

# CASA MARIOL

Producte embotellat i elaborat per  
Producto embotellado y elaborado por  
Product made and bottled by

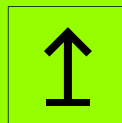
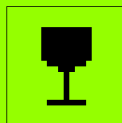
CELLERS MARIOL S.L.

DESDE  
SINCE  
DEPUIS  
1945



PES / PESO / WEIGHT

0.20kg



WWW.

CASAMARIOL

.COM

CELLER

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**CASA  
MARIOL**

		LA CASA
<input type="checkbox"/>	<input type="checkbox"/>	
<input type="checkbox"/>	<input type="checkbox"/>	Celler Mariol, a third-generation, family winery founded in 1945 and located in Batea in Terra Alta, a small region tucked away in southern Catalonia, highly regarded and steeped in tradition in the wine sector.
<input type="checkbox"/>	<input type="checkbox"/>	
<input type="checkbox"/>	<input type="checkbox"/>	A dry Mediterranean climate, mostly chalky soil and combining two prevailing winds - one dry and the other humid - allow our grapes to grow in the very best conditions, meaning we achieve excellent wines that express the uniqueness of our land.
<input type="checkbox"/>	<input type="checkbox"/>	
<input type="checkbox"/>	<input type="checkbox"/>	Our wines and vermouths are produced from 50 hectares of our own crop and that of other, smaller-scale cultivators in region, clearly backing the sustainable agriculture that helps maintain both the land and its inhabitants.
<input type="checkbox"/>	<input type="checkbox"/>	
<input type="checkbox"/>	<input type="checkbox"/>	Celler Mariol focuses on producing single-varietal wines and vermouths of the utmost quality, with a highly bold presentation by German art director, Mirko Borsche.
<input type="checkbox"/>	<input type="checkbox"/>	
<input type="checkbox"/>	<input type="checkbox"/>	HISTORY
<input type="checkbox"/>	<input type="checkbox"/>	
<input type="checkbox"/>	<input type="checkbox"/>	It all started with Josep Maria Bes and Josefina Aguiló, who began by selling homemade wine at a number of major local markets. Josep Vaquer and Emilia Llop took over the winery in 1971. They were pioneers in the region in planting and bottling Syrah and Cabernet Sauvignon, highly innovative and sophisticated varieties back in the 80s.
<input type="checkbox"/>	<input type="checkbox"/>	
<input type="checkbox"/>	<input type="checkbox"/>	With the winery's third generation arrived a new concept, a new wine culture that we are conveying and expressing with the image of our products. Casa Mariol wines reflect our philosophy: bringing wine to as many people as possible, utilising its socialising power. We want an unabashed, enjoyable wine within everyone's reach.
<input type="checkbox"/>	<input type="checkbox"/>	
<input type="checkbox"/>	<input type="checkbox"/>	Cheers
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R E S E R V A



# Merlot Reserva

D.O. TERRA ALTA

100% Merlot. Low-temperature fermentation with almost three years' cask ageing followed by bottle resting.

16-18 °C

14 % Vol

FRESHNESS : 20 %

WARMTH : 80 %

⇒ TANNICITY

⇒ INTENSITY

⇒ COLOUR

NOSE



APPEARANCE :

Red garnet with terracotta hues.

AROMA :

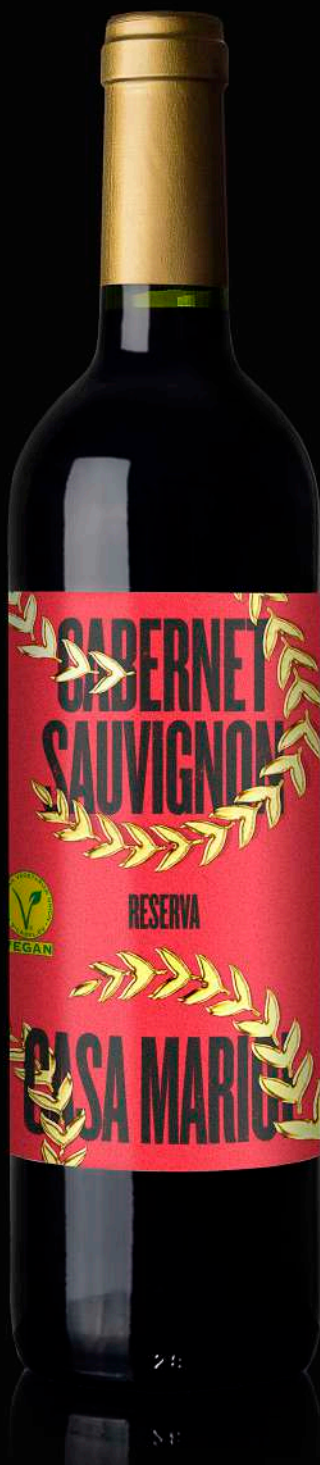
Medium-high aromatic intensity with a very spiced character, hints of pepper and clove. Accompanying the notes of raisin, plumb and honey are delicious toasty, dried-fruit notes.

