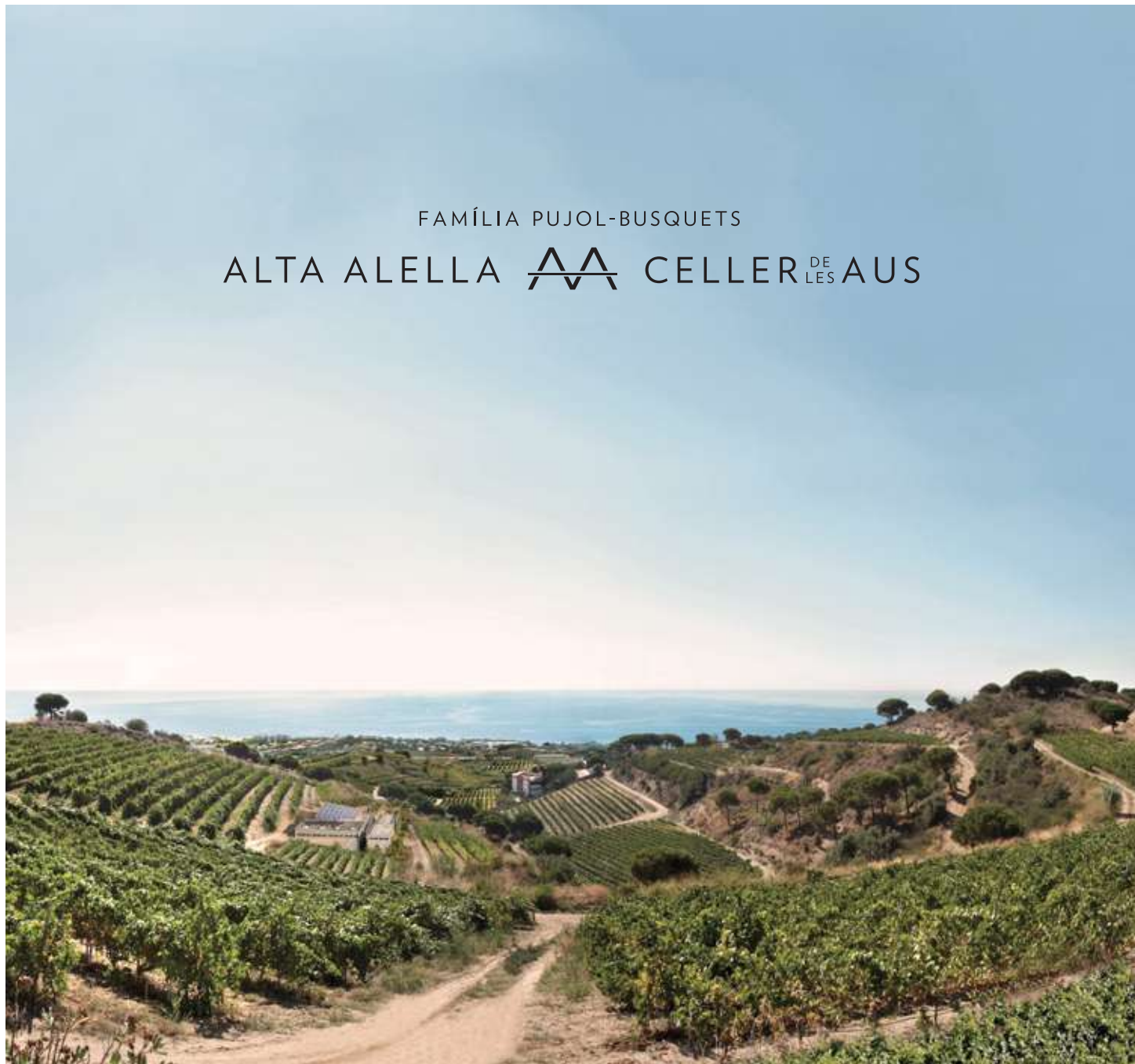


FAMÍLIA PUJOL-BUSQUETS

ALTA ALELLA CELLER ^{DE}_{LES} AUS



Família, avantguarda i respecte

Familia, vanguardia y respeto

Family, avant-garde and respect

Al bell mig del Parc Natural de la Serralada de Marina, a tocar del Mediterrani i a comptats quilòmetres de Barcelona, hi trobem la finca noucentista Can Genís, el somni de la família Pujol-Busquets Guillén.

