

U M E S U

CYGNUS SADOR

BRUT NATURE

RESERVA

Sador, a yellow supergiant star in the Cygnus constellation, inspires a truly complex Cava. Intense, fine and endowed with a deep and elegant character. A Cava of extraordinary finesse that acquires greater complexity and enticing aging notes as it ages in the darkness of the underground cellars.



Xarel-lo 40% , Parellada 40%, Macabeo 20%
D.O.P. Cava
Organic and Vegan Certified.



Selected grapes from own vineyards located in the Alt Penedès region (Catalonia, Spain) with an average altitude of 350 meters above sea level.



Traditional Method of second fermentation in the bottle.
Aged on its lees for a minimum of 15 months (Reserva).
No dosage
Alc.: 11,5%



Intense aromas of ripe white fruit with hints of citrus. The palate is well-balanced, slightly creamy, with elegant mineral and pastry notes.



This is a very versatile cava which can be paired with a wide range of meat, fish or seafood recipes. It is specially recommended with Iberian ham and foie gras.

Serving temperature: 6 °C



Dionysus

Brut Nature Reserva ECOLÒGIC

DO CAVA



Collita 2019

Data degollament

Octubre 2021

Varietats

60% Xarel·lo, 30% Chardonnay i 10% Macabeu.

Criança

22 mesos mínim.

Nota de tast

De color groc pàl·lid, afruitat amb bombolla petita i persistent.

Aroma suau amb fons florals. Gust sec.

Maridatge

Aperitius o a copes, sopes, amanides, peixos i carns de porc.

Analítica

Sucre residual: 2 g/l

Acidesa (tartàric): 5,5 g/l

Sulfuroso total: 75 mg/l

Pressió

6 atm

Encapsat

Caixes de 6 o 12 ampolles.

SANT SADURNÍ D'ANOIA



MARTA

CANALS CANALS

PASSIÓ RESERVA Brut VINTAGE

Blend of our native grape varieties Xarel.lo, Macabeu, Parellada and Garnatxa.

Cava Reserva: second fermentation in the bottle ageing on the yeast for more than 24 months in our cellars where developed the perfect maturity and aromatic potential.



VINEYARDS: Penedes *terroir*

Grape varieties: Xarel.lo, Macabeu, Parellada and Garnatxa.

Region: D.O. Cava. **Sub region:** Central Penedes (Macabeu, Xarel.lo and Garnatxa) and Upper Penedés (Parellada).

Altitude of the vineyards: 110m (Xarel.lo) 250m (Macabeu and Garnatxa) and 320m (Parellada).

Climate: mild Mediterranean.

Annual rainfall: an average of 515 litres per square metre.

Soil: clay and calcareous.

1st FERMENTATION: must to base wine

Harvest: hand gathered to select the best grapes in September when each variety is at its peak of maturation.

Pressing and must fermentation: musts selection, only the best juices will be for the Marta Passió Reserva elaboration.

Each variety of grapes fermented separately at a constant temperature of 16°C in stainless steel tanks.

2nd FERMENTATION: base wine to Reserva cava

The base wine blending: 40% Xarel.lo, 35% Macabeu, 20% Parellada and 5% Garnatxa.

Fermentation temperature: 15-18 °C.

Ageing period: for more than 24 months. Vintage dated each year.

Sugar added: 6 g/L Brut.

TASTING NOTES

Appearance: delicate pale rosé colour with fine persistent bubbles.

Aroma: fresh, floral, ripened red fruits with slightly nutty nose.

Palate: perfectly balanced, delicate, pleasant with long and clean finish.

Gastronomy: recommended for aperitif or combined with pasta, rice, blue fish, well-seasoned white meat and red meat stews.

Tips: served cold, between 6°C to 8°C, in flute glass type, transparent, tall, thin and without decoration.

Ramon Canals

Owner and winemaker

RESERVA IMPERIAL Brut



Denomination of origin: Do Cava Penedés

Type of bottle: 75 cl. and 37.5 cl. Champagne

Aging minimum: 24 months.

Harvest: 2018

Serving temperature: de 4°C a 6°C

Coupage: 65% Macabeo, 20% Xarel·lo & 15% Parellada.

1st Fermentation: At 13°C in stainless steel tanks.

2nd Fermentation: In 15 m deep underground cellars at a natural and constant temperature of 13°C.

