



THE WINETONES

CATALOG 2021



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THE WINETONES

Inspired by
VINTAE

We make wine in fifteen denominations of origin in Spain. Each wine begins as a project that challenges us and excites us.



vintae

Vintae is an innovative, young and dynamic enterprise, which elaborates wine in 15 different Designations of Origin in Spain. The initiative originates in the passion of José Miguel Arambarri Terrero for wine, an entrepreneur from La Rioja who is a connoisseur and lover of the wine world. His vision gave birth to Castillo de Maetierra and Maetierra Dominum, two wineries which spawned Vintae. With the inclusion of his two sons, Ricardo and José Miguel, Vintae came into shape as a project and is causing a real revolution in the different aspects of the wine-growing industry, by representing the avant-garde and market approach through many of its products or the creation of Valles de Sadacia, the greatest progress in white wines in the entire history of the Autonomous Community of La Rioja.

Vintae is born to create innovative wines adapted to new customer tastes. For this purpose, it has a group of over 50 professionals who share their passion for the wine world with a creative and dynamic spirit, applying this spirit to each of their specialized areas.



Only by dreaming of revolutionizing the wine world we will be able to achieve it.

THE WINETONES

If we were to stop dreaming, we would not be Vintae

The only guiding compass we have at Vintae is the one which leads us to the best vineyards. And although we make wine in more than 15 designations of origin in Spain, we have never stopped looking at our land. There, in the heart of the Sonsierra, set among the best old Tempranillo vineyards, stands Bodega Hacienda López de Haro. The winery that makes us feel proud of our roots.



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RIOJA AT ITS PUREST

All Bodega Hacienda López de Haro wines share something in common: grapes from the best wine regions of La Rioja, the dedication with which our winemakers work the vineyard and the affection that our winemakers devote to the elaboration of each wine. Only thus have we been able to create 3 collections like Hacienda López de Haro, El Pacto and Grandes Añadas. Get to know them.

From the heart of the Rioja comes the collection Hacienda López de Haro. Sonsierra, in the heart of Rioja Alta, is flanked to the north by the Sierra de Cantabria and to the south by the Ebro river. The micro-climate that is generated is perfect for the Tempranillo variety. López de Haro combines the excellent conditions of the grape with the Rioja tradition, creating elegant, expressive and aromatic wines

THE HEART OF RIOJA

San Vicente de la Sonsierra is in a privileged situation for winegrowing. A region located under the Toño mountain range, which shelters it from the cold winds of the Cantabrian Sea and with the river Ebro to the south, providing the moisture needed..

A UNIQUE CLIMATE

This location creates an ideal microclimate for the vineyard. On the one hand, with just enough wind to facilitate the perfect aeration of the vines, and on the other, favoring mild temperatures throughout the year with more rainfall during the winter months.

Elegant, expressive, nice and aromatic wines, the new classic Riojas.

From the heart of the Rioja Denomination of Origin comes Hacienda López de Haro. La Sonsierra, with the Sierra de Cantabria to the north and the Ebro River to the south, is a perfect area for growing Tempranillo. Bodega Hacienda López de Haro combines the excellent conditions of the grape with the essence of the Rioja wine-making tradition.





WHITE

notes

Varieties: Viura and other varieties.

Ageing: Three months. French oak barrels.

Harvest: During the entire month of October. Hand picked.

Vineyard: A selection of old Viura vineyards, settled on poor land in the area of San Vicente de la Sonsierra (La Rioja).

Alcohol content: 12,5% Vol

TASTING NOTES

Colour: Straw yellow colour wine.

Nose: Ripe fruit, dates and banana notes stand out on the nose in combination with the nuances of the barrel.

Palate: It is fresh and fleshy, leaving a long, balanced and pleasant aftertaste.



ROSE

notes

Varieties: Gamacha and Viura.

Harvest: During the entire month of October. Hand picked.

Vineyard: A selection of old Tempranillo vineyards with low production, settled on poor land of Ebro's terraces in the area of San Vicente de la Sonsierra (La Rioja).

Winemaking: Maceration between 24 and 48 hours at low temperatures, around 10C. Subsequently, the devatting process is carried out, extracting a bright and rosé coloured must in a natural way and that ferments between 10-12C for 20 days.

Alcohol content: 12,5% Vol

TASTING NOTES

Colour: Clean pale pink.

Nose: Intense wine, highlighting red fruits and banana aromas as well as featuring some floral notes.

Palate: Silky and pleasant wine with great balance, resulting at the same time greedy and fresh.



RED

notes

Varieties: 100% Tempranillo.

Ageing: 6 months in new barrels.

Harvest: Hand picked during the second and third week of October.

Vineyard: A selection of old vineyards, between 50 and 70 years old, located in San Vicente de la Sonsierra.

Alcohol content: 13,5% Vol

TASTING NOTES

Colour: Violet tones.

Nose: Complex, aromas of red fruit and liquorish, typical of the Tempranillo variety, combined with a touch of roast nuances from the barrel.

Palate: Very pleasant wine with a seet attack, followed by a nice acidity and ripe tannins, wich provides it with a long and pleasant aftertaste.



CRianza

notes

Varieties: Tempranillo, Garnacha and Graciano. **Ageing:** Aged in French and American oak barrels during 18 months. **Harvest:** Hand picked during the second and third week of October. **Vineyard:** A selection of old vineyards with very low production settled on poor land of Ebro's terraces in the area of San Vicente de la Sonsierra (La Rioja). **Winemaking:** Produced in 30.000 g vats. Fermentation at 28°. Maceration for 2 weeks. **Alcohol content:** 13,5% Vol

TASTING NOTES

Colour: Deep red cherry colour with roof tile tones.

Nose: Aromas of ripe red fruit and liquorish combined with coffee, vainilla and a balsamic nuances from the barrel ageing.

Palate: Smooth and velvety wine with sweet and ripe tanning that make it a pleasant and easy-drinking wine with a long aftertaste.



RESERVA

notes

Varieties: Tempranillo and Graciano. **Ageing:** 20 months in French oak barrels used 1 to 3 times. **Harvest:** Hand picked during the second and third week of October. **Vineyard:** Old vineyards with very low production settled on poor land of Ebro's terraces in the area of San Vicente de la Sonsierra (La Rioja). **Winemaking:** Produced in 30.000 g vats. Fermentation at 28°. Maceration for 2 weeks. **Alcohol content:** 13,5% Vol

TASTING NOTES

Colour: Medium-high depth wine, ruby red colour with roof tile rim, which denotes its long barrel ageing and its peaceful bottle ageing.

Nose: Powerful on the nose with primary aromas of ripe fruit accompanied by complex spicy and balsamic notes and a slight touch of vanilla.

Palate: Balanced on the palate, it is a round and unctuous wine with ripe and sweet tannins, providing the wine with a long aftertaste: an elegant Rioja classic.



GRAN RESERVA

notes

Varieties: Tempranillo y Graciano. **Ageing:** Aged for 30 months in French and American oak barrels. Quaterly racking. Bottle aged for at least three years. **Harvest:** Handpicked during the second and third week of October. **Vineyard:** A selection of old vineyards with very low production settled on poor land of Ebro's terraces in the area of San Vicente de la Sonsierra (La Rioja). **Winemaking:** Made in 30,000 kg vats. Fermentation at 28°C. Two weeks maceration. **Alcohol content:** 14% Vol

TASTING NOTES

Colour: Bright cherry-red colour and a rim with roof tile tones

Nose: High aromatic intensity, clean and sound. Complex on the nose with coffee, vanilla, roast and balsamic nuances integrated into an intense bottom note of ripe fruit.

Palate: Elegant and round. It is well balanced with a velvety attack followed by a pleasant acidity and a silky and full-bodied aftertaste resulting from its noble and ripe tannin. Its long aftertaste has spicy and balsamic hints, resulting from its long and peaceful ageing, as well as confit fruit nuances that uncover its personality.

MATSU by vintae

THE PROJECT'S ORIGIN

Toro has two ingredients that have always attracted the attention of Vintae's technical team. On the one hand, it is an area that traditionally has not interfered with the vineyard too much. On the other hand, there are old vineyards of extraordinary quality in the D. O. Toro.

Thanks to the climate conditions, with low humidity, and sandy soils there is no need to apply any chemical treatments to avoid diseases as other places do. This may have contributed to the tradition of respecting the pace and allowing nature to play its role. The tradition is such that there is a firm commitment to organic wines and biodynamic agriculture. This philosophy matches our technical team's perspective to perfection, which is led by Raúl Acha, and it is one of the factors that contributed to calling their attention to this area called Toro.

So, convinced by the philosophy of respecting nature and his attraction to these extremely valuable wines, Raúl Acha initiates a journey to select vineyards with aim of including Toro wines to Vintae's portfolio.