En Josep Maria i la Cristina han dedicat tota la vida a la cultura del vi i el cava. Les seves filles, la Mireia i la Georgina, han crescut envoltades de raïm, veremes i ampolles, i els seus nets, en Martí i en Pau, ja corren entre vinyes. El coneixement, la passió, la perseverança i la dedicació formen part del seu estil de vida.

Entenen el vi i el cava amb responsabilitat, però sense deixar de banda la diversió, la innovació i l'aposta per les noves tendències. Compromesos amb l'entorn, ofereixen un producte avantguardista i respecten la terra per brindar una nova experiència.



Resguardada por el Parque Natural Serralada de Marina, junto al Mediterráneo y a escasos kilómetros de Barcelona, encontramos la finca novecentista Can Genís, el sueño de la familia Pujol-Busquets Guillén.

Josep Maria y Cristina han dedicado toda su vida a la cultura del vino y del cava. Sus hijas, Mireia y Georgina, han crecido rodeadas de uvas, vendimias y botellas, y sus nietos, Martí y Pau, ya corren entre viñedos. El conocimiento, la pasión, la perseverancia y la dedicación forman parte de su estilo de vida.

Entienden el vino y el cava con responsabilidad, pero sin dejar de lado la diversión, la innovación y la apuesta por las nuevas tendencias. Están comprometidos con el entorno para ofrecer un producto vanguardista y respetan la tierra para brindar una nueva experiencia.



Set in the midst of the Serralada de Marina Natural Park, a step from the Mediterranean Sea and just a few miles away from Barcelona, stands the 19th century estate named Can Genís, the dream-come-true of the Pujol-Busquets Guillén family.

Josep Maria and Cristina have spent their whole lives sharing the wine and cava culture. Their daughters Mireia and Georgina grew up surrounded by grapes, harvests and bottles. And their grandchildren, Martí and Pau, are already running amongst the vineyards. The premises of knowledge, passion, perseverance and transparency are truly in their DNA.

They understand wine and cava responsibly by making it entertaining, innovative while also adopting a real taste for new trends. They are committed to nature, so they offer an avant-garde product. Their respect for the land becomes the celebration of a new experience.



Vocació de transparència

Alta Alella vol produir vins i caves que fugin de l'estandardització, amb vocació de transparència i que reflecteixin les característiques del *terroir* i l'anyada, fent que el paladar gaudeixi del moment i del paisatge.

Establert des del 1991 a la finca Can Genís, dins de la Denominació d'Origen Alella, el celler Alta Alella s'ha basat sempre en l'agricultura ecològica certificada, creant un ecosistema en harmonia amb la flora i la fauna autòctones. Les vinyes estan situades en costers i terrasses entre 100 i 250 metres d'altitud sobre el nivell del mar.

Han recuperat vinyes de més de seixanta anys i plantat varietats tradicionals com la Pansa Blanca i la Mataró. El 2017, es va reconèixer la parcel·la Vallcirera amb la categoria més prèmium de la D.O. Cava: "Paratge Qualificat", fet que evidencia el compromís del celler amb la qualitat i la singularitat. A partir del 2022, el Consell Regulador del Cava també certifica la diferenciació del territori Serra de Mar i posa en valor la zona vinícola d'Alella per les seves excepcionals característiques edàfiques, climàtiques, orogràfiques i històriques.

