

The greatest
wine range
in a unique
winery



FAMILY WINE GROUP

In Bodegas Maset, we follow our own path.

We believe in proximity, in the direct connection with those who give meaning to our wines: our customers. When in the fifties they told us that door-to-door sales wouldn't work, we proved them wrong. When in the eighties they warned us that selling wine over the phone was impossible, we persisted. When in the early 2000s they told us that the internet was not the way, we opened up new avenues.

We have evolved over time without losing our essence, staying true to our commitment to quality and authenticity. And nothing excites us more than sharing our wines with you.

Bodegas Maset,
Defenders of our own style.

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How do we classify our wines and cavas?

With the goal of making the world of wine more accessible, and starting with the work of critics and sommeliers Hugh Jonshon, Jancis Robinson, and Madeline Puckette, we have created a classification system based on a wine's 5 principal characteristics:

• **Alcohol:** the sensation of warmth on the palate.

• **Body:** the colour intensity and the wine's density on the palate.

• **Tannins:** sensations of astringency and texture on the palate.

• **Sweetness:** the sweet sensation on the palate.

• **Acidity:** the fresh sensation on the palate.

All the winery's products are meticulously analysed based on these five characteristics and rated from 1 to 5. The result, and extraction of this information, allows us to catalogue our wines individually into a concrete product typology.

At Maset we work with 4 different types of product:

• **Light:** fresh and light young wines.

• **Fruity:** medium-bodied young wines.

• **Mature:** medium body and high complexity Crianza and Reserva wines.

• **Intense:** powerful and full-bodied wines.

This classification enables consumers to quickly learn the principal characteristics of the wine, helping them select the product that is best adapted to their tastes and preferences.

In defence of our own style

Passion for the land and work done right lead us in search of our own style, the Maset style: sustainable agriculture, hands-off production and a deep respect for the environment—the three central axes of our winery.



From left to right, top to bottom:
The seven-spot ladybug (*Coccinella septempunctata*) at one of our Penedès vineyards.

Priorat worker carrying out the pumping over to promote the extraction of substances from the skin.

Hand harvesting cariñera at Bellmunt del Priorat.

Sustainable, minimally interventionist viticulture

For more than thirty years, we have worked our vineyards using a **sustainable, traditional and minimally interventionist style of agriculture**. An art passed down from parent to child that **has allowed us to avoid the use of pesticides and herbicides** in our day-to-day, preventing the loss of biodiversity and soil degradation. In addition, in recent years we have begun the conversion to organic, with the goal of having all our vineyards, and those of our winegrowers, also achieve that within a few years as well.

At Maset, we know that **the quality of the wine is born in the vineyard**. For this reason, we do exhaustive monitoring of each phase of the growing process (pruning, inflorescence, flowering, fruit set, ripening and harvesting), carrying out periodic inspections of the different vineyards we cultivate and gathering the information necessary to begin harvest with the highest guarantees.

Days before harvest, we do daily ripening checks, monitoring the grape's health, likely alcohol level, acidity, and seed maturity. Analysing this information allows us to choose the optimal day and time to pick the grape, adapting each collection to the wine type.

Thanks to the work and dedication of our winegrowers, we can achieve **wines with unique personality, with the optimal point of ripening, staying faithful to the land that watches them come to life**.

Honest viticulture, with no imperfections, adding as few additives as possible

At the winery, we work to prevent as many imperfections as possible, with the goal of offering wines to be enjoyed, searching for an accessible, honest and flavourful style with a marked Mediterranean profile. **Wines that enamour from the first glass** and which persist on the palate (and the memory) a long while.

During the fermentation process, we do not use aggressive pressing systems. We work with an extraction yield below 60 % to avoid damaging the grape's solid components (stem, skins and seeds) which can transfer herbal aromas and flavours to the wine. Fermentation is carried out with select native yeasts that allow us to conserve the character and singularity of the homeland. We only use plant-based clarifiers, such as pea or potato protein, resulting in **vegan-friendly wines**. And lastly, we add as few additives as possible and limit human handling, letting the wines express their potential. A good example of this is the fact that, **since 2018, we've worked with just half the sulphites permitted** by legislative bodies, making for **the healthiest, most digestible and natural wines**.

Wines created with human contact sensitive to the environment

At Maset, we believe that winemaking must go hand in hand with human contact that is sensitive to the environment, minimizing the carbon footprint from the winery to the end client. For that reason, we carry out initiatives such as **reducing bottle thickness**, which saves tonnes of glass each year, **using recycled paper in all our publications**, and a pilot project in Barcelona and Madrid exploring the viability of using exclusively **electric vehicles to handle our client delivery service**.

Also, 2024 has seen the start of a campaign to collect bottles from our customers' homes, making us the first winery in Spain to offer this service. This initiative, based on the circular economy, makes it possible to reuse the bottles and could prevent the emission of thousands of kilograms of CO₂ equivalent into the atmosphere each year. Continuous analysis and improvement of each process allows us to reduce our carbon footprint year after year.

We are the first and only winery in the country to collect bottles from our customers' homes.

It is truly a balanced and sustainable business vision that does not merely live in the background of the environment, but which values the wine that results from the communion of man and nature, in which both are of equal importance.

Our wineries

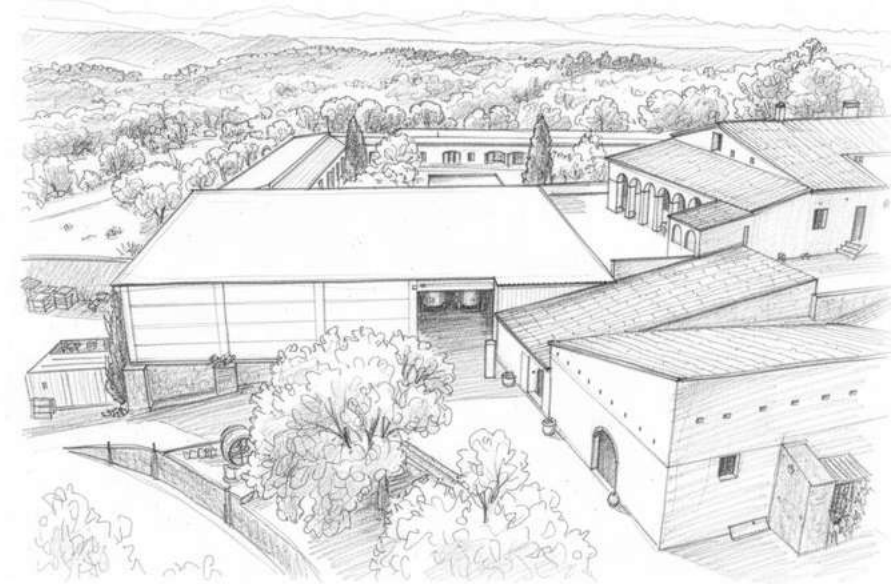
At Maset, we have our own wineries in Penedès, Priorat and La Rioja, three of the most important and exceptional winemaking zones in the Iberian Peninsula. This strategic display facilitates the exchange of technique, knowledge and experience among territories, improving day-to-day operations at each of our production centres.

La Granada, Penedès

Our central headquarters is located in La Granada, a small town situated in the heart of Penedès, the historic wine area south of Barcelona. From here, we make an extensive range of cavas, which have brought international fame to the winery, reds with a marked Mediterranean character, and refreshing whites and rosés. The Massana family's 60 hectares of vineyards are located between La Granada (Teuleria dels Àlbers estate) and Subirats (Serra de Can Rovira estate) at different inclines, with soils and microclimates that allow us to cultivate an ample variety of grapes, both Mediterranean and Atlantic.



Main entrance to our winery in La Granada.



Aerial view of Mas dels Frares, the building surrounding our Priorat winery.

El Molar, Priorat

In the year 2000, we initiated our winemaking project in Priorat by founding the Costers del Priorat, a small winery located in El Molar that makes the most of the ancient, XV-century Carthusian farmhouse's structure. In this unique building, we create our wines with native varieties originating at five historic vineyards: Sant Martí, les Solanes, Solanes del Mas d'en Pubill, Colls de Porrera and Bancalets. Situated on slate banks and terraces, the vineyards are cultivated by hand, through traditional agriculture, seeking limited output. A work philosophy that allows us to bottle Priorat's authentic essence.

Haro, La Rioja

In 2012, we achieved our dream of creating a winery project integrated into La Rioja's natural environment. The winery is located in Haro's historic Barrio de la Estación district, at number 1 Costa del Vino Avenue, vital centre of the Rioja Qualified Designation of Origin. From this privileged position, we make all our wines, betting on traditional procedures without closing the doors to new techniques that offer quality improvement. A work philosophy that adheres to the firm commitment to conserve the vineyard landscape and the cultural patrimony of this internationally renowned zone.

Main entrance of our winery in La Rioja.



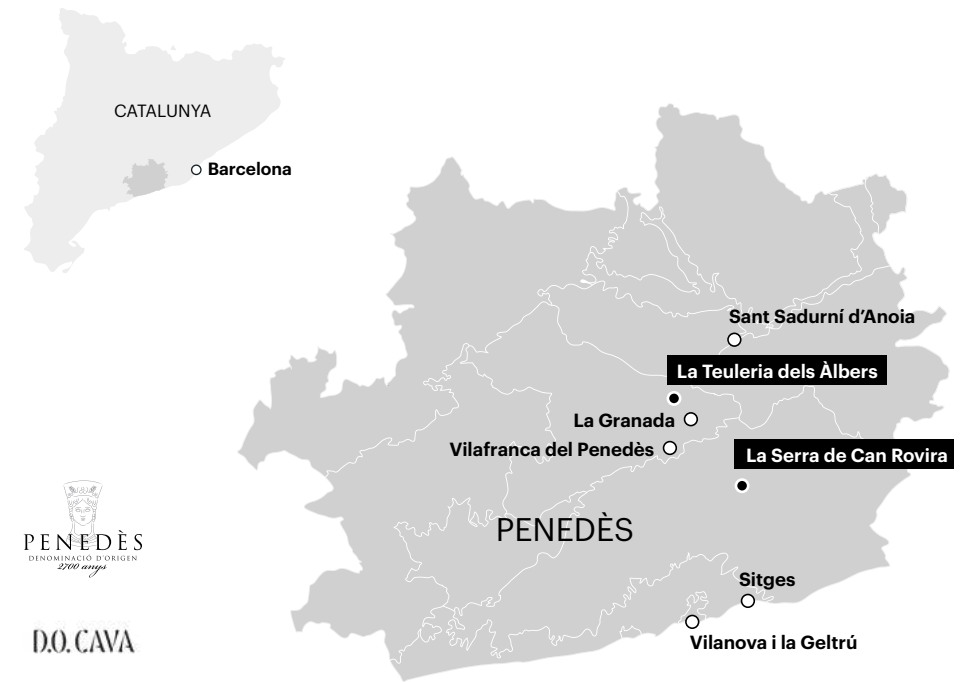
Our estates

El Penedès, Priorat and Rioja.

Singular homelands that unite with a thousand-year-old tradition. Each of our winery's estates enjoys a unique climate and the particular edaphological and geological conditions that make every one of our wines stand out.

100% of our estates are organically farmed

Panoramic view of the Teuleria dels Àlbers vineyards with a backdrop of the Montserrat range.



Penedès

La Teuleria dels Àlbers - Following the thread of history

The Teuleria dels Àlbers, cultivated since time immemorial, is found in the middle of the Penedès plains, surrounded by small hills and demarcated by olive and almond trees. In 2007, an excavation was carried out in which remains dating from the Neolithic period through the Middle Ages were catalogued, blatantly displaying the Roman phase with the presence of a wine and grain production farm from the era of Emperor Augustus (1st century BCE). Since then, generation after generation of winegrowers have followed the thread of history up to the present.