Residual sugars
Alcohol

5.6 g./l
% vol

Total tartaric acidity

5 g./l

Pressure in bottle

5,6 Atmospheres

11'5

Tasting Sheet:



<p>Color is a bright yellow straw. Bubble abundant and small, with good vertical and regular detachment. Form good crown.</p>	<p>Intense and clean aroma with a fruity background.</p>	<p>Very tasty with elegant step in the mouth thanks to an achieved balance.</p>
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Food pairing: Seasonal vegetables sautéed or grilled, Fish and Seafood, White meats roasted.

“Cosmopolitan and experienced cava”.

J.M. Pujol-Busquets



Technical Sheet

Cava type	Brut Nature Gran Reserva / Organic certified
Available in	375 ml - 750 ml - 1500 ml (Magnum)
Grape varieties	Pansa Blanca (Xarel·lo) - Macabeu - Chardonnay - Pinot Noir
Vintage	2017
Fermentation	100% Stainless steel vats
Ageing	Minimum 30 months
Alcohol by volume	12% vol.
Residual sugar	0 g/l
Soil type	Sauló (sandy granitic)
Altitude	150m - 300m
Orientation	Southeast
Rainfall	600 mm/year

Winemaking

Cava made from organic grapes in a singular bottle to emphasize the differential feature represented by an international blend, giving it structure, aroma and stronger flavors. During the harvest, which is carried out manually, the best grapes for the making of cava are selected. The extraction of the first pressing must is conducted through very light pressure, to avoid the transfer of the color from the Pinot Noir grape. The fermentation is carried out in a controlled temperature of 15°C, each variety in separate vats. Made through the traditional method, this cava has been aged on its lees for a minimum of 30 months and is released on the market just after being disgorged.

Wine Tasting Notes

Sight - Pale yellow with golden reflections.

Nose - White fruit aromas with a floral aftertaste, notes of red fruit and almond.

Palate - Unctuous, dry and slightly fruity. Fine bubbles with an elegant palate. Well-structured Cava without losing freshness. Tasty and with a lingering aftertaste.

Prominent Awards and References

Guía Peñín 2022 - 93/100

Gilbert & Gaillard 2021 - OR 90/100

Guía Vivir el Vino 2022 - 93/100

Vinous 2019 - 92/100

Wine Enthusiast 2019 - 91/100

Guía de Vins de Catalunya 2019 - 9,23/10

Anuario de Vinos EL PAÍS 2018 - 90/100

GIRÓ RIBOT // MARE 2017



Type CAVA - Brut Nature – Gran Reserva “Millesime” **Winemaker** Joan Rovira

Harvest From the end of August until the end of September. The handpicked and carefully selected grapes in boxes of 20 kg come from our oldest, indigenous & low-yielding vines with the average age of 30–50 years and the single vineyard site called “El Pont”

Grape Varieties 65% Xarel·lo 30% Macabeo 5% Parellada

Winemaking Process Cava made with the utmost winemaking techniques and the greatest care. The de-stemmed grapes undergo cold soak for several hours in order to maximize the primary aromas. Fermentation takes place in stainless steel tanks at a very low temperature between 12 -14 °C for several days. The coupage wine obtained undergoes 2nd fermentation in the bottle according to the traditional “Méthode Champenoise”. We employ a strain of yeast which increases mannoprotein content in the cava in order to achieve velvety and creamy mouth feel. The cava ages in the silence of our cellar on its lees

Bottle Ageing 36 months **Total Production: Limited Production – 23.240 bottles** **Service Temperature** Between 6 - 8 °C

Sensorial Analysis

Appearance Bright straw-yellow, luminous and lively, packed with tiny, fine beads rising like a rosary to form a crown on the surface.

Nose It is fresh and citrusy. Intense aromas of pastries harmonized with sweet aromas reminiscent of jams of yellow pulp fruit. In a second layer are present the balsamic notes that evoke rosemary and an hint of honey, which leads us to the dried fruit ad nuts..

Palate Fresh and wide entry, well balanced, structured and with character, with a crunchy texture. The autolysis notes favoured by the long aging in the bottle give it an excellent creaminess, in harmony with fine and persistent bubbles. Long, intense and very elegant after taste.