La Família Pujol-Busquets també ha rebut el segell de qualitat Elaborador Integral de la DO Cava, que reconeix els productors que elaboren els seus vins al 100% a la seva propietat –premsat i vinificació–, garantint així la màxima traçabilitat del producte.



© Toni Galitó

Vocación de transparencia

Alta Alella quiere producir vinos y cava que se alejen de la estandarización, con vocación de transparencia y que reflejen las características del *terroir* y la añada, haciendo que el paladar disfrute del instante y del paisaje.

Establecida desde 1991 en la finca Can Genís, dentro de la Denominación de Origen Alella, la bodega se ha basado siempre en la agricultura ecológica certificada, creando un ecosistema en armonía con la flora y la fauna autóctonas. Los viñedos están situados en laderas y terrazas entre 100 y 250 metros de altitud sobre el nivel del mar.

Han recuperado viñas de más de sesenta años y plantado variedades tradicionales como la Pansa Blanca y la Mataró. El reconocimiento en 2017 de la parcela Vallcirera con la categoría más prèmium de la D.O. Cava: "Paraje Calificado", confirma su compromiso por la calidad y la singularidad. A partir del 2022, el Consejo Regulador del Cava certifica el carácter diferencial del territorio Serra de Mar y da valor a la zona vinícola de Alella por sus excepcionales características edáficas, climáticas, orográficas e históricas.

La Família Pujol-Busquets también ha recibido el sello de calidad Elaborador Integral de la DO Cava, que reconoce los productores que elaboran sus vinos al 100% en la propiedad –preñado y vinificación–, garantizando la máxima trazabilidad del producto.



Dedicated to transparency

Fleeing from standardization, Alta Alella aims to produce "transparent" wines and cava that reflect terroir and vintage characteristics: the enjoyment of tasting the moment as well as the landscape.

Alta Alella was established in 1991 on the Can Genís Estate and is embraced by the D.O. Alella Appellation. The winery has always practiced certified organic farming techniques, creating a well-balanced ecosystem that respects the native flora and fauna. The vineyards are cultivated on slopes and terraces placed between 100 and 250m above sea level.

Vines over sixty years old have been recovered and traditional varieties such as Pansa Blanca and Mataró have been planted. The recognition of the single vineyard 'Vallcirera' with the premium category in the Cava Appellation: "Paraje Calificado", confirms its quality and uniqueness. From 2022, the appellation certifies also the differential character of the Serra de Mar territory, and gives value to the Alella wine region for its exceptional and unique edaphic, climatic, orographic and historical characteristics.

The Pujol-Busquets family has also received the quality Integral Producer stamp from DO Cava, which recognises wineries that produce their wines 100% on the estate - pressing and vinification - guaranteeing the full traceability of the product.





Compromís natural

Pacte ecològic i compromís amb el producte: *"Seguirem evolucionant i aprofundint en l'agricultura ecològica per aconseguir raïms i vins més purs".*

El projecte comença l'any 2006, amb l'elaboració del primer cava sense sulfits. En homenatge a aquells que posen la banda sonora a les seves vinyes, els vins i caves naturals del Celler de les Aus reben el nom d'ocells que viuen al Parc Natural de la Serralada de Marina. Els Pujol-Busquets Guillén continuen fermes amb l'objectiu d'oferir els millors vins i caves naturals elaborats amb la mínima intervenció i sense utilitzar sulfurós. Un celler jove però carregat d'experiència, amb un desig de millora i entusiasme pel bon fer.

Terroir

Es ceps creixen en un sòl sorrenc de sauló, un dels factors més característics dels vins del celler. Es tracta d'un terra àcid amb nivells molt baixos de calcària activa, poca matèria orgànica i amb bon drenatge.



