



**Web site:** vintropy.com

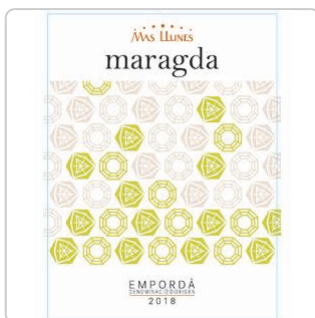
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### Mas Llunes Maragda Blanc 2022

56% **White Grenache** 44% **Macabeu**

**Spain > Catalunya > D. O. Empordà**

**Label alcohol** 13.5%

In the ancient world, the precious stone Emerald (Maragda in Catalan) symbolized eternal youth. The wine Maragda is reborn each year so that it can always offer the fresh and subtle aromas and flavors of its youth. Fermented in stainless steel tanks, lees contact for 3 months.



### Mas Llunes Àuria 2022

100% **Muscat Petit Grain**

**Spain > Catalunya > Empordà**

**Label alcohol** 13.5%

The golden (Àuria in Catalan) ratio is frequently found in nature and is associated with the perception of harmony and perfection. Manual harvesting, stainless steel fermentation for 30 days. Bright straw color. Intense aroma, very floral, perfume herbs, fresh fruit, tropical notes. In the mouth it is delicious, fresh, fruity, persistent and very balanced.



### Mas Llunes Nivia 2019

85% **White Grenache** 15% **Macabeu**

**Spain > Catalunya > D. O. Empordà**

**Label alcohol** 14.5%

**Oak** Aged on lees in French oak barrels for 5 months

Organic farming. The grapes were carefully hand-picked to ensure optimal and uniform ripeness. The must was macerated with the grape skins for ten hours and then run off by gravity and fermented for 21 days in a stainless steel tank; fermentation was completed in light to medium French oak barrels. The wine was kept in the barrels in contact with the lees for 5 months.



## Mas Llunes Maragda Negre 2021

50% **Garnacha** 20% **Syrah** 16% **Carignan** 14% **Merlot**

**Spain > Catalunya > D. O. Empordà**

**Label alcohol** 14.5%

The Emerald (Maragda in Catalan) gemstone is said to have gardens inside. This fresh, aromatic and fruity, coming from the grapes ripened by the Empordà sun, transports us to the most hidden corners of the Mediterranean gardens. Stainless steel fermentation for 20-30 days. Minimal clarification and filtration before bottling. Cherry color with purple rim. Aromas of fresh fruit, red berries, floral and spicy notes. Fruity, expressive palate.



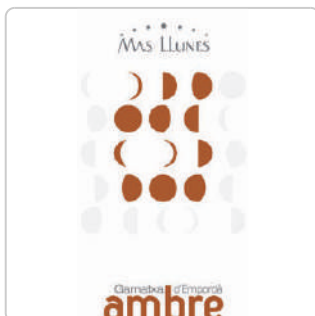
## Mas Llunes Rhodes 2017

56% **Carignan** 25% **Red Grenache** 19% **Syrah**

**Spain > Catalunya > D. O. Empordà**

**Label alcohol** 14.5%

Organic farming. The grapes were harvested by hand and the different varieties were fermented separately in stainless steel tanks for 30-40 days. After 11 months in French oak barrels, the wine underwent minimal clarification and filtering treatment before bottling.



## Mas Llunes Ambre 500 ml

100% **Garnatxa Roja**

**Spain > Catalunya > D. O. Empordà**

**Label alcohol** 16.0%

Solera dessert wine from Empordà. Organic farming. Made traditionally with pre-fermentation maceration of the must with the grape skins; fermentation starts spontaneously with native yeast. Aged for 3 years.



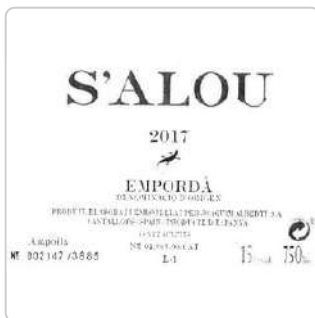
## Vinyes dels Aspres Blanc dels Aspres 2018

100% **White Grenache**

**Spain > Catalunya > D. O. Empordà**

**Label alcohol** 14.5%

After crushing a pressing, the juice was run off to French oak barrels, where it fermented for 15 days. The wine remained on its fine lees for 5 months, with regular batonage.