Food Match The careful production process together with ageing endow this cava with a high level of structure and special character as an ideal accompaniment to sophisticated dishes – all types of white meats and foie grass, as well as seasoned fish. It combines perfectly with pastries, fruit tarts and dried fruits. Magnificent aperitif

Technical Analysis	Alcohol Content	12 % vol.	Total Acidity	4.0 g/l. ATS / 6.1 g/l. ATT
	Residual Sugars	2 g/l.	CO2 Overpressure	5.5 bars

Awards

2016	Gilbert Gaillard Contest	Special Gold Medal 90+
2017	Gilbert Gaillard Contest	Gold Medal
	Decanter	Silver Medal
	Guía Peñin 2018	91 points
	Catalan Wine Guide	9.60 points
2018	Guía Peñin 2019	91 points
2019	Guía Peñin 2020	92 points
2020	Guía Peñin 2021	92 points

DES DE  1992

PERE VENTURA

✦ CAVA ✦

**TRESOR
GRAN RESERVA
BRUT**



CHANGE YOUR LIFE PERCEPTION

TRESOR GRAN RESERVA BRUT reflects the spirit of PERE VENTURA: modern, bold, dedicated to the pursuit of excellence.

CHARACTER

Pere Ventura's personality is given expression in this cava, the company's "treasure". TRESOR GRAN RESERVA BRUT stands out for the fullness of its aromas and its superb elegance, the result of the perfect blend of creativity, modernity and tradition.

Vibrant, aromatic and refined, TRESOR GRAN RESERVA BRUT is a firm, full cava with well balanced acidity. For some, it overflows with fresh and fruity exuberance; for others, it is complex, subtle and perfect for wine *connoisseurs*.

THE SPIRIT OF TRESOR GRAN RESERVA BRUT

The hip party-going cava, TRESOR GRAN RESERVA BRUT, with its urban, modern, and refined vibe, sets you apart. It adds the essential touch of elegance, boldness and originality to any occasion. The spirit of TRESOR GRAN RESERVA BRUT embodies the spirit of Barcelona, this cava's native city.

Deliciously refreshing, Tresor is great all year round, but perfect on a hot summer's day.

Encased in its distinctive box, it makes a special gift which bestows refinement on both the giver and the receiver.

ENJOY

It is splendid on its own and as a choice aperitif drink.

It is superb with fresh fish and pairs well with salads and pastas.

Its unique freshness brings balance to spicy dishes such as curried fish.

SERVE

Between 10° C - 12° C (50° F - 54° F) to enhance the cava's distinctive style and bring out its aromas.

DES DE  1992

PERE VENTURA

◆ CAVA ◆

TRESOR

GRAN RESERVA

BRUT

GRAPE VARIETIES

40% Macabeu, 40% Xarel·lo, 20% Parellada

ORIGIN

The freshness, body and complexity of TRESOR GRAN RESERVA BRUT come from a judicious blend of grapes from young and old vineyards.

These vineyards are located in selected areas in the Central and Upper Penedès, and grow in deep, slightly calcareous soils, with a planting density of around 2,300 vines per hectare and an average yield of 9,500 kg/hectare.

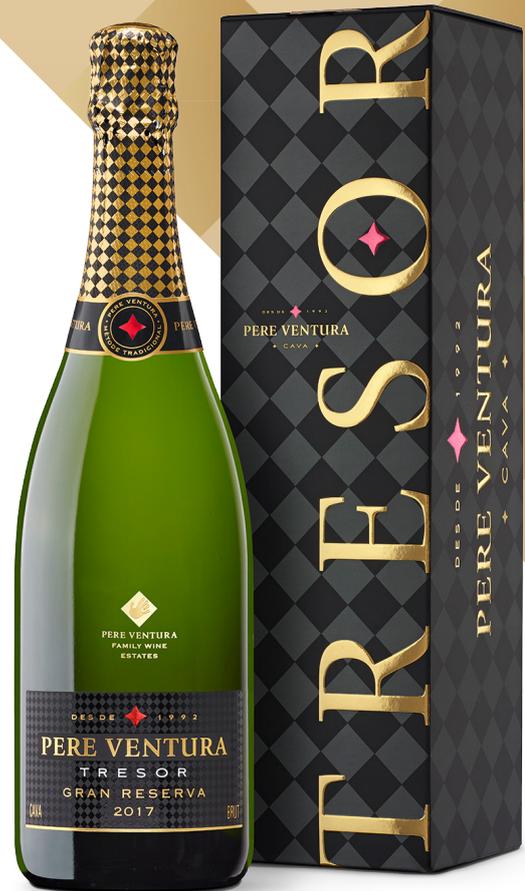
Viticultural experts oversee cultivation methods which respect sustainability and environmentally-friendly principles.