Committed to nature

A pact with nature and a commitment to the product: *"We constantly want to improve and delve deeper into organic agriculture, to obtain the purest grapes and wines".*

This project began in 2006 with the production of the first sulfite-free cava. As a tribute to those who put the soundtrack to their vineyards, the natural wines and cavas of Celler de les Aus are named after the birds that live in the Serralada de Marina Natural Park. The Pujol-Busquets Guillén family continues its pursuit of offering natural wines and cavas made with low intervention and without added sulfites. A young winery full of experience, with a burning desire to improve and a deep appreciation for exceptional work.

Terroir

The vines are grown on a sandy soil called sauló –an acidic white granite-based sand noted for its low limestone content, low organic matter and good drainage–, which is one of the most important elements that define the wines from the winery.



Compromiso natural

Pacto ecológico y compromiso con el producto: *"Seguiremos evolucionando y profundizando en la agricultura ecológica para conseguir uvas y vinos más puros".*

El proyecto comienza en 2006 con la elaboración del primer cava sin sulfitos. En homenaje a aquellos que ponen la banda sonora a sus viñas, los vinos y cavas naturales del Celler de les Aus reciben el nombre de pájaros que viven en el Parque Natural Serralada de Marina. Los Pujol-Busquets Guillén continúan firmes en su objetivo de ofrecer los mejores vinos y cavas naturales elaborados con la mínima intervención y sin utilizar sulfuroso. Una bodega joven pero cargada de experiencia, con ansia de mejora y entusiasmo por el buen hacer.

Terroir

Las cepas crecen en un suelo arenoso de sauló, uno de los factores más característicos de los vinos de la bodega. Se trata de un suelo ácido con niveles muy bajos de cal activa, poca materia orgánica y con buen drenaje.





MAR



MEDITERRANI



TERRA



SAULÓ

Vocació de transparència
Compromís natural

Vocación de transparencia
Compromiso natural

Dedicated to transparency
Committed to Nature



CAVA GRAN RESERVA



CAVA DE PARATGE



CAVA DE COL·LECCIÓ



PÉT-NAT ANCESTRALS CAVA



NATURALS



Visita'ns! Enoturisme personalitzat

Alta Alella compta amb un Centre d'Enoturisme entre vinyes amb vistes al Mediterrani.

Un espai exclusiu i acollidor, obert per a particulars, grups i empreses.

Experiències úniques · Enogastronomia · Art · Salut · Natura

Us convidem a compartir i gaudir la cultura del vi!

¡Visítanos! Enoturismo personalizado

Alta Alella cuenta con un Centro de Enoturismo entre viñedos con vistas al Mediterráneo.

Un espacio exclusivo y acogedor, abierto para particulares, grupos y empresas.

Experiencias únicas · Enogastronomía · Arte · Salud · Naturaleza

¡Os invitamos a compartir y disfrutar de la cultura del vino!

Visit us! Personalized Wine Tourism

Alta Alella has a Wine Tourism Center amongst the vineyards overlooking the Mediterranean Sea.

This exclusive space is open for individuals, groups or business tourism.

Unique experiences · Enogastronomy · Art · Health · Nature

We invite you to enjoy and share our culture of wine!



www.altaalella.wine @altaalella

Camí baix de Tiana s/n, 08328 Alella, Barcelona · Parc Natural de la Serralada de Marina



New quality stamp – Integral Producer

Família Pujol-Busquets has been recognized with the Integral Producer stamp. This quality distinction conceded by the Cava Regulatory Council identifies cavas 100% pressed and vinified on the winery's property, the high quality of the product and their commitment to the territory.

Serra de Mar Territory

For Alta Alella, 2020 is a key year as the Cava Regulatory Board has approved the new zoning system and recognized the **Serra de Mar** area, giving value to the Alella wine region and its exceptional and unique soil, climate, orography and historical characteristics. With this new territory recognition, they are tracing the origin of the cava, giving value to the proximity to the sea and the mild climate, the vine growing on Sauló soil -which is typical from Alella- and the protection from the winds by the Serralada de Marina's mountains.