NOSE :

Rich, robust, rounded, with excellent tannins, velvety and with a delicate sweetness.

## HOW TO ENJOY :

The perfect match with roasted or grilled vegetables, with veal casserole, with Mexican tacos or with any other spicy dish. The perfect accompaniment to sautéed mushrooms. Perfect for cod with plums. Go on, all that's stopping you from sparking up your day is a cork stopper.



# Cabernet Reserva

D.O. TERRA ALTA

100% Cabernet Sauvignon. Traditional winemaking, spending 36 months in the cask followed by bottle resting.

16-18 °C

14 % Vol

FRESHNESS : 20 %

WARMTH : 80 %

⇒ TANNICITY

⇒ INTENSITY

⇒ COLOUR

⇒ NOSE



APPEARANCE :

Red cherry with garnet hues and a medium intensity.

AROMA :

Medium-high intensity. Pronounced bouquet of ripe back fruit, faint hint of roasted peppers, typical of Cabernet, aroma of cinnamon, fig jam and notes of toasted coffee and cocoa.

NOSE :

The nose is structured, powerful and with well-integrated tannicity. Liquorice aftertaste. With a prolonged and voluminous finish.

## HOW TO ENJOY :

Ideal along with fine meats, a casserole, a vegetable curry or cold cuts; a spectacular marriage with chocolate. We suggest enjoying it at any time, particularly long after-dinner chats and evenings with a book.



# Syrah Reserva

D.O. TERRA ALTA

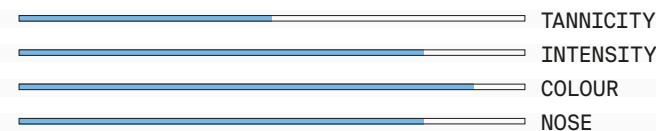
100% Syrah. Skin maceration lasting two weeks to enhance colour and aromatic intensity; subsequent ageing in cask and bottle for 36 months.

18 °C

14 % Vol

FRESHNESS : 40 %

WARMTH : 60 %



APPEARANCE :

Intense cherry red with terracotta hues.

AROMA :

Ripe cherries, black and red fruit and fig jam. Notes of black pepper and light touches of sage, cocoa and creamy vanilla. Childhood memories of sugar-coated almonds.

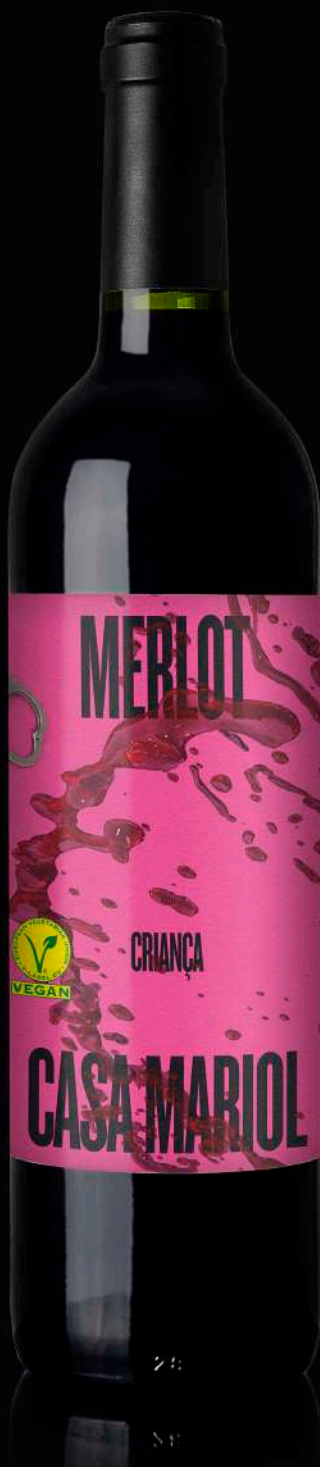
NOSE :

Rich, highly creamy, silky and rounded with very balanced tannins and a prolonged finish.

