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# WINES CATALOG 2019





## Lo Virol Negre

- Syrah, Merlot, Ull de Llebre
- 6 bottles in each box
- Appellation of origin: Costers del Segre
- Black Wine
- Aging of 3 months in French oak barrels Allier and Tronçais.

**Elaboration:** Coupage

**Graduation:** 14%

**Optime serve temperature:** 15-17°C

### Vinification

The grapes are skewed and crushed before passing to the maceration-fermentation tanks. The fermentation is carried out at a temperature of 25-27 ° C for 14-18 days with oxidative recovery operations 3-4 times per day in order to favor the extraction of color and aromas without excess of tannic matter.

After the period of maceration-fermentation, the deposits are discovered and the resulting paste pressed through pneumatic press.

After 2-3 transboundaries, the wines are blended, which are subsequently clarified and stabilized before bottling.

## Tasting note

Red color high-yield eggplant, ripe velvety blue and teary medium, very stained and tightly attached to the cup wall.

Fresh aromas and varietal character, with presence of black fruits (blackberry, black plum) and spicy notes (sweet pepper, cilantro) and minerality (wet earth, coal, ink)

Structured and wide mouth in the mouth, tannins and acidity present, slightly refreshing finish that refreshes the wine, fresh and vegetable aftertaste (cut grass) and balsamic retronasal. (eucalyptus)





## Bru de Verdú 14

- Merlot, Syrah y Ull de Llebre
- 6 bottles per box
- Apellation of origin: Costers del Segre
- Black Wine
- Aging of 14 months in French oak barrels Allier and Tronçais.

**Elaboration:** Coupage

**Graduation:** 14%

**Optime serve temperature:** 16-18°C

### Vinification

The grapes are skewed and crushed before passing to maceration-fermentation tanks, pre-fermentation maceration with cold for 48 hours at 12°C. The subsequent fermentation is carried out at a temperature of 26 to 29°C for 30-45 days. The maceration of the pastes is extended throughout the period of fermentation, through oxidative recovery operations 3-4 times a day and several delastings

Later the deposits are discovered and the resulting paste pressed by means of pneumatic press. Once they have made several trasbalsos, the wines pass into oak barrels.

## Tasting note

Intense cherry red cherry red color, bright rivet and velvet-iodized and powerful tinted, dense and stuck tear.

Elegant aromatic palette marked by the presence of ripe black fruits (black and white plum jam), and roasted and smoked derivatives (burned charcoal, nuts), smoked, spices (nutmeg, nail), chamomile leaf Dried and fungus (truffle) and humid forest.

It maintains the varietal, terrous-mineral (plaster, ink) and retro slightly balsamic-spicy taste (black pepper, cilantro) and citrus peppers.





## Bru de Verdú 2013

- Merlot, Syrah y Ull de Llebre
- 6 bottles per box
- Apellation of origin: Costers del Segre
- Black Wine
- Aging of 10 months in French oak barrels Allier and Tronçais.

**Elaboration:** Coupage

**Graduation:** 14%

**Optime serve temperature:** 16°C

### Vinification

The grapes are skewed and crushed before passing to the maceration-fermentation tanks. The fermentation is carried out at a temperature between 26 and 28°C for 20-25 days. The maceration of the pastas is extended throughout the period of fermentation, by means of oxidative recovery operations 3-4 times per day, daily feeds and various properties to obtain the desired chromatic, gustative and aromatic characteristics.

## Tasting note

Purple cherry red cherry red color, powerful tinted, dense, slow-falling tears.

Variety and secondary fruit aromas (blackberry, black plum in liquor and bake breeding derivatives where notes of toasted nuts (almonds), roasted (black chocolate, charcoal) and spices (nutmeg) and vegetable end (moss, earth wet).

Varietal record, and matched by aging (toasted, spicy, balsamic) and notes of burned caramel, strong and long taste aftertaste, and dull finish.





## Guilla

- Macabeu
- 6 bottles per box
- Apellation of origin: Costers del Segre
- White Wine
- Aging of 4 months in French oak barrels Allier and Tronçais.

**Elaboration:** Monovarietad

**Graduation:** 13.3%

**Optime serve temperature:** 6-12°C

### Vinification

Pre-fermentative film maceration prior to fermentation 48 hours at a temperature of 10°C. Later static deflection for 24 hours. Start the alcoholic fermentation in a stainless steel tank at 12°C and at an approximate density of 1040 g / l, it is fermented at 18°C in oak barrels, mostly French and American, and roasting medium and breeding in the same boats in contact with its fine thin branches For 5 months with battonage removed 3 times per week and where it partially performs malolactic fermentation. Tartaric stabilization and leak filtration before bottling.



## Tasting note

Golden color straw yellow and golden reflections, powerful tears and slow fall.

Aromas marked by the notes of ripe white fruits (baked apples, apricots, peach trees) combined with memories of aging where they appear toasted notes and nuts, tea leaves, carob and balsamic, brioix, mushroom and toasted bread.

Spacious, structured mouthwash, refreshing acidity, creamy feeling and envelope, background of dairy memory, balsamic (sweet pepper, menthol), long aftertaste and floral backdrop and balsamic nougat.

We advise you to take it at a relatively high temperature, about 13°C because it pleasantly strengthens your aromatic sensation.





## Guillamina

- Sauvignon Blanc, Garnatxa Blanca, Gewurtzaminer, Chardonnay, Albarinyo
- 6 bottles per box
- Apellation of origin: Costers del Segre
- White Wine
- Aging of 17 months in French oak barrels Allier and Tronçais.