"Tinta de Toro" variety

From among the extraordinary quality vineyards of D. O. Toro, Vintae's technical team has selected true centenarian, or almost centenarian, gems from which a top quality grape is obtained. These vineyards produce the Tinta de Toro variety; are between 80 and 100 years of age and have a very low yield per vine; are located in very poor land; and are cultivated following the area's tradition of not interfering with the natural processes and the pace set by nature, while using in many cases techniques employed in biodynamic agriculture. Vegan Certified

THE WINES

Toro's wines have always been noted for the enormous strength and personality of the Tinta de Toro, a variety from which Raul Acha, Vintae's winemaker, also had the intention of extracting an elegance and smoothness that would open these wines to a wider audience.

The challenge was to make Toro wines that combine the area's traditional strength and a smoothness and elegance adapted to the tastes of the current consumer.

Intense and fruity aromas, mineral notes, body, complexity, maturity and a strong personality.

Matsu, which in Japanese means to wait, is a tribute to all the wine growers who, for generations, have devoted their efforts, wisdom, respect and sacrifice to working the vineyards. The wines, which come from old vineyards that are cared for according to traditional methods and following the times that nature sets, preserve the boldness of the Toro D. O., combining it with an alluring smoothness.



MATSU by vintae

D.O. TORO



EL PICARO

notes

Varieties: 100% Tinta de Toro. **Vineyard:** Selection of 50 to 70 year old vineyards of limited production situated in poor soil and cultivated using the biodynamic techniques. **Harvest:** Manual harvest during the first fifteen days of October. **Winemaking:** Fermentation and maceration in small concrete deposits, with natural yeasts, avoiding surpassing 24°C. Softly pressed with pneumatic press and bottled without filtration or any aggressive clarifier to preserve its natural characteristics. **Aging:** Minimum of 3 months of aging on lees in concrete tank. **Alcohol content:** 14,5% Vol

TASTING NOTES

Colour: Deep bright ruby. **Nose:** Intense, ripe and sweet berry fruit characters, with mineral notes. **Palate:** Full bodied wine, with sweet fruits palate and delicious tannins. Fruitful and licorice sensations come from the maturity of the grapes from which this wine was made. The wine is complex, supple and with ripe long finish.



EL RECIO

notes

Varieties: 100% Tinta de Toro. **Vineyard:** Selection of 90 to 100 year old vineyards of limited production situated in poor soil and cultivated using the biodynamic techniques. **Harvest:** Manual harvest in the first 15 days of the October. **Winemaking:** Fermentation and maceration during 3 weeks in small reinforced concrete deposits with natural yeasts. Softly pressed with pneumatic press and bottled without filtration or any aggressive clarifier to preserve its natural characteristics. **Aging:** 14 months in second use French oak barrels. **Alcohol content:** 14,5% Vol

TASTING NOTES

Colour: Intense ruby red. **Nose:** Intense and multi-layered aroma, with notes of chocolate, ripe black fruits and vanilla. **Palate:** Round and silky, very unctuous with subtle hints of glycerin. Complex and interesting with the long mineral aftertaste.



EL VIEJO

notes

Varieties: 100% Tinta de Toro. **Vineyard:** Selection of the best grapes, that come from very old vineyards of more than 100 years of age.

Harvest: Manual harvest in the first 15 days of the October.

Winemaking: Fermentation and maceration during 3 weeks in small reinforced concrete deposits with natural yeasts. Softly pressed with pneumatic press and bottled without filtration or any aggressive clarifier to preserve its natural characteristics.

Aging: 16 months in new French oak barrels.

Alcohol content: 15% Vol

TASTING NOTES

Colour: Deep cherry with violet edges. **Nose:** Very intense and complex. The combination of juicy ripe black fruits, spices, nuts and maturity gives sheer pleasure. **Palate:** Serious wine with velvety texture, lots of structure, great backbone and serious tannic grip. Long and persistent aftertaste.



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MATSU

by vintae



LA JEFA

notes

Varieties: Malvasía and other varieties. **Vineyard:** There are very few plots where the white grape predominates in the DO Toro, that is why La Jefa comes from a selection of a multitude white vines that are found alternately in old red grape vineyards (from 50 to 150 years old). The vines settle on sandy soils with a high granite stony component and are cultivated naturally as the tradition of Toro says. **Harvest:** The harvest began on September 24 and was carried out manually. **Winemaking:** minimal intervention winemaking. Maceration with the skins for 4 hours, soft pressing and static racking. Spontaneous fermentation with native yeasts in new 600-liter French oak barrels, where it remains in contact with the fine lees.

Aging: 14 months in new 600 l French oak "bocoyes" (big barrels), lightly toasted. **Alcohol content:** 13% Vol

TASTING NOTES

Colour: Straw yellow color, medium intensity, very bright, gray overtones.

Nose: Highly complex, notes of vanilla and ripe stone fruits stand out, accompanied by creamy notes. **Palate:** A mouth-filling, silky wine, great creaminess and very pleasant. But at the same time with good acidity, resulting in a very balanced and elegant wine.



Proyecto Garnachas by vintae

At Vintae we believe that the best way to explain our raison d'être is to open one of our bottles. But if we must explain it with words, we always like to say that we are a new way of living wine.

Some have called us revolutionaries, others have defined us as innovative, there are even those who have accused us of being crazy. Crazy?

Well, perhaps. If we weren't, we would never have planted that first vineyard of muscatel grapes in La Rioja back in 1999.

Since then we have grown to become a very special family that enjoys, lives and dreams of creating new wines. Something that together with our adventurous spirit has led us to produce wine in fifteen denominations of origin in Spain, betting on authentic, daring projects.

And because we know that each region has its own way of honoring wine, we always like to respect the soul and the essence of each destination and trust the wine growers of each locale. Only in this way can we continue harvesting the best stories... and fuelling our craziness ;-)

Because if we were to stop dreaming we would not be Vintae

La Garnacha

Garnacha is one of the varieties whose wines have increased in popularity in recent years. This has not always been the case, however; for a long time Garnacha was relegated to a secondary role and associated with wines of lesser quality

The Lost Vineyards

From Rioja to Catalonia, passing through Navarra and Aragón, there are still small old vineyards waiting to be rediscovered to offer us a unique wine.

Fruity, fresh and mineral wines, with sweet, full and delicious tannins.

This project is a tribute to the Garnacha grape, a variety historically forgotten and neglected because of its complicated viticulture. Proyecto Garnachas is a collection of monovarietal wines made in different areas of the Ebro Valley and from very old vineyards. Each wine expresses all the nuances and peculiarities of its own production area.



VARIOUS D.O.



Proyecto Garnachas by vintae

VARIOUS D.O.



GARNACHA SALVAGE DEL MONCAYO I.G.P. RIBERA DEL QUEILES

notes

Varieties: 100% Grenache. **Vineyard:** Vineyards are located in a watershed area, on the north face of Moncayo. **Harvest:** Manual harvest of selected grapes at the middle of October. **Winemaking:** Maceration for 2 weeks, fermentation in vats at the temperature below 25°C. **Aging:** 5 months in French oak barrels. **Alcohol content:** 14% Vol

TASTING NOTES

Colour: Medium-deep garnet colour with bright red edge.

Nose: Intense and elegant red berry fruit character, with tobacco and herbs notes.

Palate: Rich and fruity with well balanced freshness. Elegant, with unique varietal characteristics and long aftertaste.



LA GARNACHA OLVIDADA DE ARAGON D.O. CALATAYUD

notes

Varieties: 100% Grenache. **Vineyard:** Goblet-trained vineyard, planted in 1940, located on slopes with ferrous-clay soil in Valle del Ribota. **Harvest:** Manual harvest of selected grapes at the middle of October. **Winemaking:** Maceration for 17 days, controlled fermentation in 15.000 kg concrete deposits at the temperature below 25°C. **Aging:** 10 months in new French oak barrels. **Alcohol content:** 14,5% Vol

TASTING NOTES

Colour: Mature red cherry with deep edges.

Nose: Intense with dark red and black fruits with roasted and cocoa notes.

Palate: Smooth and fruity wine, complemented with gentle tannins. Intensive character that fills the mouth and leaves a long aftertaste.



LA GARNATXA FOSCA DE PRIORAT D.O. PRIORAT

notes

Varieties: 100% Grenache. **Vineyard:** Over 60 years old vineyards, located between 300 and 400 metres above sea level on the terraced slopes of Molar (Tarragona). **Harvest:** Manual harvest during the end of September and the beginning of October. **Winemaking:** Maceration for 2 weeks, controlled fermentation in vats at the temperature below 28°C. **Aging:** 10 months in French oak barrels. **Alcohol content:** 14% Vol

TASTING NOTES

Colour: Intense ruby red with deep edges.