HOW TO ENJOY :

With roast beef or lamb, or with a mushroom risotto. Ideal accompaniment to any creamy cheese. Perfect for a barbecue or to savour with a plate of cured ham. A unique red wine everyone adores and that spurs you on to live the moment.





# Merlot Crianza

D.O. TERRA ALTA

100% Merlot. Low-temperature fermentation later followed by ageing in cask and bottle for 24 months.

16-18 °C	13,5 % Vol	FRESHNESS :	40 %
		WARMTH :	60 %



APPEARANCE :

Red cherry with garnet hues.

AROMA :

Initial notes of red fruit and strawberry yoghurt, delicately spiced, with touches of dried fruit and milky coffee.

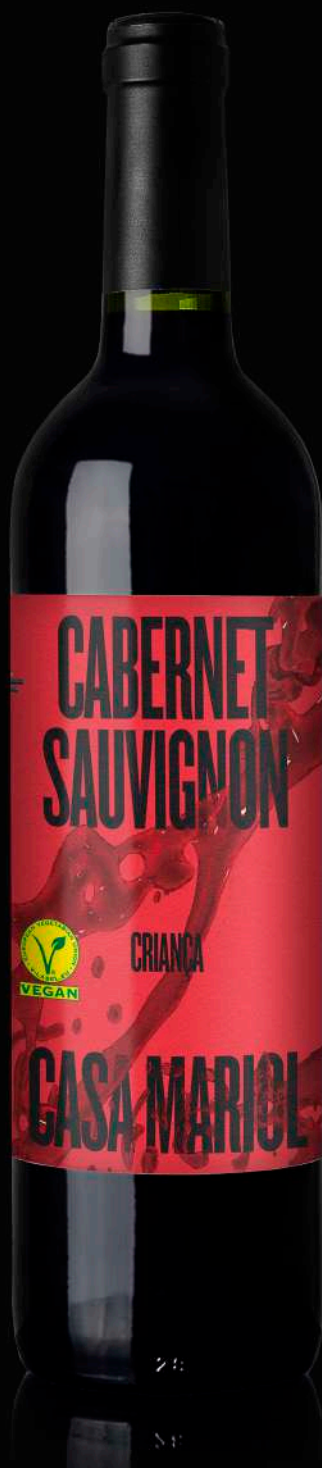
NOSE :

Delicate acidity, smooth astringency, warm, tantalising, long and fruity.

## HOW TO ENJOY :

With the perfect match for chicken with plums, a sirloin steak or even a lamb or vegetable tagine. Why not try it with grilled salmon or tuna. This is the ideal wine for that date you've spent months waiting for. A wine to fall in love with, and for falling in love. You no longer have worry about the wine; the rest is up to you.





# Cabernet Crianza

D.O. TERRA ALTA

100% Cabernet Sauvignon. Traditional winemaking with later cask and bottle ageing for 24 months.

16-18 °C                      13,5 % Vol                      FRESHNESS :    40 %  
WARMTH :            60 %

TANNICITY  
INTENSITY  
COLOUR  
NOSE



APPEARANCE :

Ruby red with good intensity.

AROMA :

Scent of blackberry, gooseberry, pepper and clove. Smoky notes with touches of dried fruit, vanilla and toffee.

NOSE :

Voluminous. The tannins are smooth and highly balanced. The finish is prolonged and lingering.

HOW TO ENJOY :

Perfect with vegetable risotto or an eastern couscous. The ideal match for pasta, blue cheese or moussaka. A red wine for when you unwind, while preparing dinner or a night watching films with popcorn or any other snack.



## Samsó Crianza

D.O. TERRA ALTA

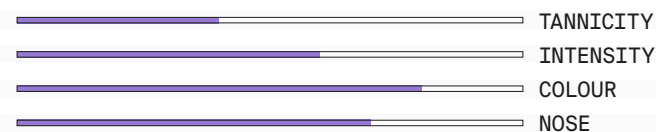
100% Cariñena. Variety is highly present and typical in Terra Alta. Traditional production with later oak-cask ageing.

