo de vino: Red Wine

Grape type: Cabernet Sauvignon, Tempranillo

This Pata Negra Cabernet Sauvignon is obtained from selected grapes.

It fermented in control temperature around 22 - 25 ° C to conserve the varietal aromas. It bleeds to the four or five days of barreling, to have a soft tannins structure as correspond to a young wine. After doing the malolactic fermentation, is taking into barrels where it spends three months.

It complemented with a lightly barreling where is finished rounded.

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#### TASTING NOTES

This Pata Negra is a dark garnet color Red Wine with purple tones.

On the nose are appreciated red fruits and minerals tones. On the mouth is potent, with very concentrate mature fruit notes.

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#### SERVICE RECOMMENDATIONS

The control temperature of servicing of this Pata Negra Cabernet Sauvignon is between 16 - 18° C

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#### RECOMMENDED COMBINATION WITH FOOD

Pata Negra Cabernet Sauvignon goes well with all kind of meats and good seasoned stews.

#### Cava Co-ordinates

<b>Grape type:</b>	Cabernet Sauvignon, Tempranillo
<b>Age:</b>	18 months
<b>D.O.:</b>	Valdepeñas
<b>Origin:</b>	Valdepeñas, Ciudad Real
<b>Brands:</b>	Pata Negra
<b>Prizes:</b>	* 2 Bacchus Oro * 5 Bacchus Plata



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## Red wine Bodega

Opera Prima - Cabernet Sauvignon

D.O La Mancha

Daimiel, Ciudad Real

Awards: Challenge International du Vin 2011, Medalla de Bronce,  
International Wine and Spirits Competition 2010, Medalla de Bronce

To obtain this wine it fits the harvest date to the optimum state of the maturation to this kind of wine. Before The alcoholic fermentation grapes are maintained crushed at 10° C. during 48 hours, with the purpose of extract, in absence of the alcohol, the terpenic components producers of the characteristic aromas of this variety, so as the anthocyanins that are the responsible of the deep blue and red color.

When the alcoholic fermentation began, it maintained the temperature under 25° C. with the idea of conserving the aromatic power previously extracted. Once the 2/3 parts of the sugar are fermented it proceed to run it off, cooling the juice-wine at 20° C. (stabilization) to conclude the alcoholic fermentation in stainless steel tanks. After two racking and the filter the wine was bottled.

### TASTING NOTES

This Opera Prima Cabernet is a clean, bright active ruby red color wine, with blue rims because of its youth.

On the nose it has an intense fruity aroma characteristic of the variety combine with a spice nuances. On the mouth shows an adequate balanced between alcohol, acidity and sugar, which it emphasizes its kindness on the mouth like its amplitude in the development of the tasting.

### SERVICE RECOMMENDATIONS

We recommend serving this Opera Prima Cabernet at a temperature between 16 and 18° C.

### RECOMMENDED COMBINATION WITH FOOD

This Cabernet La Mancha D.O. goes with red meats, roasts, meat with sauces and cheeses.



### Cava Co-ordinates

<b>Grape type:</b>	Cabernet Sauvignon
<b>Age:</b>	-
<b>D.O.:</b>	La Mancha
<b>Origin:</b>	Damiel, Ciudad Real
<b>Brands:</b>	Opera Prima
<b>Prizes:</b>	* 2 Bacchus Oro * 5 Bacchus Plata



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Red wine Bodega

Don Luciano Cabernet Sauvignon

D.O La Mancha

Daimiel, Ciudad Real

Tipo de vino: Red Wine

Grape type: Cabernet Sauvignon

Awards: Mancha Wines Quality Contest, Bronze Medal

To get a young and structured wine like this Cabernet Don Luciano, during its elaboration it insisted on not to go up the control of the temperatures more than 20° C during the fermentation process and with the maceration with the skins to get the desired balanced.

The maceration got longer during six days racking with 20 grams of sugar that it was consumed separate from the skins at a temperature of 18° C, thus retained all the own aromas of the youth. Once is finished the alcoholic fermentation is kept in the stainless steel tank to make the malolactic fermentation before bottled.

## TASTING NOTES

Don Luciano Cabernet is an intense ruby red color with purple trimmings that denotes its youth. On the nose introduced the typical features of the variety as blackberries and the spices. Highlight its fruity character. On the mouth the tannins are sweet and perfectly balanced with the acidity that gives freshness and stability to the wine.

## SERVICE RECOMMENDATIONS

We recommend serving Don Luciano Cabernet Sauvignon between 16 and 18° C.

## RECOMMENDED COMBINATION WITH FOOD

This Cabernet Sauvignon La Mancha D.O. is perfect to be served with all kind of meats.



## Cava Co-ordinates

Grape type: Cabernet Sauvignon

Age: -

D.O.: La Mancha

Origin: Damiel, Ciudad Real

Brands: Opera Prima

Prizes: \* 2 Bacchus Oro  
\* 5 Bacchus Plata



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White wine Bodega

Opera Prima Chardonnay

D.O La Mancha

Daimiel, Ciudad Real

Tipo de vino: White Wine

Grape type: Chardonnay

Awards: International Wine and Spirits Competition 2010, Medalla de Bronce

To obtain this white wine Chardonnay grapes are selected before entering in the winery. The grape juice is squeezed without pressure, after a cold maceration at 10° C. in stainless steel tanks. The fermentation process is carried out in stainless steel tanks at 78° C. Finished the fermentation, the wine is racked to separate from the lees; it is corrected and stabilized to conserve its freshness at the moment of being bottled

## TASTING NOTES

Chardonnay is bright and clean color, with an attractive tonality. Its aroma is fresh on the nose, with a complex summary of tropical fruits. On the mouth is tasty, with a good compensation on the nose and good memories of the obtain sensations in the olfactory phase.