Location: 1 km away from the municipality of La Granada, in the centre of the Penedès plains. **Varieties:** xarel·lo, macabeo and parellada.
Altitude: 235 - 272 metres above sea level. **Vineyard age:** from 10 to 30 years.
Orientation: mostly west and south. **Soils:** gravel, clay, and silt.

La Serra de Can Rovira - Cradle of the great wines

Serra de Can Rovira is situated at the highest altitude of Penedès, in Subirats, on the western slope of the Coastal Range. Among fan palms, rosemary and winter heather, the vineyards, oriented mostly westerly, grow on limestone soils originating from a sea that no longer exists: the Tethys Sea. The lime from this sea, which is also found in other wine regions such as Burgundy, dates back to millions of years ago, when these lands formed part of Pangaea.

Location: in the middle of the Coastal Range. **Varieties:** macabeo and parellada.
Altitude: 240 - 320 metres above sea level. **Vineyard age:** from 20 to 70 years.
Orientation: mostly westerly. **Soils:** limestone, marl, and dolomite.



Priorat

Sant Martí - West-facing old vines

On steep sloping hillsides, the old cariñena vines cover consecutive Sant Martí costers. A balanced, west-facing landscape of classic lines, where the view opens to the ample Ebro valley, framed by tall mountains. Behind the cypress trees of Bellmunt cemetery, the limestone rocks of El Sarrai remind us that we are at the edge of Priorat's llicorella.

Location: 500 metres to the east of the urban centre of Bellmunt del Priorat
Altitude: 200 - 255 metres above sea level.
Orientation: mainly to the west.

Varieties: cariñena tinta, garnacha tinta and others.
Vineyard age: from 22 to 88 years.
Soils: llicorella (slate).

Les Solanes - The southern estate

The Solanes del Molar marks the southern limit of the Priorat Qualified Designation of Origin. It is the southernmost slate vineyard. Also the sunniest and warmest. Planted mainly on terraces, the vines find optimal conditions here to produce grapes of great health, with adequate output and expressive strength, that is the base of our wines with the generic Priorat identity.

Location: located at the south edge of the DOQ Priorat.
Altitude: 150 - 180 metres above sea level.
Orientation: mainly to the west and south.

Varieties: garnacha tinta, cariñena tinta, garnacha blanca and others.
Vineyard age: from 10 to 60 years.
Soils: llicorella (slate).

Solanes del Mas d'en Pubill - The easternmost estate

Historical farmhouse situated near Garranxa to the east of Porrera, an uninhabited village found at the bottom of a narrow valley drained by the Garranxa cliff which descends from Mollo, next to the Camp of Tarragona. A fresh zone—the last of Porrera to ripen along with Els Colls—that provides freshness and intensity to our wines.

Location: at the eastern end of the DOQ Priorat
Altitude: 350 - 440 metres above sea level.
Orientation: southeast.

Varieties: cariñena tinta, picapoll tinto and cariñena blanca.
Vineyard age: from 25 to 30 years.
Soils: llicorella (slate).

Colls de Porrera - Touching the sky

Estate located at the southeastern edge of the DOQ Priorat, in one of the highest altitude zones of the region. We achieve a postcard-perfect image of the vineyards from Coll Major: vines that grow alongside the mountain, continuous accentuated lead-grey banks and sparse surviving vegetation. They climb up the mountain along with everything on this Priorat, that grows staggered on the rock, lifting the gaze intending to transcend.

Location: located at the southeastern edge of the DOQ Priorat.
Altitude: 470 - 580 metres above sea level.
Orientation: sudeste.

Varieties: garnacha tinta and garnacha roja.
Vineyard age: from 25 to 30 years.
Soils: llicorella (slate).

Bancalets - A small jewel of traditional winemaking

On a small scale, Bancalets presents all the orographical complexity of the Priorat: slopes, valleys and small hillocks maintain an ancient vineyard farming with extraordinary qualities. Among small country houses and oak grove forests, one of our most charismatic settings, from which a wine of great character originates.

Location: A short distance to the southeaster of the heart of Bellmunt del Priorat.
Altitude: 280-330 metres.
Orientation: northern and northwestern.

Varieties: 90 % grenache noir, 10 % white grenache and carignan.
Age of the vines: planted in 1939.
Soils: llicorella (slate).



Rioja

Medrano - Freshness and ageing potential

A singular estate located high up and just a few kilometres from the town of Medrano, at the base of the imposing Moncalvillo Mountains.

Location: in the northeast corner of the Upper Rioja.
Altitude: 600 - 650 metres.
Orientation: south.

Varieties: tempranillo tinto and mazuelo.
Vineyard age: planted in 1935.
Soils: clay-limestone.

Collaborations

Maset has collaborated for more than 25 years with winemakers from other Designations of Origin to offer our clients an extensive line of products. An enriching teamwork that offers us the possibility of making wine with varieties and on territories which, until recently, were out of our reach.



Barbeita, Monção

In the Monção region (Portugal), we create our refreshing Portuguese alvarinho **Ponte de Barbeita**, a white wine with green-hued reflections and surprising stone fruit and floral aromas.

Cintruénigo, Navarra

In the region of Tudela, on the plains of the Ebro valley, in a dry, steppe climate, we produce our **Ibericus Graciano**.

Cubillas de Sta. Marta, Castilla y León

In Valladolid province the verdejo vineyards grow near the Douro River. We make our white **Ibericus Verdejo** wine with its fantastic grapes.

Fuente-Álamo, Castilla-La Mancha

In Albacete, under IGP Vino de la Tierra de Castilla, syrah and tempranillo grapes grow, which we use to make our **Castillo de Elios** red wine.

Horta de Sant Joan y Gandesa, La Terra Alta

In the south of Catalonia, in a continental-influenced Mediterranean climate, we produce four of our mildest and fruitiest wines: **Ibericus Garnacha Blanca**, **Ibericus Garnacha Tinta**, **Cabernet Franc** and **Pinot Noir**.

Jumilla, Murcia

In the warm Jumilla region in northern Murcia, we craft one of our most intense and Mediterranean wines, the always surprising **Ibericus Monastrell**.

Montilla, Montilla-Moriles

In the sunny Andalusian land of Moriles, we bottle our exquisite **Pedro Ximenez** sweet wine and our **Pedro Ximenez Vinegar**, both made using the unique sunning technique.

O Rosal, Rías Baixas

In the Galician subzone of O Rosal, under the shelter of the D.O. Rías Baixas, we select the best native albariño variety grapes to make our **Pazo de Oiras** white wine.

Roa, Ribera del Duero

The country's red grapes grow in the Burgos town of Roa, under DO Ribera del Duero, and are used to make the distinct **Castillo de Urtau** family of reds.

Toro, Toro

To make the monovarietal **Tinta Fina Supreme** wine, we select the best grapes of this variety from the Zamora province.

Valle do Río Lima, Lima (Portugal)

In the north of Portugal, in the lush Lima River valley, we craft our **Azuleiro**, a fresh and floral Loureiro white wine.

Verín, Monterrei

In the southeast of the province of Ourense, at an average altitude of 600 metres and on slate soils, we grow the most exceptional Godello grapes in the region to produce our **Pazo de Oiras**.

Villafranca del Bierzo, El Bierzo

To the west of Leon, at 650 metres in altitude, the mencia vines grow, with which we create our **Ibericus Mencia**, one the winery's most fragrant and refreshing reds.

More than 180.000 clients trust us in Spain

Branch offices in Spain's main provinces



At Maset, we maintain an ample network of local branches placed throughout the entire Iberian Peninsula. A set-up that allows us to offer local service, and a marked family feel, to the more than 180.000 clients who enjoy our extensive range of products, only available for purchase over the phone, at maset.com or in our stores.

A broad operation that prioritizes a personal touch and has consolidated Maset's position as the leading wine and cava producer in direct-to-door sales, without intermediaries.

What make us different in Spain

1. THE WIDEST RANGE OF PRODUCTS AT A SINGLE WINERY

All the key appellations, a single point of contact

We work with **10 of the Iberian Peninsula's most prestigious Designations of Origin**, including Rioja, Penedès, Ribera del Duero, Priorat, Rías Baixas and Cava, to offer our clients **the widest product offering on the market produced by a single winery**. Year after year, we also **expand and improve our offering**, adapting to market trends and to our clients' tastes.

2. PERSONALIZED WINE COUNSELLING

Recommendations tailored to you

We have a **qualified wine advising team** at Maset customers service who can help them select wines and cavas that best meet their tastes and needs.

Furthermore, from the first purchase, **someone from their area will be assigned to advise them** so that service and inquiries are **faster and more efficient**. They will also enjoy a **free subscription to Maset Magazine**, the winery's publication with product information, news and articles from the world of wine.

3. OUR OWN DELIVERY SERVICE

Total control for your peace of mind

We have **24 distribution centres throughout all of Spain** and a **fleet of more than 150 climate-controlled vehicles** to deliver the product in optimal conditions.

In this way, we close the circle of **production, sale, distribution, and post-sales service**, controlling each phase to offer our clients the best service and quality. In addition, we have one of the most competitive delivery services on the market with **free shipping with purchases over 70 €**.

4. OFFERS, PROMOTIONS AND EVENTS

More advantages, more moments to enjoy

Throughout the year, we offer a wide variety of products, **discounts and promotions** so that you may enjoy our extensive range of products at the best price. You also have at your disposition the **Maset Bonus** section, an exclusive promotion for clients in which **you can select different gifts based on the cost of your purchase**.

Additionally, if you are an existing winery client, you can taste our wines and cavas at any of the numerous fairs and events in which we participate.

5. MASET GUARANTEE

Shopping with peace of mind is a pleasure

We guarantee that our products are placed for sale at their **moment of peak consumption**. Forget saving your wines and cavas in cold, dark places; we already do it for you, always controlling the most ideal environment for its conservation.



Additionally, if you are not satisfied **within the first 30 days**, **we will exchange the product or refund your money**.



One of our couriers making a delivery with an electric van.



Wine consultant offering our products from one of our branch offices.

International presence

Exporting wines & cavas in more than 35 countries

Besides our leadership in Spain and Germany on the direct sales to customers' channel through our telemarketing network; Maset group is considered as a main player in Spain exporting its wines & cavas in more than 35 countries to well-known and longtime established importers.

Our well-furnished and versatile portfolio including almost 90 SKUs covers major wines' DO such as: Penedès, Cava, Catalunya, Priorat, Rioja, Ribera del Duero, Rias Baixas between others; Catalonia region being our core production area.

All our wines are consolidated "under one roof" at 35 km from Barcelona port; a key asset for our international customers reducing significantly their logistics costs and allowing them to mix different products from an unique collection point.

Our worldwide presence and legacy increase every year thanks to our strong compromise to offer a premium value for money wines' assortment rewarded by several outstanding recognitions and medals on different International wines' competitions: Decanter, James Suckling, CSWWC, IWS...

Maset, the best way to discover the Spanish wines' diversity.



● International importers
● M Direct sales to consumer

Entry level

Accessible, full of character and authenticity

Perfect for everyday moments, to accompany spontaneous conversations and shared times, our most accessible wines are an invitation to enjoy the pleasure of wine without complications. They are honest, fresh and fruity wines that don't try to be anything more than they are: the perfect choice to begin exploring the fascinating world of wine. If every bottle tells a story, these are the first pages of our journey together.



Origen

COSECHA

The territory's value

Origen is a sincere homage to the traditional artisanal production methods from the ancient Penedès wineries, self-sufficient ancestral homes rooted in the territory. A living chronicle of a distant past. The essence of this ancestral understanding offers us a seat at the table with this art passed from generation to generation. Without a doubt, the authentic wellspring of our wines.