18 °C

13,5 % Vol

FRESHNESS : 50 %

WARMTH : 50 %



APPEARANCE :

Clean, picota-cherry colour with mahogany hues.

AROMA :

Intense. Full bouquet of floral notes, with violets in the leading role. Light, fruity character, with a prune aroma. Toasty and cocoa notes.

NOSE :

With a pleasant and fresh entry. Very creamy on the palate, with a light and delicious exotic touch at the end. Excellent integration of the cask.

HOW TO ENJOY :

Goes perfectly with a plate of Serrano ham, with a traditional fricassee and is ideal for accompanying stewed lentils or a vegetable soup. A wine for strolling, breathing and for accompanying your challenges.



# Ull de Llebre Criança

D.O. TERRA ALTA

100% Tempranillo. Produced traditionally with later oak-cask ageing.

18 °C

13 % Vol

FRESHNESS : 45 %

WARMTH : 65 %

TANNICITY

INTENSITY

COLOUR

NOSE



APPEARANCE :

Intense ruby-red with garnet-coloured hues.

AROMA :

Pleasant aromas of ripe red fruit such as strawberries and black cherries, with balsamic and markedly spiced touched.

NOSE :

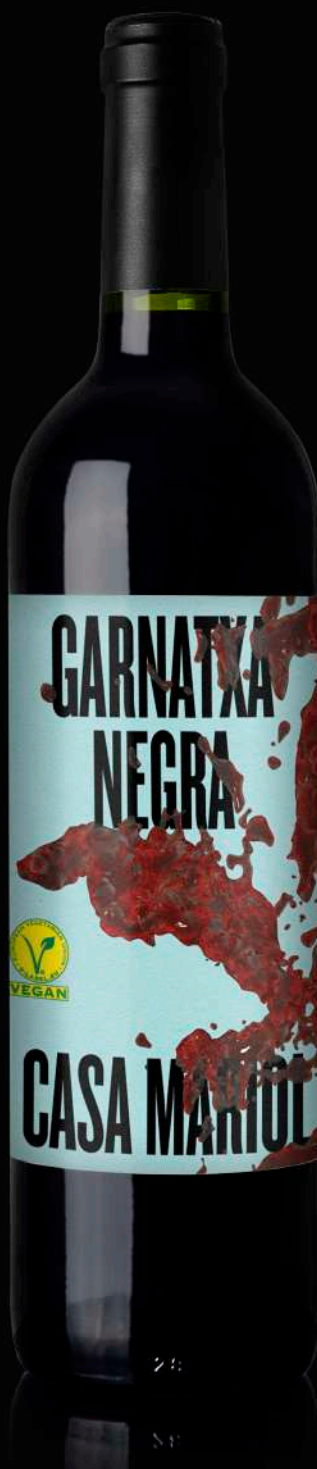
Fresh and pleasant entry. Silky and rounded on the palate, with very well integrated tannicity and a delicious aftertaste with notes of liquorice.

HOW TO ENJOY :

A wine ideal for drinking on its own, or accompanying a potato omelette. Perfect for a pasta carbonara, home-style cannelloni or a plate of cauliflower gratin. A wine for celebrations, where afternoons become evenings become mornings.

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O R G A N I C



## Organic Red Grenache

D.O. TERRA ALTA

100% Organic Red Grenache. Low-temperature fermentation, with later slight barrel ageing to enhance its aromatic complexity.

14 °C                      13,5 % Vol                      FRESHNESS : 70 %  
WARMTH : 30 %

TANNICITY  
INTENSITY  
COLOUR  
NOSE



### APPEARANCE :

Bright, with good intensity and garnet tones.

### AROMA :

Fresh, floral and fruity, intense raspberry, blackberry and fig aroma; with toffee notes.

### NOSE :

Tempting, balanced and light tannins.

### HOW TO ENJOY :

With a vegetable pizza, with a fresh tomato salad. Perfect with pasta carbonara. Goes especially well with salmon and, if you dare, try it with a paella. Ideal for drinking chilled, for slowly savouring when it starts getting warm, with some olives or whatever you fancy. With this wine, anything goes.



