



# SYRAH

*Smooth, juicy, and just a little spicy.*

*This Syrah brings bold fruit, hints of cocoa and licorice, and a soft finish that goes down easy. Chill the bottle slightly and let it flow. We like this one for special occasions.*



<b>DESIGNATION OF ORIGIN</b>	Terra Alta, Catalonia, Spain
<b>GRAPE VARIETIES</b>	Syrah
<b>YEAR</b>	2022
<b>ALCOHOL BY VOLUME</b>	13.5%
<b>ASPECT</b>	Intense ruby color with hints of mahogany.
<b>BOUQUET</b>	Cocoa, licorice, café au lait, and spices.
<b>PALATE</b>	Generous, structured, and smooth.
<b>FOOD PAIRING</b>	Perfect with roasted meats, grilled sausages, and rich vegetable dishes like ratatouille.

**VINES PLANTED IN 1997**

**FERMENTATION TIME: 18 DAYS**

**FERMENTATION TEMPERATURE: 24°C**

**RESIDUAL SUGAR: 0G/LITER**

**SKIN CONTACT: 17 DAYS**

**PH: 3.4**

**ACIDITY: 5.0G/ LITER**

**TIME IN BOTTLE BEFORE**

**RELEASE: 3 MONTHS**

## ROSÉ

*Fresh, vibrant, and lots of fun. That's what all Rosé should be.*

*This Garnacha Rosé brings notes of ripe peach, raspberry, and a hint of strawberry candy – balanced by a crisp, dry finish that keeps things refreshing. Best served with sunshine and good company.*



**DESIGNATION OF ORIGIN** Terra Alta, Catalonia, Spain

**GRAPE VARIETIES** Red Grenache

**YEAR** 2024

**ALCOHOL BY VOLUME** 12.5%

**ASPECT** Pale pink color, clear and very bright.

**BOUQUET** Fresh and fruity, with aromas of raspberries and very ripe peach. Notes of strawberry.

**PALATE** Very luscious, balanced, fresh, and long-lasting.

**FOOD PAIRING** Perfect for light salads, grilled seafood, and Mediterranean tapas.

**VINES PLANTED IN 2000**

**FERMENTATION TIME:** 17 DAYS

**FERMENTATION TEMPERATURE:** 16°C

**RESIDUAL SUGAR:** 0G/LITER

**SKIN CONTACT:** 6 HOURS

**PH:** 3.22

**ACIDITY:** 5.5G/ LITER

**TIME IN BOTTLE BEFORE**

**RELEASE:** 60 DAYS

# MERLOT

*Bold, smooth, and full of flavor.*

*This Merlot delivers ripe dark fruit, warm spice, and a touch of chocolate – rounded and easy to enjoy, no matter what's on the table.*

*Serve at room temp or slightly cool. Pairs well with whatever's cooking.*



**DESIGNATION OF ORIGIN** Terra Alta, Catalonia, Spain

**GRAPE VARIETIES** Merlot

**YEAR** 2022

**ALCOHOL BY VOLUME** 13.5%

**ASPECT** Deep cherry red color with iodized reflections.

**BOUQUET** Powerful, intense, and very long on the finish.

**PALATE** Spicy, with ripe fruit, chocolate, and licorice notes.

**FOOD PAIRING** Ideal with grilled red meats, slow-cooked stews, mushroom dishes, and aged cheeses.

**VINES PLANTED IN 1998**

**FERMENTATION TIME:** 16 DAYS

**FERMENTATION TEMPERATURE:** 24°C

**RESIDUAL SUGAR:** 0G/LITER

**SKIN CONTACT:** 15 DAYS

**PH:** 3.4

**ACIDITY:** 5.1G/ LITER

**TIME IN BOTTLE BEFORE**

**RELEASE:** 3 MONTHS

# CHARDONNAY

*Crisp, bright, and ready to refresh your whole day.*

*This Chardonnay brings fresh citrus, a clean finish, and just the right touch of fruit—balanced and ready to chill. Serve cold. Share freely. Enjoy it your way.*



<b>DESIGNATION OF ORIGIN</b>	Terra Alta, Catalonia, Spain
<b>GRAPE VARIETIES</b>	Chardonnay
<b>YEAR</b>	2024
<b>ALCOHOL BY VOLUME</b>	12%
<b>ASPECT</b>	Bright, luminous, dressed in yellowish tones.
<b>BOUQUET</b>	Very fruity with a long finish.
<b>PALATE</b>	Structured, very fresh.
<b>FOOD PAIRING</b>	Perfect with grilled seafood, creamy risottos, roast chicken, and fresh salads with citrus vinaigrette.

**VINES PLANTED IN 2000**

**FERMENTATION TIME: 18 DAYS**

**FERMENTATION TEMPERATURE: 15°C**

**RESIDUAL SUGAR: 0G/LITER**

**SKIN CONTACT: NO**

**PH: 3.2**

**ACIDITY: 5.6G/ LITER**

**TIME IN BOTTLE BEFORE**

**RELEASE: 30 DAYS**

# CABERNET SAUVIGNON

*Rich, velvety, and built to keep things interesting.*

*With notes of dark berries, roasted pepper, and a hint of caramel, this Cab is full-bodied but never too serious.*

*Pour a glass. Toast to good times. That's all it takes.*



**DESIGNATION OF ORIGIN** Terra Alta, Catalonia, Spain

**GRAPE VARIETIES** Cabernet Sauvignon

**YEAR** 2022

**ALCOHOL BY VOLUME** 13.5%

**ASPECT** Deep red color with ruby highlights.

**BOUQUET** Cinnamon, dried fruit jam, toffee, and roasted red pepper.

**PALATE** Luscious, velvety, and full-bodied.

**FOOD PAIRING** An excellent companion to grilled steaks, roast lamb, and smoky barbecued meats.

**VINES PLANTED IN 1998**

**FERMENTATION TIME:** 20 DAYS

**FERMENTATION TEMPERATURE:** 24°C

**RESIDUAL SUGAR:** 0G/LITER

**SKIN CONTACT:** 17 DAYS

**PH:** 3.35

**ACIDITY:** 5.2G/ LITER

**TIME IN BOTTLE BEFORE**

**RELEASE:** 3 MONTHS