White wine DO Catalunya

Macabeo and garnacha blanca
Alc.: 11,5 % vol.
Serving: 6 - 8 °C
Type: Fruity Body: ●●○○○
Sweetness: ●○○○○ Tannins: ●○○○○
Acidity: ●●●○○ Alcohol: ●●○○○

Pale yellow with green-hued reflections. Aromas of white fruit, stone fruit and banana over a citrus and floral background. Reminiscent of fresh-cut herbs and banana candy. On the palate, it is smooth, fresh and fruity. Long, slightly bitter finish.

|||| 0352 - 75 cl

Red wine DO Catalunya

Garnacha tinta and cabernet sauvignon
Alc.: 13,5 % vol.
Serving: 12 - 14 °C
Type: Fruity Body: ●●○○○
Sweetness: ●○○○○ Tannins: ●●○○○
Acidity: ●●●○○ Alcohol: ●●○○○

Brilliant ruby-coloured with violet reflections. Aromas of red and black fruit on a fragrant floral and citrus background. Spiced, dairy and balsamic notes. On the palate, it is well-balanced, smooth and fruity. Long finish reminiscent of anise.

|||| 0372 - 75 cl

Rosé wine DO Catalunya

Garnacha tinta and merlot
Alc.: 11,5 % vol.
Serving: 8 - 10 °C
Type: Fruity Body: ●●○○○
Sweetness: ●○○○○ Tannins: ●○○○○
Acidity: ●●●○○ Alcohol: ●●○○○

Intense pink in colour. Aromas of red fruit, stone fruit and lollipop on a floral, citrus and anisette background. On the palate, it is light and fruity, with a long, refreshing fresh-herb and peach finish.

|||| 0362 - 75 cl



Vinya Selena

COSECHA

Smoothness with a touch of sweetness

From grapes at their peak point of ripeness, we produce our Vinya Selena range. After a soft pressing, the flower must ferments for a few weeks in temperature-controlled stainless steel tanks. Once fermentation is complete, we add fresh must to slightly sweeten and obtain a surprisingly fruity, smooth wine at the optimal point of freshness. The perfect gateway to discovering the marvellous world of wine.

Red wine

Garnacha tinta, cabernet sauvignon and merlot

Alc.: 13 % vol.

Serving: 10 - 12 °C

Type: Fruity Body: ●●●○

Sweetness: ●●●○ Tannins: ●●●○

Acidity: ●●●○ Alcohol: ●●●○

Ruby-coloured with soft violet reflections. Aromas of ripe red and black fruit over a citrus and spicy background. Fragrant memories of liquorice and mint. On the palate, it is smooth, unctuous and quite fruity. Long, persistent finish.

|||| 0377 - 75 cl

White wine

Macabeo and garnacha blanca

Alc.: 11 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●●○

Sweetness: ●●●○ Tannins: ●○○○

Acidity: ●●●○ Alcohol: ●●○○

Pale lemon yellow in colour with green-hued reflections. Aromas of white fruit, banana and gumdrops over a citrus and herbaceous background. Reminiscent of lavender. On the palate, it is sugary, fresh and quite fruity. Slightly tart finish with herbaceous recollections.

|||| 0357 - 75 cl

Rosé wine

Garnacha tinta and trepat

Alc.: 11,5 % vol.

Serving: 8 - 10 °C

Type: Fruity Body: ●●●○

Sweetness: ●●●○ Tannins: ●○○○

Acidity: ●●●○ Alcohol: ●●○○

Pale pink colour. Aromas of red fruit and lollipop on a citrus and floral background. Reminiscent of anise and gumdrops. On the palate, it is sugary and quite fruity, with a long, refreshing peach and fresh-herb finish.

|||| 0367 - 75 cl

Abadia Mediterrània

COSECHA

Breeze of youth

Natural (Charmat method) semi-sparkling wines made with grape's flower must and fermented at low temperatures. This delicate elaboration process lets us achieve a fresh, fruity wines with fine, well-integrated bubbles.



Rosé

Sparkling wine

Garnacha tinta and bobal

Alc.: 11,5 % vol.

Serving: 8 - 10 °C

Type: Fruity Body: ●●○○

Sweetness: ●●○○ Tannins: ●○○○

Acidity: ●●○○ Alcohol: ●●○○

Brilliant pink in colour. Aromas of red fruits, stone fruit, and citrus over a refreshing floral and freshly cut grass background. Subtle recollections of lollipop and anise. On the palate, it is fresh and sweet, with a slightly sparkling finish.

|||| 0368 - 75 cl

Muscat

Sparkling wine

Moscatel de Frontignan and de Alejandría

Alc.: 7,5 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●○○

Sweetness: ●●○○ Tannins: ●○○○

Acidity: ●●○○ Alcohol: ●●○○

Lemon-yellow in colour with green-hued reflections. Aromas of grape and stone fruit over a citrus, floral and herbal background. Reminiscent of gumdrop and melon. On the palate, it is fresh and smooth, with a fine, crisp bubble. Deliciously fruity finish.

|||| 0358 - 75 cl

Verdejo

Sparkling wine

Verdejo

Alc.: 12,5 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●○

Sweetness: ●●○○ Tannins: ●○○○

Acidity: ●●○○ Alcohol: ●●○○

Lemon-yellow in colour with green-hued reflections. Aromas of stone fruit and tropical fruit over a citrus, floral and herbal background. Recollections of gumdrops. On the palate, it's fresh and fruity, with a fine, crisp bubble. Lightly tart finish characteristic of the variety.

|||| 03581 - 75 cl

Abadía Antigua

COSECHA

Our special homage to the winemaking tradition of monks in the Castilian abbeys, responsible for cultivating the vines for more than 10 centuries and for making wines that express the flavour and aromas of a harsh, immeasurable land. Exemplary of perseverance in the art of conceiving wine as a symbol of hospitality, peace and spirituality.



Type: Intense		Body: ●●●○		Sweetness: ●○○○	
Tannins: ●●○○		Acidity: ●●○○		Alcohol: ●●○○	
Picota cherry red in colour with violet reflections. Aromas of black fruit, spices, and flowers with reminiscent of liquorice, eucalyptus and orange. Subtle lactic notes, such as yogurt and cream, also appear, adding a creamy texture to the whole. On the palate, it is potent, with good acidity and well-integrated tannins. Persistent finish.					

■■■■ 0472 - 75 cl

Castillo de Elios

COSECHA

On a small, elevated terrain, open to the four winds, the ancient Castillo de Elios reigns over the immense Castilian plateau vineyards. At its feet, under a just sun and scarce water, the cencibel (tempranillo) vines extract the land's essence from a hard, thousand-year-old landscape, allowing us to savour all the strength and intensity of its climate.



Type: Fruity		Body: ●●○○		Sweetness: ●○○○	
Tannins: ●●○○		Acidity: ●●○○		Alcohol: ●●○○	
Ruby-red in colour, with violet reflections and pale structure. Aromas of ripe red fruit, flowers and spiced over a fragrant background of liquorice and fennel. On the palate, it is fresh, round and with a long, fruity finish.					

■■■■ 0470 - 75 cl

Vinya Martina

COSECHA



Type: Fruity		Body: ●●○○		Sweetness: ●○○○		Tannins: ●○○○	
Acidity: ●●○○		Alcohol: ●●○○					
Lemon yellow in colour with soft green-hued reflections. Aromas of white fruit, citrus and white flower. Soft recollections of banana and freshly cut grass. On the palate, it is fresh, soft and fruity.							

■■■■ 0370 - 75 cl

Type: Fruity		Body: ●●○○		Sweetness: ●○○○		Tannins: ●●○○	
Acidity: ●●○○		Alcohol: ●●○○					
Brilliant ruby-coloured with violet reflections. Aromas of red fruit on an herbal and spicy background. On the palate, it is well-balanced, smooth and fruity. Long finish reminiscent of spices.							

■■■■ 0350 - 75 cl

Type: Fruity		Body: ●●○○		Sweetness: ●●○○		Tannins: ●○○○	
Acidity: ●●○○		Alcohol: ●●○○					
Brilliant salmon-coloured. Aromas of red fruit and lollipop on a floral and anisette background. On the palate, it is light and fruity, with a long, refreshing fresh-herb finish.							

■■■■ 0360 - 75 cl



The Penedès

A diverse, singular land

Bodegas Maset winery was born in 1777 in Penedès, a historic wine region situated halfway between Barcelona and Tarragona, on a small slice of land between the Mediterranean Sea and the pre-coastal mountains. Since then, the Massana family has cared for and worked their lands to make wines of international prestige. The zone enjoys a rich diversity of microclimates that allows us to grow typical Mediterranean varieties like xarel·lo; Atlantic varieties like merlot; and continental varieties like chardonnay. An ample variety that makes Penedès one of the most unique, varied and innovative regions of the current wine scene.

Blanc de Blancs

COSECHA

The sound of the sea. A landscape of mountains and hills. From old, wise vineyards. From poor, rough soil. From fragrant must and dry herb aromas. And along the sides of the roads, among almond trees and olive trees, white and red flowers. Reminiscent of the Penedès.

Flor de Mar

COSECHA

Millions of years after the sea withdrew from the Central coast depression, the chardonnay strains flourish over limestone grounds and coral fossils, with the strength of the Mediterranean siroco and levantina winds. Marine influence in a fresh, mineral wine that reminds us of long ago, when the Penedès was under the sea.



DO Penedès

Xarel·lo

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Lemon in colour with green-hued reflections. Aromas of fresh white fruit, stone fruit, citrus, and white flower. Light recollections of anise and cut grass. In the mouth, it is fresh and fruity, with the bitter finish characteristic of the variety.



■■■■ 0354 - 75 cl



DO Penedès

Chardonnay

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●○○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Lemon yellow in colour, with soft golden highlights. Intense aromas of tropical fruit and citrus on a soft floral and herbal background. Subtle dairy recollections. On the palate it is fruity, with good acidity and a long, persistent finish.



■■■■ 0355 - 75 cl

La Sínia

CRIANZA

The sínia (water wheel in catalan) turns like the wheel of time. Endlessly marking its natural rhythm. Winter, spring, summer, and autumn. An ancient rhythm connecting us with the wisdom of the Earth and its cycles. A journey to the land of our ancestors; the never-ending source of answers and solutions. Nature is calling us. It's time to recover our essence.



DO Penedès

Xarel·lo

6 months in barrel and 12 in bottle

Alc.: 12 % vol.

Serving: 8 - 10 °C

Type: Mature Body: ●●○○ Sweetness: ●○○○

Tannins: ●●○○ Acidity: ●●●○ Alcohol: ●●○○

Lemon-yellow in colour with golden reflections. Aromas of white fruit and tropical fruit atop a fragrant citrus and floral background. Light hints of tea, spices and aging aromas. On the palate, it is fresh, energetic and complex, with a slightly bitter finish. It will gain complexity in years to come.



03591 - 75 cl

La Soledad

RESERVA

La Soledad is a small tribute to post-war women. Praising the effort, tenacity and perseverance of an entire generation of voices silenced in history. A wine loaded with beauty, but also vindication. Empowered, alive, tenacious and full. It is time to re-establish the feminine story, to recuperate the voice of Soledad.



Gold medal
Tastavins 2025



Gold medal
Press Wine Competition 2025



Silver medal
Decanter 2025



Silver medal
Vinari 2025

DO Penedès

Chardonnay

8 months in barrel and 16 in bottle

Alc.: 12,5 % vol.

