



W  
THE  
SEA WINE  
CLUB

**GIFTS THAT  
ORIGINATE FROM  
THE SEA**

**ENJOY WHAT  
ONLY VERY FEW  
CAN SAVOR  
THIS IS THE HALLMARK  
OF TRUE LUXURY**





# SOME PEOPLE SEARCH FOR PEARLS AT THE BOTTOM OF THE SEA WE PREFER TO CREATE THEM

At **THE SEA WINE CLUB** we create authentic gems arising from an underwater maturation process at the bottom of the Mediterranean sea, with results that will both surprise and inspire the consumer. They have the opportunity to develop nuances, flavours and aromas that turn them into something truly exclusive.

Each of our bottles hides a unique story cradled to the rhythm of the tides.





**AND NOW, YOU CAN  
SHARE THEM**



# EMERGE PACK

ALLOW YOURSELF TO BE IN AWED BY  
OUR UNDERWATER MATURATION WINES



**W03**  
**RÍAS BAIXAS**

## THE PACK INCLUDES:

An underwater bottle plus  
an audiovisual experience inside  
the packaging.

Limited edition of 1.500 bottles



# W03

## RÍAS BAIXAS

# EARTH-SEA PACK

ENJOY THE EXPERIENCE OF COMPARING  
OUR TERRESTRIAL WINE WITH  
ITS UNDERWATER COUNTERPART

### THE PACK INCLUDES:

One underwater bottle and one  
terrestrial bottle plus an audiovisual  
experience inside the packaging.

Limited edition of 400 packs



THE SEA WINE CLUB

# W03

## RÍAS BAIXAS

### TASTING NOTES

#### WINEMAKING

100% albariño. This single varietal wine is made with our own grapes, selected and harvested by hand from the Condado do Tea estates. Before vinification, a part of the "flower must" is separated from another part of must that has been cold macerated with the skins for 24 hours. Via this method, a greater aromatic expression of the skins is achieved, without losing the fruity aromas of the must. Once this process is completed, fermentation is carried out in stainless steel tanks, after 3 months of aging on lees, to conclude the winemaking process.

**Underwater maturation occurs for 9 months at a depth of 24 meters off the coast of Alicante in the Mediterranean Sea.**

#### CHARACTERISTICS

**Type of wine:** White wine D.O.

Rías Baixas

Vintage: 2020

**Recommended serving temperature:** between 8 and 10 °C.

**Gastronomy:** appetizers, seafood, fish and cheese. Oriental cuisine.

#### TASTING

**The aroma:** high intensity. Floral and fruit aromas with a distinct presence of the lees. Predominately stone and tropical fruits.

**On the palate:** with volume and balance, unctuous with well integrated acidity, bringing to mind fruity flavours (apple and stone fruits).

Great structure. With an intense fruity retronasal phase, which confirms the olfactory aspects. Its flavour is sweet, frank, smooth and fruity.



# EMERGE PACK

ALLOW YOURSELF TO BE IN AWED BY  
OUR UNDERWATER MATURATION WINES



**W02**  
**RIOJA ALAVESA**

## THE PACK INCLUDES:

An underwater bottle plus  
an audiovisual experience inside  
the packaging.

Limited edition of 1.600 bottles



# W02

## RIOJA ALAVESA

# EARTH-SEA PACK

ENJOY THE EXPERIENCE OF COMPARING  
OUR TERRESTRIAL WINE WITH  
ITS UNDERWATER COUNTERPART

### THE PACK INCLUDES:

One underwater bottle and one  
terrestrial bottle plus an audiovisual  
experience inside the packaging.

Limited edition of 500 packs



THE SEA WINE CLUB

# W02

## RIOJA ALAVESA

### TASTING NOTES

#### WINEMAKING

100% tempranillo. It is made directly in 225-liter French oak barrels for 14 days at low temperatures, with 4-5 daily stirrings, where it first undergoes alcoholic fermentation and then malolactic fermentation, seeking aromatic complexity. Finally, it is aged in new French oak barrels for 8 months.

**Underwater maturation occurs for 9 months at a depth of 24 meters off the coast of Alicante in the Mediterranean Sea.**

#### CHARACTERISTICS

**Type of wine:** 100% Tempranillo from La Guardia. Rioja Alavesa.  
Vintage: 2019

#### Recommended Serving

**Temperature:** between 14 and 16 °C.

**Gastronomy:** soups and vegetable preparations, poultry, grilled meats, stews and casseroles.

#### TASTING

**The aroma:** very strong and with an appreciated essence of Rioja Alavesa. Flavours such as black fruit compote, hints of liquorice, tobacco and special touches all stand out. The barrel aging appears to be even more notable after the underwater maturation in the form of vanilla and roasted coffee.

**On the palate:** We perceive a great abundance of mature black and red fruits, almost compotes. A perfectly integrated acidity which results in a wine of great volume on the palate and of excellent structure. In summary: fruity, potent and mature yet without losing the freshness of a young wine.





# EMERGE PACK

ALLOW YOURSELF TO BE IN AWED BY  
OUR UNDERWATER MATURATION WINES



**W01**  
**RIBERA DEL DUERO**

## THE PACK INCLUDES:

An underwater bottle plus  
an audiovisual experience inside  
the packaging.