D.O. CAVA
COMTATS DE BARCELONA · SERRA DE MAR



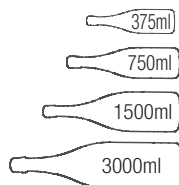
Alta Alella MIRGIN

CAVA DE GUARDA SUPERIOR · RESERVA

D.O. : CAVA (Serra de Mar) Type: BRUT NATURE
Grapes: Pansa Blanca (Xarel·lo),
MACABEU, PARELLADA

The expression of freshness as a new way of understanding cava

The modern side of the Méthode Traditionnelle with the classic Catalan blend. Fruit concentration, structure and finesse.



Alta Alella MIRGIN Rosé

CAVA DE GUARDA SUPERIOR · RESERVA

D.O. : CAVA (Serra de Mar) Type: BRUT NATURE "ROSÉ"
Grapes: MATARÓ (Monastrell)

A return to the origins with the first grape variety used for cava

Fruity characteristics and structure while maintaining fresh and light qualities. Mataró is the most genuine variety in Alella and it is also the name of the Capital of the Maresme area.



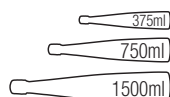
Alta Alella LAIETÀ

CAVA DE GUARDA SUPERIOR · GRAN RESERVA

D.O. : CAVA (Serra de Mar)
Type: BRUT NATURE
Grapes: Pansa Blanca (Xarel·lo),
CHARDONNAY, PINOT NOIR

Cosmopolitan and experienced cava

The ability to maintain freshness within maturity: a step forward in a personalized unique bottle –guarantee of origin- and linked to the history of the appellation Alella. The Laietans were an ancient Iberian (Pre-Roman) people that inhabited the Barcelona City's northern part.



Alta Alella LAIETÀ Rosé

CAVA DE GUARDA SUPERIOR · GRAN RESERVA

D.O. : CAVA (Serra de Mar)
Type: BRUT NATURE ROSÉ
Grapes: MATARÓ (Monastrell)

The Rosé concept reinforced by the complexity provided by the character of our terroir

The rosé cava that breaks the prejudice of "pink bubbly": delicate, elegant, tasty, and persistent with fine silky bubbles.



Wood
Vat



Lees
contact



Lees contact
(not disgorged)



Amphora
(made of Sauló soil
of our vineyards)



inox



Barrel



Egg



Gluten free

CAVA DE PARAJE CALIFICADO



Alta Alella MIRGIN OPUS Paraje Calificado Vallcirera

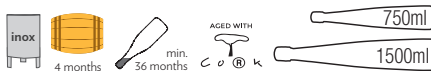
D.O. : CAVA (Serra de Mar)

Type: BRUT NATURE

Grapes: CHARDONNAY & PANSA BLANCA (Xarel·lo)

From the podium of the wines, represents an evolution of the traditional concept of Grand Cava

The high quality organic grapes from Paraje Calificado Vallcirera and the result of a lifetime work give a high quality cava of unique character and linked to the territory. The golden transparency of this cava shows a fine and persistent perlage. Balanced and structured, distinguished by the refined and elegant character.



Alta Alella MIRGIN EXEO Paraje Calificado Vallcirera

D.O. : CAVA (Serra de Mar)

Type: BRUT NATURE

Grapes: PANSA BLANCA (Xarel·lo) & CHARDONNAY

Cava without concessions, greatest representation of the terroir's characteristics and vintage

The highest quality selection of the best organic grapes from the Paraje Calificado Vallcirera. A Grand Vin philosophy, produced only in exceptional vintage years. The quintessence of our cava range, with flavours marked by minerality, creaminess, and an extraordinary aromatic complexity. Integrated effervescence with a long and persistent aftertaste.