Serving: 8 - 10 °C

Type: Mature Body: ●●○○ Sweetness: ●○○○

Tannins: ●●○○ Acidity: ●●●○ Alcohol: ●●○○

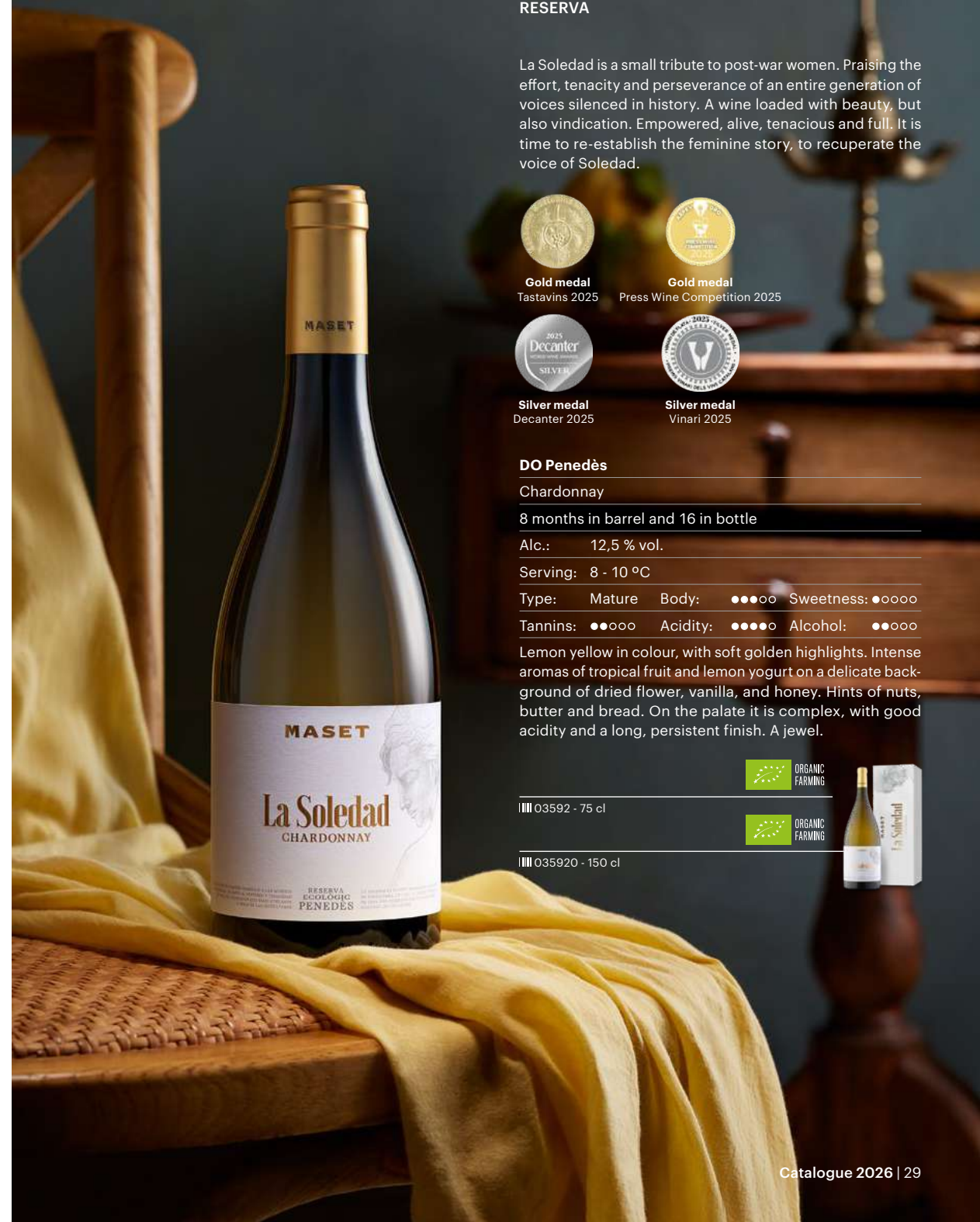
Lemon yellow in colour, with soft golden highlights. Intense aromas of tropical fruit and lemon yogurt on a delicate background of dried flower, vanilla, and honey. Hints of nuts, butter and bread. On the palate it is complex, with good acidity and a long, persistent finish. A jewel.



03592 - 75 cl



035920 - 150 cl



Singular

COSECHA

Singular Malvasia de Sitges is a young white wine made with the legendary malvasia of Sitges, a sweet and surprisingly aromatic variety which arrived over 700 years ago from the south of Greece. A small, limited-edition microfermentation that makes up part of the Singular Project, the winery's initiative that will allow you to discover the most original, innovative wines on the market.



DO Penedès

Malvasia de Sitges

Alc.: 12 % vol.

Serving: 6 - 8 °C

Limited production: approximately 3.000 bottles

Type: Fruity Body: ●●○○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●● Alcohol: ●●●○

Lemon-yellow in colour with golden reflections. Aromas of stone fruit and tropical fruit atop a fragrant citrus and floral background. Hints of Mediterranean aromatic herbs and spices. On the palate, it is fresh, tasty and persistent, with a long and slightly saline finish.



03595 - 75 cl

Merlot

COSECHA

Between the Pre-Coastal Range and the small Mediterranean coastal plains, Merlot is born. Our vineyards face south to receive the sea breeze in all its vigour and the intense summer sun. This allows its fruits to ripen slowly until reaching optimal sweetness. Lyrical and sensory synergy captures the land's essence.



DO Penedès

Merlot

Alc.: 11,5 % vol.

Serving: 8 - 10 °C

Type: Fruity Body: ●●○○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Pale pink in colour with strawberry-hued reflections. Aromas of red fruit, stone fruit, and citrus over a perfumed floral and herbaceous background. Recalling lollipops and gumdrops. Light and fruity on the palate, with a long and very refreshing finish.



0363 - 75 cl

Novell

NOVEL

After the frenzy of the wine harvest, the flower must of our most aromatic varieties ferment in our peaceful cellar. This rest ends on Saint Martin's Day, when this novel wine is tasted for the first time. A hymn to the landscape, the land and its people. Aromas of grape, flowers and happiness in a wine ideal for any moment. The fresh and sincere welcome of a new vintage.



THE FIRST WINE OF THE HARVEST

DO Penedès

Xarel-lo and moscatel de Frontignan

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●○○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Pale yellow in colour with soft green-hued reflections. Aromas of white fruit, stone fruit and grapes on a perfumed floral background. Reminiscent of lemon and fresh-cut herbs. In mouth it's fresh and fruity, with a refreshing carbonic accent resulting from its noticeable youth. Slightly bitter finish.



0351 - 75 cl

Eufòria

COSECHA



Gold medal
Concours Mondial
de Bruxelles 2025



Gold medal
Vinari 2025



Silver medal
Decanter 2025



Silver medal
Girovi 2025

Mediterranean Enjoyment

Our Eufòria range is a call for enthusiasm and unbridled passion, to a full, energetic life, to lavish days. Three wines with a marked Mediterranean profile that perfectly distil the desire to share good moments and squeeze everything from each instant as if it were the last. Because what would life be without a little euphoria?

White

DO Penedès

Xarel-lo, moscatel de Frontignan and gewürztraminer

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●○○ Sweetness: ●●○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Pale yellow with green-hued reflections. Aromas of white fruit, stone fruit and citrus over a fragrant floral background. Memories of grape, melon and boxwood. On the palate, it is fresh and balanced, with a long, smooth and unctuous finish.



03593 - 75 cl

Rosé

DO Penedès

Garnacha tinta and pinot noir

Alc.: 12 % vol.

Serving: 8 - 10 °C

Type: Fruity Body: ●●○○ Sweetness: ●●○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Pale pink in colour. Aromas of fresh red fruit atop a fragrant floral background. Light notes of stone fruit and citrus. On the palate, it is intense, quite fresh and balanced. Long, pleasant finish recalling red and citric fruit.



0365 - 75 cl



THE FIRST RED WINE
MADE TO BE
ENJOYED CHILLED

Red

DO Penedès

Pinot noir

Alc.: 13 % vol.

Serving: 8 - 10 °C

Type: Fruity Body: ●●○○ Sweetness: ●●○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Very pale purple in colour. Aromas of fresh red fruit on a light citric background and balsamic. Memories of violet, lavender and lollipop. On the palate, it is very fresh, smooth and sweet. Long, fruity finish.



03753 - 75 cl

Pinot Noir

COSECHA

Our pinot noir vineyards can be found near the Serra de Pàndols mountains, more than 350 metres above sea level. A delicate, whimsical variety which enjoys ideal conditions for an excellent grape maturation from the clay-limestone soils and the soft influence of the Ebro River and the Mediterranean Sea. From its magnificent fruit, we made this delicate, fresh and fruity wine.



Pinot noir
 Limited production: approximately 29.000 bottles
 Alc.: 14 % vol.
 Serving: 12 - 14 °C
 Type: Fruity Body: ●●○○ Sweetness: ●○○○
 Tannins: ●●○○ Acidity: ●●●○○ Alcohol: ●●●○○
 Purple in colour. Aromas of fresh red fruit on a perfumed floral background and balsamic. Memories of liquorice, lavender and lollipop. On the palate, it is very fresh, smooth and sweet. Long, fruity finish.

03736 - 75 cl

Cabernet Franc

SEMICRIANZA

At the foothills of the Pre-Coastal Range, under majestic cliffs and limestone gorges, we cultivate one our smoothest, most aromatic varieties. On this unique landscape, perfumed with pine, rosemary and thyme, our vines enjoy a drier, cooler climate (Mediterranean with continental tendencies) ideal for its development. Ideal characteristics to create a fragrant, fruity wine with its own identity.



Cabernet franc
 Limited production: approximately 40.000 bottles
 8 months in barrel and 4 in bottle
 Alc.: 14 % vol.
 Serving: 14 - 16 °C
 Type: Fruity Body: ●●○○ Sweetness: ●○○○
 Tannins: ●●○○ Acidity: ●●●○○ Alcohol: ●●●○○
 Ruby-colored with violet reflections. Intense aromas of red and black fruits, with subtle herbal and vegetal notes, over a fragrant balsamic background, floral, and spicy. Hints of ageing and anise. On the palate, it is fresh and smooth, with a long and persistent finish of red fruit.

03732 - 75 cl

Roble

CRIANZA

From a selection of traditional agriculture tempranillo grapes, we make our Roble, a surprisingly fresh and complex red, the result of using new French and American oak barrels. This singular elaboration method provides us with a quicker aroma and tannin transfer to the wine, allowing its primary aromas to remain intact without giving up the sweet, toasty notes from the barrel.



DO Catalunya
 Tempranillo
 10 months in barrel and 14 in bottle
 Alc.: 13,5 % vol.
 Serving: 14 - 16 °C
 Type: Mature Body: ●●○○ Sweetness: ●○○○
 Tannins: ●●○○ Acidity: ●●●○○ Alcohol: ●●●○○
 Intense claret-coloured with cherry reflections. Aromas of ripe black fruit on a lovely balsamic background reminiscent of eucalyptus and liquorice. Its time in the cask gives us soft notes of roasting and spices. Recollections of yogurt and grapefruit. On the palate, it is soft, fruity and with a persistent and very expressive aftertaste.

03742 - 75 cl

Gran Roble

RESERVA

Among hills of vineyards and pines, to the west of the coastal mountains, the old oak writes the passage of time on its bark. Under its shade, the tempranillo grape ripens slowly, achieving optimal conditions to make our Gran Roble, a wine that, accumulates all the knowledge and flavour of a unique and singular setting.