Limited edition of 1.600 bottles

# W01

## RIBERA DEL DUERO

# EARTH-SEA PACK

ENJOY THE EXPERIENCE OF COMPARING  
OUR TERRESTRIAL WINE WITH  
ITS UNDERWATER COUNTERPART

### THE PACK INCLUDES:

One underwater bottle and one  
terrestrial bottle plus an audiovisual  
experience inside the packaging.

Limited edition of 500 packs





# W01

## RIBERA DEL DUERO

### TASTING NOTES

#### WINEMAKING

100% tempranillo. Harvested by hand in our own vineyards with limestone soils, located in the Ribera del Duero. Aged for 14 months in new French oak barrels, plus a long maturation in the bottle in the winery for optimal integration of the high tannic load provided by the new oak.

**Underwater maturation occurs for 9 months at a depth of 24 meters off the coast of Alicante in the Mediterranean Sea.**

#### CHARACTERISTICS

**Type of wine:** 100% Tempranillo from Quintanilla de Arriba.  
D.O. Ribera del Duero  
Vintage: 2016

#### Serving recommendations:

open 45 minutes before serving and serve at a temperature between 15 and 17 °C.

**Gastronomy:** ideal for stews, grilled meats, game meats, cheeses and cured cold meats.

#### TASTING

**The aroma:** fruity at first, followed by hints of aging French oak, smoke-dried, spices, leather, roasted coffee and cocoa.

**On the palate:** black fruit accompanied by very well integrated and structured wood, without edges, which provides a full-bodied, powerful and very round wine, leaving a pleasant persistence and long lasting memory in the mouth. It respects to the maximum the essence of the wine, which is, as it should be, the grape. It augurs a great potential for aging and evolution.



# EMERGE

## PACK

ALLOW YOURSELF TO BE IN AWED BY  
OUR UNDERWATER MATURATION WINES



## CV01 CAVA BRUT RESERVA

### THE PACK INCLUDES:

An underwater bottle plus  
an audiovisual experience inside  
the packaging.

Limited edition of 600 bottles



# CV01 CAVA BRUT RESERVA

## EARTH-SEA PACK

ENJOY THE EXPERIENCE OF COMPARING  
OUR TERRESTRIAL WINE WITH  
ITS UNDERWATER COUNTERPART

### THE PACK INCLUDES:

One underwater bottle and one  
terrestrial bottle plus an audiovisual  
experience inside the packaging.

Limited edition of 150 packs





# CV01

## CAVA BRUT RESERVA

### TASTING NOTES

#### COUPAGE

(55%) Macabeo, (40%) Xarel-lo and (5%) Parellada. Harvested by hand in our own vineyards in calcareous-clay soils. Our emblematic cava is the result of careful quality control throughout the production process, prioritizing respect for natural processes. The different phases, such as fermentation, foaming and aging, are very important to obtain the organoleptic characteristics that define our identity.

It is aged for a minimum of 28 months, in order to obtain aromatic complexity and structure, as well as a fine and creamy bubble, all followed by an artisanal disgorging to avoid thermal contrast and thus preserve as much as possible the aromas of the cava.

**Underwater aging occurs for 9 months at a depth of 24 meters off the coast of Alicante in the Mediterranean Sea.**

#### CHARACTERISTICS

**Type of wine:** Sparkling wine. Blend (55%) Macabeo, (40%) Xarel-lo and (5%) Parellada from La Granada del Penedés (Barcelona).  
Vintage: 2017

#### Recommended drinking

**temperature:** between 6 and 8 °C.

**Gastronomy:** perfect with complex dishes and meats. It is also excellent for tasting smoked meats or Iberian ham accompanied with bread with tomato. And to complete this recommendation, desserts are a must; the aromas from its long aging process pair extraordinarily well with nuts and desserts with lighter sweet flavours.

#### TASTING

**The aroma:** great main aroma of stone fruits such as peach, complemented with white flowers. Subtle aromas of honey and intense brioche and pastry aromas, which are enhanced by the underwater aging that complements any nuances provided by the yeast.

**On the palate:** grand finesse. Fresh and harmonic structure, its unctuousness nature and fine bubble added to a perfectly integrated acidity reminds us of sparkling wines that have aged for a longer period. A very balanced finish and an extremely pleasant aftertaste, which is again accentuated by the underwater maturation process and natural yeasts from the second fermentation..





# OUR ACTIVITY NOT ONLY RESPECTS THE SEABED

IT REINFORCES IT BY CREATING  
ARTIFICIAL REEFS THAT ALLOW  
THE INCREASE OF MARINE BIOMASS  
AND THE REGENERATION OF  
POSIDONIA MEADOWS



**WE COLLABORATE  
WITH UNIVERSITY OF  
ALICANTE AS PART  
OF OUR R+D+I POLICY**

**ANALYSING THE EVOLUTION OF  
THE FLAVOURS AND STRUCTURES  
OF SUBMERGED WINES FROM  
A SCIENTIFIC AND RIGOROUS  
PERSPECTIVE**



DISCOVER  
THE EXPERIENCE



**THE LUXURY  
THAT ORIGINATE  
FROM THE SEA**

THE **SEA WINE** CLUB

[www.theseawineclub.com](http://www.theseawineclub.com)