



THE WINETONES

Inspired by
MARTA PLANA

*la vinyeta



La Vinyeta wines, attitude and dynamism

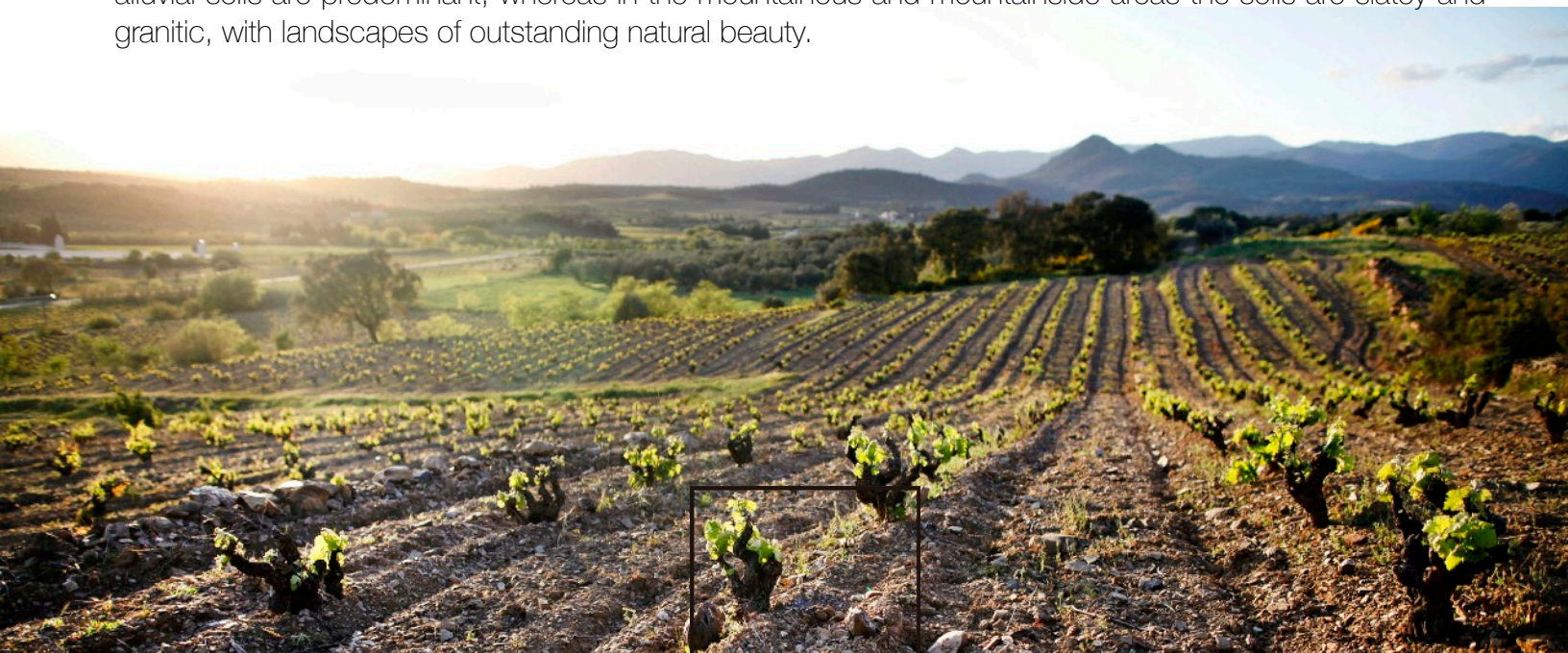
La Vinyeta is a small vineyard and olive farm located in the heart of the Empordà, in Mollet de Peralada. It is a young, family company that is the fruit of effort and ambition. The origin of this project dates back to 2002, when two old Carignan and Grenache vineyards -aged between 55 and 80 years were 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% Xarel·lo

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 Catalanian 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: Trepat

Alcohol: 14%vol



VINS DE PEDRA

D.O. CONCA DE BARBERA



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



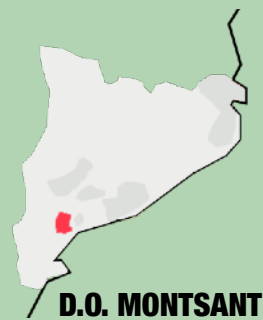
15KG

70A

18°C



2021
28



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.

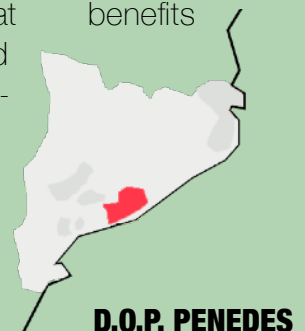
The first written references to making wines to sell on the Finca Viladellops date back to the end of the 19th century, specifically to 1877, and production continued without interruption until 1980.

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



finca ViladelloPs

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.