## SERVICE RECOMMENDATIONS

We recommend serving this Opera Prima Chardonnay at a temperature between 4 and 6 °C.

## RECOMMENDED COMBINATION WITH FOOD

This Chardonnay from La Mancha D.O. goes well with all the dishes of the mediterranean cuisine.



## Cava Co-ordinates

<b>Grape type:</b>	Chardonnay
<b>Age:</b>	-
<b>D.O.:</b>	Penedés
<b>Origin:</b>	Vilanova i La Geltrú, Barcelona
<b>Brands:</b>	Jaume Serra
<b>Prizes:</b>	* 2 Bacchus Oro * 5 Bacchus Plata



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## White wine Bodega

Jaume Serra Chardonnay

D.O Penedés

Vilanova i La Geltrú, Barcelona

Tipo de vino: White Wine

Grape type: Chardonnay

Awards: This wine has won several International Wine Contests, Concurso Mundial de Bruselas 2011, Medalla de Plata

It only use the first grape juice. It ferments in new Bordeaux barrels of French oak during 20 days at 16°C. It rest four months in barrel with its own lees with Batonage.

After that, the wine gets older in the bottle to follow in this way its peculiar character, well-balanced and so aromatic.

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### TASTING NOTES

Jaume Serra Chardonnay Is a white wine with a high level of complexity because of its barreling time.

it is a Bright straw yellow color. On the nose is appreciating an intense aroma of tropical fruits, vanilla and smoked aromas. On the mouth is balsamic, honeyed, harmonious and round. It has a persistent and long end in mouth.

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### SERVICE RECOMMENDATIONS

We recommend serving Jaume Serra Chardonnay at a temperature between 8 and 10° C.

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### RECOMMENDED COMBINATION WITH FOOD

We recommend serving Jaume Serra Chardonnay with persistent and oily fish.



### Cava Co-ordinates

<b>Grape type:</b>	Chardonnay
<b>Age:</b>	-
<b>D.O.:</b>	Penedés
<b>Origin:</b>	Vilanova i La Geltrú, Barcelona
<b>Brands:</b>	Jaume Serra
<b>Prizes:</b>	* 2 Bacchus Oro * 5 Bacchus Plata



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Cava Bodega

Cava Jaume Serra Brut Nature (box of 12 - 375ml bottles)

D.O Cava

Vilanova i La Geltrú, Barcelona

Tipo de vino: Cava

Grape type: Macabeo, Parellada, Xarel-lo

Awards: This wine has won several International Wine Contests, Concurso Mundial de Bruselas 2011, Medalla de Plata

To make this cava we choose the best white wines made with Macabeo, Parellada and Xarel-lo. After adding the sugar and the selection yeasts was made the second fermentation in bottle (traditional method) in our diggings at a temperature of 16° C to get in this way a persistent and small bubble.

The bottles have stayed in our cellars in strict darkness and silence a minimum of 12 months.

## TASTING NOTES

This Cava Jaume Serra Brut Nature is a pale yellow with green tones, limpid, and crystalline with integrated fine bubble that it realizes slowly forming a crown. Nose sensation is aromatic with good intensity, very fresh and fruity with notes of barreling. Well structured in mouth, soft and balanced.

The retronasal sensations are clean.

## SERVICE RECOMMENDATIONS

We recommend serving this Jaume Serra very cold, between 4 - 6° C.

## RECOMMENDED COMBINATION WITH FOOD

This cava is well suited for all types of fish, and is also indicating for desserts and sweets.



## Cava Co-ordinates

<b>Grape type:</b>	Macabeo, Parellada, Xarel-lo
<b>Age:</b>	12 months
<b>D.O.:</b>	Cava
<b>Origin:</b>	Vilanova i La Geltrú, Barcelona
<b>Brands:</b>	Jaume Serra
<b>Prizes:</b>	* 2 Bacchus Oro * 5 Bacchus Plata



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Red wine Bodega

Antaño Cosecha (box of 12 - 375ml bottles)

D.O. Ca Rioja

Labastida, Álava

Tipo de vino: Red Wine

Grape type: Graciano, Garnacha, Tempranillo

Awards: International Wine and Spirits Competition 2010, Bronze Medal

Grape type: Macabeo, Parellada, Xarel-lo

Awards: This wine has won several International Wine Contests,

Concurso Mundial de Bruselas 2011, Medalla de Plata

To make this cava we choose the best white wines made with Macabeo, Parellada and Xarel-lo. After adding the sugar and the selection yeasts was made the second fermentation in bottle (traditional method) in our diggings at a temperature of 16° C to get in this way a persistent and small bubble.

The bottles have stayed in our cellars in strict darkness and silence a minimum of 12 months.

## TASTING NOTES

This Cava Jaume Serra Brut Nature is a pale yellow with green tones, limpid, and crystalline with integrated fine bubble that it realizes slowly forming a crown. Nose sensation is aromatic with good intensity, very fresh and fruity with notes of barreling. Well structured in mouth, soft and balanced.

The retronasal sensations are clean.

## SERVICE RECOMMENDATIONS

We recommend serving this Jaume Serra very cold, between 4 - 6° C.

## RECOMMENDED COMBINATION WITH FOOD

This cava is well suited for all types of fish, and is also indicating for desserts and sweets.