COLLECTIBLE CAVA

Limited Editions - Selected bottles from the Alta Alella "Wine Library"



Alta Alella MIRGIN EXEO *Evoluci+ 2004*

GRAN RESERVA

D.O. : CAVA (Serra de Mar)

Type: BRUT NATURE

Grapes:
PANSA BLANCA (Xarel·lo) & CHARDONNAY

The magnificent evolution of Alta Alella MIRGIN EXEO exceptional vintages

The climatic conditions of the 2004 vintage resulted in white wines with high acidity and good aromatic intensity, appropriate for long ageing, which have had an extraordinary evolution in the bottle.



Alta Alella 10 2012

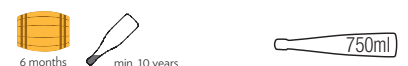
GRAN RESERVA

D.O. : CAVA (Serra de Mar)

Type: BRUT NATURE

Collectible cava with a "grand vin" philosophy, the elegant passage of time

Alta Alella 10, the age-worthy cava of the Pujol-Busquets Guillén family, is released to the market after a decade on the lees. It is a singular wine, organic and fermented in barrel, with a personality defined by the vintage. The combination of the Sauló soil from Torrent Vallcirera (a qualified single vineyard) and the experience of many years elaborating top range cavas makes Alta Alella 10 a cava with a vocation of "grand vin" and ageing capacity.



Alta Alella PB



D.O. : ALELLA
Type: WHITE
Grapes: PANSA BLANCA (Xarel·lo)

The purest experience of Alta Alella's terroir

The embodiment of the emblematic variety of the appellation DO Alella, Pansa Blanca: apple and pear fruit flavors, green almonds notes. Fresh, versatile and crispy wine with citrus and saline finish.



Alta Alella PARVUS Chardonnay



D.O. : ALELLA
Type: WHITE
Grapes: CHARDONNAY

A thousand flavours and aromas providing much complexity

True reflect of the Mediterranean, a daring wine with great aromatic complexity which combines tropical fruit and white flower flavors with subtle Allier oak notes of the aging in barrel. Fresh and fruity entrance, unctuous and well-balanced.



Alta Alella GX Rosé



D.O. : ALELLA
Type: ROSÉ
Grapes: GARNATXA NEGRA, GARNATXA PELUDA

A fresh and direct rosé with a distinctive salty minerality: experience the Mediterranean Garnatxas character!

Bright acidity and elegant entry point, recalling floral and red fruit aromas. Crisp, curvy, fresh and very balanced with a distinctive, salty minerality on the palate.



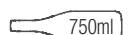
Alta Alella PARVUS Syrah



D.O. : ALELLA
Type: RED
Grapes: SYRAH

The pleasure of balance and freshness of a Mediterranean variety

Syrah's freshest & most expressive version: berries, balsamic and spicy notes. Gastronomic wine with a fresh and modern finish.



Alta Alella GX



D.O. : ALELLA
Type: RED
Grapes: GARNATXA NEGRA

An exquisite Mediterranean caramel suitable for everyone

Surprising! Fresh and well-balanced Grenache, berry-flavored, peppery and soft on the palate with low tannins and fruity after-taste.



Alta Alella, the closest winery to Barcelona,
family-run and organically farmed



Wood
Vat



Lees
contact



Lees contact
(not disgorged)



Amphora
(made of Sauló soil
of our vineyards)



Inox



Barrel



Egg



Gluten free

Dedicated to transparency

Fleeing from standardization, Alta Alella aims to produce “transparent” wines and cavas that reflect soil and vintage characteristics: the enjoyment of tasting the moment as well as the landscape.

Alta Alella CAU D'EN GENIS



D.O. : ALELLA

Type: WHITE

Grapes: PANSA BLANCA (Xarel·lo)

The saline expression of a singular vineyard overlooking the Mediterranean Sea

Selection from the estate's oldest parcel, its ageing on lees gives to the wine a strong expression of the vintage. The quintessence of what a premium Pansa Blanca wine should be: fresh attack of white fruit notes, hints of fennel, salty, mineral and silky with a long and elegant aftertaste.