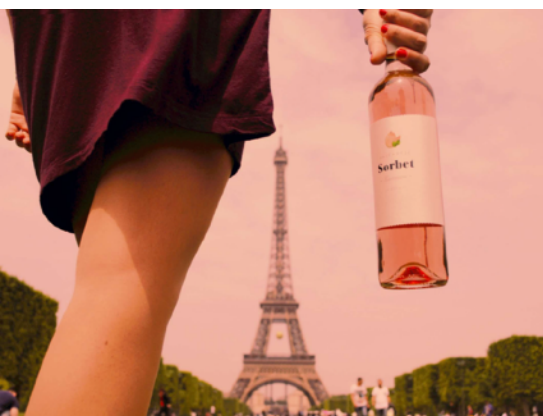
Alcohol content: 11,5% Vol

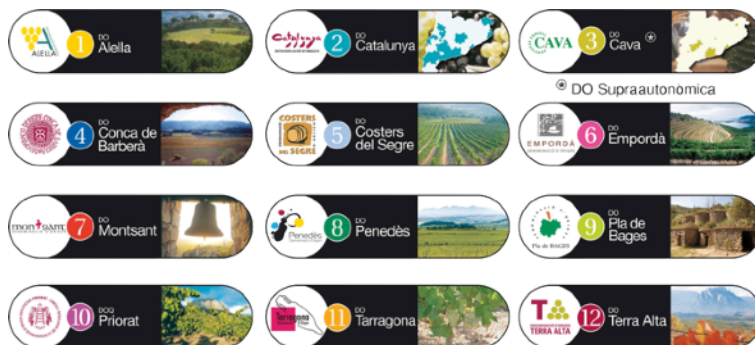
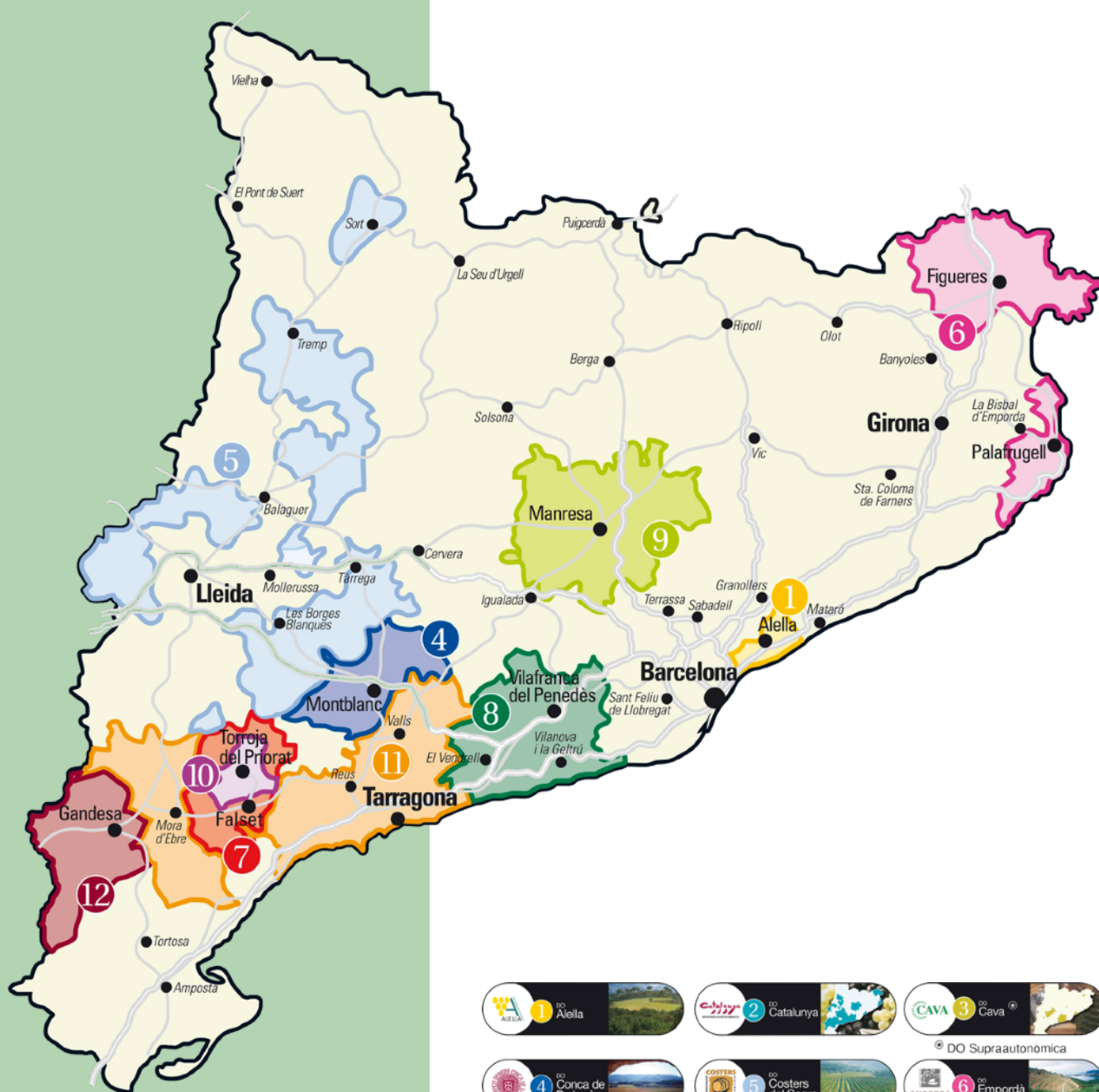
TASTING NOTES

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







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