

Coca i Fitó

— CELLER —

REMARKABLE WINES FROM MEDITERRANEAN AND ATLANTIC WINE GROWING AREAS

DO MONTSANT - DO TERRA ALTA - DOQ PRIORAT - DO EMPORDÀ - DO RIBEIRA SACRA - DOP SIURANA

WINERY

Coca i Fitó is an innovative, dynamic and creative cellar of singular wines made by Toni and Miquel Coca i Fitó.

Toni is a solid Catalan experienced winemaker. He's dedicated the major part of his life in research and studies of viticulture, especially the relationship between soil types and vines, as well as varieties' capacity to age alone or when blended. For his part Miquel began in the kitchen, studying the culinary arts and tourism. He jumped into the Wine World in 2000 as an exporter of wines and Cavas.

Their project began in 2006 when the two brothers decided to make their first wine from the eponymous Coca i Fitó vineyard in Montsant, "Coca i Fitó Negre".

From that first seed planted in 2006 their wine project has become increasingly complex. Their desire and curiosity has led them to create a diverse line of wines in different appellations throughout the country.

The winery is located in **DO Montsant**, in the village of El Masroig. This is where the majority of wines are made. Also some white wines are made in the neighboring **DO Terra Alta**, at the Celler Cooperatiu de Gandesa where Toni is Technical Director. In these 2 wine regions the brothers make the **COCA I FITO**, **JASPI** and **ALOJA** wines.

Currently Coca i Fitó are partners in projects found in other appellations, such as Priorat, Empordà and Ribeira Sacra. These projects represent the union of knowledge, desire and work shared by the brothers and other professionals who share their passion for wine.

In 2011 **TOCAT DE L'ALA** was created in **DO Empordà** along with Santi Roig and Mariona Parals. The winery Roig Parals is located in Mollet de Perelada, and a new cellar that will be named Tocat de l'Ala is in the works!

In 2013 **SAMSARA PRIORAT** was founded in **DOQ Priorat** along with the Vives family, owners of the Trossos del Priorat and Terra Dominica wineries, and with the winemaker Eva Escudé (head winemaker of the Vives' wineries).

That same year (2013) the 2 brothers created **TOLO DO XISTO** in **DO Ribeira Sacra**, with the winemaker Andrea Obenza. The Tolo do Xisto winery is located in Monforte de Lemos.

For the wines to be truly unique in these various regions of winemaking, a number of factors are involved. The most important is the quality of the grapes, and we depend on organic, low-yielding old vines for the majority of our production. Native grapes as well as well-adapted international varieties. The climate found in each vineyard. Soil type and



mineral diversity: clay, calcareous, slates and schist. Aging in vessels ranging from stainless steel to cement eggs that allow micro-oxygenation, amphoraes, foudres, oak barrels, and more. These are the key factors that allow an ample range of nuance, and that take us to new destinations, new dreams, and enjoyment.

Since 2016 a small quantity of **Extra Virgin Olive Oil** is produced under the Coca i Fitó brand. Estate grown organic Arbequina olive trees. Cold-pressed olive oil to create this Mediterranean delight.

The illustrations which adorn the bottles are creations of Oriol Malet and Jaume Coca. Each design has been created to convey the essence of the wine by describing the sensations that they provoke, whether it be freshness, typicity or the sensorial experience.

Coca i Fitó brothers use passion, knowledge and experience in order to make an excellent product, and they hope these wines are causes for wonder and enjoyment. And they haven't stopped yet!

We hope that you enjoy these creations as much as we do!

Toni & Miquel Coca i Fitó

REMARKABLE WINES AND SINGLE VINEYARD WINES 1/3

DO MONTSANT - DO TERRA ALTA

Coca i Fitó is the name given to the flagship wines of the winery. Wines produced in the DO Montsant and the DO Terra Alta. The most important factor is the soil of the vineyards. The resulting wines have a nature of their own. We can define them as provocative wines, harmonic, refreshing and full of nuances.