DO Penedès
 Tempranillo
 12 months in barrel and 24 in bottle
 Alc.: 14 % vol.
 Serving: 16 - 18 °C
 Type: Mature Body: ●●○○ Sweetness: ●○○○
 Tannins: ●●○○ Acidity: ●●●○○ Alcohol: ●●●○○
 Bright ruby in colour with soft claret reflections. Intense aromas of red and spices which blend with the roasted aromas of ageing. Recollections of eucalyptus, dill and strawberry yogurt. On the palate, it is soft and sweet, with a long, slightly bitter aftertaste.

03750 - 75 cl

Cabernet Sauvignon

CRIANZA

Red wine produced with the cabernet sauvignon variety from two quite different plots. The coastal plain grapes, closer to the sea, provide us softness, sweetness (greater presence of alcohol and sugar) and the saline touch characteristic of the Mediterranean, while the grapes of the Pre-coastal Range, grown at higher altitudes, give us freshness, aromas and structure. The delicate connection of two worlds, the subtle harmony of two extremes.



DO Catalunya

Cabernet sauvignon

12 months in barrel and 12 in bottle

Alc.: 14 % vol.

Serving: 14 - 16 °C

Type: Intense Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Intense ruby in colour with purple reflections. Aromas of crispy black fruit, spices, and liquorice. Light hints of toffee caramel, tomato leaf, and violet flower. On the palate, it is fresh, fruity and round. Long, persistent finish.

|||| 03741 - 75 cl

Cabernet Sauvignon

RESERVA

In the heart of Penedès, among old paths abundant with history, our Cabernet Sauvignon vines grow. A sheltering land that welcomed this exceptional variety more than 40 years ago. A small grape with firm flesh which, influenced by the gentle Mediterranean climate, rewards us with balanced wines and intense aromas of ripe fruit. A real treasure which the unyielding passage of time (12 months in the barrel) rounds out and fills with nuance; the sincere reward for perseverance.



Silver medal
AWC Vienna 2025



DO Penedès

Cabernet sauvignon

12 months in barrel and 24 in bottle

Alc.: 14 % vol.

Serving: 16 - 18 °C

Type: Intense Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Garnet in colour with soft ruby reflections. Great complexity on the nose. Aromas of black fruit, roasting and spices over a fragrant background of licorice, eucalyptus and cedar. Light notes of anise. In the mouth, it is intense with velvet tannins. Long fruit finish with reminiscent of black fruit and roasting.

|||| 03751 - 75 cl

Foc

RESERVA

Red wine produced in our merlot vineyards rooted on the Penedès plains, where the grapes reach optimal maturity thanks to the Mediterranean Sea and the summer sun's influence. An exceptional climate allows us to extract the maximum varietal expression, for an elegant, fine and quite aromatic wine, where ripe red fruit combine harmoniously with the complexity of its long nurturing period.



DO Penedès

Merlot

12 months in barrel and 24 in bottle

Alc.: 14 % vol

Serving: 16 - 18 °C

Type: Mature Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Ruby-coloured with soft claret highlights. Aromas of ripe black fruits on a background of sweet spices and citrus. Light notes of jam, coffee leaves, and tobacco. Broad and intense on the palate, with mature tannins and the characteristic cocoa touch of great merlot wines.

|||| 03752 - 75 cl

Syrah

RESERVA

Wine made with syrah grapes grown on arid vineyards of the Pre-Coastal Range mountains at 400 m of altitude. A thousand-year-old winery landscape bathed by Mediterranean light and caressed by the soft meeting of two prevailing winds, the cierzo and garbino.



Gold medal
AWC Vienna 2025



Gold medal
Concours Mondial
du Bruxelles 2025



DO Catalunya

Syrah

12 months in barrel and 24 in bottle

Alc.: 14 % vol.

Serving: 16 - 18 °C

Type: Intense Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Dazzling ruby red in colour with soft violet reflections. Aromas of black and red fruit on a balsamic background and spiced. Hints of licorice, dark chocolate and toffee. In the mouth it is intense, surprisingly fresh and with ripe tannins.

|||| 0378 - 75 cl

|||| 03782 - 150 cl

Natura

VARIED AGING

Caring for the Land

Natura is the winery's new range of organic red wines. Our vineyards, located in the highest areas of the Penedès, are organically farmed without the use of pesticides or herbicides. This approach fosters biodiversity within the vineyard and its surrounding ecosystem. For this reason, our labels feature five species that can be spotted at dusk while wandering through our estates: the barn owl, the hoopoe, the red-legged partridge, the fox, and the roe deer.

Xarel·lo

DO Penedès

Xarel·lo

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●○○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●● Alcohol: ●●○○

Lemon yellow in colour with green hued reflections. Aromas of ripe white fruit, stone fruit, citrus and white flowers. Subtle tropical, herbaceous and anise recollections. In the mouth, it is fresh and saline, with the bitter finish characteristic of the variety.



0353 - 75 cl

Macabeo

DO Penedès

Macabeo

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●○○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●● Alcohol: ●●○○

Pale straw yellow with golden highlights. Aromas of ripe white fruit and stone fruit emerge over a fragrant background of citrus and dried herbs. Subtle hints of toast and spices. On the palate, it is fresh, smooth, and complex, with a long and persistent finish.



0361 - 75 cl

Garnacha Tinta

DO Penedès

Garnacha tinta

Carbonic maceration

Alc.: 13,5 % vol.

Serving: 12- 14 °C

Type: Fruity Body: ●●○○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●○○ Alcohol: ●●○○

Cherry-coloured with violet reflections. On the nose, its intense aromas of red and black fruit, flowers and spices are displayed over a fragrant balsamic background. Recalling lollipops, strawberry yogurt, and Mediterranean underbrush. On the palate, it is fresh and sweet, with a smooth and exceptionally fruity finish.



0374 - 75 cl

Crianza

DO Penedès

Merlot, cabernet sauvignon and garnacha tinta

6 months in barrel and 18 in bottle

Alc.: 13,5 % vol.

Serving: 14 - 16 °C

Type: Mature Body: ●●○○ Sweetness: ●○○○

Tannins: ●●○○ Acidity: ●●○○ Alcohol: ●●○○

Picota cherry-coloured with gentle ruby reflections. Intense aromas of red and black fruit and Mediterranean underbrush over an anisette and balsamic background. Fragrant floral and ageing recollections. On the palate, it is smooth and friendly, with a long, persistent red fruit finish.



0373 - 75 cl

Reserva

DO Penedès

Cabernet sauvignon, merlot and garnacha tinta

12 months in barrel and 24 in bottle

Alc.: 13,5 % vol.

Serving: 16 - 18 °C

Type: Intense Body: ●●○○ Sweetness: ●○○○

Tannins: ●●○○ Acidity: ●●○○ Alcohol: ●●○○

Ruby in color with subtle garnet reflections. Intense aromas of black and red fruit over a fragrant spiced and balsamic background. Reminiscent of chocolate, tobacco and dill. On the palate, it is elegant, with ripe tannins, with a long, persistent black fruit and roasting finish.



0375 - 75 cl



Gran oro medal
Girovi 2025



Silver medal
Decanter 2025



Silver medal
Vinari 2025



Bronze medal
Tastavins 2025



Gold medal
Grenaches de
Monde 2025



Natura Pack

Enjoy our range of ecological red wines with this fantastic set of 3 bottles. A unique opportunity to discover the region's most important red varieties, savour the nuances of the passage of time and take a little piece of the Penedès home.

35,80 €

5046 - 3 bottles of 75 cl



100 Barricas

GRAN RESERVA

A masterpiece

Each year, we select the 100 best barrels of the cabernet sauvignon and merlot varieties one by one, to make our 100 Barricas, the winery's only gran reserva red wine. These barrels will prolong their ageing, until reaching 24 months. A long and laborious ageing process that allows us to refine the time and obtain this authentic work of art.



DO Catalunya

Cabernet sauvignon and merlot

18 months in barrel and 42 in bottle

Limited production: approximately 28.000 bottles

Alc.: 14 % vol.

Serving: 16 - 18 °C

Type: Intense Body: ●●●●○ Sweetness: ●●●●○

Tannins: ●●●●○ Acidity: ●●●●○ Alcohol: ●●●●○

Claret in colour with gentle ruby reflections. Intense aromas of black fruit stands out on a complex spiced, herbal and balsamic background. Reminiscent of smoke, chocolate, and tobacco. On the palate, it is elegant, with velvety tannins, with a long, persistent black fruit and roasting finish.

03762 - 75 cl

1777

RESERVA

A wine like before

As a tribute to the year of construction of Maset del Lleó, the family's ancestral home, we have applied the most traditional techniques to one of our best red varieties - the high-altitude Cariñena from the Prelitoral mountain range - to produce a fresh, complex, and deep red wine. A true winemaking legacy that makes this 1777 Reserva our flagship.



Gold medal
Girovi 2025



Silver medal
Decanter 2025



Silver medal
AWC Vienna 2025



Bronze medal
Tastavins 2025

DO Penedès

Cariñena

24 months in barrel and 12 in bottle

Limited production: 13.200 bottles

Alc.: 14,5 % vol.

Serving: 16 - 18 °C

Type: Intense Body: ●●●●○

Sweetness: ●●●●○ Tannins: ●●●●○

Acidity: ●●●●○ Alcohol: ●●●●○

Garnet in colour with ruby highlights. Intense aromas of black fruit and sweet spices, layered over a fragrant balsamic background and toasty notes. Hints of Mediterranean underbrush, tobacco and nuts. On the palate, it is very well-balanced and rounded, with an eternal, fruit-forward finish reminiscent of dates.

03765 - 75 cl

In case



El Priorat

When the landscape becomes wine

Twenty minutes from Tarragona, we find Priorat, a rugged, savage land presided over by the impressive Montsant mountain range and split by the Siurana River. The name Priorat has been tied to the world of wine since the XII century, when Carthusian monks brought vineyard cultivation from Provence. A mystical, spiritual footprint which the dizzying slate-covered hillsides still conserve. The land boasts a Mediterranean climate with continental tendencies, ideal conditions for growing red varieties which have brought worldwide prestige to the region: the warm garnacha tinta and the rustic carignane. Two sides of the same Priorat.

Essència Priorat

The set that will allow you to discover the warmth, minerality and energy of the land blessed for winemaking.



2 Mas Viló
1 Clos Viló

5038 - 3 bottles of 75 cl

42 | masetexport.com

Mas Viló

CRIANZA

Over *llicorella* slate of a thousand colours, on the hillsides and terraces of pronounced slopes, our *cariñena* and *garnacha* vines grow. An area bathed in the slate's dark, brilliant and gleaming tones, with ferruginous, reddish, and rusty shades. An arid land where admirably tenacious people labour with mules and harvest by hand. A praiseworthy effort to obtain a grape of the utmost quality which, after its time in the cask, allows us to achieve this work of art. Lively reflection of Priorat.



DOQ Priorat

Garnacha tinta and *cariñena*

10 months in barrel and 14 in bottle

Alc.: 14,5 % vol.

Serving: 14 - 16 °C

Type: Intense Body: ●●●●○

Sweetness: ●○○○○ Tannins: ●●●●○

Acidity: ●●●●○ Alcohol: ●●●●○

Deep ruby colour with garnet highlights. Aromas of ripe red fruit and black fruit over a light balsamic background and spicy notes. Subtle hints of liquorice, tobacco leaves, toasted notes and Mediterranean undergrowth. On the palate it is fresh and well balanced, with ripe fruit, pronounced minerality, rounded tannins and a long, persistent finish.