6 months



750ml

Alta Alella CAU D'EN GENIS



D.O. : ALELLA

Tipo: RED

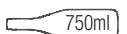
Grapes: GARNATXA PELUDA (HAIRY GRENACHE)

The elegance of sauló soil and the sea in a red wine

Fresh and versatile with which we seek to preserve to the maximum the essence of the vineyard next to the sea. Penetrating aroma of ripe strawberries and raspberries, with spicy notes and aromatic Mediterranean herbs found in the estate. It is silky and mineral on the palate, as a result of the ageing process on lees in cement egg.



6 months



750ml

Alta Alella LANIUS



D.O. : ALELLA

Type: WHITE

Grapes: CHARDONNAY

Alella's essence expressed through the maturity of our Chardonnay

The flavor of the Sauló soil together with the elegance of old vines give birth to an exquisite full-bodied, elegant on the palate and silky mineral wine. The ability to maintain freshness within maturity and oak ageing process.



6 months



750ml

Alta Alella ORBUS



D.O. : ALELLA

Type: RED

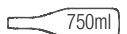
Grapes: SYRAH

The experience of the Mediterranean Syrah, the freshness of the vines near the sea

The expectation fulfillment of an age-worthy Syrah wine: ethereal and savoury, with an exquisite balance of ripe fruits, balsamic and spicy notes. Velvety texture with noble, well-integrated tannins. Long finish with a mineral (granitic) and Mediterranean touch through notes reminiscent of aromatic herbs. Magnificent evolution in bottle.



14 months



750ml

Alta Alella DOLÇ DE NEU



Type: SWEET WHITE

Grapes: PANSA BLANCA (Xarel·lo)

A subtle balance of sweetness and fruit's acidity

This wine blazes with intense hints of fruit skin and flower aromas. On the palate, fresh and personalized acid-sweet balance, with tingling acidity that highlights lemony notes on the finish. The Mediterranean adaptation of an icewine; the one to enjoy pairings with foie gras, cheeses, white chocolate or citrus desserts.



inox



4 months



375ml

Alta Alella DOLÇ MATARÓ



Type: SWEET RED

Grapes: MATARÓ (Monastrell)

Our most international wine, in which the oxidative tradition has been replaced by fruit

A must-try wine, offering countless layers of aromas and flavors. A sweet wine with lots of freshness brought by the tannins, ideal for innovative pairings, and emblematic on several Michelin Star restaurant's winelists.



inox



2 months



375ml



Wood
Vat



Lees
contact



Lees contact
(not disgorged)



Amphora
(made of Sauló soil
of our vineyards)



inox



Barrel



Egg



Gluten free

AUS Pét-Nat

Type: PÉT-NAT

Grapes: PANSA BLANCA (Xarel·lo)

Our crispiest and surprising Pansa Blanca!

Pét-Nat, French term referring to "Pétillant Naturel", also known as Ancestral Method. This method produces a simpler, more rustic sparkler than cava, one that is traditionally unfiltered, lightly cloudy, and bottled with a crown cap, rather than cork and a muselet. Opening each bottle is a surprise, evocative of the time and place where it was bottled!



750ml

AUS BRUANT

D.O. : CAVA (Serra de Mar)

Type: BRUT NATURE

Grapes: PANSA BLANCA (Xarel·lo)

We did it because we didn't know it was impossible

Our first sulphite-free cava is exactly what we expect from a Mediterranean cava, the purest expression of the Pansa Blanca and the Sauló soil: white fruit, fennel notes, salinity and an incomparable gastronomic and creamy bubble. On the winelist of Celler de Can Roca restaurant since the first vintage (2006).



15-24
months

750ml

1500ml

3000ml

AUS Rosé Pét-Nat

Type: PÉT-NAT

Grapes: MATARÓ (Monastrell)

Our nude and daring Mataró' sparkling!