COCA I FITÓ NEGRE - COCA I FITÓ ROSA - COCA I FITÓ BLANC - COCA I FITÓ NU



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COCA I FITÓ NEGRE

RED WINE - SINGLE VINEYARD WINE
DO MONTSANT

BLEND

50% Syrah, 30% Grenache, 20% Carignan
- 20 to 70 year old vines - single vienyard

AGEING

From 12 to 14 months in new French oak barrels (90%) and American oak barrels (10%).

% ALCOHOL 14,50% by vol.

PRODUCTION 6.000 bottles

The eponymous wine of the winery, which conveys the essence of a single vineyard located in the middle of the Falset Valley with calcareous soils. A wine that transmits elegance and delicacy, yet with tremendous potency and freshness. The great singularity of this wine is its development in the glass. This wine traverses varied landscapes as it opens in the glass, one following the other every few minutes, which you will appreciate with your senses. A wine for those special occasions and to be remembered.



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COCA I FITÓ ROSA

ROSÉ WINE - SINGLE VINEYARD WINE
DO MONTSANT

BLEND

100% Syrah
- 15 to 30 year old vines -

AGEING

Part of the wine ages in French oak barrels for some 4 months

% ALCOHOL 14,00% by vol.

PRODUCTION 3.000 bottles

A rosé wine with the character of a red one. This is a single-vineyard monovarietal (Syrah) with some time in barrel. The result is a refreshing candy treat, structured and complex. A rosé wine with ageing capacity without losing freshness nor colour. Coca i Fitó Rosa is a gastronomic wine that pairs well with a variety of dishes.



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COCA I FITÓ BLANC

WHITE WINE - ORGANIC FARMING
DO MONTSANT

BLEND

100% White Grenache
- 30 to 60 year old vines -

AGEING

Young wine
3 to 4 months sur lees in stain steel tanks

% ALCOHOL 13,50%

PRODUCTION 5.000 bottles

The essence of the white Grenache from old vines grown in accordance to organic farming. Wine with a small ageing sur lees. Quite mineral, with character and freshness. Tropical fruits, pears, apples and limes. Refreshing. Herbaceous and saline notes. The ageing in bottle gives it creaminess.



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COCA I FITÓ NU

RED WINE - ORGANIC FARMING
DO MONTSANT

BLEND

100% Grenache
- 60 year old vines -

AGEING

Young wine
No added sulfites

% ALCOHOL 15,00%

PRODUCTION 2.000 bottles

Young wine created 100% with red Grenache from old vines and organic farming. It contains no added sulfites and the wild yeasts derive from the same vine. This wine manages to convey the terroir; the essence of this variety and its environment. A naked wine that lets the Grenache and the land were it grows express themselves freely. A very fresh wine, full of ripe fruits, lively, mineral, unctuous and silky.

REMARKABLE WINES AND SINGLE VINEYARD WINES 2/3
DO MONTSANT - DO TERRA ALTA

The grape varieties used in both DO's are Grenache (black, hairy and white Grenache), Macabeu, Carignan and in less percentage Syrah and Cabernet Sauvignon. The winery produces a couple of remarkable late harvest sweet wines, one in each wine region.

COCA I FITÓ MARAGDA - COCA I FITÓ D'OR - COCA I FITÓ GARNATXA - COCA I FITÓ CARINYENA



COCA I FITÓ MARAGDA

RED WINE
DO MONTSANT

BLEND

55% Grenache - 40 to 100 year old vines -
25% Carignan - 40 to 80 year old vines -
20% Syrah - 15 to 30 year old vines -
(selected grapes from old vines)

AGEING

12 months in French and American oak barrels, and clay pots (amphorae).

% ALCOHOL 14,50% by vol.

PRODUCTION 24.000 bottles

Red wine from DO Montsant made from a rigorous selection of old-vine grapes from diverse soil types, aged in different types of oak barrels and amphorae. The result is a wine with personality, elegant, balanced, soft, approachable, filled with nuances and subtlety. A well-structured, fresh and powerful wine, made to provide enjoyment.



