



#### VARIETY

Chenin blanc, Grenache blanc, Parellada,  
Macabeo, Muscat of Alexandria.

#### ALCOHOL BY VOLUME

11,5%

#### VINTAGE

2019

#### ORIGIN

“Campet”, “Serra de l'Eloi”, “Replà del Peó”,  
“Clot dels Macabeus”, “Campot”.

#### WINEMAKING

All the different varieties from different plots of land  
are harvested together on the same day, 50% of  
the grape is destemmed and lightly crushed, and  
the other 50% is just destemmed without crushing.  
All put together in the same vessel for a week and  
then pressed.

Finally, 8 months of fermentation in stainless steel vessels.

**No sulphites added.**

#### ANNUAL PRODUCTION

6040 bottles



#### VARIETY

Parellada, Macabeo, Grenache blanc, Chenin blanc, Muscat of Alexandria, Tempranillo, Syrah.

#### ALCOHOL BY VOLUME

11,5%

#### VINTAGE

2019

#### ORIGIN

"Campet", "Serra de l'Eloi", "Replà del Peó", "Clot dels Macabeus", "Campot", "Sió", "Replà del Batet".

#### WINEMAKING

All varieties are picked from different plots on the same day, destemmed, lightly crushed and stored in the same vessel for 24 hours, then pressed.

8 months fermentation in stainless steel vessels.

**No sulphites added.**

#### ANNUAL PRODUCTION

4573 bottles



VARIETY

Syrah and Tempranillo.

ALCOHOL BY VOLUME

12,5%

VINTAGE

2019

ORIGIN

“Sió”, “Replà del Batet”.

WINEMAKING

50% Syrah grape destemmed and lightly crushed, 45% Tempranillo grape, only destemmed, and 5% Tempranillo whole clusters. All stored together in the same vessel for 8 days and then pressed.

9 months fermentation in stainless steel vessels.

**No sulphites added.**

ANNUAL PRODUCTION

5288 bottles



**VARIETY**

75% Parellada, 20% Macabeo,  
5% Muscat of Alexandria

**ALCOHOL BY VOLUME**

10,5%

**VINTAGE**

2019

**ORIGIN**

"Replà del Puones", "Clot dels Macabeus",  
"Clot del Tuets".

**WINEMAKING**

Grapes are destemmed, crushed and in pellicular  
maceration for 1 day.

Bottled at a density of 1002 and disgorged  
in May in the traditional way.

**No sulphites added.**

**ANNUAL PRODUCTION**

904 bottles



# ANCESTRAL MOSCATELL D'ALEXANDRIA



## VARIETY

100% Muscat of Alexandria

## ALCOHOL BY VOLUME

10,5%

## VINTAGE

2019

## ORIGIN

"Clot del Tuets "

## WINEMAKING

Grapes are destemmed, crushed and in pellicular maceration for 1 day.

Bottled at a density of 1002 and disgorged in May in the traditional way.

**No sulphites added.**

## ANNUAL PRODUCTION

750 bottles



# BRISAT GARNATXA BLANCA



## VARIETY

100% Grenache blanc

## ALCOHOL BY VOLUME

12,5%

## VINTAGE

2019

## ORIGIN

"Serra de l'Eloi"

## WINEMAKING

Destemmed and crushed grapes macerate with their skin in an amphora for 3 weeks and are then pressed.

Wine then stays in the amphora for another 9 months.

**No sulphites added.**

## ANNUAL PRODUCTION

1206 bottles



# PANXU ULL DE LLEBRE



## VARIETY

100% Tempranillo

## ALCOHOL BY VOLUME

11%

## VINTAGE

2019

## ORIGIN

“Parada del Talaia”

## WINEMAKING

Whole clusters macerate for 10 days and are then pressed.

8 months fermentation in stainless steel vessels.

**No sulphites added.**

## ANNUAL PRODUCTION

3066 bottles



# PARELLADA



## VARIETY

100% Parellada

## ALCOHOL BY VOLUME

10,5%

## VINTAGE

2019

## ORIGIN

“Replà del Puones”

## WINEMAKING

Destemmed and crushed grapes macerate for 1 day and are then pressed.

8 months in stainless steel vessels and finally bottled.

**No sulphites added.**

## ANNUAL PRODUCTION

1004 bottles