## Organic White Grenache

D.O. TERRA ALTA

100% Organic White Grenache. Early harvest to achieve a wine with fresher nuances.

6 °C

13,5 % Vol

FRESHNESS : 70 %

WARMTH : 30 %

ACIDITY

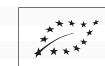
VOLUME

FRUIT

NOSE



VEGAN



APPEARANCE :

Pale, almost transparent yellow, clean and very bright.

AROMA :

Initial notes of orange blossom and wildflowers. Touches of green apple and citric notes of fresh lemon.

NOSE :

Rich, intense and very fresh. Perfect acidic balance giving the wine a prolonged and pleasant finish.

HOW TO ENJOY :

Can be paired with any seafood or fish dish. Perfect to enjoy when eating sushi or savoury crepes. Pairs very well with hummus or a quinoa salad with vegetables. Ideal for those time for switching off and simply winding down.

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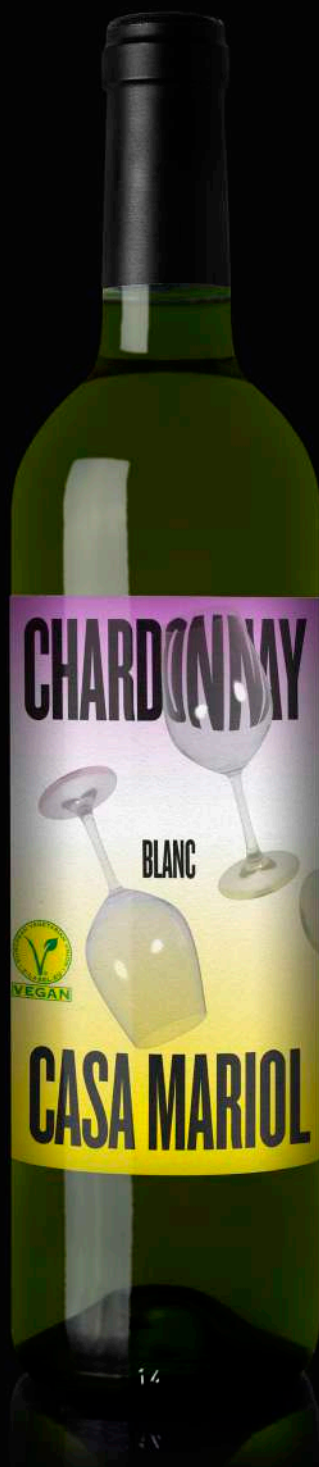
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# Chardonnay

D.O. TERRA ALTA

100% Chardonnay. Low-temperature fermentation for extolling the aromas.

8-10 °C

13 % Vol

FRESHNESS : 60 %

WARMTH : 40 %

ACIDITY

VOLUME

FRUIT

NOSE



APPEARANCE :

Golden yellow colour with greenish hues; clean and very bright.

AROMA :

Intense, fruity character with melon, ripe pear, banana and pineapple aromas. Light citrus touches.

NOSE :

Very pleasant and tempting entry, fresh and very clean on the palate. Light mineral touches and prolonged aftertaste.

HOW TO ENJOY :

Goes very well with baked fish or with a fresh salad of paste and vegetables, perfect for accompanying an unripened cheese or a plate of fish & chips. Ideal for one of those lunches that you know when they're starting, but not when they're ending. An agreeable, prolonged and fun wine that spreads all its charm around a table.





## Verdejo

100% Verdejo planted in Terra Alta, where this variety is exotic and uncommon. Night harvested to preserve the grapes finest qualities. Low-temperature fermentation.

6 °C

12,5 % Vol

FRESHNESS : 55 %

WARMTH : 45 %

ACIDITY

VOLUME

FRUIT

NOSE



APPEARANCE :

Straw-yellow colour with slightly green hues. Clean and very bright.

AROMA :

Intense and lingering tropical aromas, with pineapple standing out. Notes of flowers and apricots.

NOSE :

Creamy, flavourful, balanced and with a slight and pleasant bitter touch at the finish, typical of the variety.

HOW TO ENJOY :

Perfect for combining with guacamole, hummus or an asparagus omelette. Irresistible with a vegetable pizza, patatas bravas or Catalan tomato bread. A white wine you'll never tire of. The perfect accompaniment to a long summer night...