COCA I FITÓ D'OR

WHITE WINE
DO TERRA ALTA

BLEND

80% White Grenache
20% Macabeu
- 30 to 80 year old vines -

AGEING

80% of the wine ferments and ages in French oak barrels, and the 20% ages in concrete eggs for 6 months.

% ALCOHOL 14,00% by vol.

PRODUCTION 5.000 bottles

Aged white wine from DO Terra Alta, limited production. Made from old-vine White Grenache and Macabeu. The essence of aged White Grenache coupled with Macabeu, made to age, which will continue to develop its aromas and flavours through time. The wine offers white flowers and white fruits (pear) in its youth, then develops toward stone fruits (peach and quince), alongside citric notes. Noticeable body and viscosity.



COCA I FITÓ GARNATXA

RED WINE
DO MONTSANT

BLEND

100% Grenache
- 60 to 80 year old vines -

AGEING

12 months in new French oak barrels.

% ALCOHOL 14,50%

PRODUCTION 2.500 bottles

The essence of Grenache. Wine produced with selected grapes from our oldest vines. Limited production. Grenache is the most utilized varietal in DO Montsant and the Mediterranean varietal which is most present in the world. This wine is an example of Mediterranean expression as it is expressed in the Priorat region, with its representative freshness. An insight to the southern landscapes of DO Montsant.



COCA I FITÓ CARINYENA

RED WINE
DO MONTSANT

BLEND

100% Carignan
- 60 to 80 year old vines -

AGEING

12 months in new French oak barrels.

% ALCOHOL 14,50%

PRODUCTION 1.900 bottles

Old vines of Carignan. Since 2012 small quantities of this wine have been produced, that uses the best Carignan from our estate, just as we do with our monovarietal Grenache. These two are the most important varietals in the region and are usually blended together. This 100% Carignan gives us the opportunity to enjoy the essence of the varietal. Typicity with intensity, potency, colour, fruit and freshness. It's quite surprising how fresh and enticing this varietal can be!

REMARKABLE WINES AND SINGLE VINEYARD WINES 3/3

DO MONTSANT - DO TERRA ALTA - DOP SIURANA

Late harvest wines from Montsant and Terra Alta wine appellations. Deriving pleasure through the senses provoked by sweet wines. Excellent with powerful cheeses, chocolates and patés. Micr-productions of great singularity. A 2.0 wine, the Coca and Fitó Jade for larger distribution and Extra Virgin Olive Oil from the 200 olive trees found among the Coca i Fitó vineyards.

COCA I FITÓ DOLÇ - COCA I FITÓ D'AMBRE - COCA I FITÓ JADE - EXTRA VIRGIN OLIVE OIL COCA I FITÓ

COCA I FITÓ DOLÇ

NATURAL SWEET RED WINE - LATE HARVEST
DO MONTSANT

BLEND

60% Grenache
40% Carignan
- 40 to 80 year old vines -

AGEING

12 months in French oak and
cherry wood barrels.

% ALCOHOL 16,50% by vol.

PRODUCTION 900 bottles

Sweet wine made from old vine Grenache and Carignan planted in clay and calcareous soils. Late harvest wine, aged in barrels of French oak and cherry wood. A wine with a driving freshness, clean, full of mature black berry fruit, spices and developed notes from the barrel ageing. A wonderful and surprising wine that works as an aperitif given its freshness, or on its own. The wine also works well with meats, cheeses and chocolate. A seductive wine for special occasions.



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COCA I FITÓ D'AMBRE

NATURAL SWEET WHITE WINE - LATE HARVEST
DO TERRA ALTA

BLEND

80% White Grenache
20% Tintorella (semi-red Grenache).
- 35 to 80 year old vines -

AGEING

12 months in French oak barrels of 120 liters.

% ALCOHOL 16,00% by vol.

PRODUCTION 1.600 bottles

Sweet wine made from old vine White Grenache and Tintorella. The late-harvested grapes were aged in small barrels of French Oak. The wine is a window to autumn: fresh air, dried fruits, candied orange and honey. A wine that is wonderful on its own or as an aperitif accompanied with soft cheeses, dried fruits and fowl, and quince.