2372 - 75 cl

Clos Viló

RESERVA

Surrounded by buttes over 1,000 metres in altitude, the old *cariñena* and *garnacha tinta* cover the dizzying slate hillsides of the Sant Martí vineyard. A landscape designed by man's expert hands, where rock terraces built over a span of many years pull small bits of land into the rock garden. Their titanic efforts reward us with this friendly, honest wine, aged in barrel and refined in amphora flasks. The lively singularity of Priorat.



DOQ Priorat

Cariñena and *garnacha tinta*

12 months in concrete, barrel and amphora and 24 in bottle

Alc.: 14,5 % vol.

Serving: 16 - 18 °C

Type: Intense Body: ●●●●●

Sweetness: ●○○○○ Tannins: ●●●●○

Acidity: ●●●●○ Alcohol: ●●●●○

Intense cherry red in colour with purple reflections. Aromas of ripe black fruit and Mediterranean scrub. Light balsamic and mineral background. Notes of tobacco leaves, smoke and sweet spices. On the palate it is flavourful and fresh, with very good structure. Mature tannins and incredibly long finish.

2374 - 75 cl

Clos Viló Blanco

SEMICRIANZA

From Sant Martí vineyards' best *garnacha tinta* branches, we make our Clos Viló Blanc de Noirs, the winery's first white wine made with red grapes. The joining of two opposing personalities in a single wine, a faithful reflection of Priorat's duality; of the juxtaposition between culture and nature, between the spiritual and the earthly, between the fruit's warmth and the slate's fridity. Because only from conflict can the extraordinary be born.



DOQ Priorat

Garnacha blanca

4 months in foudre and 8 in bottle

Alc.: 13,5 % vol.

Serving: 8 - 10 °C

Type: Mature Body: ●●●○○

Sweetness: ●○○○○ Tannins: ●●○○○

Acidity: ●●●○○ Alcohol: ●●●○○

Lemon yellow in colour, with soft golden highlights. Aromas of stone fruit, white flowers and citrus atop a mineral and herbal background. Light notes of ageing and Mediterranean undergrowth. On the palate, it is fresh and creamy, with a long, fruity finish.

2378 - 75 cl

La Rioja

Above fleeting trends

La Rioja, located in the northern Iberian Peninsula, is one of the most prestigious wine regions in the world. At the end of the XIX century, it was influenced by the large Bordelaises wine producers, who arrived in Haro with the goal of supplying the French republic with wine after phylloxera destroyed its vineyards. This long cultural exchange has had a profound impact on its wine's profile: it is elegant, structured and with an unmistakable hint of barrel. La Rioja is divided into three large zones: Alta, Alavesa and Oriental. The first two enjoy a refreshing Atlantic climate, ideal for growing tempranillo grapes, the crown jewel, and the surprising white tempranillo. In contrast, in Rioja Oriental, closer to Navarra and the Ebro River's influence, we find ourselves with a milder, Mediterranean climate. The ideal habitat for the warm, fruity garnacha tinta.



Silvestre

COSECHA

Red wine made using the traditional Rioja Alavesa age-old carbonic maceration system. A true art, recovered and adapted to modern times, which extraordinarily strengthens the wine's aromas and floral tones. The pure expression of youth that let nature and know-how take charge of the renewal in each harvest.

DOCa Rioja

Tempranillo

Carbonic maceration

Alc.: 14 % vol.

Serving: 12 - 14 °C

Type: Fruity Body: ●●○○○ Sweetness: ●○○○○

Tannins: ●●○○○ Acidity: ●●●○○ Alcohol: ●●●○○

Cherry-coloured with violet reflections. On the nose, its intense aromas of red fruit, flowers and spices stand out atop a fragrant balsamic background. Hints of strawberry yogurt and lollipop. On the palate, it is light, sweet and fresh, with a smooth and exceptionally fruity finish.

■■■■ 0397 - 75 cl

Senderos

A modern focus

It is true that when we think of La Rioja, its magnificent red wines immediately come to mind. But that would be unfair, as this region is also home to white wines that surprise, enchant, and challenge your idea of what a Rioja wine is. With this in mind, a few years ago we launched Senderos, the winery's initiative to showcase the excellence of the white wines produced in this fantastic wine region.

The vineyards are located in Medrano (La Rioja Alta), a small town at the foot of the Moncalvillo mountain range that enjoys a continental microclimate with Mediterranean influence, allowing for optimal grape ripening. In this unique location we produce the two white wines in our range: Senderos de las Nieves and Senderos del Molinero, made with Tempranillo Blanco and Viura grapes respectively.

To claim that La Rioja is only known for its reds would be like discussing a great book and ignoring its most delicate chapters: a mistake that can only be fixed with a glass of either of these wines and a fresh perspective on the region.



Senderos de las Nieves

COSECHA

DOCa Rioja

Tempranillo blanco

Alc.: 12,5 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●○○○ Sweetness: ●○○○○

Tannins: ●●○○○ Acidity: ●●●○○ Alcohol: ●●●○○

Pale yellow in colour with soft greenish highlights. Intense aromas of white fruit, tropical fruit, and white flowers over a refreshing citrus and herbal background. Hints of almonds, dried apricots, and dried flowers. On the palate, it is intense, fruity, and very fresh. Long and persistent finish with a slight bitter touch.

■■■■ 0401 - 75 cl

Senderos del Molinero

SEMICRIANZA

DOCa Rioja

Viura (macabeo)

6 months in foudre and 8 in bottle

Alc.: 12 % vol.

Serving: 8 - 10 °C

Type: Mature Body: ●●○○○ Sweetness: ●○○○○

Tannins: ●●○○○ Acidity: ●●●○○ Alcohol: ●●○○○

Lemon-yellow in colour. Aromas of white and citrus fruits and white flowers atop a balsamic and herbal background. Light notes of ageing. On the palate, it is fresh and creamy, with a long, fruity finish.

■■■■ 0403 - 75 cl

The Classics

Updating the tradition

The Classics range is inspired by the La Rioja tradition of ageing wines in oak barrels, creating a unique, unmistakable style that is valued the world over. To this end, we elaborate three red wines ideal for uncovering the notes and aromas that the distinct ageing times provide us.



Selecta Rioja

The best way to get to know the ancestral art of barrel-ageing with the tempranillo variety.



2 Tempranillo
2 Reserva
2 Crianza

Tempranillo

SEMICRIANZA

Red wine produced following the traditional Rioja "ageing" system. A quick pass through the barrel, from 4 to 6 months, ideal for achieving the complexity and elegance of its ageing without losing the fruit's vigour and freshness. A unique process passed down from the zone's longstanding tradition of winemaking allows us to enjoy each drop of this splendid wine. A true Rioja classic.

DOCa Rioja

Tempranillo

6 months in barrel and 8 in bottle

Alc.: 14 % vol.

Serving: 14 - 16 °C

Type: Fruity Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Ruby red in colour with subtle purple hues. Aromas of dark fruit, floral notes, and orange peel over a gentle background of toffee caramel and spices. Balsamic hints of mint and dill. On the palate, it is very fruity, fresh, and silky. Long and persistent finish.

■■■■ 0393 - 75 cl

Crianza

CRINANZA

In Rioja Alavesa, where the Ebro River snakes through old vineyards, tempranillo grapes grow placidly, awaiting the wine harvest. The perfect union of land and mankind, of tradition and modernity. A voyage to its origins, to the wise essence, where the senses are newly awakened, allowing us to enjoy this winery treasure. This red Crianza, aged 12 months in the barrel and up to 24 months in the bottle, is reinventing history.

DOCa Rioja

Tempranillo

12 months in barrel and 12 in bottle

Alc.: 14 % vol.

Serving: 14 - 16 °C

Type: Mature Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Deep ruby in colour with subtle garnet highlights. Aromas of black fruit and sweet spices over a perfumed balsamic background. Hints of violet, fennel and fine woodwork. Smooth on the palate, with ripe tannins and medium body, it delights with a long and persistent finish.

■■■■ 0394 - 75 cl

Reserva

RESERVA

Made with grapes from older vines cultivated on small parcels at 600 metres in altitude, near the Medrano area. An impressive rainfed land that revels in a refreshing Atlantic climate with continental tendencies, optimal conditions for the grapes' slow ripening. A red wine that, due to its intensity and after a long oak barrel ageing and bottle resting, becomes an authentic ode to time.

DOCa Rioja

Tempranillo

12 months in barrel and 24 in bottle

Alc.: 14 % vol.

Serving: 16 - 18 °C

Type: Mature Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Deep garnet colour with soft orange hues. Aromas of ripe dark fruit, strawberry yoghurt, spices, dried rose and undergrowth over a delicate background of cocoa and cigar box. Hints of liquorice and leather. Smooth and elegant on the palate, with rounded tannins and an incredibly long finish.

■■■■ 0395 - 75 cl

■■■■ 5039 - 6 bottles of 75 cl



Ribera del Duero

More than 2.500 years of history

In northern Castilla y León, at the Iberian Peninsula's great northern plateau, we find the Ribera del Duero Designation of Origin, a complex land with a severe climate that offers up red wines of extraordinary quality. Viticulture on the banks of the Duero buries its roots in the past. Recent studies have found evidence that the Vaccaei, a Celtic town established in the zone of Indo-European origin, was already growing grapes there more than 2.500 years ago. They were followed

by the Romans, Occitan monks, and the effort of generation after generation of winegrowers who have moulded the colossal, austere landscape that we admire today. Ribera del Duero's climatology is defined as a continental climate with Mediterranean tendencies, with dry summers and long, rigorous winters. The ideal medium for the country's red variety, the D.O.'s authentic star, accounting for 96 % of total production.



Castillo de Urtau

COSECHA

Under a fiery sun, among aromas of rosemary, thyme, and sage, our Country's old red strains silently dialogue with the continuous flow of the Duero River. Centuries of tradition and effort that flow into this great red wine transformed in history.

DO Ribera del Duero

Tinta del país (tempranillo)

Alc.: 14,5 % vol.

Serving: 12 - 14 °C

Type: Intense Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Purple in colour, with soft violet reflections. Aromas of black fruit on a floral and balsamic background. Memories of strawberry yogurt, fennel, and liquorice. In the mouth, it's fresh and intense, with lively tannins and a long, persistent finish.



Castillo de Urtau

CRIANZA

Mountains and hills crowned with oaks and holly oaks, among a sea of sprigs that unite on the horizon of the Castilian plains. Olive groves and vineyards, almond trees, fruit trees and orchards boxed in by the Duero River. A wild and colossal landscape sculpted by austere generations that pays homage to humanity's memory and effort. Wine as an inseparable part of our lives.

DO Ribera del Duero

Tinta del país (tempranillo)

12 months in barrel and 12 in bottle

Alc.: 14,5 % vol.

Serving: 14 - 16 °C

Type: Intense Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Intense ruby red in colour with soft claret reflections. Aromas of black fruit, toffee caramel, dried fruits and roasted notes from its time in the barrel. Light memories of dill, lavender, liquorice and mint. On the palate, it is fresh, round and with a long, warm finish.

Ibericus

A journey to the origins

Ibericus is the winery's wager for diversity and conservation of the Iberian Peninsula's most representative native varieties.

A journey in which we will travel across our land, from north to south and east to west, through a selection of monovarietal wines with more of the wine scene's personality.



Verdejo

COSECHA

Verdejo is among the Iberian Peninsula's most representative and unique white varieties. Perfectly adapted to drought and the less fertile clay plots of Castile and Leon, it offers us intensely aromatic wines with a soft, fragrant fennel background.

Verdejo	
Alc.:	13 % vol.
Serving:	6 - 8 °C
Type:	Fruity Body: ●●○○○
Sweetness:	●○○○○ Tannins: ●○○○○
Acidity:	●●●○○ Alcohol: ●●●○○

Lemon-yellow in colour with golden highlights. Intense aromas of tropical fruit, fruit with bone, citrus and dried flowers on a refreshing fennel background. Subtle notes of peach and banana candy with a hint of chamomile. On the palate, it's unctuous and fruity, with the variety's trademark tart finish.