## Cava Co-ordinates

<b>Grape type:</b>	Graciano, Garnacha, Tempranillo
<b>Age:</b>	12 months
<b>D.O.:</b>	Ca Rioja
<b>Origin:</b>	Vilanova i La Geltrú, Barcelona
<b>Brands:</b>	Antaño Cosecha
<b>Prizes:</b>	* 2 Bacchus Oro * 5 Bacchus Plata



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## Red wine Bodega

Mayor De Castilla Red Wine (Box of 12 bottles)

Awards: International Wine and Spirits Competition 2010, Bronze Medal

Awards: International Wine and Spirits Competition 2010, Bronze Medal

The harvest matches with the fenolic maturity of the fruit. Grapes achieve the right balanced between the concentration of the sugar and the organic acids, which is very favorable to obtain wines with a good quantity of tannins, which make sure a correct evolution in time. The grape juice in fermentation is submitted to an average medium maceration. The racking is performed 12 - 15 days that have passed, during which the wine is pumping over periodically (in contact with the air at the beginning and in anaerobic conditions at the end). After a soft pressing, it racked to tanks with refrigeration systems to the end malolactic fermentation. Although this usually occurs spontaneously once the alcoholic fermentation is finished, the climate of the area and the lateness of the harvest date could make it complicate. In this case it is necessary to help it controlling the temperature.

### TASTING NOTES

Mayor de Castilla Red Wine is a covered wine, deep purple color and blue iridescence. It is abounding on the nose red fruit and notes of ripe berries; it is tannic but sweet and has a tasty steep in mouth and typical varietal. It is combined youth and structure, which it will allow, not only to maintain the qualities after a while, but improve the aromas.

### SERVICE RECOMMENDATIONS

We recommend serving Mayor de Castilla Red Wine between 12 - 14° C.

### RECOMMENDED COMBINATION WITH FOOD

Mayor de Castilla Red Wine goes well with pasta, legumes, sausages, cold meat and grilled meat.



### Cava Co-ordinates

<b>Grape type:</b>	Tinta del Pais
<b>Age:</b>	12 months
<b>D.O.:</b>	Ribera del Duero
<b>Origin:</b>	Haza, Burgos
<b>Brands:</b>	Antaño Cosecha
<b>Prizes:</b>	* 2 Bacchus Oro * 5 Bacchus Plata



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## White wine Bodega

Mayor de Castilla Verdejo (Boxes of 12 - 375ml bottles)

D.O Rueda

Serrada (Valladolid), Valladolid

Tipo de vino: White Wine

Grape type: Verdejo

Grapes of the variety Verdejo are selected in its arrival in the winery.

It removed carefully the leaves and the bad bunches.

The grape juice is obtained with the help of a soft pressure, that favorite the extraction of the aromatic components present in the solid part of the fruit.

The fermentation, under the strict control of temperature, stars after clarify and clean the juice.

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### TASTING NOTES

This Mayor de Castilla Verdejo is a wine with green tones, with multiple nuances, bright, alive and silky.

As well as this, the extent of their sensory character brings a touch of distinction and a bold and a cheerful personality.

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### SERVICE RECOMMENDATIONS

We recommend to have the Mayor de Castilla Verdejo with Rueda D.O. cold (between 4 - 6° C).

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### RECOMMENDED COMBINATION WITH FOOD

This Verdejo of Mayor de Castilla accompanying with light dishes (rice, fish and seafood).



### Wine Co-ordinates

<b>Grape type:</b>	Verdejo
<b>Age:</b>	-
<b>D.O.:</b>	Rueda
<b>Origin:</b>	Serrada, Valladolid
<b>Brands:</b>	Antaño Cosecha
<b>Prizes:</b>	* 2 Bacchus Oro * 5 Bacchus Plata



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Cava Bodega

Canals & Domingo - Gran Reserva

Exclusive, delicate, dry, of a very smooth flavour of a very intense colour. Scanty bubble, forming beads which slowly go up to the brim to complete it with a perfect crown.

Ageing time in cellar: 5 years

We have three products:

- \* Brut Nature
- \* Nature (special bottle)
- \* Especial Nature

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## TASTING NOTES

With the fruits from our vines and the long aging in the silence and darkness of our cellars excellent cavas are obtained.



## Wine Co-ordinates

<b>Grape type:</b>	Macabeo Xarel-lo, Parellada
<b>Age:</b>	5 years
<b>D.O.:</b>	Cava
<b>Origin:</b>	Penedès
<b>Brands:</b>	Canals & Domingo
<b>Prizes:</b>	None



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Cava Bodega

Canals & Domingo - Reserve

Transparent and bright, whit body and balanced flavour  
Ageing time in cellar: 3 years

We have five products:

- \* Semi-dry
- \* Semi-dry Rosé
- \* Brut
- \* Brut Rosé
- \* Brut Nature

## TASTING NOTES

With the fruits from our vines and the long aging in the silence and darkness of our cellars excellent cavas are obtained.



Wine Co-ordinates	
Grape type:	Macabeo Xarel-lo, Parellada
Age:	3 years
D.O.:	Cava
Origin:	Penedès
Brands:	Canals & Domingo
Prizes:	None



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Cava Bodega

Canals & Domingo

It is light, fresh, of golden yellow colour and intense bubble

Ageing time in cellar: 2 years

We have three products:

- \* Semi-dry
- \* Semi-dry Rosé
- \* Brut

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## TASTING NOTES

With the fruits from our vines and the long aging in the silence and darkness of our cellars excellent cavas are obtained.