TERRA ALTA

COCA I FITÓ JADE

RED WINE
DO MONTSANT

BLEND

45% Grenache - 40 to 100 year old vines -
30% Syrah - 15 to 30 year old vines -
25% Carignan - 40 to 80 year old vines -

AGEING

12 months in French and American oak
barrels, and in micro-oxygenation eggs

% ALCOHOL 14,50% by vol.

PRODUCTION 50.000 bottles

Red wine from DO Montsant, made from a rigorous selection of young and old vines from diverse soil compositions. Aged in different oak barrel types and micro-oxygenation eggs. The result is with a marked personality, elegant, fresh, fruity, balanced and approachable. A wine full of complexity and subtlety. Coca i Fitó Jade is well structured, as well as energetic, fruity and powerful.



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EXTRA VIRGIN OLIVE OIL COCA I FITÓ

EXTRA VIRGIN OLIVE OIL
DOP SIURANA

OLIVE TYPES

100% arbequina olives
- olive trees from 35 to 100 years old -

OIL PROCESSING

Oil derived only from mechanical processes.
Low-yielding trees due to their age.

% ACIDITY 0,15%

PRODUCTION 350 bottles - 0,5L

TASTING NOTE

Nose: Soft and delicate. Notes of apple, mint, cut grass, green tomato, fennel, ripe banana, and almonds.

Palate: Light, harmonious and fresh. Recurring apple notes, peas, soft walnut, green bean, pine nut and almond. Persistent, with notes of laurel on the finish.



SIURANA
DENOMINACIÓ D'ORIGEN
PROTEGIDA

EPITOMISING THE TERROIR DO MONTSANT - DO TERRA ALTA

The Jaspi wines are the introduction of the winery to the Montsant and Terra Alta wine appellations (DO). This range of wines represents the essence of the Terroir of each DO. These wines have been designed to be easy to understand and affordable. We could define them as quality fun wines of Grenache, made at just the right moment of ripeness, giving them silky tannins, making them fruity, refreshing and marked by a certain amount of minerality.

JASPI BLANC - JASPI NEGRE



JASPI BLANC

WHITE WINE
DO TERRA ALTA

BLEND

70% White Grenache
30% Macabeu
- 20 to 60 year old vines -

AGEING

3 to 4 months aged "sur lies" in stainless steel tanks.

% ALCOHOL 13,50% by vol.

PRODUCTION 25.000 bottles

Young white wine from DO Terra Alta, made from grapes grown from old vines. The wine undergoes a slight aging process on lees that promotes flavour and textural creaminess. The wine is made for a wide range of palates. Aromas of white flowers, such as orange tree, and flavours from white fruits such as pear and green apple, with hints of citric and Mediterranean herbs. A fresh and refreshing wine that is open and amiable.



JASPI NEGRE

RED WINE
DO MONTSANT

BLEND

45% Grenache - 40 to 90 year old vines -
25% Carignan - 40 to 80 year old vines -
15% Cabernet Sauvignon - 15 to 30 y.o.v. -
15% Syrah - 15 to 30 year old vines -

AGEING

Half aged wine. Aged for 3 to 4 months in French and American oak barrels and one year in underground cement vats.

% ALCOHOL 14,50% by vol.

PRODUCTION 70.000 bottles

Red wine from DO Montsant, made from grapes deriving from a range of diverse soil types. Made to please an ample majority: friendly and with a marked personality. Ripe red and black fruits, herbaceous notes, as well as spice, with soft velvety tannins for structure. A powerful wine that is well structured, yet approachable. Emblematic of DO Montsant.



BEAUTIFUL AND REMARKABLE DO MONTSANT - DO TERRA ALTA

One of the projects created by the Coca i Fitó brothers in DO Montsant and Terra Alta territory. These wines are made principally with indigenous, local grape varieties, displaying feminine characteristics and fresh, velvety tannins. The name, Aloja comes from Catalan mythology: water nymphs of incomparable beauty, behind which a world of fantasy unfolds.