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## Grenache Rosé

D.O. TERRA ALTA

100% Red Grenache. Skin maceration in press and low-temperature fermentation.

6-8 °C

13,5 % Vol

FRESHNESS : 80 %

WARMTH : 20 %

ACIDITY

VOLUME

FRUIT

NOSE



APPEARANCE :

Pale pink colour, clean and very bright.

AROMA :

Fresh and fruity, with aroma of raspberry and highly ripened peach.  
Notes of strawberry candy.

NOSE :

Very tempting, balanced, fresh and prolonged.

HOW TO ENJOY :

With any paste dish or pizza, with a salad of fresh quinoa and fruit, with a vegetable risotto, or even breaded artichokes. Perfect for calçot season! It goes very well with grilled mussels or a fish stew. Choose a special time and seek out the best company; this will be the best blend.

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# S E L E C T I O N



## White Grenache Selection

D.O. TERRA ALTA

100% White Grenache originating from old vines. Limited edition. Skin maceration for a few days, then followed by sitting on their own lees, and lastly cask and bottle again for 12 months.

12 °C                      13,5 % Vol                      FRESHNESS : 45 %  
WARMTH : 55 %

ACIDITY  
VOLUME  
FRUIT  
NOSE



APPEARANCE :

Golden yellow, clean and very bright.

AROMA :

Delicate aroma of peanut, honey, lemon cake and ripe peach; with toasty notes of baked apple and custard.

NOSE :

Maintains good acidity and has volume, glyceride with a very subtle creaminess.

HOW TO ENJOY :

Perfect for an inform dinner with cold cuts, guacamole and soft cheeses, for a family barbecue, or even an exotic lunch with a vegetable curry. Our all-rounder that will mean you're enjoying the best moments.



## Red Grenache Selection

D.O. TERRA ALTA

100% Red Grenache. Limited edition, achieved based on a selection of the oldest vines. Gentle maceration and a short spell in a 500-litre French oak cask.

18 °C

14,5 % Vol

FRESHNESS : 60 %

WARMTH : 40 %

TANNICITY

INTENSITY

COLOUR

NOSE



APPEARANCE :

Ruby-red colour with mahogany hues.

AROMA :

Pleasant aromas of ripe red fruit such as strawberries and ripe cherries, with notes of clove, vanilla, cocoa and coffee.

NOSE :

Sweet and pleasant entry. Velvety, voluminous and rounded on the palate. With gentle tannicity and delicate acidity.

HOW TO ENJOY :

Ideal with duck magret, roast lamb or ravioli in a blue-cheese sauce. Perfect pairing with a delicious tiramisu. This wine means magical and sophisticated times. Surround yourself with small treats and enjoy with the best company.





## Black Vermouth

Made with selected white grapes, darkened with green walnuts, macerated and flavoured with herbs local to Terra Alta.

8 °C

15 % Vol

FRESHNESS : 50 %

WARMTH : 50 %



APPEARANCE :

Mahogany colour with chestnut tones.

AROMA :

Aromas of thyme and vanilla, gentle notes of orange peel, cinnamon, liquorice and clove.

NOSE :

Very refreshing acidity, very well balanced, rounded, complex and with a strong personality. Slight bitter touch at the finish with caramel notes.

HOW TO ENJOY :

The perfect aperitif, ideal for enjoying the traditional way with olives, potatoes, anchovies or a vegetable pâté. Use it for preparing your own cocktail: be the bartender with Casa Mariol vermouth; simply relax and enjoy.





## White Vermouth

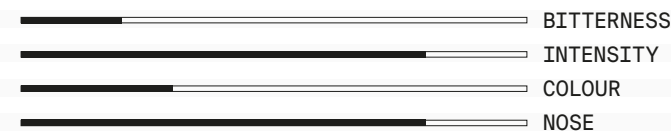
Made with selected white grapes, macerated and flavoured with herbs local to Terra Alta.

8 °C

15 % Vol

FRESHNESS : 70 %

WARMTH : 30 %



APPEARANCE :

Lemon-yellow colour.

AROMA :

Aromas of rosemary and thyme, citrus notes and touches of vanilla.

NOSE :

Sweet and pleasant entry, intense, refreshing and prolonged.

HOW TO ENJOY :

Ideal as an aperitif with olives, salted almonds or potato chips. Perfect for a glamorous evening; and at any time, well chilled, on its own or combined with a tonic to transform it into an even more surprising drink.