Nose: Interesting bouquet where the varietal characteristics are perfectly combine with mineral and oaky touch.

Palate: Rich and tasty wine, with great balance, elegance and harmony. Right amount of acidity emphasizes its drinkability and leave pleasant aftertaste.



2021
14

WINEMAKING at Aroa Bodegas follows the philosophy with the minimal intervention as possible, to allow the grapes to do the talking through the wines.

The winery is designed to optimize its facilities, energy efficiency and overall to do as little impact as possible on the environment.

The winery has two underground floors with totally natural climate and humidity control where tanks and barrels room are located. The grapes enter from the top, using the gravity to avoid pump pressures that could effect wines.

LE NATUREL. A natural wine made without added sulfites and with minimal intervention throughout the whole process. A short maceration, a minimal filtration and no clarification. In this way we are able to express the essence of the terroir, the character and the personality of the vineyards

A pioneer in the D.O. Navarra with the organic spirit and organic-biodynamic methods of cultivating. The area, where the winery is situated is one of the highest areas in Navarra with a strong influence of Cantabrian sea.

VINEYARDS, located proximity to the Pyrenees Mountains and the Cantabrian Sea, give a strong Atlantic character to the Mediterranean climate. It's one of the most northern areas of the Iberian Peninsula where red grape varieties are grown in the shelter of the Urbasa and Andía Mountains.



Long, elegant, fresh and balanced wines of limited production.

Le Naturel is a pioneer "boutique" winery in the Navarra D. O. in the revival of organic and biodynamic agricultural practices. They prepare their wine collection with minimal intervention, with maximum respect for the fruit of their vineyards, located in the highest and coolest area of the denomination, achieving a 100% natural product.

Organic and vegan certified.





LE NATUREL TINTO

notes

Varieties: Grenache and others. **Vineyard:** Located on the northern border, covered by the mountain ranges of Urbasa and Andia. Organic farming on fresh calcareous clay soils. **Harvest:** Manual harvest of selected grapes, at the middle of October. Selections of berries at the sorting table. **Winemaking:** Short maceration, only 5 days with the minimum possible intervention. The malolactic fermentation takes place in a 12,000 litre vats. The wine was bottled on January the 12nd.

Alcohol content: 14% Vol.

TASTING NOTES

Colour: Clean and bright colour, with dominating raspberry tones.

Nose: Fresh and fruity, with good intensity of blackberries, blackcurrant and violets.

Palate: Fresh and fruity attack that comes from the high-altitude vineyards. It has a fresh and lovely tartness, pleasantly balanced acidity and delightful aftertaste.



LE NATUREL BLANCO

notes

Varieties: White grenache and others. **Vineyard:** Located on the northern border, covered by the mountain ranges of Urbasa and Andia. Organic farming on fresh calcareous clay soils. **Harvest:** Manual harvest in the second half of September. **Winemaking:** Very soft pressing and fermentation with natural yeasts, avoiding surpassing 16°C, with the aim to obtain powerful and fresh aromatic profile.

Alcohol content: 13% Vol.

TASTING NOTES

Colour: Intense straw yellow colour, Clean and bright, it shows flashes of vivacity in the glass.

Nose: Tropical fruits and ripe pip fruits notes are predominant. It also has fresh citrus aromas, with a mineral background. Very complex nose, which evolves very well in the glass.

Palate: Exuberant acidity, which is present from start to finish. Its creaminess dominates, with a sweet background, characteristic of the Garnacha Blanca variety.



LE NATUREL PET NAT

notes

Varieties: White grenache **Vineyard:** Low yield, organically farmed vines, in the shelter of the Urbasa and Andia mountain ranges, in the Yerri Valley. Fresh calcareous clay soils. Vineyards not treated with synthetic chemicals. **Winemaking:** Very gentle pressing. Spontaneous fermentation begins at low temperature (16°C) in a steel tank to preserve all the aromas and freshness of the grapes. When the must reaches between 16 and 20 gr / l of residual sugar, it is bottled so that fermentation ends in the bottle, following the ancestral method. No sulfur added. It goes on the market with the same stopper from the end of fermentation, without disgorging.

Alcohol content: 12,5% Vol.

TASTING NOTES

Colour: Fine, light bubbles. Slightly cloudy due to its production method without filtering or disgorging.

Nose: Fresh nose with predominating notes of pome fruit, such as pear and apple. Notes from the lees (brioche, creamy touches) and a honeyed finish add complexity.

Palate: Fine, well integrated bubbles. Presents fullness on the palate, good acidity and depth, which make it very easy to drink.



LE NATUREL ZERO ZERO TINTO

notes

Varieties: Grenache and others. **Vineyard:** Young vineyards located in the Yerri Valley, on the northern border, covered by the mountain ranges of Urbasa and Andia. Fresh calcareous clay soils. **Harvest:** Manual harvest of selected grapes, at the last week of September. **Winemaking:** Short maceration, only 5 days with the minimum possible intervention. The malolactic fermentation takes place in a 12,000 litre vats. Once the wine is made, a delicate cold dealcoholization process is carried out, so as not to alter the aromas and flavors of the grape. **Alcohol content:** 0,0% Vol.

TASTING NOTES

Colour: Light cherry red color.

Nose: The aromas of red and fresh fruits stand out, light notes of compote and liqueur cherries, even some spicy touches.

Palate: In the mouth it is subtle and sweet, with a remarkable structure, but very well integrated. A very refreshing and very pleasant non-alcoholic wine, especially due to its good acidity, providing the freshness and liveliness so characteristic of the Garnacha variety.



LE NATUREL ZERO ZERO BLANCO

Varieties: White grenache and others. **Vineyard:** Young vineyards located in the Yerri Valley, on the northern border, covered by the mountain ranges of Urbasa and Andia. Fresh calcareous clay soils. **Harvest:** Manual harvest in the second half of September. **Winemaking:** Very soft pressing and fermentation with natural yeasts, avoiding surpassing 16oC, with the aim to obtain powerful and fresh aromatic profile. Once the wine is made, a delicate cold dealcoholization process is carried out, so as not to alter the aromas and flavors of the grape. **Alcohol content:** 0,0% Vol.

TASTING NOTES

Colour: Straw yellow of medium intensity, with light golden glints. Very clean and bright.

Nose: Very subtle and complex, where notes of stone fruit and pome fruit predominate, accompanied by white flowers and certain sweet nuances.

Palate: Very pleasant entry, sweet character but at the same time with good acidity, thanks to very refreshing citrus notes.



THE WINETONES

BARDOS

by vintae

Páramo de Corcos

The Páramo de Corcos region is the most surprising and at the same time, unknown region of Ribera. Ten thousand hectares of flat landscape, where only the bravest know how to work the land in extreme conditions throughout the year. A place where the cold shrinks the bones, the wind cuts the flesh and the sun burns the skin.

The Páramo reflects the sweat, fear and strength of the people who cultivate a land where the most sought after grape of the entire denomination can be found.



THE WINEMAKER

When we created Bardos, we had the option of settling in the prestigious Golden Mile, as big wineries do, or complicating our lives and settling in the coldest, highest and most difficult area of the entire denomination. We chose the second option for a reason, if we wanted to make a daring wine we would need to be surrounded by daring people.

And the result has made it worthwhile. A collection that reflects the perfect balance between power and finesse, between complexity and intensity. Four elegant, fine tannin, very fresh wines.

Wines with structure and personality but with sweet tannin and a fruity character.

The De Bardos wines, handcrafted from some of the oldest vineyards in the Ribera del Duero Denomination of Origin, reflect the personality of the Castilian landscape and climate, always respectful of the fruit they are made from, achieving an elegance and a finesse rarely found in wines from this area.



BARDOS by vintae



BARDOS ROMÁNTICA CRIANZA

notes

Varieties: Tinta del País. **Vineyard:** Old low-yield vineyards, located in Quintanilla de Onésimo, with a great mesoclimates and soils conditions.

Harvest: Manual harvest of selected grapes during the end of September and the beginning of October. **Winemaking:** Fermentation and maceration during 3 to 4 weeks in 15,000 kg vats at 28°C. Malolactic fermentation in French oak barrels. **Aging:** 14 months in second hand French oak barrels. **Alcohol content:** 14% Vol

TASTING NOTES

Colour: Deep cherry red colour with a dark violet edge. **Nose:** Intense and complex aroma of ripe fruits, dark fruits jams, tobacco and leather.

Palate: Full bodied wine with strong structure and noticeable freshness. Smooth and elegant, complemented with gentle tannins and pleasant finish.