ALOJA BLANC - ALOJA NEGRE - ALOJA MARE



ALOJA BLANC

WHITE WINE
DO TERRA ALTA

BLEND

90% White Grenache
10% Macabeu
- 20 to 60 year old vines -

AGEING

2 to 3 months aged "sur lies" in stainless steel tanks.

% ALCOHOL 13,50% by vol.

PRODUCTION 6.000 bottles

Young white wine from DO Terra Alta, made mainly from White Grenache with a touch of Macabeu with some lees contact to provide flavour and viscosity. Aloja Blanc conveys freshness and minerality, and is a wine that is easy to enjoy. Acacia flower, apple, Mediterranean herbs and citric fruits. As the wine ages, notes of smoke, baked peach and honey are prominent. Lovely recurring fruit flavours on the finish.



ALOJA NEGRE

RED WINE
DO MONTSANT

BLEND

40% Grenache - 40 to 90 year old vines -
30% Carignan - 40 to 80 year old vines -
25% Cabernet Sauvignon - 15 to 30 y.o.v.-
5% Syrah - 15 to 30 year old vines -

AGEING

Half-aged red wine. Aged for 3 months in French and American oak barrels.

% ALCOHOL 14,50% by vol.

PRODUCTION 30.000 bottles

Red wine that is representative of DO Montsant. Made from Grenache and Carignan sourced from vineyards of various soil types. Grenache brings fruit and volume, while Carignan offers colour and structure. A small percentage of Cabernet Sauvignon used in the blend for fruit and structure. Aloja Negre is a fresh, mineral, spicy wine that is approachable and easy to drink on its own or as an accompaniment to varied cuisines.



ALOJA MARE

RED WINE
DO MONTSANT

BLEND

50% Grenache - 40 to 100 year old vines -
30% Carignan - 40 to 80 year old vines -
20% Syrah - 15 to 30 year old vines -
(selected grapes from the oldest vines)

AGEING

12 months in French and American oak barrels.

% ALCOHOL 14,50% by vol.

PRODUCTION 6.000 bottles

Red wine from DO Montsant made from grapes scoured from low-yielding old vines, some of which are on the famed slate Llicorella soils. A solid representative of the region: nuanced, offering red and black fruits, sweet spices, herbaceous notes, a mineral backbone and balancing freshness. Although a full-bodied wine, it's balanced and elegant, lengthy without being heavy. Aloja Mare takes you on a journey through the hills and valleys of the Priorat mountains.



SAMSARA PRIORAT



THE PRIORAT AND ITS LANDSCAPES

DOQ PRIORAT

Samsara Priorat is a new wine produced by the winemaker Eva Escudé, Coca i Fitó and the Vives brothers's at Terra Dominicata, in Escaladei, in the heart of Priorat. Samsara is an approachable, modern wine that brings the Priorat to the palates of the world by offering freshness, fruit and minerality. A shot of the Priorat landscape via a sip of wine!

SAMSARA PRIORAT



SAMSARA PRIORAT

RED WINE
DOQ PRIORAT

BLEND

50% Grenache - 35% Carignan
10% Syrah - 5% Cabernet Sauvignon
- 15 to 70 year old vines -
Llicorella soils (slate).

AGEING

12 months in French and American oak barrels
and micro-oxygenation eggs.

ALCOHOL

14,50%

PRODUCTION

15.000 bottles

A friendly wine in a modern style that hopes to bring the world a taste of the Priorat. A wine with freshness, fruit and minerality. Made from old vines from the regions of Gratallops and Vilella Alta. The principle varieties are Grenache and Carignan. 12 months ageing in French and American Oak barrels. A balance of mineral harmony pegged to the Llicorella backbone, that opens to spice, ripe fruit, herbal notes and a consistent freshness.



TOCAT DE L'ALA



TRAMONTANE WINES DO EMPORDÀ

This is where the wineries of Coca i Fitó and Roig Parals have joined forces to make remarkable, quality orientated wines which strive to express the lands of the DO Empordà with every sip we take. Old vine Grenache and Carignan with a dash of Syrah are the main protagonists. Their character is shaped by the flint and slate-based soils. The vineyards are tended using sustainable "integrated" farming methods. Wines produced on the property provide freshness, fruit and minerality to the palate.