PRODUCTION

- ◆ TRESOR GRAN RESERVA BRUT is made from traditional Penedès grape varieties. Macabeu brings finesse and freshness; the Xarel·lo endows it with body and structure; the Parellada adds perfume and a pleasant character.
- ◆ Each variety is vinified separately from free-run juice obtained by gentle pressing and static settling.
- ◆ Fermentation takes place in stainless steel tanks at a controlled temperature of 16 - 18 °C (60° F - 64° F).
- ◆ After blending, a gentle, light clarification is performed, followed by tartaric stabilization.
- ◆ The second fermentation in the bottle respects the Traditional Method processes. The cava then undergoes long ageing, which enhances its complexity and accentuates the subtlety of its tertiary aromas without detracting from the fruity aromas.

AGEING

Minimum of 36 months on the lees, in the depths of our underground cellars.



TASTING NOTES

Appearance: very attractive pale straw hue, full of golden sparkle which culminates in a long-lasting, full crown. It has a bright, clear appearance with fine beads rising slowly and gracefully.

On the nose: surprisingly powerful aromas and freshness. Full, with fragrances evocative of apples and citrus fruit, tempered by subtle dried nut, cereal and toasty notes from ageing.

On the palate: full and firm, with a rainbow of flavours ranging from acacia blossom to notes of dried nuts and freshly baked pastries. Tresor shows an unparalleled balance of freshness and softness, along with a symphony of subtle flavours evoking the charm of a Mediterranean June.

ANALYTIC DATA

Pressure: 5 bar Alcohol: 11.5 (% Vol)
Total acidity (t.a.): 5.97 g/l Brut: 8 g/l

CERTIFICATION

IFS, BRC and ISO22000 with the maximum level of compliance.



Maria Rigolordi

Long-aged cava

Gran Reserva

GRAN RESERVA BRUT NATURE 2015 · ORGANIC

THE OPULENCE AND PERSONALITY OF LONG AGING



Technical notes

GRAPE VARIETIES

40% Xarel·lo, 35% Macabeu and 25% Parellada.

ORIGIN

Macabeu: Area of lower coastal Penedès, at a height up to 200 m.
Xarel·lo: Area of the Penedès depression, at a height between 280 and 350 m.
Parellada: Pre-coastal area, at a height from 450 m.

AGING

At least 48 months.

DISGORGEMENT

See date on label.

ALCOHOL CONTENT

11.5% vol.

BEST BEFORE

15 months from date of disgorgement.

Tasting notes

Through long aging, we have reaffirmed our understanding: prolonging the resting time of the bottles, the wine gains in expressiveness and, in turn, retains a commendable freshness that provides deeper and more complex sensations. Solemn and subtle. It stands out for its freshness, purity and austerity. Noble and elegant character. Its mouthfeel ranges from fine creaminess to tension, and is bound in a delicate balance that results in a vintage of great refinement, which is a reflection of the challenges assumed by the winery.

Good intensity and high expressiveness. Ripe stone fruit: peach, apricot and apple. Mediterranean herbs: rosemary and thyme. Pronounced aging notes: nutty with hints of hazelnut and walnut, toasted bread crust, coffee and spicy notes. Powerful attack, with a great structure as it passes over the palate. Fine bubbles that melt in the wine and leave a velvety structure mid-palate. Great freshness and verticality, with a mineral mouthfeel finish.

Pairing

This is a fully gastronomic wine. Thanks to the balance between structure, creaminess and freshness, it harmonizes with an infinity of ingredients and preparations. Iberian ham, foie gras or cold meats. Seafood, fish, white meats, rice dishes and even some stews. Paellas, marmitakos and risottos.

SERVING TEMPERATURE: 6-8 °C.

Awards

La Guia de Vins de Catalunya 2021 9.70/10

Peñín Guide 2021 89/100

92 points Decanter, "Premium Cava" tasting by Pedro Ballesteros Torres Master of Wine

Gran Vinari Escumós and Vinari d'Or for Best Sparkling Wine from Old Reservas, Vinari Awards 2017

Gold Medal +90, Concours International Gilbert & Gaillard 2016

Jancis Robinson 17.5



GRAN RESERVA



MIQUEL PONS

COLLITES D'EXPERIÈNCIA

CAVA GR MONTARGULL CRIANÇA AMB SURO



D.O Cava / Vintage : 2015



Varieties: Macabeo (40%), Xarel·lo (50%), Parellada (10%)



Degree of alcohol : 11,5%



Aging in bottle: minimum 60 months (aged in cork stopper and manually disgorged)



Traditional method (second fermentation in the bottle).