BARDOS RESERVA

notes

Varieties: Tinta del País and Cabernet Sauvignon. **Vineyard:** Old low-yield vineyards of Tinta del País, located in Fuentemolinos, and younger but still low-yield vineyards of Cabernet Sauvignon. **Harvest:** Manual harvest of selected grapes during the end of September and the beginning of October. **Winemaking:** Fermentation and maceration during 4 weeks in 15,000 kg vats at 28°C. Malolactic fermentation in new French oak barrels. **Aging:** 16 months in new French oak barrels. **Alcohol content:** 14,5% Vol.

TASTING NOTES

Colour: Black cherry colour with deep violet edge.

Nose: Aroma is complex and attractive, it reminds of black fruits, chocolate and fine French oak wood.

Palate: Fleshy and powerful, with strong personality that comes from Tinta del País. Acidity and tannins are nicely balanced and contribute to its character. Aftertaste is long and persistent.



BARDOS SUPREMA

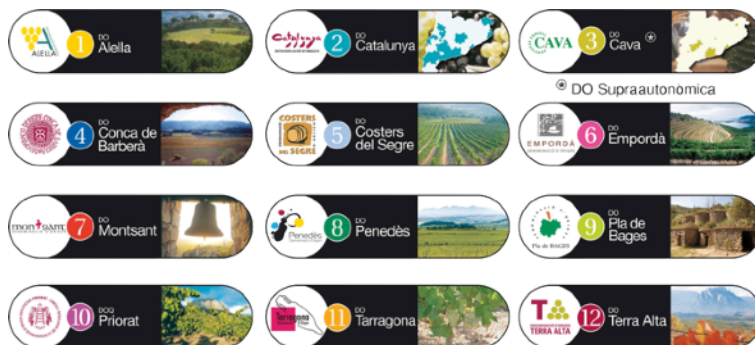
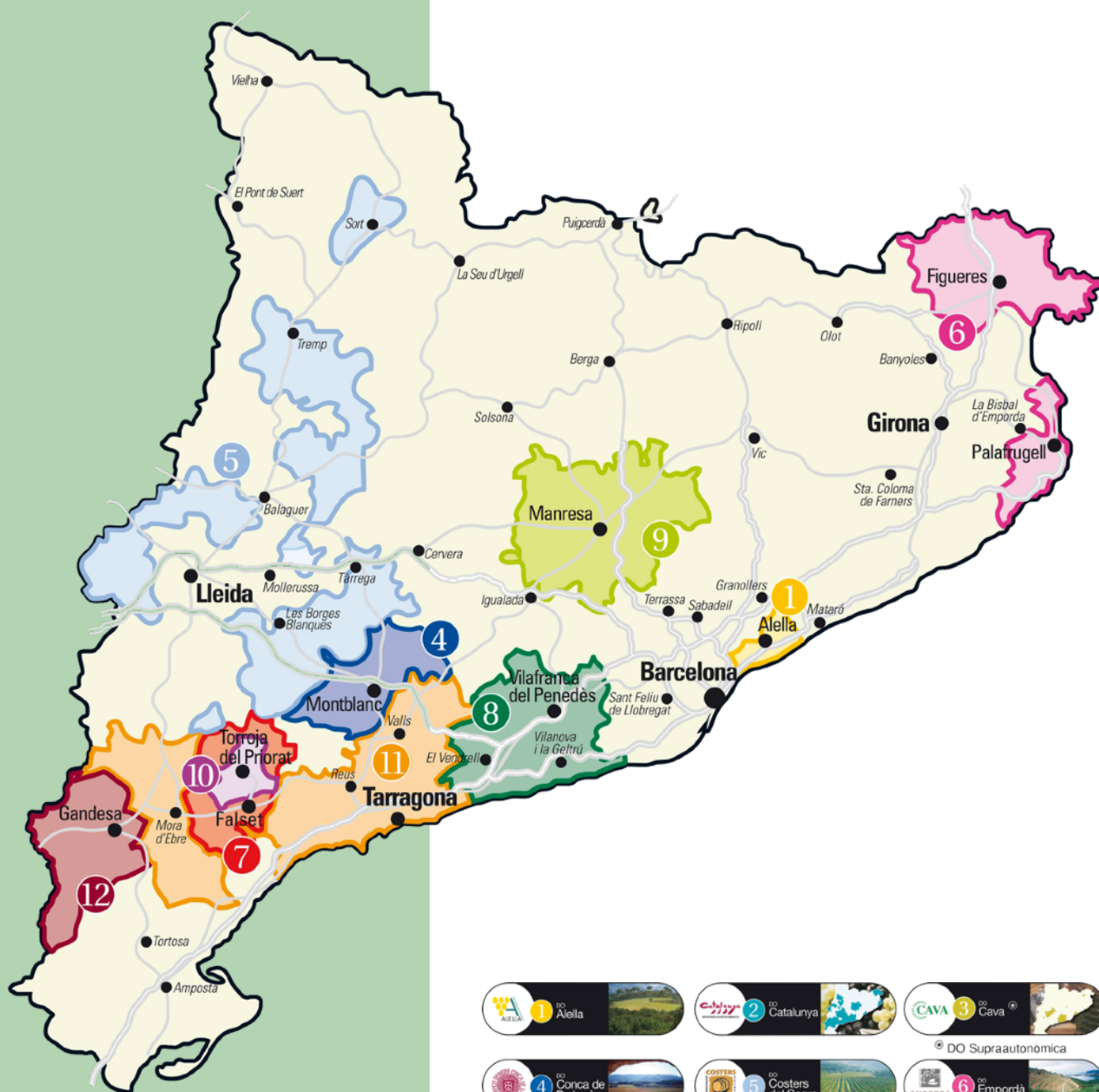
notes

Varieties: Tinta del País. **Vineyard:** Old low-yield vineyards, with more than 80 years, located in the plateau of Moradillo de Roa, with an altitude of 940 metres above sea level. **Harvest:** Manual harvest of selected grapes during the end of September and the beginning of October. **Winemaking:** Fermentation and maceration during 3 to 4 weeks in 9,000 kg vats at 28°C. Malolactic fermentation in new French oak barrels. **Aging:** More than 30 months in new French oak barrels. **Alcohol content:** 14,5% Vol

TASTING NOTES

Colour: Violet black colour. **Nose:** Intense, mature and powerful. It reminds of mature dark fruits, caramel, coffee, chocolate, spices and smoked wood. **Palate:** Powerful wine, with the right amount of acidity, soft tannins, perfect harmony and unforgettable aftertaste.







THE WINETONES

Inspired by
MARTA PLANA

*la vinyeta



La Vinyeta wines, attitude and dynamism

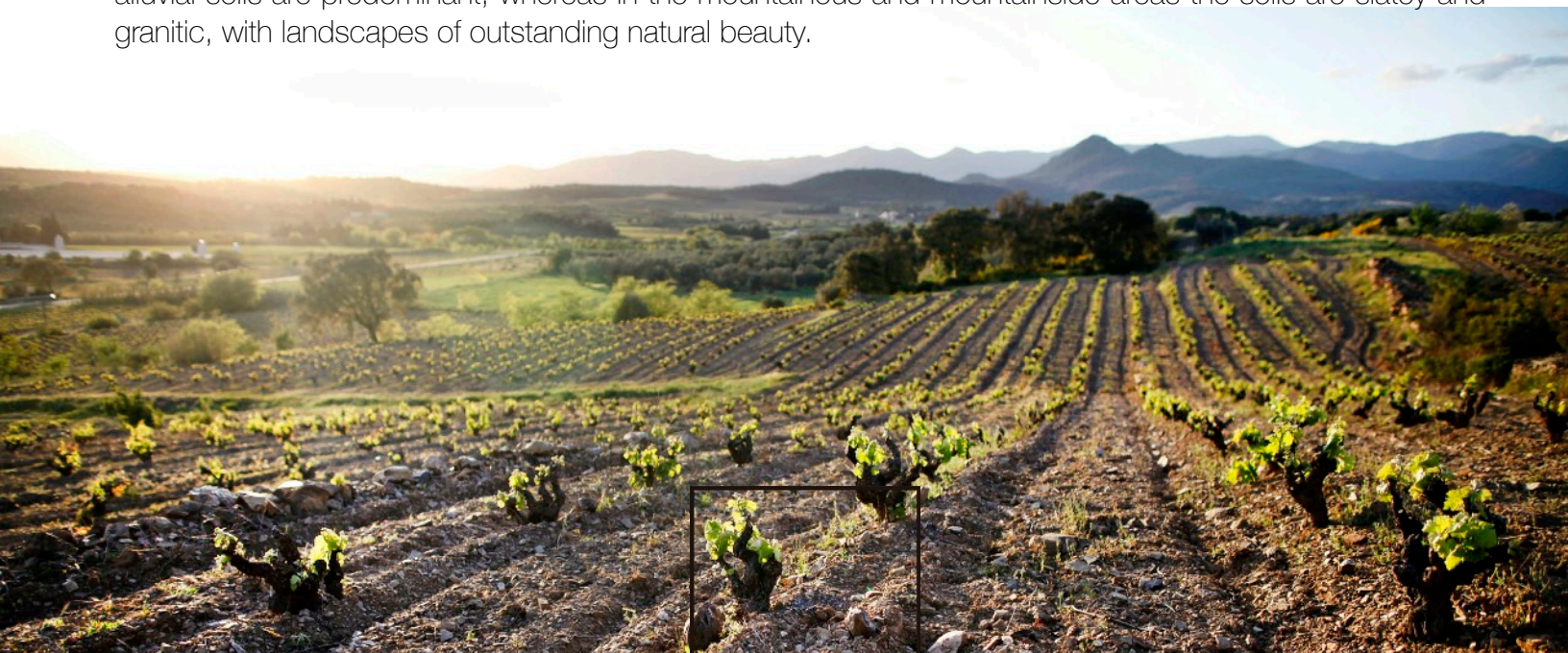
La Vinyeta is a small vineyard and olive farm located in the heart of the Empordà, in Mollet de Peralada. It is a young, family company that is the fruit of effort and ambition. The origin of this project dates back to 2002, when two old Carignan and Grenache vineyards -aged between 55 and 80 years were purchased. From that moment on, more and more vines were planted, up to the present 30 hectares. The project was consolidated in 2006 with the construction of the winery and the production of the first wines. In 2009, La Vinyeta became one of the first wineries to adopt Integrated Production, an environment- friendly cultivation system.