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L I Q U E U R S



## Mistela de Garnacha

Sweet dessert wine made with Garnacha Blanca grapes. The must is enhanced with vinic alcohol that halts fermentation, meaning all the aromas and natural sugars are preserved in the wine intact.

16 °C                      15 % Vol                      SWEET :                      100 %  
DRY :                      0 %



### APPEARANCE :

Dense and bright, golden-yellow in colour.

### AROMA :

Sweet aromas of honey and orange marmalade. Notes of raisins and dried figs.

### NOSE :

Velvety, buttery, sweet and very balanced, voluminous with a crème brûlée aftertaste.

### HOW TO ENJOY :

On its own or with ice. Ideal with foie gras, pâté and goes very well with Panettone, chocolates or truffles. A glass of Mistela lays bare our history, our land and of Mediterranean roots.



## Moscatell

Sweet wine made from the Muscatel grape. The must is left to partially ferment and is enhanced with vinic alcohol, to maintain its sweetness and fruity aromas.

10°C                      15 % Vol                      SWEET :                      90 %  
DRY :                      10 %



### APPEARANCE :

Straw-yellow colour with golden hues.

### AROMA :

Aroma of white flower, dried apricots and figs, candied-orange notes.

### NOSE :

Sweet, rounded, fresh and syrupy. Well-structured and with a prolonged and lingering finish.

### HOW TO ENJOY :

With traditional marzipan cookies. Goes very well with ice cream, and the perfect accompaniment to dried fruit and all types of cheeses. An authentic and distinguished alcoholic drink, the scent of which makes any moment magic.



## Vino rancio

White wine made with selected grapes harvested in a state of advanced ripening, aged in large oak casks, where the mothers of the same vino rancio have been preserved ever since 1945.

17 °C

15 % Vol

SWEET : 0 %

DRY : 100 %



### APPEARANCE :

Old gold in colour with mahogany edging and amber hues.

### AROMA :

Aromas of caramel, raisins and cedar, with notes of green walnut and quince jelly.

### NOSE :

Broad, robust and has a fresh acidity; with a prolonged finish and aftertaste of dried fruit and crème brûlée.

### HOW TO ENJOY :

Perfect with acorn-fed ham or blue cheese. Goes very well with pastries and handmade confectionery typical of local parties and celebrations. Ideal for accompanying a time-out, to erase anything that's not needed and to focus on what really matters.





## Cava 14

D.O. CAVA

50% Macabeo 40% Xarel·lo and 10% Parellada. Cava Brut Nature with no added sugars. Traditional second-fermentation method and bottle ageing for 14 months.

6-8 °C                      11,5 % Vol                      SWEET :                      10 %  
DRY :                      90 %

BUBBLE  
CROWN  
NOSE

### APPEARANCE :

Pale yellow colour with greenish hues, clean and very bright.

### BUBBLE :

Fine and lingering.

### AROMA :

Fruity aromas of apple and pear, floral notes and a slight toasty touch.

### NOSE :

Fresh and buttery. Smooth and with a very pleasant creaminess.

### HOW TO ENJOY :

Ideal with seafood, a paella or spinach gratin. Goes with pineapple, sugared crepes or a chocolate cake. A cava is fun at any time; the invisible company transforming an everyday situation into something to be remembered.



## Cava 48

D.O. CAVA

50% Macabeo 45% Xarel·lo and 5% Parellada. Cava Brut Nature with no added sugars. Traditional second-fermentation method and bottle ageing for 48 months.

6-8 °C                      11,5 % Vol                      SWEET :                      10 %  
DRY :                      90 %

BUBBLE  
CROWN  
NOSE

### APPEARANCE :

Straw-yellow colour, clean and very bright.

### BUBBLE :

Fine, intense and with a harmonious crown.

### AROMA :

Elegant, with toasty notes, ripe-fruit and honey aromas.

### NOSE :

Intense, prolonged, with body, creamy and very well structured.

### HOW TO ENJOY :

With roast chicken, cannelloni, potato pie or with grilled tuna. Goes very well with foie gras or some smoked-salmon canapés. Spectacular with Iberian ham. Ideal with a chocolate coulant. Perfect for a splendid lunch, where cava helps us start off conversations setting the world to rights.



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# CASA MARIOL