Pét-Nat, the latest trend, following in the footsteps of natural wines made with minimal intervention and seeking the maximum expression of the terroir. Dry wine with a fizzy crunchy bubble. Expressive and fresh with a predominant flavor of red fruit with lovely citrus notes (grapefruit) and a slight touch of saltiness. Whoever tries it, falls in love: a must for an aperitif!



750ml

AUS CAPSAGRANY

D.O. : CAVA (Serra de Mar) Type: BRUT NATURE · "ROSÉ"

Grapes: PANSA ROSADA (Xarel·lo vermell)

The rustic features of the most unique grape variety Pansa Rosada

Unlike any other, our sulfite-free and our most "vigneron style" cava made from flawlessly healthy grapes grown on a terrace planted in 1957. Savory in the mouth, delicious mousse texture with a very refined carbonic presence and delicate tannic notes.



15-24
months

750ml

Committed to Nature

The Pujol-Busquets Guillén family continues its pursuit of offering natural wines and cavas elaborated with low intervention and without added sulfites. A young winery full of experience, with a burning desire to improve and a deep appreciation for exceptional work. As a tribute to all those who sing their melodies to create the soundtrack of the vineyard, these natural wines and cavas are named after the birds that live in the Serralada de Marina's Natural Park.



Wood
Vat



Lees
contact



Lees contact
(not disgorged)



Amphora
(made of Sauló soil
of our vineyards)



Inox



Barrel



Egg



Gluten free

AUS TALLAROL



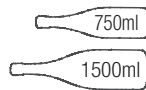
Type: WHITE

Grapes: PANSA BLANCA (Xarel·lo)

The saline minerality of Pansa Blanca with all its boldness

"Oh wow! That might be one of the best natural wine I have ever reviewed. It is herbal and refreshing, lots of citrus notes and just a little bit of oxidation. Plentiful lemon and tarragon note on the palate. Green and elevated acidity. Imperative for natural-wine lovers. I am honestly impressed."

www.jancisrobinson.com



AUS ORANGE



Type: ORANGE WINE

Grapes: PANSA ROSADA (Xarel·lo Vermell),
PANSA BLANCA (Xarel·lo)

The wild freshness of the trio Sauló soil - Pansa Rosada & Blanca - Mediterranean

Amber color with golden hues. Consistent and powerful aroma -characteristic of the skin-fermented white wine-, hints of fennel and citrus (tangerine peel). Unctuous and aromatic wine with saline notes, good acidity and a fresh, tannic, well-balanced and long aftertaste.



AUS MERLA



Type: RED

Grapes: MATARÓ (Monastrell)

Freshness, boldness and openness to another world

Back to the essence and the vinifications of the past, with the confidence that only the experience can bring. The purest expression of the traditional variety Mataró, a red with its own "earthy-fruity" personality.



CRAFT BEER

MATARÓ Grape Lager

Type: 'GRAPE LAGER' BEER

Grapes: MATARÓ

Craft beer made with organic Mataró grape must

Deep gold colour. Bright and clear, with a long-lasting white head. With a base of bready-rich malt and biscuits, we find fruity notes including apple, grape and green currant. Moderate tart entry, refreshing, smooth light body and dry finish.



MATARÓ Grape Ale

Type: 'GRAPE ALE' BEER

Grapes: MATARÓ

Craft beer made with organic Mataró grape must

A very gastronomic beer, with a balanced acidity and a Bordeaux colour that comes from the maceration with the grape skins. Aromas of berries and pomegranate syrup. The malt is expressed mainly in the aroma of breadcrumbs. Moderate tart entry, with a complementary hint of sweetness. Medium body and dry finish.



Wood
Vat



Lees
contact



Lees contact
(not disgorged)



Amphora
(made of Sauló soil
of our vineyards)



Inox



Barrel



Egg



Gluten free