DO Empordà

Empordà is a landscape of contrasts, situated in the far north east of Catalonia. The Pyrenees, to the north, and the Mediterranean Sea, to the south, form natural boundaries. The breathtaking Costa Brava setting makes Empordà a truly unique place, linking the coast to the mountains, influenced by the famous northerly Tramontane wind.

Empordà is a landscape of great natural beauty, with several natural protected areas and an awe-inspiring coastline of beaches and coves. It also boasts a great cultural and historical heritage: menhirs, megaliths, Gothic architecture, Romanesque art, charming small villages, the surrealist art of the genius Salvador Dalí... all making the area highly attractive, even more so if the people and fine gastronomy are also considered, especially the Empordà traditional dishes and the nouvelle cuisine, headed by figures such as Ferran Adrià. All of which are complemented beautifully by Empordà DO (Designation of Origin) wines.

The Empordà DO has very heterogeneous land, the majority of which has a sandy texture and low organic material content. This is ideal for high quality winemaking. The soils are largely acidic, and the area varies in height from sea level to an altitude of 260m. It is important to bear in mind that in the Empordà plain the alluvial soils are predominant, whereas in the mountainous and mountainside areas the soils are slatey and granitic, with landscapes of outstanding natural beauty.





LLavors* and Punt i Apart* can be found in Celler de Can Roca, best restaurant of the World 2013 by 'THE RESTAURANT MAGAZINE'

Dive into the wines of this winery touched by the 'tramon-tana' wind and let you carry away by the flavours of the Empordà region



THE WINETONES

*la vinyeta



LA VINYETA WHITE ORGANIC WINE

notes

A white wine with a yellow colour where green tones predominate, showing its youthfulness. High aromatic intensity, powerful, combining fruity sensations with a final persistence of citric aromas.

Wine from old vineyards and organic farming without artificial irrigation. Sedimentary soils with sand and pebbles of quartz located 15km from the Mediterranean Sea. Low productions of local varieties.

Local varieties: 60% Macabeo, 30% White Grenache, 10% Malvasia

Alcohol: 12,5%



50Yr



BIO



16°C



VEGAN



LA VINYETA RED ORGANIC WINE

notes

Cherry-coloured with violet tones. High aromatic intensity, combining sensations of ripe fruit with lactic notes. Meaty in the mouth, well-integrated tannins and medium persistence with good final acidity

Wine from old vineyards and organic farming without artificial irrigation. Sedimentary soils with sand and quartz pebbles. Vineyards exposed to the Tramontana wind that blows through the Pyrennes. Low productions of local varieties.

Local varieties: 65% Carignan, 35% Red Grenache

Alcohol: 13,5%vol



50Yr



BIO



16°C



VEGAN



Puntipart* ORGANIC WINE

notes

'New Paragraph' 12 months' ageing in new French, Hungarian and Rumanian oak casks. Cherry colour with a deep robe. High aromatic intensity, conserving the primary aromas of ripe fruit, combined with tertiary aromas typical of ageing in French, Hungarian and Rumanian oak. Well-balanced in the mouth, with fine, fully-integrated tannins that add a firm backbone for good storage in bottle

Blend: 85% Cabernet Sauvignon 15% Carignan

Alcohol: 14,5%



12Mo

80Yr

PI

10Yr

19°C



*la vinyeta



LLAVORS* WHITE ORGANIC WINE

notes

'Then' White Work on lees and two months fermentation in new french oak. A white wine with a pale yellow color. In the nose highly aromatic combining citric notes and white fruits with a delicate hint of spiciness. On the palate, elegant and smooth with a refreshing acidity, well balanced finish.

Blend: 35% Macabeo, 35% Grenache Gris, 30% Xarello

Alcohol 13,5%vol



LLAVORS* RED ORGANIC WINE

notes

'Then' RED 5 months ageing in new French, Hungarian and Rumanian oak casks. Cherry colour with a deep robe. High aromatic intensity, conserving the primary aromas of ripe fruit, combined with tertiary aromas typical of ageing in French, Hungarian and Rumanian oak. Well-balanced in the mouth, with fine, fully-integrated tannins that add a firm backbone for good storage in bottle

Blend: 35% Carignan, 18% Red Grenache, 15% Merlot, 12% Cabernet Sauvignon, 10% Syrah, 9% Cabernet Franc.

Alcohol: 14,5%



MICROVINS* ORGANIC WINE

notes

'Microwines' is a collection of wines elaborated in 10 deposits of only 1,000 liters capacity. They come from different microclimates and are processed in a micro-vinification plant. Singular varietal wines from old vineyards of indigenous varieties that show extreme tipicity.

Microvins collection: pink garnatxa / white garnatxa / red garnatxa / white carinyena / red carinyena



VINS DE PEDRA

D.O. CONCA DE BARBERA



VINS DE PEDRA is a personal project from Marta Pedra. It is also a re-encounter with her origins. The smell of the winery during the fermentation of the wines, the red hands stained with wine, the frenzied noise of the bottles being labelled ... All these sensations are coming back again for this young oenologist. Her great-grandfather was an oenologist from the region of Tarragona. He travelled from winery to winery, tasting some wines from this tank or that barrel. This passion for the vines and wine seems to have been passed down silently from one generation to another, until it re-emerged in Marta.

After she immersed in books of oenology and wine growing, stained her hands in more than one winery from the wine region Conca de Barbera, Marta has accomplished her dream. Her winery is not the most beautiful one, neither the biggest. It also has not the glamour of some others, but it is surely the most wished winery of them all and Vins de Pedra it is called.



DO CONCA DE BARBERÀ

A Catalan region in the north of the province of Tarragona. The wine growing area is primarily concentrated in a part of the region that owes its geological formation to the erosive action of the Francolí River and its tributary called Anguera. The combined action of these two rivers in the course of the millennia has shaped the appearance of this part of the region as a river valley surrounded by mountain ridges. Most vineyards are situated at altitudes of 350 to 600 m, which lends the wines a fresh and light note and an aromatic bouquet. Generally speaking, the climate can be described as a Mediterranean transitional climate which ranges between the mild climate of the coastal regions of Tarragona (due to the relative proximity to the sea) and the continental climate typical of the Lérida region.

Trepat is the native variety of Conca de Barberà. It delivers very characteristic light and fruity wines of perfect acidity and medium alcohol content. Trepat is used for rosé wines, and for base wines to be turned into cava of great personality. However, there is also an increasing number of red wines, and also some white wines, which are gaining widespread recognition.