## Wine Co-ordinates

<b>Grape type:</b>	Macabeo Xarel-lo, Parellada
<b>Age:</b>	2 years
<b>D.O.:</b>	Cava
<b>Origin:</b>	Penedès
<b>Brands:</b>	Canals & Domingo
<b>Prizes:</b>	None



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Cava Bodega



Cava Castell Llord Brut  
D.O Cava  
Vilanova i La Geltrú, Barcelona  
Tipo de vino: Cava  
Grape type: Macabeo, Parellada, Xarel-lo

## TASTING NOTES

This Cava Jaume Serra Brut is a pale yellow, bright, clean, plenty of bubble, small size and vertical and regular detachment.  
Good aromatic intensity on the nose, keeping the fruity notes well-coordinated with barrels aromas.  
Good structure on the mouth, large, lively and very good acidity.  
The retronasal sensations are clean, fresh and persistent.  
To make this cava we choose the best white wines from Chardonnay grapes, Macabeo, Xarel-lo and Parellada. After adding the sugar and the selection yeasts selected was made the second fermentation in the bottle (traditional method) in our diggings at a temperature never above 16 ° C to get a small and persistent bubble. The bottles have stayed in our Jaume Serra cellars in strict darkness and silence until the current date.

## PRODUCTION

We recommend serving this Jaume Serra very cold, between 4 and 6° C.

## RECOMMENDED COMBINATION WITH FOOD

This cava is ideal to be served smoked fish and caviar.

## Wine Co-ordinates

<b>Grape type:</b>	Macabeo Xarel-lo, Parellada
<b>Age:</b>	20 months
<b>D.O.:</b>	Cava
<b>Origin:</b>	Penedès
<b>Brands:</b>	Castell Llord
<b>Prizes:</b>	None



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Cava Bodega



Cava Jaume Serra Brut

D.O Cava

Vilanova i La Geltrú, Barcelona

Tipo de vino: Cava

Grape type: Macabeo, Parellada, Xarel-lo

## TASTING NOTES

This Cava Jaume Serra Brut is a pale yellow, bright, clean, plenty of bubble, small size and vertical and regular detachment.

Good aromatic intensity on the nose, keeping the fruity notes well-coordinated with barrels aromas.

Good structure on the mouth, large, lively and very good acidity.

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To make this cava we choose the best white wines from Chardonnay grapes, Macabeo, Xarel-lo and Parellada. After adding the sugar and the selection yeasts selected was made the second fermentation in the bottle (traditional method) in our diggings at a temperature never above 16 ° C to get a small and persistent bubble. The bottles have stayed in our Jaume Serra cellars in strict darkness and silence until the current date.

## PRODUCTION

We recommend serving this Jaume Serra very cold, between 4 and 6° C.

## RECOMMENDED COMBINATION WITH FOOD

This cava is ideal to be served smoked fish and caviar.

## Wine Co-ordinates

<b>Grape type:</b>	Macabeo Xarel-lo, Parellada
<b>Age:</b>	20 months
<b>D.O.:</b>	Cava
<b>Origin:</b>	Penedès
<b>Brands:</b>	Eulàlia Pons
<b>Prizes:</b>	None



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Cava Bodega

## CAVA SEMI-SEC

Vineyard region: D.O. CAVA

Cuvée: Macabeu, Xarel-lo and Parellada

Aged of 15 months.

11.5 % vol

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## PROCESS

The youngest cava of our range, elaborated with high quality musts and 16 to 20 months aged.

A very special bouquet, fruity and fresh on the palate.

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## RECOMMENDED COMBINATION WITH FOOD

Taste it with desserts, sweets and toasts.

Wine Co-ordinates	
<b>Grape type:</b>	Macabeu, Xarel-lo, Parellada
<b>Age:</b>	20 months
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Penedès
<b>Brands:</b>	Eulàlia Pons
<b>Prizes:</b>	None



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**Cava Rose Bodega**

CAVA EULALIA DE PONS ROSÉ

Vineyard region: D.O. CAVA

Cuvée: Trepat 100%.

11° % vol.

Aged of 20 months.

---

## PROCESS

Rosé Cava elaborated with grapes of the autochthonous variety .

It has a very persistent foam, variety aromas of red fruit (gooseberry and strowberry) combined with the aging aromas. In mouth, it is refreshing and with persistent sensations at the end.

Consumming from 6-8°C.

Wine Co-ordinates	
<b>Grape type:</b>	Macabeu, Xarel-lo, Parellada
<b>Age:</b>	20 months
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Penedès
<b>Brands:</b>	Eulàlia Pons
<b>Prizes:</b>	None



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Cava Bodega

## CAVA BRUT RESERVA EULÀLIA PONS

Vineyard region: D.O. CAVA

Cuvée: Macabeu, Xarel·lo and Parellada

Aged of 2 years.

11.5 % vol.

---

### PROCESS

A very special bouquet with fruity notes. Pale yellow and fine bubbles.  
Its ageing lends a fresh, weak and harmonious structure,  
By the minimum addition of liqueur de tirage.

---

### RECOMMENDED COMBINATION WITH FOOD

Taste it with desserts, and in parties and toasts.

Wine Co-ordinates	
<b>Grape type:</b>	Macabeu, Xarel·lo, Parellada
<b>Age:</b>	2 years
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Penedès
<b>Brands:</b>	Eulàlia Pons
<b>Prizes:</b>	None



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Cava wine Bodega

## MONTARGULL XAREL·LO BRUT NATURE

Vineyard region: D.O. CAVA

Cuvée 2005: Macabeu, Parellada and Xarel·lo in barrill

100x100 natural Brut nature

Aged of 2 years.

11% vol.

---

## PROCESS

Uniquely created brut nature, personalized by the addition to the basic wine of xarel·lo from the aged vineyards. Fermented and matured in oak barrels. Smooth bouquet with woody, vanilla and smoky notes. Stable and creamy bubbles.