**Elaboration:** Coupage

**Graduation:** 12.65%

**Optime serve temperature:** 6-8°C

### Vinification

The grapes are crushed and processed in a pneumatic press, from which only 55% yield of mustard is obtained, which will pass to fermentation tanks once statically defused during 24-48 hours at 13°C. The fermentation of each variety is done separately at a temperature between 14-18°C for about 15-18 days. Once the alcoholic fermentation is completed, the wines are transplanted, the blend is made and subsequently they are clarified and tartarically stabilized.

## Tasting note

Pale straw white wine, bright, with greenish-green reflections, medium, dense and transparent tear.

Powerful aromas dominated by ripe fruit notes (banana, mango, pineapple, apricot), white fruits (pear) combined with light vegetable notes (straw, dried flower, malt).

Powerful and enveloping mouth, medium acidity and some warmth, fruity and citrus, with a retro mineral taste (lime, plaster), greasy feeling and persistent and warm aftertaste.





## Lo Virol Blanco

- Sauvignon Blanc, Garnatxa Blanc, Gewurztaminer, Chardonnay, Albarinyo
- 6 bottles per box
- Apellation of origin: Costers del Segre
- White Wine
- Aging of 17 months in French oak barrels Allier and Tronçais.

**Elaboration:** Coupage

**Graduation:** 13.5%

**Optime serve temperature:** 6-8°C

### Vinification

The grapes are pressed in presses of pneumatic type and with gentle pressures, in order to obtain the mostos of the maximum quality. Later these musts are cooled at 13°C and statically deflated for 24-48 hours. Once this operation is completed, alcoholic fermentation is carried out for a period of 12-18 days at 14-16°C. After some trasbalsos and once clarified, the wines obtained are stabilized before bottling.

## Tasting note

Pale straw yellow color and reflections new, shiny and thick tears.

Aromatically marked pearls notes of ripe white fruits (golden apple, peach, banana), citric tropical notes (ripe pineapple), vegetable soup (dry straw, malt) and slightly mineral (dry algae, plaster)

Fresh and powerful mouth intake, with citric acidity (lime), soft creamy sensation, fruity and long, balsamic retronasal flavor (mint leaf) enhance a fresh and creamy finish.





## Lo Virol Rosado

- Syrah
- 6 bottles per box
- Apellation of origin: Costers del Segre
- Rosé Wine
- Aging of 17 months in French oak barrels Allier and Tronçais.

**Elaboration:** Monovariety

**Graduation:** 12%

**Optime serve temperature:** 6-8°C

### Vinification

The grapes are skewed and crushed before passing to the maceration tanks. A moderate maceration of the pulp is carried out for 3 hours at a temperature of 12°C, posterior bleeding of the flower must, static degrade at a temperature of 13°C and alcoholic fermentation at 14°C for 16 days.

## Tasting note

Intense cherry red cherry red color, bright rivet and velvet-iodized and powerful tinted, dense and stuck tear.

Elegant aromatic palette marked by the presence of ripe black fruits (black and white plum jam), and roasted and smoked derivatives (burned charcoal, nuts), smoked, spices (nutmeg, nail), chamomile leaf Dried and fungus (truffle) and humid forest.

It maintains the varietal, terrous-mineral (plaster, ink) and retro slightly balsamic-spicy taste (black pepper, cilantro) and citrus peppers.





## Brut de Verdú

- Gewuertaminer
- 6 bottles per box
- Apellation of origin: Costers del Segre
- Cava Brut
- Aging of 12 months in French oak barrels Allier and Tronçais.

**Elaboration:** Monovariety

**Graduation:** 12%

**Optime serve temperature:** 6-8°C

### Vinification

The grapes are crushed and processed, which will pass to fermentation tanks once statically wrapped. The fermentation of each variety is done separately at a temperature between 14-15°C for about 15 days. Once the alcoholic fermentation is completed, the wines are removed, the blend is made and subsequently cold stabilized.

Subsequently a second fermentation in the bottle is carried out for about 45 years and a subsequent aging with its mothers for a minimum of 12 months and until the time of the degeneration, in which the lies after the rinse process are eliminated and is used to dose the liquor of expedition and cover-morrion.



## Tasting note

This sparkle has a pale straw yellow color, lemonade, greenish reflections, fine bubble rosary with slow, constant and persistent detachment and wide crown.

The aromas are frank, with fruit and vegetable soup of the base wine (rose flower, peach, litx, green apple, dry straw), fine notes of aging on yeast, where they appear notes of bread and toasted nuts.

Silky, silky, carbonated intake melts in the mouth, with medium acidity, notes of citrus fruit (grapefruit, lime), floral and earthy earthy tones, ending in long palate and greasy.





## Terra Nova

- Ull de Llebre, Merlot i Syrah
- 6 bottles per box
- Apellation of origin: Costers del Segre
- Black Wine
- Aging of 12 months in French oak barrels Allier and Tronçais.

**Elaboration:** Coupage

**Graduation:** 13,8%

**Optime serve temperature:** 15°C

### Vinification

The grapes are skewed and crushed before passing to the maceration-fermentation tanks. Fermentation is carried out at a temperature of 25-27 ° C for 14-18 days with oxidative recovery operations 3-4 times per day in order to favor the extraction of color and aromas without excess of tannic matter.

After the period of maceration-fermentation, the deposits are discovered and the resulting paste pressed through a pneumatic press.

## Tasting note

Intense cherry red cherry red color, shiny ribbing and velvety-iodized and powerful tinted, dense and stuck tear.

Elegant aromatic palette marked by the presence of ripe black fruits (black and white plum jam), and roasted and smoked derivatives (burned charcoal, nuts), smoked, spices (nutmeg, nail), chamomile leaf Dried and fungus (truffle) and humid forest.

It maintains the varietal, terrous-mineral (plaster, ink) and retro slightly balsamic-spicy taste (black pepper, cilantro) and citrus peppers with a long aftertaste and vegetable records.