L'ORNI

notes

Bright and pale and yellow colour. The nose is complex with aromas of pear and ripe melon followed by some tropical aromas. In the mouth it is elegantly glyceric, seductive and voluminous. The work made with fine lees (bâtonnage) provides it with a long and persistent finish. It is white wine with well-balanced acidity, which maintains its freshness leaving a smooth sensation at the end. 15 years old vineyards placed 350 mtrs above the sea level in clay and poor soils. *Perfect pairing with elaborated dishes like rice dishes, white meats with sauces, poultry...*

Blend: Chardonnay / Parellada

Alcohol: 13%vol



LA MUSA

notes

Red ruby colour with medium-high intensity. Expressive nose with red ripe fruits complemented with balsamic aromas, toasted notes and a black pepper touch. In the palate has a good acidity providing freshness and elegance. It has a long persistent finish. Elaborated with 30 years old vineyards placed 400 metres above the sea level placed in clay calcareous poor soils. Aged 10-12 months. *Ideal for pairing with cold meat, elaborated meat dishes, poultry...*

Blend: Cabernet Sauvignon/Merlot

Alcohol: 14%



TREMPAT

notes

Fresh and delicate. Cherry colour with medium low intensity. Amazing nose with notes of rose petals, wild strawberries and red peppers. The palate is long and silky, shows a good acidity and a touch of liquorice at the end. Aged 5 months in French oak barrels. Elaborated from over 70 years old vines placed in calcareous clay and poor soil. *Ideal for drinking a glass of wine or with light dishes.*

Blend: Trepato

Alcohol: 14%vol





BLANC DE FOLLS

notes

Pale yellow, clear and bright. In the nose dominate floral notes merging White flower with White fruits. The palate is delicate with a surprising refreshing acidity, which lengthens the finish leaving a feeling that combines fresh White fruits with notes of citrus peel. *Perfect to enjoy any appetizer, from the simplest to the most sophisticated dishes.*

Blend: Macabeu / Perallada

Alcohol 12,5%vol



15KG

25A

5°C



NEGRE DE FOLLS

notes

Cherry-coloured with violet tones, bright, young and lively. Highly aromatic intensity on the nose, combining raspberries and other red berries with spicy notes, hints of liquorice and black pepper. In the mouth fresh and meaty with smooth and well integrated tannins. Balsamic and fresh finish. *Easy to drink and share, perfect to be served with light dishes.*

Blend: Red Grenache / Tempranillo / Trepat

Alcohol: 13%vol



15KG

70A

18°C





Only Montsant winery awarded with qualification of single vineyard wine

The Domènech family comes from Falset and since 2002 they have been the owners of one of the oldest vineyards in Capçanes, located in the south of Priorat County within the D.O. Montsant wine appellation. At an altitude of 450-500m, nestled between the Llaberia and Montalt mountains, this protected mountainous conservation area, surrounded by lush forest and underground springs, benefits from a unique microclimate, very diverse soils and very old vine Grenache (Garnatxa) vineyards... in other words, a "terroir" where all elements converge in this one place to make very special, unique wines.

In this peaceful environment, where Nature is all around, we are able to make wines which are a faithful reflection of the land. In each and every process, our project is carried out using green and sustainable practices.

We are committed to respecting the planet and our environment. Our landscape is continually reflected in our wines and is fundamental for our way of life. This way of life is marked by our region, its cultures and traditions.



THE WINETONES



Our 25 hectare (61 acre) estate vineyard is located in a protected conservation area, nestled between the Llaberia and Montalt mountains and is considered an area of outstanding natural beauty and environmental value. For thousands of years, water, wind and the sun have carved the land into irregular shapes creating a unique microclimate, ideal for making outstanding wines. This picturesque nature area at an altitude of 450 metres above sea level, is surrounded by white pine forests and Mediterranean undergrowth that unite to create a unique microclimate.

Access to the vineyard plots is difficult due to the steep slopes and planting densities. The vineyards are worked manually. This, combined with grape variety and depth of the soils, means we apply different types of vineyard practices to each one to achieve maximum plant balance

DO Montsant

The DO Montsant has surprised everyone. The wines are dynamic; a mixture of accumulated wisdom and experience, and the energy and enthusiasm brought by the new generation of agriculturalists and winemakers. These wines also represent commitment, risk taking, cooperation and confidence in achievement. For example, almost all the population of a village took out a mortgage for the development of a cooperative.

In a short time, the wines of the DO Montsant have gained the respect and admiration of the finest experts all around the world for their quality and strong personality.



THE WINETONES



OBSESSIÓ DE GARNATXA WHITE ORGANIC WINE

notes

Soil type: A terrace located at a height of 400 metres oriented towards the North, protected by the forest from the 'Llevant' winds which give it a unique expression Clay-calcareous soil which gives it typicity and fineness.

Winemaking: Five months with fine lees in stainless steel tanks. **Blend:** 100% white Grenache. **Harvest:** Thanks to a rainy year during spring and late August the ripening was slow and optimal. The wines are subtle and elegant. **Alcoholic:** 13,5%

TASTE NOTES

Nose: Intensity of fresh white fruit, mainly pears and apples with citric notes, white flower and fennel touches. **Palate:** Greedy, the white fruit stands out, pear and almond white flower, aniseed flavoured and a taste of aromatic plants with a long and persistent end note and a pleasant saline touch. **Color:** Straw yellow and shiny



OBSESSIÓ DE GARNATXA RED ORGANIC WINE

notes

Soil type: Red clay and calcareous **Blend:** 85% Grenache and 15% Samsó **Harvest:** 2015 vintage came after two years of drought, it rained during spring, which gave the plants a balance vigour, allowing the flower to set perfectly, in late summer and early autumn the humid 'Llevant' winds and occasional drizzles have complicated the situation, but finally the 'Mestral' winds and the heat contributed to a very good harvest. **Winemaking:** Alcoholic fermentation and maceration during 20 days, Part of the wine is aged in French oak for a short six month period and the other part, in stainless steel tanks in order to preserve the varietal aromas. **Alcoholic:** 14,5%

TASTE NOTES

Nose: Red fruit aromas stand out and the balsamic notes of the Mediterranean underbrush. **Palate:** Greedy and with ripe and elegant tannins, profoundly balsamic with liquorice, resin and underbrush, with red fruit dominant flavour and a fresh and long end note.



FURVUS RED ORGANIC WINE

notes

Winemaking: The grapes enter the chamber at a low temperature of 2-4°. Skidding and vinification of each plot separately, spontaneous alcohol fermentation occurs with wild yeasts. Twelve months in old French oak barrels. **Blend:** 90% Gamacha and 10% Merlot. **Alcohol:** 15%

TASTING NOTES

Color: Clean, bright cherry color. **Aroma:** There is an immediate aromatic impact of wild berries, ripe blueberries and an acidity of red plum. Very subtly there are spicy touches that remind us of red pepper, a deep note of lavender and vitality of blood orange, clothed with touches of thyme and notes resin. **Taste:** It's welcome is a warm hug, inviting and alive, the taste is powerfully successful but without losing its thread of acidity. The aromas that enter the nose translate to taste as an exercise of sincerity with ripe red cranberries and spices. Its tannic concentration is without edges and has a subtle bitter finish to round this Mediterranean Bosque wine.



VINYES VELLES DE SAMSO
ORGANIC WINE

notes

Soil type: Calcareous clay and Red Clays. **Blend:** 100% Samsó
Winemaking: Alcoholic fermentation and maceration during 20 days,
Ageing: in French oak for 12 month **Alcohol:** 14,45%
TASTING NOTES
Color: Clean, shiny ruby red colour.
Nose: Complexity of the intense aromas of ripe fruits such as blueberry, redcurrant, and Mediterranean underbrush, violet floral notes
Mouth: A wine with Elegance and a long and parsimonious verse, as a Carinyena should be when it tells its place of origin, Balance and complexity. Grenache and Carinyena are the Ying and Yang of the Montsant, the Grenache for its capacity to win peoples' love, volume, and fruit, and the Carinyena for its structure and harmony



TEIXAR VI DE FINCA
SINGLE VINYARD QUALIFICATION
ORGANIC WINE

notes

Winemaking: Spontaneous yeasts and fermentation of each plot of land separately in 500- and 300-litres wooden casks. 14 months ageing in old French oak casks. **Soil type:** Very stony clay-calcareous, shallow soils which are poor in organic matter. **Blend:** 100% Hairy Grenache.
Alcohol: 16%
TASTING NOTES
Color: Shiny cherry-coloured with purple hints **Nose:** Highly Complex. Intensity of ripe red fruit: redcurrant, black-berry, cherry with balsamic notes of liquorice and aromatic plants of Mediterranean lavender, rosemary underbrush, and spicy hints. **Mouth:** Velvety, elegant, and balanced, where the ripe red balsamic fruit and spices stand out. Extremely complex, persistent, and a long and persistent end note with a saline touch



The seal of the Desvalls family, owners of Finca Viladellops, can be traced back to the 12th century and is now used as the crest on the wine labels.



fincaVilaDelloPs

An state certified as 100% organic

The property of Finca Viladellops consists of 500 hectares in the middle of the Garraf Massif, Mediterranean forest land, also growing grain, and with 60 hectares of vineyards registered as belonging to the DO Penedès. A significant number of vestiges of the area's traditional agriculture remain on the estate, such as dry stone huts (a total of 25 buildings), stone borders, and wells dug into the stone, things that show the estate's important agricultural tradition since time out of mind. Finca Viladellops has preserved its land, architecture, and surroundings for many years. Following the owner's philosophy, the entire vineyard has been registered with the Catalan Council of Organic Agrarian Production (the CCPAE), so the wines are officially certified as organic wines.