Wine Co-ordinates	
<b>Grape type:</b>	Macabeu, Xarel-lo, Parellada
<b>Age:</b>	2 years
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Penedès
<b>Brands:</b>	Montargull Xarel-lo
<b>Prizes:</b>	None



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Cava wine Bodega

## MIQUEL PONS CAVA BRUT

D.O. CAVA Cuvée: Macabeu, Xarel·lo and Parellada

11° % vol.

Aged of 20 months.

---

## PROCESS

Its cuvée is the same as brut nature but with a personal bouquet that rounds off its structure in acidity. Aromatic, powerful, with body; smooth on the palate and with an intense after-taste.

---

## RECOMMENDED COMBINATION WITH FOOD

Perfect with appetizers, cheese and charcuterie.

Wine Co-ordinates	
<b>Grape type:</b>	Macabeu, Xarel-lo, Parellada
<b>Age:</b>	35 months
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Penedès
<b>Brands:</b>	Miquel Pons
<b>Prizes:</b>	None



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Cava wine Bodega



CAVA MIQUEL PONS GRAN RESERVA vintage  
Vineyard region: D.O. CAVA.  
Cuvée: 2006 Macabeu, Xarel·lo and Parellada  
100x100 natural Brut nature  
Aged of 35 months.  
11.5 % vol

## PROCESS

Vintage 2005. Minimum ageing of 35 months, characteristic bouquet of the aged wines, that lends a robust body and personality. Disgorgement without addition of liqueur de tirage. Nature 100%, delicate and exquisite.

## RECOMMENDED COMBINATION WITH FOOD

Indicated for main courses, meat, stews and fish casseroles.

## Wine Co-ordinates

<b>Grape type:</b>	Macabeu, Xarel-lo, Parellada
<b>Age:</b>	35 months
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Penedès
<b>Brands:</b>	Miquel Pons
<b>Prizes:</b>	None



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White wine Bodega

## VINE SWEET NATURAL

Vineyard region: D.O. Penedès.

Cuvée 2005: Muscat d' Alexandria & Xarel·lo

14% VOL.

## PROCESS

This wine has been produced with Xarel·lo varieties and small grain Muscat. The natural sweetness is achieved by partial fermentation of grape musts. By the winter goes into oak barrels where they breed by the solera system. In the light appears soft with a golden color, with aromas reminiscent of ripe grapes and nuances of oak aging. Evolves into recalling cup syrup and nuts: a round wine.

## RECOMMENDED COMBINATION WITH FOOD

To serve cold, especially for sweets as well as blue cheese and foie.



## Wine Co-ordinates

<b>Grape type:</b>	Muscat d' Alexandria, Chardonnay
<b>Age:</b>	3 years
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Penedès
<b>Brands:</b>	Nuria de Montargull
<b>Prizes:</b>	None



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White wine Bodega

## VINE SWEET NATURAL

Vineyard region: D.O. Penedès.

Cuvée 2005: Muscat d' Alexandria & Xarel·lo

14% VOL.

## PROCESS

This wine has been produced with Xarel·lo varieties and small grain Muscat. The natural sweetness is achieved by partial fermentation of grape musts. By the winter goes into oak barrels where they breed by the solera system. In the light appears soft with a golden color, with aromas reminiscent of ripe grapes and nuances of oak aging. Evolves into recalling cup syrup and nuts: a round wine.

## RECOMMENDED COMBINATION WITH FOOD

To serve cold, especially for sweets as well as blue cheese and foie.



## Wine Co-ordinates

<b>Grape type:</b>	Muscat d' Alexandria, Chardonnay
<b>Age:</b>	3 years
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Penedès
<b>Brands:</b>	Nuria de Montargull
<b>Prizes:</b>	None



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White wine Bodega

## NURIA DE MONTARGULL, WHITE WINE

Vineyard region: D.O. Penedès.

Cuvée 2008: Muscat d' Alexandria & Chardonnay

11° % vol

---

### PROCESS

Delicate selection and fermentation process to obtain the prominent bouquet and palate of this grape.

Ripe fruity flavour and intense perfume. In the mouth the taste is dense while the after-taste persists with pleasant aromas of vanilla and tropical flavours.

---

### RECOMMENDED COMBINATION WITH FOOD

Excellent for salmon, seafood, grilled fish, caviar and goat cheese.



### Wine Co-ordinates

<b>Grape type:</b>	Muscat d' Alexandria, Chardonnay
<b>Age:</b>	3 years
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Penedès
<b>Brands:</b>	Nuria de Montargull
<b>Prizes:</b>	None



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White wine Bodega

## MONTARGULL WHITE WINE XAREL·LO BARRICA

Vineyard region: D.O. Penedès.

Cuvée : Xarel·lo 100 % 2007

13% VOL

---

### PROCESS

Fermented and aged in brand new oak barrels, it is a yellow wine with golden tones.

Powerful and elegant with vanilla and smoky notes. Excellent balance and persistent in the mouth with woody tones.

---

### RECOMMENDED COMBINATION WITH FOOD

Special for appetizer, cheese and smoky food.



### Wine Co-ordinates

<b>Grape type:</b>	Xarel-lo
<b>Age:</b>	4 years
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Penedès
<b>Brands:</b>	Miquel pons
<b>Prizes:</b>	None



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## MONTARGULL WHITE WINE XAREL·LO BARRICA

Vineyard region: D.O. Penedès.

Cuvée : Xarel·lo 100 % 2007

13% VOL

---

### PROCESS

Fermented and aged in brand new oak barrels, it is a yellow wine with golden tones.

Powerful and elegant with vanilla and smoky notes. Excellent balance and persistent in the mouth with woody tones.