## Vinyes dels Aspres S'Alou 2017

58% **Noir Grenache** 25% **Noir Carignan** 17% **Syrah**

**Spain > Catalunya > D. O. Empordà**

**Label alcohol** 15.0%

Each variety was harvested and fermented in stainless steel. This wine was aged in Allier oak for 14 months and further 12 months in the bottle.



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### Alsina & Sardà Brut Nature Reserva 2020

40% Macabeu 40% Xarel-lo 20% Parellada

Spain > Catalunya > D. O. Cava

Label alcohol 12.0%

Certified organic

Vegan

Manual harvesting of the grapes (30-40 year old vines), soft pressing obtaining 50% of free-run juice.

Traditional method with second fermentation in the bottle for 20-24 months.

Greenish in color with some yellow overtones, lively bubbles and crown formation. Aromas of white and citrus fruit stand out, with nuances of sweet buns and fresh yeast. Fresh and balanced in the mouth.



### Alsina & Sardà Finca La Boltana 2020

100% Xarel-lo

Spain > Catalunya > D. O. Penedès

Label alcohol 12.5%

Certified organic

Certified Organic white wine from old (70+ years) vineyards. Always handpicked, the grapes are manually sorted for ripeness and quality. Primary maceration for 12 hours occurs at cold (5°C) temperature, soft pressing followed by fermentation at low (14°C) temperature. The wine is then aged on the lees for 3 months.



### Alsina & Sardà Cromàtic 2021

50% Chardonnay 50% Xarel-lo

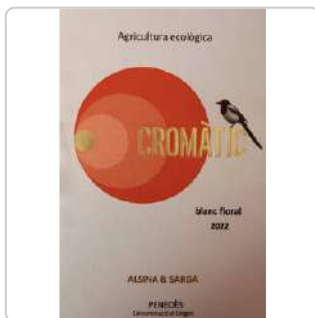
Spain > Catalunya > D. O. Penedès

Label alcohol 12.5%

Certified organic

Light maceration primarily with the object of extracting the maximum of aromatic compounds, followed by soft pressing aiming to obtain the free-run juice. Pale straw yellow in color with greenish reflections.

Aromas of white flowers, citrus and golden apple notes that develop further on the palate. Balanced in the mouth, with a long and fragrant finish.



## Alsina & Sardà Cromàtic Blanc Floral 2022

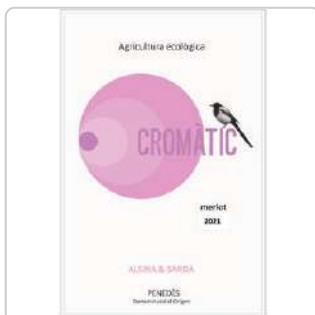
60% **Xarel·lo** 20% **Riesling** 10% **Chardonnay** 10% **Muscat**

**Spain > Catalunya > D. O. Penedès**

**Label alcohol** 12.0%

**Certified organic**

25-35 year-old vines, brief maceration followed by gentle pressing. The free-run juice is fermented in steel. Greenish with yellow tones, floral and fruity, fragrant notes of green apple, peach and banana. Light and soft palate.



## Alsina & Sardà Cromàtic Rosat 2021

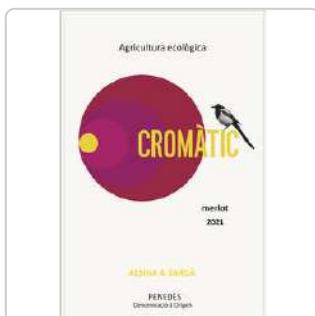
100% **Merlot**

**Spain > Catalunya > D. O. Penedès**

**Label alcohol** 12.5%

**Certified organic**

Primary maceration at cold temperatures (5° C) to extract color and aromatic compounds, followed by pressing to obtain 50% free-run juice. Aromas of wild red berries lead to mouth-filling flavors of raspberry, strawberry and rose petal, with subtle Mediterranean herbs on the silky finish.



## Alsina & Sardà Cromàtic Negre 2021

100% **Merlot**

**Spain > Catalunya > Penedès**

**Label alcohol** 13.0%

**Certified organic**

Grapes from 30 year-old vineyards. Skin maceration followed by brief fermentation with skins, followed by pressing and fermentation in stainless steel, aimed at obtaining freshness and aromatic intensity. Aromas of red fruits with balsamic and smoky nuances. Light-bodied and fresh palate.