



# COLET

## VATUA! EXTRA BRUT

CLÀSSIC Penedès TRADITIONAL METHOD

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MUSCAT  
GEWÜRZTRAMINER

Vintage: **2019**

Time ageing on lees: **24 months (Reserva)**

Average annual production: **20.000 bottles**

Alcohol: **12% Alc by Vol**

R.Parker List: **90 points**

Peñín Guide 2020: **91 points\*\*\*\***

100% **Own Vineyards (Vignerons)**

100% **Penedès**

100% **Organic (Certified)**

100% **Vintage**

100% **Reserva**



Bright yellow colour. Fine and well-integrated bubble. Flower and green herbs aroma. Very expressive and varietal. Fresh, balanced and dry on the palate with good acidity.



# COLET

## TRADICIONAL EXTRA BRUT

CLÀSSIC Penedès TRADITIONAL METHOD

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XAREL·LO  
MACABEU  
PARELLADA

Vintage: **2017**

Ageing on lees: **36 months (Reserva)**

Average annual production: **50.000 bottles**

Alcohol: **12% Alc by Vol**

R.Parker List: **90 points**

Peñín Guide 2020: **90 points\*\*\***

Guide Vins of Catalonia 2020: **9.19 points**

**100% Own vineyards**

**100% D.O.Penedès**

**100% Organic**

**100% Vintage**

**100% Reserva**



Bright yellow colour. Fine and well-integrated bubble. Elegant and balanced. Aromas of lees, dried herbs, withered flowers. On the palate, fresh with a few bitterness and good acidity.

## **MONTPICOLIS EDICIÓ LIMITADA**



### Technical sheet

**Category:** Classic Penedès Reserve

**Aging:** minimum 24 months

**Traditional manual disgorging, hot**

**Varieties:** Xarel·lo-50%-Macabeu 40%-10% Parellada

**Residual sugar:** 3.5 g / l.

**Alcohol content:** 11,5%

**Total acidity in tartar:** 5.1 g / l.

### Tasting notes

Clean and bright, straw yellow. Fine bubble and light crown

In the nose, intense and deep. White fruit background with floral notes that combine perfectly with aromas of aging, pastry.

In the mouth persistent and unctuous, but at the same time fresh and balanced. Very nice and well integrated bubble.

### Pairing

Its personality and elegance make it suitable with a wide range of cuisine: snacks, pasta, rice, fish, cheese ... Ideal also with a full meal.

## MONTPICOLIS TRENTA



### Technical Sheet

**Category:** Classic Penedès Reserve

**Aging:** minimum 60 months

Traditional hot manual disgorging

**Varieties:** Xarel·lo 45%, Macabeo 30%, Parellada 15%, Malvasia Sitges 5%, Sauvignon blanc 5%.

**Residual sugar:** 1.35 g / l.

**Alcohol content:** 11.5%

**Total acidity in tartar:** 5.1 g / l.

### Tasting notes

Clean and bright, straw yellow. Very nice and well-integrated bubble and light crown.

Intense and deep nose. White fruit background with floral and tropical notes that combine perfectly with aromas of aging, pastry and brioche.

In the mouth long persistent and creamy that fills the mouth with sensations, but at the same time fresh and balanced.

### Pairing

Its personality and elegance make it suitable with a wide range of cuisine: snacks, pasta, rice, cheese ... Perfect with fatty fish, seafood, and all kinds of desserts. Ideal for a drink whenever, even without eating.

## Muscat de grano menudo

Alc. Vol.: 12,48%    Acidity: 6,33g/L tartaric    PH: 3,21

### Vineyard

#### Mas de les Catalunyes 1993, Muscat de grano menudo

Located in Sant Pere de Ribes, within the Garraf mountains, under the DO Penedès certification. Southeast orientation, sandwiched between the Mediterranean Sea (4km) and the mountain peak of Montgrós, in the eastern corner of the Natural Park of Garraf.

### Terroir

Calcareous soils formed by Quaternary rainfall, extremely calcareous in texture, deep and with a very low content of organic matter. Mild Mediterranean climate with great marine influence. 4,800 hours of sunshine per year.

### Tasting notes and food pairing

Bright pale-yellow colour. High aromatic intensity with balsamic, expectorant and menthol notes, combined with fruity notes of orange and peach. Sweet sensations on entry in the mouth, balanced, fine and elegant bubbles. Recommended with appetizers, tapas and light starters. Perfect accompaniment to an entire meal, from heavy starters to desserts and sweets. Also pairs well with blue cheese.



### Vintage of 2020

In this vintage the traditional seasons of the year came back, maybe due to less industrial activity and traffic. The autumn was cold and the coldest temperatures arrived in January. On the 18th we registered the lowest minimum temperature of 2° C. February was quite hot and due to it, budding happened 2 to 3 weeks earlier than normal starting on the 25th with the Xarel·lo Vermell. March 27th of frosted in the higher parts of the Penedès and in La Cerdanya. April and May were quite wet months - between the 17th and 21st April we had 156L/m<sup>2</sup> and on the May 17th there was an important hail storm. At beginning of summer arrived hot temperatures, but it was generally quite mild. Harvest began on the 6th August and we finished on the 17th September. Overall, the harvest was 9 days earlier than average and with a reduction of over 50% because of the historic affection of oidium.