---

### RECOMMENDED COMBINATION WITH FOOD

Special for appetizer, cheese and smoky food.



### Wine Co-ordinates

<b>Grape type:</b>	Xarel-lo
<b>Age:</b>	4 years
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Penedès
<b>Brands:</b>	Miquel pons
<b>Prizes:</b>	None



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Red wine Bodega



Vineyard region: D.O.Penedès.  
Cuvee: Merlot 100% 2006  
12% vol.

---

## PROCESS

Aged in oak barrels for 8 months and then shelved in bottle. Powerful bouquet by the time passed in barrel, with a dark ruby colour and mahogany shades. In the mouth it is velvety with a persistent after-taste. The aromatic tannins round it off..

---

## RECOMMENDED COMBINATION WITH FOOD

Special for meat, hunting and cheese.

## Wine Co-ordinates

<b>Grape type:</b>	Merlot
<b>Age:</b>	5 years
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Penedès
<b>Brands:</b>	Miquel pons
<b>Prizes:</b>	None



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Red wine Bodega

## RED WINE MIQUEL PONS CABERNET NATUR

Vineyard region: D.O.Penedès

Cuvee: Cabernet & Merlot 2007

GRADUACIÓ: 12% VOL.

---

### PROCESS

Natur, open our celler in the new philosophy of young wines of winemaker, emphasizing the purity and essence of a wine with personality.

Cabernet Sauvignon with an average 6 months aging in barrel and the incorporation of Merlot in coupatge.

Intense garnet color, structured and balanced in the mouth.

---

### RECOMMENDED COMBINATION WITH FOOD

Persistent aromas,  
Soft palate and ripe with notes of toast and balsamic



### Wine Co-ordinates

Grape type: Cabernet, Merlot

Age: 4 years

D.O.: Penedès

Origin: Penedès

Brands: Miquel pons

Prizes: None



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Red wine Bodega

## MIQUEL PONS CABERNET SAUVIGNON RED WINE

Vineyard region: D.O. Penedès.

Cuvée: Cabernet 100% 2006

12% VOL.

---

### PROCESS

Aged in oak barrels for 8 months and then shelved in bottle. Powerful bouquet by the time passed in barrel, with a dark ruby colour and mahogany shades. In the mouth it is velvety with a persistent after-taste. The aromatic tannins round it off.

---

### RECOMMENDED COMBINATION WITH FOOD

Special for meat, hunting and cheese.

Wine Co-ordinates	
Grape type:	Cabernet
Age:	-
D.O.:	Penedès
Origin:	Penedès
Brands:	Miquel pons
Prizes:	None



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Red wine Bodega



**MIQUEL PONS RED WINE**  
Vineyard region: D.O. Penedès.  
Cuvée: Tempranillo 2008  
12% vol

---

## PROCESS

Aged in oak barrels for 4 months. Brilliant ruby colour with brown shades. In the mouth, the wine is powerful and has a woody bouquet. Smooth palate and lush texture. Serve it at 12°

---

## RECOMMENDED COMBINATION WITH FOOD

Taste it with meat, light courses, cheeses and rices.

## Wine Co-ordinates

<b>Grape type:</b>	Trempanillo
<b>Age:</b>	-
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Penedès
<b>Brands:</b>	Miquel pons
<b>Prizes:</b>	None



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Rose wine Bodega

MIQUEL PONS ROSÉ WINE  
Vineyard region: D.O. Penedès.  
Cuvée: Merlot 100% 2009  
12% vol

---

## PROCESS

Brief soaking of the must and the grape rind that lends and elegant colour. Smooth, aromatic, fresh and fruity palate. Body and structure by the tannins with a good after-taste.

---

## RECOMMENDED COMBINATION WITH FOOD

Ideal for appetizer, light meals, fish and pastes.



## Wine Co-ordinates

<b>Grape type:</b>	Curvée, Merlot
<b>Age:</b>	-
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Penedès
<b>Brands:</b>	Miquel pons
<b>Prizes:</b>	None



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White wine Bodega

## MIQUEL PONS WHITE WINE BLANC DE BLANCS

Vineyard region: D.O. Penedès.

12° % vol.

Cuvée 2009: 50% Macabeu, 50% Xarel-lo

---

### PROCESS

Young, intense and fruity, with a citrus after-taste.  
Well balanced, fresh palate and of a bright and brilliant colour.

---

### RECOMMENDED COMBINATION WITH FOOD

Serve it cold and with all kind of fishes, seafood and smooth meats.



### Wine Co-ordinates

**Grape type:** Curvée, Macabeu, Xarel-lo

**Age:** -

**D.O.:** Penedès

**Origin:** Penedès

**Brands:** Miquel pons

**Prizes:** None



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Cava Bodega

Mascaró “Nigrum” - Cava Reserve Brut

Alcohol: 12%

Dosage: 6 g./l

Careful hand picked harvesting into small baskets. A gentle pressing to produce individual musts that are fermented under carefully controlled temperatures of 18 – 20 degrees.

This is an exquisite example of the aptitude of the Trepát grape.

This variety provides the freshness, fruitiness and softness that you require to produce a premium Rosé Cava.

The second fermentation is made in the bottle followed by a period of ageing in contact with yeast lees. This gives backbone and roundness to the Cava MASCARÓ Reserva Brut “Nigrum” is a classic, fresh and well rounded cava elaborated for the first time in our cellars in 1946.

---

## TASTING NOTES

Pale Straw colour with green hues.

Fruity nose with hints of honey and brioche coming through.

Crispy with a wonderful lingering finish.

---

## PRODUCTION

Serve chilled between 6° and 8°C

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## RECOMMENDED COMBINATION WITH FOOD

This cava can be enjoyed with light dishes in an informal ambience.