■■■■ 0356 - 75 cl

Garnacha Blanca

COSECHA

Garnacha blanca is a variety with a marked Mediterranean profile perfectly adapted to the Iberian Peninsula's high temperatures and low precipitation. It offers us nicely coloured, quite aromatic wines with body.

Garnacha blanca	
Alc.:	12,5 % vol.
Serving:	6 - 8 °C
Type:	Fruity Body: ●●○○○
Sweetness:	●●○○○ Tannins: ●○○○○
Acidity:	●●●○○ Alcohol: ●●●○○

Lemon-yellow in colour with golden reflections. Aromas of white fruit and stone fruit atop a citrus, floral and herbal background. Candy and fennel recollections. On the palate, it is sweet and intense, with a slightly salty finish.

■■■■ 0359 - 75 cl

Garnacha Tinta

COSECHA

Garnacha is possibly the native red variety with highest international prestige. This native of the Mediterranean coast stands out for its excellent adaptation to extreme climates and less fertile soil, and for offering warm, incredibly fruity wines with good acidity.

Garnacha tinta	
Alc.:	14 % vol.
Serving:	12 - 14 °C
Type:	Fruity Body: ●●○○○
Sweetness:	●●○○○ Tannins: ●○○○○
Acidity:	●●●○○ Alcohol: ●●●○○

Purple-coloured with violet reflections. Aromas of red and black fruit over a balsamic, floral and anise background. Recalling orange peel, lollipops and liquorice. On the palate, it is sweet and quite fruity, with a slightly bitter finish.

■■■■ 03731 - 75 cl

Graciano

SEMICRIANZA

Graciano is among the Iberian Peninsula's most unique, perfumed red varieties. Under-valued until recently due to its low yield, today it again fills the country's great mountain ranges of the north due to its exuberance, acidity and good colour.

Graciano	
	8 months in barrel and 4 in bottle
Alc.:	13,5 % vol.
Serving:	14 - 16 °C
Type:	Intense Body: ●●●○○
Sweetness:	●●○○○ Tannins: ●●●○○
Acidity:	●●●○○ Alcohol: ●●●○○

Ruby in colour with bright violet hues. On the nose, aromas of black fruit and spices stand out over a fragrant background of eucalyptus and toffee caramel. Hints of violet and green pepper. On the palate, it is intense, fresh, with ripe tannins and a fruity finish.

■■■■ 03735 - 75 cl

Mencia

COSECHA

Mencia is one of the most popular red varieties of the Iberian Peninsula. Originally from El Bierzo, it stands out for its minerality and intense aromas of fresh fruit and violet. Smooth and with low acidity, it is ideal to consume young.

Mencia	
Alc.:	13,5 % vol.
Serving:	12 - 14 °C
Type:	Fruity Body: ●●●○○
Sweetness:	●●○○○ Tannins: ●●○○○
Acidity:	●●●○○ Alcohol: ●●●○○

Picota cherry-coloured with light violet reflections. Intense aromas of red fruits atop a fragrant floral background and balsamic. Memories of strawberry yogurt, black pepper and liquorice. On the palate it is fresh, soft and sweet, with round tannins and an explosion of fresh fruit. Long, fruity finish.

■■■■ 03737 - 75 cl

Monastrell

SEMICRIANZA

Monastrell is one of the oldest red varieties of the Iberian Peninsula. This native of the Mediterranean coast provides us with red wines with intense color, pleasing aromas of black and red fruit, and touches of spice.

Monastrell	
	8 months in barrel and 4 in bottle
Alc.:	14 % vol.
Serving:	14 - 16 °C
Type:	Intense Body: ●●●○○
Sweetness:	●○○○○ Tannins: ●●●○○
Acidity:	●●●○○ Alcohol: ●●●○○

Ruby colour with violet hues. Aromas of black and red fruit over a subtle balsamic background, herbal and toasted. Delicate hints of strawberry yoghurt, clove and liquorice. On the palate, it is intense and fruity, with ripe tannins and a long, persistent finish.

■■■■ 03733 - 75 cl

Supreme Collection

Limited production: 15.840 bottles



5037 - Box presentation of 6 bottles of 75 cl.

Extraordinary selection of our monovarietal wines

From a selection of our best barrels of monovarietal wines, we create our Supreme line: six red wines carefully selected to undergo 12 months of ageing in French oak barrels and 4 months of refinement in large-volume wooden vats. This mixed ageing lets us round out its tannins, gain complexity and maintain its fruity expression intact.

Cabernet Franc

CRIANZA

Cabernet franc			
Ageing in barrel and wooden vats			
Alc.:	14 % vol.		
Serving:	14 - 16 °C		
Type:	Mature	Body:	●●●○ Sweetness: ●●○○
Tannins:	●●●○	Acidity:	●●●○ Alcohol: ●●●○

De color rubí con suaves reflejos granates. Intensos aromas a fruta roja sobre un fragante fondo balsámico y especiado. Ligeras notas de crianza. Recuerdos a yogur de fresa y humo. En boca es muy goloso, suave y con un final largo e Intense.

Cariñena

CRIANZA

Cariñena			
Ageing in barrel and wooden vats			
Alc.:	14 % vol.		
Serving:	14 - 16 °C		
Type:	Intense	Body:	●●●○ Sweetness: ●●○○
Tannins:	●●●○	Acidity:	●●●○ Alcohol: ●●●○

De color rubí con Lights reflejos granates. En nariz destacan los aromas a fruta negra y a especias sobre un refrescante fondo balsámico. Recuerdos a hojas de tabaco y regaliz. En boca es Intense, goloso y complejo, con taninos redondos y un final ligeramente Fruity.

Garnacha Tinta

CRIANZA

Garnacha tinta			
Ageing in barrel and wooden vats			
Alc.:	14 % vol.		
Serving:	14 - 16 °C		
Type:	Mature	Body:	●●●○ Sweetness: ●●○○
Tannins:	●●●○	Acidity:	●●●○ Alcohol: ●●●○

De color rubí con reflejos granates. Aromas a fruta roja sobre un fondo balsámico y especiado. Recuerdos a regaliz, yogur de fresa y chocolate. En boca es goloso, muy redondo y con un final largo y persistente.

Mencia

CRIANZA

Mencia			
Ageing in barrel and wooden vats			
Alc.:	13,5 % vol.		
Serving:	14 - 16 °C		
Type:	Mature	Body:	●●●○ Sweetness: ●●○○
Tannins:	●●●○	Acidity:	●●●○ Alcohol: ●●●○

De color rubí con Lights reflejos granates. Fragantes aromas a fruta roja madura sobre un Light fondo floral y cítrico. Recuerdos a pimienta negra, regaliz y canela. En boca es suave y goloso, con taninos redondos y un final largo y persistente.

Monastrell

CRIANZA

Monastrell			
Ageing in barrel and wooden vats			
Alc.:	14,5 % vol.		
Serving:	14 - 16 °C		
Type:	Intense	Body:	●●●○ Sweetness: ●●○○
Tannins:	●●●○	Acidity:	●●●○ Alcohol: ●●●○

De color rubí con reflejos granates. Aromas a fruta roja fresca sobre un fragante fondo balsámico y especiado. Recuerdos a piel de naranja, caramelo tofe y vainilla. En boca es Intense y Fruity, con taninos Matures y final largo y persistente.

Tinta Fina

CRIANZA

Tinta fina (tempranillo)			
Ageing in barrel and wooden vats			
Alc.:	13,5 % vol.		
Serving:	14 - 16 °C		
Type:	Mature	Body:	●●●○ Sweetness: ●●○○
Tannins:	●●●○	Acidity:	●●●○ Alcohol: ●●●○

De color rubí con reflejos granates. Aromas a fruta negra y roja y especias sobre un fondo balsámico y tostado. Recuerdos a higo, eneldo y regaliz. En boca es Intense, con taninos Matures y un final largo y persistente.

Atlantic breezes

Freshness of the north

Our Atlantic wines are defined by the salty sea breeze, gentle rains, and a mild climate that shapes lush, green landscapes. In Galicia and northern Portugal, our Albariño and Godello vineyards, grapes that can only flourish in this unique region, grow vigorously to produce wines that are elegant, citrusy, and wonderfully refreshing.

Azuleiro

COSECHA

At dawn, when the sun has not yet risen, Azuleiro, "the one who makes the blue," travels along the Atlantic coast to paint it from top to bottom. He crosses seas, estuaries, and mountains, wrapped in a cloak of seaweed and saltpeter, painting the blue that the night took away. He paints the waves, the breeze, and the horizon where the fishermen work. And so, in silence, when the sun arrives, the coast awakens, calm and beautiful, under the Atlantic sky, dressed in blue.



Loureiro	
Alc.:	11,5 % vol.
Serving:	6 - 8 °C
Type:	Light Body: ●●○○○
Sweetness:	●○○○○ Tannins: ●○○○○
Acidity:	●●●● Alcohol: ●●○○○

Lemon-yellow in colour with greenish reflections. Aromas of white fruit and stone fruit over a refreshing floral background and citrus notes. Subtle hints of freshly cut grass. On the palate it is fresh and flavoursome, with a long, persistent finish reminiscent of peach candy.

■■■■ 03503 - 75 cl

Atlántico

COSECHA

Atlántico is a young white wine created with the albariño variety that captures the essence of its origin. From a landscape that brings us recollections of the sea, wind and salt; from a people labouring under the sun who knows how to listen to the voices of nature; from a wine calling for adventure, for exploring new territories and leaving daily worries behind. Pure Atlantic character!



Albariño	
Alc.:	12,5 % vol.
Serving:	6 - 8 °C
Type:	Fruity Body: ●●○○○
Sweetness:	●○○○○ Tannins: ●○○○○
Acidity:	●●●● Alcohol: ●●○○○

Lemon-yellow in colour with greenish reflections. Aromas of apple and peach on a refreshing floral and citrus background. Light hints of fresh herbs. On the palate, it is fresh, flavourful, and mineral with a long, persistent finish and the trademark saline touch of the variety.

■■■■ 03501 - 75 cl

Ponte de Barbeita

COSECHA

The Ponte da Barbeita is a historic Gothic bridge that crosses the Mouro River, a tributary of the Miño River that forms a natural border between Portugal and Galicia. Two territories that share the same passion: the albariño grape. Our alvarinho vineyards grow on this fertile ground bathed by the Atlantic breeze.



DO Vinho Verde (Portugal)	
Alvarinho (albariño)	
Alc.:	12 % vol.
Serving:	6 - 8 °C
Type:	Fruity Body: ●●○○○
Sweetness:	●○○○○ Tannins: ●○○○○
Acidity:	●●●● Alcohol: ●●○○○

Lemon-yellow in colour with greenish reflections. Aromas of peach and pineapple on a refreshing floral and citrus background. Hints of cardamom, anise and mint. On the palate, it is fresh, flavourful, and mineral with a long, persistent finish and the trademark saline touch of the variety..

■■■■ 2254 - 75 cl

Pazo de Oiras

Albariño

COSECHA

Legend has it that the albariño grape was brought to Galicia by monks of the Cistercian Order in the 12th century. A thousand years later, sheltered by the prestigious DO Rías Baixas, our O Rosal vineyards continue to grow, influenced by the Atlantic climate. This provides a fresh wine with moderate alcohol content and good acidity.



