





VILLAGE WINES

Garnatxa Blanca









100% Garnatxa Blanca

Between 10 and 25 years old

Sandy, clayey and calcareous

Light and bright colour with golden reflections. Very expressive nose that awakens aromas of citrus, fruit and Mediterranean herbs. In the mouth it is very fresh, with a vibrant acidity, and very elegant.

Garnatxa Negra









100% Garnatxa Negra

Between 15 and 30 years old

Sandy, clayey and calcareous

6 months in 50 hl Austrian oak foudre

Intense notes of red fruit, currants and raspberries apper on the nose, ripe but fresh at the same time. On the palate it is much more serious than it appears, with melted and friendly tannins, fresh entry and good mid palate, enveloping texture, good concentration of fruit.

Cupatge







53 % Garnatxa Negra - 47% Syrah

Between 10 and 30 years old

Sandy, clayey and calcareous

6 months in Austrian oak foudre

Clear, bright and violet hue. Red and black fruits, such as mulberry and plums. Balance and harmony with good concentration and pleasant texture. Very succulent.



PARCEL WINES

Benufet 2023





100 % Garnatxa Blanca



Between 30 and 90 years old



Sand with clay content on limestone rock.



Aging with regular bâtonnages of the fine lees in concrete tanks for about 5 months.

Pale and bright straw color. The nose plays between blooming white fruit and ripe white fruit. In the mouth is very clean and shows a wide and enveloping texture, fleshy but fresh, with a lively acidity. Long and deep wine.

Celastrina 2023





65% Garnatxa Peluda - 30% Syrah - 5% Carinyena



Between 30 and 50 years old



Sand with clay content on limestone rock.

Pale pink color with a salmon-colored hue with small bluish reflections. Fine and complex aroma, a mixture of floral and fresh fruit notes, with hints of Mediterranean herbs. In the mouth it has a very fresh and friendly entry with a sweet sensation. Velvety mid palate, with a balance between fruit, minerality and a present but not aggressive acidity. Long and persistent finish.

L'Estel 2020





60 % Garnatxa Negra - 30% Carinyena - 10% Syrah



Between 30 and 60 years old



Panal and other clayey soils with limestone content.



The Garnatxa Negra passes to 5.000 litre foudres for aging during 15 months, and the rest completes malolactic fermentation and aging in 500 and 600 litre French and Austrian oak barrels during 24 months.



The colour is intense and lively with a core of garnet with a bright ruby rim. Stony minerality overlay black fruits and spice on the nose. On the palate, the wine is full bodied with luscious sweet fruit and soft tannins. Fresh berry fruit and toasty notes enrich the structure and natural complexity of the old vines.



SINGULAR WINES

La Musaranya 2023









La Tarentina 2023



Llunari 2022



La Pilosa 2021



Trementinaire 2021









ờ 100% Garnatxa Blanca

Combination of 65-year-old with 15-year-old vineyards.

Calcareous soils with a sandy-clay texture.

Aging with regular bâtonnages of the fine lees in the same concrete tanks for about 4-5 months. Not finned wine.

Pale straw colour, with a greenish and very bright trim. On the nose it is awake, very expressive. It goes between fruits and white flowers, with yeast presence and with a wild and spicy finish. Light entrance but with an enveloping, silky step. Long aftertaste.

े 100% Garnatxa Peluda

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Combination of 60-year-old with 25-year-old vineyards.
Calcareous soils with a sandy-clay texture.

Aging with regular bâtonnages of the fine lees in the same concrete tanks for about 3-4 months in order to improve the sensations in the mouth. Not finned wine.

Very pale and bright onion skin colour. On the nose there are notes of raspberry, roses and grapefruit, with the presence of yeast and with a very Mediterranean finish. Fresh entry and light but creamy step. Very mineral.

2 100% Garnatxa Blanca

Soils of different textures with calcareous predominance.

The must/wine spends a total of 20 days in contact with the skins before pressing and transferring the wine to 3 amphorae of 600 L, where the wine will rest for 5 months.

Intense golden colour with orange reflections. Great aromatic intensity, with hints of green quince and orange peel zest. At the end notes of fennel and almond wake up. Fresh entrance and enveloping texture. Long aftertaste reminiscent of raw almonds. Very gastronomic.

2 100% Garnatxa Peluda

₿_ Between 25 and 45 years old.

Clay-containing sand on limestone rock.

8 months in Austrian oak foudre.

Bright medium hued garnet colour. On the nose it offers notes of raspberry and spices, combined with a herbaceous touch, as well as on the palate, which despite having a very fresh and light entry, leaves a spicy character with an explosion of black peppercorns and cloves at the end. Refined and elegant palate, with a long aftertaste.

300% Garnatxa Blanca

Clay-containing sand on limestone rock.

Oxidative aging in 5 barrels of 500L of 5th use and 2 barrels of 300L of 8th use for 24 months.

Trementinaire is an orange wine, with a bright copper colour. Aroma of ointments, herbs and plants, and also of dehydrated orange peel evoking times of when a solera barrel of wine was kept beneath every staircase, looked after by the grandmother whose job it was to top it up and ensure it never ran dry. Memories of a past time that endure in the present through this wine. In the mouth it is fresh and intense, dry and elegant at the same time.



SINGLE VINEYARDS WINES

La Xalamera 2020



La Serra Blanc 2020



La Serra Negre 2019



100% Garnatxa Negra

25 - 30 years old.

Fine clay-sandy upper layer that rests on a thick limestone layer that at some points rises to the surface.

17 months in Austrian oak foudre.

Wine with a very vivid and bright violet colour. A very expressive nose, sweet notes of red fruits, raspberries and mineral notes stand out. On the palate it is very fresh and textured, with a nice and silky mid palate.



100% Garnatxa Blanca

Centennial vineyards from the La Serra estate.

Soils of different textures with calcareous predominance.

Aged for 10 months in a 2500L Austrian oak foudre, in a 600L Austrian oak barrel and in a 600L amphora.

Light golden colour, clean and bright. Pungent aromas of wax, apricot, peach, spices and lemon peel. In the mouth it has a fresh entry, with a lot of concentration and minerality. Dense and creamy mid palate, with a persistent finish. Very elegant.



80% Carinyena i 20% Garnatxa Negra

Centennial vineyards from the La Serra estate.

Soils of different textures with calcareous predominance.

18 months in 600 l. Austrian oak foudres.

Loaded with black fruits notes such as ripe cherries, on a balsamic, refreshing sensation, with notes of coffee-toffee. The mouth is tamed power, driven by the freshness of old Carinyena and with mineral hints. Electric and deep.

Lo Grau de l'Inquisidor 2019











100% Syrah



35 years old.



Calcareous-silty-clayey with a great capacity to retain water and minerals, and high resistance to heat, warming up very



Dark and very intense colour. The nose reveals violets, cocoa and spices. Very rich on the palate, deep, with a lot of volume and structure. Powerful. Sweet tannins but with a very lively freshness. Long and persistent finish.