Ideal with fish, creamy sauce dishes of guinea fowl.



Cava Co-ordinates	
<b>Grape type</b>	Parellada, Macabeo, Xarel-lo
<b>Age:</b>	None
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Santes Crues
<b>Brands:</b>	Mascaró
<b>Prizes:</b>	None



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Cava Bodega

Cuvée Antonio Mascaró - Cava Gran Reserva

Alcohol: 12%

Careful hand picked harvesting into small baskets. A gentle pressing to produce individual musts that are fermented under carefully controlled temperatures of 18 – 20 degrees.

This is an exquisite example of the aptitude of the Trepát grape.

This variety provides the freshness, fruitiness and softness that you require to produce a premium Rosé Cava.

The second fermentation and ageing is made in the bottle, where the wine is in contact with the lees, for just over 12 months.

MASCARÓ Extra Brut “Cuvée Antonio Mascaró” is a superb, rich and silky Gran Reserva Cava.

---

## TASTING NOTES

Lovely golden colour. Fine strings of bubbles with continuous beads. Fruity nose with a hint of hazelnuts and brioche coming through. On the palate it is fine and rounded with a lingering finish.

---

## PRODUCTION

Serve chilled between 6° and 8°C

---

## RECOMMENDED COMBINATION WITH FOOD

For its roundness and velvety end this Cava is suitable for accompanying an entire menu, from beginning to end.



## Cava Co-ordinates

<b>Grape type</b>	Parellada, Macabeo, Chardonnay
<b>Age:</b>	None
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Santes Crues
<b>Brands:</b>	Mascaró
<b>Prizes:</b>	None



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Cava Bodega

Mascaro Pure - Cava Brut Nature

Alcohol: 12%

Careful hand picked harvesting into small baskets. A gentle pressing to produce individual musts that are fermented under carefully controlled temperatures of 18 – 20 degrees.

This is an exquisite example of the aptitude of the Trepal grape.

This variety provides the freshness, fruitiness and softness that you require to produce a premium Rosé Cava.

The second fermentation and ageing is made in the bottle, where the wine is in contact with the lees, for just over 12 months.

Reserva MASCARÓ Brut Nature “Pure” is an elegant, lively and creamy Cava with no added sugars.

---

## TASTING NOTES

Golden colour with green hues. Hints of peach and apricot coming through to a rounded and lively nose. This is a cava in its purest state. It is very dry and stimulating in the mouth

---

## PRODUCTION

Serve chilled between 6° and 8°C

---

## RECOMMENDED COMBINATION WITH FOOD

Its elegance and freshness makes this Cava, an ideal drink as an aperitif. Ideal with light seafood and fresh oysters.



## Cava Co-ordinates

<b>Grape type</b>	Parellada, Macabeo
<b>Age:</b>	None
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Santes Crues
<b>Brands:</b>	Mascaro
<b>Prizes:</b>	None



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**Cava Bodega**

Mascaro Monarch - Cava Brut Reserve

Alcohol: 12%

Dosage: 6g./l

Careful hand picked harvesting into small baskets. A gentle pressing to produce individual musts that are fermented under carefully controlled temperatures of 18 – 20 degrees.

This is an exquisite example of the aptitude of the Trepas grape.

This variety provides the freshness, fruitiness and softness that you require to produce a premium Rosé Cava.

The second fermentation and ageing is made in the bottle, where the wine is in contact with the lees, for just over 12 months.

MASCARO Brut Reserva "Monarch" is an exquisite aged Cava Reserva.

---

## TASTING NOTES

Attractive bright straw yellow, golden hues. On the nose it is delicate and lively with pleasant hints of ripe fruits. On the palate it is rounded and silky with great length.

A healthy balance of acidity.

---

## PRODUCTION

Serve between 6° and 8°C

---

## RECOMMENDED COMBINATION WITH FOOD

Its roundness and length makes it ideal as an accompaniment to delicate and sophisticated dishes.



## Cava Co-ordinates

<b>Grape type</b>	Parellada, Chardonnay
<b>Age:</b>	None
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Santes Crues
<b>Brands:</b>	Mascaro
<b>Prizes:</b>	None



## Contact us

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## Rose Cava Bodega

Mascaro Rubor Aurorae - Rose Cava DO Penedès

Alcohol: 12%

Dosage: 6g/l

Careful hand picked harvesting into small baskets. A gentle pressing to produce individual musts that are fermented under carefully controlled temperatures of 18 – 20 degrees.

This is an exquisite example of the aptitude of the Trepát grape.

This variety provides the freshness, fruitiness and softness that you require to produce a premium Rosé Cava.

The second fermentation and ageing is made in the bottle, where the wine is in contact with the lees, for just over 12 months.

MASCARÓ Rosé Brut “Rubor Aurorae” is elegant, fruity and has a lingering finish.

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### TASTING NOTES

Lovely cherry hue that appears in the sky at the break of day .

On the nose it has a fruity cherry and strawberry jam aroma

On the palate there are delicious ripe fruit flavours. It is rounded, with a good balance of fruit and acidity.

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### PRODUCTION

Serve between 6° and 8°C

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### RECOMMENDED COMBINATION WITH FOOD

Its freshness makes it ideal as an aperitif; very easy drinking, ideal with fresh cold meats.



Cava Co-ordinates	
<b>Grape type</b>	Trepát
<b>Age:</b>	None
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Santes Crues
<b>Brands:</b>	Mascaro
<b>Prizes:</b>	None



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## Rose Wine Bodega

Mascaro Merlot - Rose Wine DO Penedès

Alcoholic degree: 12,5%

We select the grapes for this wine from our private estate named “Mas Miquel”, formally the property of the Cistercian Monastery at “Santes Crues” in the foothills of Tarragona.