This is a limited edition of 1000 bottles from our oldest vineyards. Handmade 100x100 process, fermented and aged in a cork stopper and disgorged manually. The bubble is small and creamy due to its long ageing and the ageing with a cork stopper gives it more complexity. In nose release elegant hints of coffee, cocoa, hazelnuts, ripe white fruit, Mediterranean herbs. In the mouth the ageing in cork keeps the cava fresh elegant and full of complexity where the soft notes of ripe white fruit, brioche and hazelnut stand out

Food pairing: Paella, cheese, shellfish, grilled fish, caneloni, steak tartar,...



AGUSTÍ TORELLÓ MATA



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BRUT NATURE GRAN RESERVA 2015

Organic, old Penedés vines, hand harvested and Vegan certified

Cupage varieties: 48% Macabeu, 19% Xarel·lo and 33% Parellada

Fermentation with its own yeasts: vinified in the winery, each variety separately for 28 days at 16°C. Fermented with each variety yeasts, selected before the harvest to respect the soil and origin expression.

Aging in bottle: second fermentation with its lees in the bottle for 6 years in the cellar at a constant temperature of 17°C.

The disgorging date on the back label indicates the lot number as well as the end of the aging in the bottle in the cellar. It's when the lees are removed and the final cork is placed.

VINTAGE 2015: It was a cold year with even some snowfall in Sant Sadurní area during winter. The 300 liters of autumn's rainfall and the 60 liters of spring were decisive for an excellent maturation of the 3 varieties that presented a high concentration of aromas.

Tasting note: Long-aging cava with notes of brioche, toast and ripe fruit that maintains its fresh character. Baked apple notes typical of the predominant Macabeu in cupage. Pairs with main dishes.

Alcoholic graduation 11.5% vol

Acidity 6 gr / L (Tartaric)

No added sugar



U MÉS U Cygnus Sador

GUARDA SUPERIOR RESERVA

Type of Cava: Brut Nature

Aging: 18 months

Type of grapes: Xarel·lo, Parellada, Macabeo



CANALS I MUNNÉ Dionysus

GUARDA SUPERIOR RESERVA

Type of Cava: Brut Nature

Aging: 22 months

Type of grapes: Xarel·lo, Chardonnay, Macabeo



RAMÓN CANALS CANALS Marta Passió Reserva 2018

GUARDA SUPERIOR RESERVA

Type of Cava: Brut

Aging: 24 months

Type of grapes: Xarel·lo, Parellada, Grenache



ROVELLATS Rovellats Imperial

GUARDA SUPERIOR RESERVA

Type of Cava: Brut

Aging: 24 months

Type of grapes: Macabeo, Xarel·lo, Parellada



ALTA ALELLA AA Laietà

GUARDA SUPERIOR GRAN RESERVA

Type of Cava: Brut Nature

Aging: 30 months

Type of grapes: Xarel·lo, Macabeo, Chardonnay and Pinot Noir



GIRÓ RIBOT

Mare 2017

GUARDA SUPERIOR GRAN RESERVA

Type of Cava: Brut Nature

Aging: 36 months

Type of grapes: Xarel-lo, Macabeo, Parellada



PERE VENTURA

Tresor Gran Reserva

GUARDA SUPERIOR GRAN RESERVA

Type of Cava: Brut

Aging: 36 months

Type of grapes: Macabeo, Xarel-lo, Parellada



MARIA RIGOL ORDI

Gran Reserva 2015

GUARDA SUPERIOR GRAN RESERVA

Type of Cava: Brut Nature

Aging: 48 months

Type of grapes: Xarel-lo, Macabeo, Parellada



MIQUEL PONS

Gran Reserva Montargull 2015

GUARDA SUPERIOR GRAN RESERVA

Type of Cava: Brut Nature

Aging: 60 months

Type of grapes: Macabeo, Xarel-lo, Parellada



AGUSTÍ TORELLÓ MATA

Brut Nature Gran Reserva 2015

GUARDA SUPERIOR GRAN RESERVA

Type of Cava: Brut Nature

Aging: 72 months

Type of grapes: Macabeo, Xarel-lo, Parellada