TOCAT DE L'ALA BLANC - TOCAT DE L'ALA - TOCAT I POSAT



TOCAT DE L'ALA BLANC

WHITE WINE
DO EMPORDÀ

BLEND

60% White Grenache
40% Macabeo
- 20 to 60 year old vines -

AGEING

4 months aged "sur lies", in stainless steel tanks.

% ALCOHOL 13,50% by vol.

PRODUCTION 13.000 bottles

Young white wine from DO Empordà, made from a blend of White Grenache and Macabeo, with some time on lees. A refreshing wine that is agreeable and easy-drinking. Notes of citric, tropical and white fruits backed by aromatic herbs. Tocat de l'Ala Blanc is a fine representative of the wines of the Empordà that will take you to the coves of the Costa Brava with every sip.



TOCAT DE L'ALA (A BIT NUTS)

RED WINE
DO EMPORDÀ

BLEND

55% Carignan - 30 to 80 year old vines -
35% Grenache - 30 to 80 year old vines -
10% Syrah - 15 to 30 year old vines -

AGEING

4 months in French oak barrels

% ALCOHOL 14,50% by vol.

PRODUCTION 60.000 bottles

Red wine from DO Empordà made from a selection of grapes from old vines in various villages of Alt Empordà. Made traditionally, with a brief period in oak barrel in order to soften the wine and to integrate the various wines originating from different vineyard sites. Grapes harvested at full ripeness for a finely textured palate. A wine characterized by its fruitiness and freshness. A wine easy to appreciate!



TOCAT I POSAT (DRESSED TO KILL)

RED WINE
DO EMPORDÀ

BLEND

50% Grenache - 60 to 100 year old vines -
50% Carignan - 80 to 100 year old vines -

AGEING

From 12 to 13 months in French oak barrels.

% ALCOHOL 14,50% by vol.

PRODUCTION 2.500 bottles

A singular wine from DO Empordà, with a very limited production. Made from grapes sourced from very old vines of Grenache and Carignan, planted in soils of slate and flint stone. In the wine we find the essence of the Empordà which the wisdom of old vines convey: a magnificent eruption of sensations and a detailed sensorial landscape of the region. A wine to enjoy.



VERMUT **XALAR** VERMOUTH

An original recipe by winemakers
Toni Coca & Silvia Pujol

PRESENTATION

This vermouth is the result of 4 years of research, led by enologists Toni Coca and Sílvia Pujol.

White vermouth with a typical Mediterranean character. Made from fortified White Grenache wine. Local aromatic plants like rosemary, thyme and fennel; balsamic plants like green anise, savory and laurel. Macerated citrus skins, roots, spices and flowers. In total, more than 30 different plants, aromatics and spices bring complexity, freshness, delicacy with a hint of bitterness, persistence and a unique character.



WHITE
GRENACHE



MISTELA (FORTIFIED
UNFERMENTED GRAPE MUST)
AGED IN FRENCH OAKBARRELS



1 MONTH MACERATION
IN A HYDROALCOHOLIC
SOLUTION



AROMATIC AND BALSAMIC PLANTS,
CITRUS SKINS, ROOTS, SPICES
AND FLOWERS



VEGAN



TASTING NOTE



Clear amber, bright.



Full of nuance, where the notes of trunk species, dried flowers, balsamic and citrus skins predominate. The sum conveys freshness and complexity. Diversity of shifting aromas, such as cinnamon, cloves, anise, citrus, savory, licorice, nutmeg, basil, sage, dill, ginger, rosemary, thyme, chamomile...



Very fresh, full and intense entry followed by a long aromatic journey reaching a delicate bitterness finale that adds persistence and character.



TECHNICAL DATA

Alcohol 16%
Sugars - 93,5 g/l
Serving temperature at 8° C
Packaging: Bottle of 75cl served
in cardboard cases of 6 bottles



FOOD PAIRING

Perfect match as an aperitif, alone, very cold, or as a complement to cocktails.



MUSIC MATCH

Stay Homa by Stay Homas & Sr. Wilson