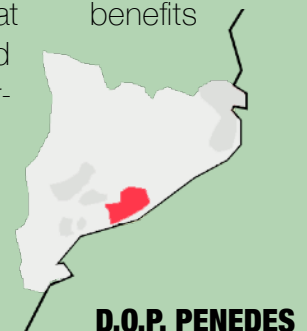
The first written references to making wines to sell on the Finca Viladellops date back to the end of the 19th century, specifically to 1877, and production continued without interruption until 1980.

Activity started up again in 1999, coinciding with the incorporation of the current generation of the Desvalls family into a new, quality, 100% Mediterranean wine-making project. Wines that seek to transmit a typical spirit by using the area's indigenous varieties as their basis: Garnatxa for red wines, and Xarel·lo for whites.



DO PENEDES subregion of garraf massif

Finca Viladellops is located on the Garraf Massif, a mountainous massif that extends all the way to the Mediterranean Sea. On the estate, located 250 metres above sea level, with very poor soil with a clay-lime texture, with a high percentage of active lime, there are a number of sediments and sea fossils, an unequivocal sign that it once formed a part of the ocean floor. Due to the proximity of the Mediterranean Sea (10 km), during the months of August and September, there is a morning humidity that benefits the vineyard by providing moisture, lengthening the ripening time of the grapes and achieving optimal polyphenolic ripeness. This natural rehydration requires a very orderly, clean manner of wine-making in order to avoid rotting.



Vineyards The area of the Garraf lies in the arid, calcareous hills between Vilafranca and Sitges. The village of Viladellops all belongs to the estate; at its centre is the old manor house, directly across the valley from the castle of Olèrdola. The estate of Finca Viladellops is at around 300m above sea level and is about 15km from the Mediterranean. It covers around 500 hectares altogether, of which some 65 are vineyards. These are on generally calcareous and poor soils, which means that traditional Mediterranean agriculture has always been practised here: vines, olives and almonds. The cellar was first built in 1877, a witness to the growing export markets for wines from our region at that time. In more recent times, the vineyards had been planted to Macabeo and Xarel·lo, the staple varieties of the Cava industry. However, in the last ten years we have decided that we wish to make our wines again and to make wines which are worthy of the historical name “Viladellops”.



Of the 65 hectares of existing vineyard, some 20 have been regrafted or retrained. We have something that money cannot buy, and that is vines with a great root structure, adapted to our terrain and climate. For our white wines, principally the Xarel·lo grape variety, we are using an innovative system of hoops to train the foliage upwards, giving greater exposure to the sun and improving the flow of air around the grapes, or retraining the vines to a Cordon system. Our reds are mostly grafted onto existing roots, and already in their second year produce grapes and therefore wines of excellent quality.

Massif of Garraf, 15 kilometres inland from the Mediterranean on calcareous hills with soils that are full of marine fossils



THE WINETONES



fincaViladelloPs

D.O.P. PENEDES



VILADELLOPS XAREL·LO
ORGANIC WINE

notes

Winemaking: Manual vintage with a selection in the vineyard of the best grapes and table of selection. Maceration pre-fermentation in press with grape before cooled in cold-storage room at the temperature of 3 y 5°C. Fermentation in stainless steel tanks with controlled temperature of 16°C
Coupage: There is realized a selection of the best wines in tanks to do the best possible coupage. The aging of the wine in tank with its fine lees to its bottling. **Blend:** 100% Xarel·lo.

Alcohol: 12%
TASTING NOTES

Yellow greenish colour. Very subtle and elegant aroma, notes with lightly creamy of fine lees and aniseed-flavoured (fennel) with shades of white fruit (pear). In mouth it is full and oily, with a good fruit-bearing expression, postnasal aniseed-flavoured.



VILADELLOPS GARNATXA
ORGANIC WINE

notes

Vinification: The vintage is done manually with a selection done in the vineyard followed by table of selection. Grapes are pick up in 15kg boxes Maceration Pre-fermentation with grape before cooled in tanks to a temperature 10-12°C. Fermentation in stain steel tanks with temperature controlled between 20-24°C for each variety separately. **Coupage:** A blend is made with a selection of the more fresh and fruity Grenache selected for this young wine. The wine remains in foster care until it is bottled. **Blend:** 100% Grenache. **Alcohol:** 13,5%

TASTING NOTES

A cherry-garnet colour with thin layer and purplish on the edge. Fresh aroma, intense, fruity. Middle structure, balanced, good young red fruit and with sweet tannins. Persistent, tasty and rich in aromas.



FINCA VILADELLOPS WHITE
ORGANIC WINE

notes

Winemaking: The harvest is done manually with the best selection in vineyard and later on a table of selection. Pre-fermentation maceration on grape press with pre-cooled in cold storage at temperatures between 3 and 5°C. Fermentation in French oak barrels at a controlled temperature of 14°C. **Ageing:** Aging on lees "bâtonnage" Check out the barrel. We performed a selection of the best barrels to make the best blend possible. The wine is been aged in tanks with its fine lees until bottling. **Elaboration:** Pre-fermented maceration in vats at 3-5°C Fermentation and ageing for 8 months in 400 litre French oak barrels. **Blend:** 70% Xarel·lo, 30% Pink Xarel·lo. **Alcohol:** 12,8%

TASTE NOTES

Bright golden colour. A floral and buttery nose with only a very slight note of oak despite the length of ageing. There is noticeable presence of minerals elements, enhanced by the fact that the wine was on the lees throughout its ageing. Full and complex on the palate though maintaining its freshness and balance due to the correct levels of acidity.



2021



fincaViladelloPs



FINCA VILADELLOPS RED
ORGANIC WINE

notes

Harvest and Winemaking: Hand-picked and selection in vineyard. The grapes are brought to the winery in small crates of 15kg. Pre-fermentative maceration at 10-12°C in stainless steel tanks followed for a controlled fermentation between 23-27°C for each variety. **Ageing:** The wine is aged in French oak barrels during 12 months. Wine release date was (26/01/2015). A selection of the best barrels is made for the best coupage. The ageing of the wine remains in stainless-steel tanks until bottling.

Blend: 60% Grenache, 40% Syrah. **Alcohol:** 14,5%

TASTING NOTES

A well covered garnet colour wine. Mineral aromas and of black fruit, spice shades of softened well grape. In mouth it is powerful, tasty, beefy, with notes of liquorice and roasted. The wine has good acidity, volume and structure.



Turó de les Abelles
ORGANIC WINE

notes

Harvest and Winemaking: Manual vintage with selection in vineyard and table of selection. The grape is picked in boxes of 15kg. Maceration Pre-fermentative in French opened- barrel for temperature of 10-12°C. Fermentation in the same barrel with temperature controlled between 23-27°C. **Ageing:** Upbringing for 12 months in barrels of French oak. Date of exit of barrel (23/01/17). There is realized a selection of the best barrels to do the best possible coupage. Upbringing of the wine in warehouse up to his bottling. **Blend:** 85% Grenache 15% Syrah **Alcohol:** 14,3%

TASTING NOTES

Maroon colour red wine well covered. Mineral and black fruit aromas, spicy nuances of well macerated grapes. In mouth it is powerful and long, tasty, beefy, with notes of liquorice and roasted. The wine has good acidity, volume and structure.



ANCESTRAL (SPARKLING WINE)
ORGANIC WINE

notes

Elaboration: Selection in vineyard also table of selection of the best "Pink Xarel·lo" for the elaboration of this sparkling wine. Pre-fermentative maceration in a press during 12 hours at 12°C. Vinification of must obtained from stainless steel tanks at a controlled temperature of 15°C. Racking at 1010 g/l density, bottling when residual sugar is around 24g/l. Finish the wine fermented in the bottle without sugar addiction or fermentative additives or clarifying. **Degorging:** We establish 25 months minimum aged in rhymes for the Ancestral. Every 8 months we do a "strong remuage". Unique elaboration Ancestral -Brut Nature- (without s addiction of expedition liquor).