### Harvest and vinification

Manual harvest in boxes of 20kg with the grapes coming exclusively from our own estate. De-stemmed and softly pressed to obtain the free-run juice. Fermented per plots in stainless steel vats; second bottle fermentation in bottle, and aging for a minimum of 24 months. Brut nature.

### Certificates



D.O. Clàssic Penedès

# AYMAR ROSÉ RESERVA

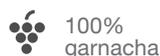
2019



Vinari 2020 Gold Award  
Best Rose Sparkling wine

CHAMPANOISE METHODE

ORGANIC



100%  
garnacha



22 months  
on lees  
aging

VOL.

11,5%

SUGAR

3g/l  
(EXTRA BRUT)



ES-ECO-019-CT  
AGRICULTURA UE

## TASTING NOTES:

- COLOR:** Pale raspberry, bright, with light touches of terracotta.
- FROTH:** Creamy and abundant, with good detachment and elegant crown on the surface.
- FLAVOR:** Intense, delicately exotic and sensual, predominating basically: raspberry, strawberries and cassis.
- TASTE:** Dense, fleshy, essentially fruity, evoking red fruits of the forest and spices, ending with notes of candied fruit. The post-taste is very long and elegant, predominating in the memory the red fruits and a very slight touch of raspberry jam.

## SERVING

**STORAGE:** In the absence of light preferably, in a vertical position and at a temperature not lower than 5°C and in no case higher than 20°C.

**EVOLUTION:** Ready for consumption.

**TEMPERATURE:** The ideal serving temperature is between 6 and 8°C.

**GASTRONOMY:** It is an excellent appetizer before dinner, as well as to pair with all kinds of starters such as fresh salmon and blue fish, and also with dishes of lamb, suckling pig, poultry, and in general roasted or grilled meats. It is ideal to accompany desserts or red fruit cakes.



  
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D.O. Clàssic Penedès

# AYMAR ICE EXTRA DRY APERITIF

## 2017

TRADITIONAL METHOD

ORGANIC



Xarel·lo, Macabeu, Parellada + expedition liqueur made from natural herbs similar to a red vermouth.



30 months on lees ageing

VOL.

11,5%



ES-ECO-019-CT AGRICULTURA UE

The first clàssic penedès to take with ice, at the time of the appetizer or as a long drink.

A new and fun experience, respecting the elegant and seductive personality of the CLÀSSIC AYMAR. It is ideal to take it with an orange slice.



**Solo hace falta añadir dos cubitos a una copa de vino y servir**

*You only need to pour a couple of ice cubes into a wine glass and serve it*



**También se puede dar un toque personal con un trozo de piel de naranja**

*You can also give it a personal touch adding an orange peel*



### SERVING

**GASTRONOMY:** Ideal to drink with vermouth products, at aperitif time or as a long drink in the afternoon. Very successful with salting-based preserves to refresh the mouth. Perfect harmony with smoked fish and meat.



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# balma

An undeniable imprint from The Penedes in quality wines and sparkling wine with xarel·lo, macabeu, parellada and sumoll being the main protagonists. A constant watch over the process of elaboration. The coexistence of state of the art technologies with traditional methods



## VINEYARD

Region	Penedes
Production Year	2016
Grape Varieties	50% xarel·lo, 40% macabeu and 10% parellada
Age of the vines	40 years
Harvest	Manual in boxes of 15 kg.

## VINIFICATION

Elaboration	Destemming and sorting table
Fermentation	Stainless still. Thermo regulated 14-15 °C. Second fermentation 45 days
Ageing	From 24 months on the lees
Bottling Date	February 2017
Annual Production	40.000 bottles

## ANALYTICAL DATA

Alcohol	12.00 % vol.
Total Sulfur	50 mg /L
Total acidity	5.6 g /L exp. tartaric acid
Residual sugar	<0,8 g/L
Dosage	No addition

## TASTING NOTES

View	Pale yellow, clean and bright
Smell	Clean, intense and aromatic. Reminds of mature fruit and aging. White fruits smell (pear and peach) and tropical fruits closely linked to hints of brown glace
Taste	Dry with slightly bitter ends. Spacious, well-structured with a slight well-integrated bubble. White fruit, citrus and dairy good match. Fresh and long aftertaste

## FOOD PAIRING

Recommended for snacks, appetizers, rice, fish and white meats

## AWARDS



Golden Medal at Awards de l'Acadèmia Tastavins de la D.O. Penedès 2020  
89 points at Guía Peñín 2021  
Great Gold at Premis Girovi 2021  
9.60 points at Guía de Vins de Catalunya 2022

# La Graua

An undeniable imprint from The Penedes in quality wines and sparkling wine with xarel·lo, macabeu, parellada and sumoll being the main protagonists. A constant watch over the process of elaboration. The coexistence of state of the art technologies with traditional methods



## VINEYARD

Region	Penedès
Vintage	2013
Grape Varieties	50% xarel·lo, 50% macabeu
Age of the vines	68 years
Harvest	Manual in boxes of 15 kg.