Careful hand picked harvesting into small wooden baskets. The grapes are de-stemmed to produce a premium first press grape juice for fermentation.

During the fermentation process the temperature is maintained at 28° to 32°C. Twice a day the juice is pumped to extract colour and tannins.

After about a week the fermentation is finished. Additional maceration to extract more backbone. The wine is then run off from the skins into French oak barrels.

MASCARÓ “Merlot” is a lovely, fresh and spicy rosé wine.

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### TASTING NOTES

Attractive bright cherry colour

Pleasant fresh fruit aromas on the nose with hints of berry fruits.

On the palate there is a fruity attack with a touch of spice coming through.

Well balanced and refreshing.

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### PRODUCTION

Between 10° and 12 °C. Avoid extreme chilling

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### RECOMMENDED COMBINATION WITH FOOD

Its fruitiness and backbone makes it ideal for pasta and rice dishes.

It is also suitable for cured and creamy cheeses.



Cava Co-ordinates	
Grape type	Merlot
Age:	None
D.O.:	Penedès
Origin:	Santes Crues
Brands:	Mascaro
Prizes:	None



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## White Wine Bodega

Mascaro Sauvignon - White Wine DO Penedès

Alcoholic degree: 12,5%

We select the grapes for this wine from our private estate named “Mas Miquel”, formally the property of the Cistercian Monastery at “Santes Crues” in the foothills of Tarragona.

Careful hand picked harvesting into small wooden baskets. The grapes are de-stemmed to produce a premium first press grape juice for fermentation.

During the fermentation process the temperature is maintained at 28° to 32°C. Twice a day the juice is pumped to extract colour and tannins.

After about a week the fermentation is finished. Additional maceration to extract more backbone. The wine is then run off from the skins into French oak barrels.

MASCARÓ “Sauvignon” is a lovely, fresh and crispy white wine.

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### TASTING NOTES

Pale straw colour with green hues.

On the nose it is rounded with floral and hints of orange blossom coming through.

On the palate there is a crisp, fruity attack with an excellent balance of fruit and acidity aftertaste.

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### PRODUCTION

Between 8 Y 10 °C. Avoid extreme chilling

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### RECOMMENDED COMBINATION WITH FOOD

For its fruitiness and freshness it is good for fish, rice and fowl based dishes.

A perfect match with oriental cuisine.

It is also a good Choice to match with soft cheeses.



Cava Co-ordinates	
Grape type	Sauvignon
Age:	24 months
D.O.:	Penedès
Origin:	Santes Crues
Brands:	Mascaro
Prizes:	None



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Red wine Bodega



**Mascaró Cabernet Sauvignon - Red Wine DO Penedès**

**Alcoholic degree: 12,5%**

We select the grapes for this wine from our private estate named “Mas Miquel”, formally the property of the Cistercian Monastery at “Santes Crues” in the foothills of Tarragona.

Careful hand picked harvesting into small wooden baskets. The grapes are de-stemmed to produce a premium first press grape juice for fermentation.

During the fermentation process the temperature is maintained at 28° to 32°C. Twice a day the juice is pumped to extract colour and tannins.

After about a week the fermentation is finished. Additional maceration to extract more backbone. The wine is then run off from the skins into French oak barrels.

Mascaró “Cabernet Sauvignon” is a great, powerful and spicy red wine.

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## TASTING NOTES

Deep cherry colour with garnet rim.

On the nose it is rounded, spicy with some balsamic hints

On the palate it is fleshy, pleasant and well balanced. Good backbone and a lingering finish.

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## PRODUCTION

Between 16°-18 °C.

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## RECOMMENDED COMBINATION WITH FOOD

Its roundness and backbone makes it ideal for drinking with meat and game dishes. Suitable also for accompanying cheeses.

## Cava Co-ordinates

**Grape type:** Cabernet Sauvignon

**Age:** 24 months

**D.O.:** Penedès

**Origin:** Santes Crues

**Brands:** Mascaró

**Prizes:** None



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## Red wine Bodega

**Mascaro Anima - Red Wine DO Penedès**

**Alcoholic degree: 12,5%**

We select the grapes for this wine from our private estate named “Mas Miquel”, formally the property of the Cistercian Monastery at “Santes Crues” in the foothills of Tarragona.

Careful hand picked harvesting into small wooden baskets. The grapes are de-stemmed to produce a premium first press grape juice for fermentation.

During the fermentation process the temperature is maintained at 28° to 32°C. Twice a day the juice is pumped to extract colour and tannins.

After about a week the fermentation is finished. Additional maceration to extract more backbone. The wine is then run off from the skins into French oak barrels.

MASCARÓ “Anima” is a superbly rich and silky.

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### TASTING NOTES

Deep cherry colour with garnet rim

On the nose there are powerful blackcurrant aromas with some cacao hints coming through.

On the palate it is fleshy, with fine tannins with good backbone and a lingering finish.

Ready to drink now or over the next two years.

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### PRODUCTION

Between 16°-18 °C.

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### RECOMMENDED COMBINATION WITH FOOD

Its roundness and backbone makes it ideal for drinking with meat and game dishes. Suitable also for accompanying cheeses.

### Cava Co-ordinates

<b>Grape type:</b>	Cabernet Sauvignon, Merlot
<b>Age:</b>	36 months
<b>D.O.:</b>	Penedès
<b>Origin:</b>	Santes Crues
<b>Brands:</b>	Mascaro
<b>Prizes:</b>	None



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