Blend: Pink Xarel·lo 100% **Alcohol:** 12,2%

TASTING NOTES

Smooth onion skin color. Fresh aromas, very fruity and with creamy breeding notes perfectly combined with the foam. In the mouth it is fine, fruity, creamy, soft at the entrance of the mouth and very long post-taste. Reminds baked apples.





finca ViladelloPs



PARANY
ORGANIC WINE

HARVEST AND WINEMAKING: Manual vintage with selection in vineyard and table of selection. The grape is picked in boxes of 15kg. Maceration Pre-fermentative in French opened- barrel for temperature of 10-12oC. Fermentation in the same barrel with temperature controlled between 23-25oC. **Ageing:** Upbringing for 12 months in barrels of French oak. Date of exit of barrel (13/01/14). There is realized a selection of the best barrels to do the best possible coupage. The wine is aged in tanks up to his bottling. **Blend:** 100% Carinyena **Alcohol:** 14,7%

TASTING NOTES

Intense aubergine color with violet edges and wide tear. Fresh and intense aroma of ripe red fruits, dried plums, spices and balsamic. Medium structure, mineral, fruity, marked acidity, alive and with sweet tannins. Persistent, tasty and long aftertaste.

notes

D.O.P. PENEDES



WINETONES

2021



SORBET ROSE

Varieties: 80% White Grenache, 20% Red Grenache

Winemaking: The wine was born in the Alt Penedès region. Once these two grape varieties are brought to the winery, we mix them and chill them in dry ice, after a two-hour pre-fermentation cold maceration, the must slowly ferments at a low temperature for twenty days.

Alcohol content: 11,5% Vol

TASTING NOTES

The nose has intense floral notes of apple and pear, together with a touch of strawberry and grapefruit. On the palate, the taste is crisp and lively, smooth and refreshing in the mouth with a delightful, clean finish, with notes of fruit and flowers.

An extraordinarily refreshing wine, perfect for aperitifs, seafood dishes with fish fresh from the market, shellfish, sushi, risottos and paellas, pasta and any other light dishes.

notes





THE WINETONES

Inspired by
**DEMOCRATIC
WINES**

WE'RE THE ENTRANCE TO THE WINE WORLD

Our main goal is to make people think about wine as something fun, easy and accessible to everyone. We're the first step for wine drinkers.

DEMOCRATIC WINES®



WELL, WHY NOT...

- Put ice in your wine in summer?
- Have wine on tap, not from the bottle?
- Drink wine straight from the bottle?
- Try wine with tonic water?
- Try the great wines from our Bag in Box?
- Use wine in your street parties?
- Drink wine from a can? Don't be scared, now!
- Make wine the 'in-drink' in Siberia?

THE WINETONES



UNITED BY WINE

The Arambarri brothers (of Vintae) are working together with the Virgili brothers (of Casa Berger), along with an awesome team, to tell the world all about our wine. We all have the same vision: to make fun wines which are innovative both in format and packaging, to introduce more and more people to the magical world of wine. Cheers!



La SUECA

SANGRÍA

La Sueca brings you to the vintage Spanish sixties. A trip through the very beginning of Spanish freedom and the first arrival of European tourists. This bottle takes you to the kitsch Costa Azul's campings during the 60- 70's, where the guateques (private parties) and the first lights of Spanish families's vacations were possible. Travelling in a jam- packed car was the way to do it and drinking sangria was a synonymous of having fun with friends and family. This is the reason La Sueca pays tribute to those amazing summers with its colourful, friendly and funny design.



The undressing of Sangria

"La Sueca" is a return to nostalgia. A journey to the beginnings of sexual freedom and democracy in Spain. The bottle takes us back to summer in a campsite during the 70's, times of parties and family holidays in cars stuffed with people. A souvenir of all those wonderful summer concentrated in a colourful, appealing bottle full of references to the era of sexual liberation in Spain.



THE WINETONES



LA SUECA SANGRIA

VARIETIES: 50% Garnacha, 50% Tempranillo 11% Vol. **VINEYARD:** Selection of the best grapes of Garnacha and Tempranillo from Casa Berger's vineyards located in Penedes region. **HARVEST:** Automatic harvesting, at night, which started on the last week of October.

WINEMAKING: La Sueca is made from the typical grapes of our region: Garnacha and Tempranillo. This fresh and fruity red wine goes through a maceration with natural extracts of orange juice, lemon, cinnamon, peach, figs, apricot, lime and other red fruits for several weeks inside our stainless steel tanks, until the sangria gets the Spanish touch we are looking for. Then we add natural must nectar to give the point of sweetness.

Alcohol content: 11% Vol

TASTING NOTES

Visual: Clean and bright cherry-red color. **Nose:** Cinnamon and citrus like orange combined with red fruits aromas. **Palate:** Fresh, fruity, pleasant, sweet and well-balanced.

notes

Sizes Available



Bottle 1L



Bag in Box 15L



KeyKeg 30L





El Bandarra ("the rogue") was born in our vineyards at Casa Berger. After more than 20 years of selling vermouth by the barrel for small, local wine shops, in 2014 we threw ourselves into the task of bottling our vermouth with its very own brand.

And the rest is history!

Vermouth, just like it was back in the 50s.

El Bandarra is a nostalgic tribute to the golden age of this classic drink. Back in the 50s, Spanish bar tenders used to paint the names of their tapas on the windows of their bars. They would use different coloured letters painted by hand to catch the attention of passers-by and tempt them into the bar.





by Democratic wines



EL BANDARRA VERMOUTH

notes

WINERY: Casa Berger **VARIETIES:** 50% Macabeu, 50% Xarel·lo **VINEYARD:** Selection of the best grapes of Macabeu and Xarel·lo from Casa Berger's vineyards located in Penedes region. **HARVEST:** Automatic harvesting, at night, which started on the last week of September. **WINEMAKING:** Craft winemaking. The white wine goes through a maceration process using over 50 natural extracts of herbs, flowers, botanics and spices. The aging process is rounded off in 500 litre oak barrels in our own cellar. **Alcohol content:** 15% Vol

TASTING NOTES

Colour: Dark mahogany in colour with flashes of orange, clean and glyceric. **Nose:** The dominant aroma is liquorice with hints of citrus fruit and clove. **Palate:** On the tongue, it's deliciously smooth with a fine balance between sweetness and bitterness. It has an light agreeable aftertaste which lingers in the mouth.



EL BANDARRA WHITE VERMOUTH

WINERY: Casa Berger **VARIETIES:** 50% Gamatxa Blanca, 50% Xarel·lo **VINEYARD:** Selection of the best grapes of Gamatxa Blanca and Xarel·lo from Casa Berger's vineyards located in Penedès region.

HARVEST: Automatic harvesting, at night, which started on the last week of september. **WINEMAKING:** Craft winemaking. The white wine goes through a maceration process using over 40 natural extracts of herbs, flowers, botanics and spices. The aging process is two month in a tank in our own cellar. **Alcohol content:** 15% Vol

TASTING NOTES

Colour: Pale and bright, clean and glyceric color. **Nose:** Aromas of vanilla, mint and citrus notes. **Palate:** Very fresh and tasty entry, citric character allong with a bitter and sweet touch that reminds fresh grapes.





Democratic Wines Keykegs are the essence of this project: to make the wine world more colorful. How? Easy! Just packing our wine in keykegs, leaving them ready to be served with on-tap system. The simplest and most practical way to enjoy wine!

	<p>WHITE KEYKEG 30 L SAUVIGNON BLANC</p> <p>Democratic Wines Keykegs are the assence of this project: to make the wine world more colorful. How? Easy! Just packing our wine in keykegs, leaving them ready to be served with on-tap system. The simplest and most practical way to enjoy wine!</p> <p>VIGNERON: Jordi Hill VARIETY: 100% Sauvignon Blanc VITICULTURE: Organic farming (not certifiert) WINE REGION: Alt Penedès / Pla del Penedès GRAPE HARVEST: Manual, since september's last week ELABORATION: Cold grape maceration during 6 hours and fermentation at 16oC in stainless steel tanks. ALCOHOL CONTENT: 12% Vol.</p> <p>TASTING NOTES Visual: A pale yellow wine with greenish reflections that corresponds to a young wine with a very significant clarity and transparency. Very clear without any defect. Nose: Good aromatic intensity reminiscent of a white fruit with a mixture of citrus and tropical. Palate: Soft punch with a marked acidity that makes it a very easy wine to drink even for appetizer</p>	<p>notes</p>
	<p>RED KEYKEG 30L TEMPRANILLO</p> <p>Democratic Wines Keykegs are the assence of this project: to make the wine world more colorful. How? Easy! Just packing our wine in keykegs, leaving them ready to be served with on-tap system. The simplest and most practical way to enjoy wine! VIGNERON: Facundo Sevilla. VARIETY: 100% Tempranillo VITICULTURE: Organic farming (not certified) WINE REGION: Alt Penedès / La Granada del Penedès. GRAPE HARVEST: Manual, from the third week of October WINEMAKING: Alcoholic and malolactic fermentation to 16oC in stainless steel tanks ALCOHOL CONTENT: 13% vol</p> <p>TASTING NOTES Visual: Attractive deep cherry color, high medium layer, gliceric and bright Nose: Aromas to red and wild fruits Palate: Very nice. Entry fruity and silky, structure with soft tannins and persistent</p>	<p>notes</p>





THE WINETONES

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