## VINIFICATION

Elaboration	Destemming and sorting table
Fermentation	Stainless still. Thermo regulated 14-15 °C.
Ageing	From 50 months on the lees
Bottling Date	January 2014
Annual Production	10.800 bottles

## ANALYTICAL DATA

Alcohol	12,50 % vol
Total Sulfur	30 mg /L
Total acidity	5.7 g /L exp. tartaric acid
Residual sugar	0,6 g/L
Dosage	No addition

## TASTING NOTES

View	Bright straw yellow color. Fine bubbles.
Smell	Clean with candied fruit smells accompanied by pastry with light toasted.
Taste	In the mouth again appears the candied fruit accompanied by toasted nuts, with a crispy bubbles. Long and persistent.

## FOOD PAIRING

Recomended for baked fish, roasts of white meat, cannelloni, ...

## AWARDS



90 points at Andreas Larsson Awards 2020  
 92 points at Guía Peñín 2021  
 Great Gold at Girovi Awards 2021

## AT ROCA RESERVA 2019

The 32 plots from which the grape for this wine comes from is an expressive mosaic of the singularity of the different subzones of the Penedès and, consequently, of the varieties belonging to each zone.

**Classic Penedès:** Traditional Method

**Type:** Brut Nature

**Ageing:** Minimum 20 months

**Year:** 2019

**Varieties:** 55% Macabeu, 35% Xarel·lo and 10% Parellada

**Winegrowing:** Ecological winegrowing in vineyards of more than 30 years

### Analysis

**Alcohol:** 12% Vol **A.T.:** 6 g/L **A.V.:** 0.18 g/L **Sugars:** 0 g/L

**Winegrowing:** Mosaic vineyard of 32 plots that express the heterogeneity and singularity of the different subzones of the Penedès through the three great varieties of the zone.

- Macabeu comprises 14 plots that make up 16.5 ha among the subzones of Costers de l'Ordal and Massís del Garraf, at 320 to 420 metres altitude on calcareous, gravel and limestone soils.

- Xarel·lo comprises 6 plots that make up 10.2 ha among the subzones of Conca de l'Anoia and Conca del Foix, at 220 to 340 metres altitude on clayey, calcareous and pebbly soils.

- Parellada from 4 plots that make up 6.4 ha on the Serra d'Ancosa within the La Llacuna district, at 580 to 670 metres altitude on sandstone soils.

**Tasting note:** At first sight it has a clean and bright appearance, of a pale-yellow colour with new gold reflections. A fine and persistent bubble that evolves through an abundant formation of beads and crown. The first impression on the nose is clean, frank and elegant. The second impression is dominated by the fruity aromas dominated by russet apple, pear and fennel on a cake and brioche background.

In the mouth it is very fruity and refined and elegant, with bubble creamy and very well integrated. The fresh white fruit stands out over a background of fine lees and cake.

As a whole it is fresh, elegant and persistent.



## AT ROCA ROSAT RESERVA 2020

This lively, balanced, round and elegant Rosé Reserva is a reinterpretation of the sparkling rosés through the traditional Mediterranean varieties of the zone.

**Clàssic Penedès:** Traditional Method

**Type:** Reserva-Brut Nature

**Ageing:** Minimum 20 months in the bottle

**Year:** 2020

**Varieties:** 50% Macabeu and 50 % Garnatxa Negra

**Winegrowing:** Ecological winegrowing

Zona Macabeo: Costers de l'Ordal (320 m)

Zona Garnacha: Conca Central (210 m)

### Analysis

**Alc.:** 12% Vol **A.T.:** 5,7 g/L **A.V.:** 0,18 g/L **Sugars:** 0 g/L

### Winegrowing:

- Macabeu comprises 9 plots that make up 9.3 ha among the subzones of Costers de l'Ordal and Massís del Garraf, at 320 to 420 metres altitude on calcareous, gravel and limestone soils.

- Garnatxa Negra comprises 3 plots that make up 8 ha in the subzone of Conca de l'Anoia, at 220 to 340 metres altitude on clayey, calcareous and pebbly soils.

**Tasting note:** Of a clean and bright appearance, it has a subtle pale salmon colour. Fine and persistent bubble that evolves through an abundant formation of beads and crown. The nose is clean, frank and elegant. The aromas of russet apple dominate over a background of berries where the strawberry and raspberry stand out. In the mouth it is very fruity, fresh and with magnificent acidity, refined and elegant, with very creamy and well combined bubble.

As a whole it is lively, balanced, round and elegant.