DO Rías Baixas	
Albariño	
Alc.:	12,5 % vol.
Serving:	6 - 8 °C
Type:	Fruity Body: ●●○○○
Sweetness:	●●○○○ Tannins: ●○○○○
Acidity:	●●●● Alcohol: ●●○○○

Lemon-yellow in colour with greenish reflections. Aromas of peach and ripe pineapple on a refreshing floral and citrus background. Hints of fresh herbs and anise. In the mouth, it is fresh, flavourful, and fizzy with a long, persistent finish and the trademark saline touch of the variety.

■■■■ 2253 - 75 cl

Pazo de Oiras

Godello

COSECHA

From the historic Monterrei Valley (Ourense), we carefully selected the finest godello plantations to produce our Pazo de Oiras. The soil in this valley, which has accumulated centuries of labour, is comprised of sandy, granite earth rich in schist, a unique feature which enables us to produce a fresh and creamy white wine bursting with nuance.



DO Monterrei	
Godello	
Alc.:	12,5 % vol.
Serving:	6 - 8 °C
Type:	Fruity Body: ●●○○○
Sweetness:	●●○○○ Tannins: ●○○○○
Acidity:	●●●● Alcohol: ●●○○○

Lemon-yellow in colour with greenish hues. Aromas of pear, peach and melon over a refreshing floral and dairy background. Saline and herbal notes. On the palate it is fresh, flavourful and creamy, with a long, persistent finish and the characteristic saline touch of the variety.

■■■■ 2255 - 75 cl

Cava

Time capsules

Our cavas are born in Penedès, the cradle of sparkling wines on the Iberian Peninsula. A tradition that began in the mid-XIX century, when, in the Sant Sadurní d'Anoia village now known as "the cava capital", the first wine with these characteristics was made using the traditional method (that is, with the second fermentation in the bottle). Some years later, in 1917, Josep Massana y Carbó, grandfather of the current owner, made the first sparkling wine at the Maset del Lleó estate. We've been making our sparkling wines with a blend of native Mediterranean varieties ever since, ageing beyond what current regulations require, a symbol of our winery's identity. This is the only way we can offer cavas that achieve the utmost quality worthy of their history.



Traditional cavas

DE GUARDA



The most refreshing bubbles

Our range of Traditional cavas, elaborated using only native varieties, is a tribute to our Mediterranean lifestyle: happy, spontaneous and fresh. The perfect cava for those who are beginning to discover the magic of bubbles.

Semiseco

GUARDA

The sweetest version of our traditional vintage cava. A blend of xarel·lo, macabeo and parellada grapes, with a minimum one year of rest time in stacks, rounded out with a delicate liqueur d'expedition especially made in our master winery. The smoothest, sweetest entry in the world of bubbles.

DO Cava

Xarel·lo, macabeo and parellada

12 months on lees

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●●○ Sweetness: ●●●●

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Lemon-yellow in colour with golden highlights. Creamy, well-integrated bubble. Aromas of fruit and white flowers over a perfumed banana, brioche, anise, and Camembert background. Smooth and refreshing herbal recollections. On the palate, it is smooth and balanced, with a long, sweet finish.

|||| 0311 - 75 cl

Brut

GUARDA

Brut is one of our most emblematic traditional cavas. Made by our master winery with a special blend of xarel·lo, macabeo and parellada grapes, and after a minimum of one year resting time in stacks, we achieve this smooth, fresh, richly nuanced sparkling wine. An undoubtably great example of the Mediterranean character of our winery.

DO Cava

Xarel·lo, macabeo and parellada

12 months on lees

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●○○○

Lemon-yellow in colour with golden highlights. Creamy, well-integrated bubble. Aromas of fruit and white flowers over a refreshing lemon and anise background. Herbal memories of ageing. On the palate, it is smooth and balanced, with a long, slightly sweet finish.

|||| 0313 - 75 cl

Brut Rosé

GUARDA

Brut Rosé is our vintage cava made with the traditional trepat and garnacha tinta varieties. Two exceptional red grapes which impart body, structure and subtle memories of red fruit and Mediterranean underbrush. An honest reflection of our winery's historic sparkling wines.

DO Cava

Garnacha tinta and trepat

12 months on lees

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●●○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Pale salmon-coloured. Creamy, well-integrated bubble. Aromas of raspberries and pomegranate on a background of laurel, violets and pastries. On the palate, it's intense and expressive, with a long, fruity finish.

|||| 0316 - 75 cl

Brut Nature

GUARDA

Brut Nature is our vintage cava made with the traditional method inherited in 1917, with the second fermentation in bottle. An elegant, fresh sparkling wine, rests for a minimum of one year in stacks, which perfectly explains our winery's history and tradition of making cavas with a pronounced Mediterranean character.

DO Cava

Xarel·lo, macabeo and parellada

12 months on lees

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●○○○

Lemon-yellow in colour with golden highlights. Creamy, well-integrated bubble. Aromas of fruit and white flowers over a refreshing lemon and anise background. Reminiscent of fresh herbs and ageing. On the palate, it is smooth and balanced, with a long, dry finish.

|||| 0314 - 75 cl

Reserva cavas

DE GUARDA SUPERIOR

Shaping time

Reserva cavas are the faithful reflection of a century-long tradition. Complexity, elegance and distinction. An extraordinary welcome to its long ageing and incredible range of aromas.

Brut Nature

GUARDA SUPERIOR RESERVA

A sparkling wine with a history of more than 100 years that delights us with its complexity, distinction and elegance. An extraordinary welcome to its long ageing and incredible range of aromas.

Brut

GUARDA SUPERIOR RESERVA

One of our most traditional cavas. Made using the native macabeo, xarel-lo and parellada varieties; after a second fermentation in the bottle and 24 months of ageing, it surprises us with its complexity, generosity and elegance.

Semiseco

GUARDA SUPERIOR RESERVA

The sweet welcome to the magic of bubbles and long ageing. A soft, sweet cava aged 24 months, extolling the winery's long tradition of sparkling wines. The sweet reward for a century-long family tradition.

DO Cava

Xarel-lo, macabeo and parellada

24 months on lees

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●●●

Sweetness: ●●●● Tannins: ●●●●

Acidity: ●●●● Alcohol: ●●●●

Pale yellow in colour with straw-hued reflections. On the nose, ripe white fruit, citrus notes and a perfumed anise background stand out. Reminiscent of ageing, acacia flower and black pepper. On the palate, it is dry and lively, with fine, creamy bubbles. Notes of white fruit and baking. Long, persistent finish.

DO Cava

Xarel-lo, macabeo and parellada

24 months on lees

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●●●

Sweetness: ●●●● Tannins: ●●●●

Acidity: ●●●● Alcohol: ●●●●

Pale yellow in colour with straw-hued reflections. Elegant notes of ripe white fruit on a perfumed floral background. Light recollections of biscuit, toast, and almond. On the palate, it is friendly, with a creamy bubble. Fruity, roasted notes. Long, slightly sweet finish.

DO Cava

Xarel-lo, macabeo and parellada

24 months on lees

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●●●

Sweetness: ●●●● Tannins: ●●●●

Acidity: ●●●● Alcohol: ●●●●

Pale yellow in colour with straw-hued reflections. Notes of fruit preserves and orange-flower honey on a fragrant floral background. Soft recollections of pastries, toast and dried fruits. Soft, appetising entry with fine, very well-integrated bubbles. Clear, sweet and persistent finish.

0324 - 75 cl

03240 - 37,5 cl

0323 - 75 cl

03230 - 37,5 cl

0321 - 75 cl

Nu

Our range of monovarietal cavas

Produced from our organic vineyards, our Nu range of cavas presents themselves as they truly are: unpretentious, pure, genuine, and authentic; respectfully expressing the full flavour and aroma of the grape. It is the past, it is the present, but above all, it is preserving the future. Our duty to the land and to those who will work it after us.



Silver medal
CSWWC 2025



Bronze medal
Decanter 2025



World's Best Cava

World's Best Organic Sparkling Wine

The Champagne & Sparkling Wine
World Championships (CSWWC) 2023

Brut Nature GUARDA SUPERIOR RESERVA

DO Cava

Xarel-lo

24 months on lees

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Lemon yellow in colour, with soft golden highlights. Creamy, well-integrated bubble. Aromas of white fruit, white flowers and citrus fruits over a fragrant brioche and nuts background. Saline recollections. On the palate, it is expressive and intense, with a long, very refreshing citrus finish.



Watch the video
about our world
champion cava 2023.

2:17 min

||| 0828 - 75 cl

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Brut GUARDA SUPERIOR RESERVA

DO Cava

Xarel-lo

24 months on lees

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Lemon yellow in colour, with soft golden highlights. Creamy, well-integrated bubble. Aromas of white fruit, fruit with bone, citrus and white flowers. Recollections of brioche, nuts and vanilla bean. On the palate, it is soft and intense, with a long, sweet finish reminiscent of nuts.



||| 0827 - 75 cl



Silver medal
Vinari Barcelona
Rosé 2025

Brut Rosé GUARDA

DO Cava

Garnacha tinta

12 months on lees

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Pale pink in colour. Creamy, well-integrated bubble. Aromas of cranberries and drunken cherries on a background of violets, grapefruit and pastries. On the palate, it's intense and expressive, with a long, fruity finish.



||| 0829 - 75 cl

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Pau Massana

GUARDA BRUT NATURE

With the goal that one day no disease will take away our hopes and dreams, each year we create two thousand five hundred bottles of this cava to raise funds and finance a research project on rare disease of the Parc Taulí Research and Innovation Institute. 100 % of the proceeds will go to this effort through the Pau Massana Minority Diseases Grant.



DO Cava

Xarel-lo, macabeo and parellada

12 months on lees

Limited production: 2.500 bottles

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●●●

Sweetness: ●○○○ Tannins: ●○○○

Acidity: ●●●● Alcohol: ●●○○

Pale lemon yellow in colour with soft golden reflections. Creamy, well-integrated bubble. Aromas of fruit and white flowers over a refreshing lemon and raw almond background. Memories of herbs and ageing. On the palate, it is smooth and balanced, with a long, refreshing finish.



In case



0883 - 75 cl

Ancestral Xarel-lo

BRUT NATURE

An ancient wine, an ode to instinct and naturalness. With no secondary fermentation or ulterior motives, straight from the grape, with vitality and strength. With energy and freshness. Bubbles bursting with life, because life lies in what moves us. Groundbreaking, direct, assertive. A glimmer of pleasure, slightly transgressive. An ancestral method that is not old, but beautiful; one that merges the styles of today and yesteryear and goes to the root of taste, of a taste that had almost disappeared, a joy whose fire we reignited.



Xarel-lo

8 months on lees

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○

Sweetness: ●○○○ Tannins: ●○○○

Acidity: ●●●○ Alcohol: ●●○○

Lemon yellow with hints of new gold. Stone fruit aromas atop a background of citrus fruits, flowers and aniseed. Saline and nutty notes. On the palate it is fresh and creamy, with fine, refreshing bubbles.



0329 - 75 cl

With paper packaging

Vintage

GUARDA SUPERIOR
GRAN RESERVA BRUT NATURE

Artisans of time

Selected from the best macabeo, xarel-lo and parellada vineyard, our most traditional cava is born. Made following the most ancient handcraft techniques, paired with the most innovative technology, Vintage is produced by bottling time. A long and laborious process of over 44 months allows us to convert the wine in this grand cava. The true spoils of perseverance.



Silver medal
Vinari 2025

DO Cava

Xarel-lo, macabeo and parellada

44 months on lees

Alc.: 11,5 % vol.

Serving: 8 - 10 °C

Type: Mature Body: ●●●○

Sweetness: ●○○○ Tannins: ●○○○

Acidity: ●●●○ Alcohol: ●●○○

Straw-yellow in colour with golden highlights. Fine, elegant bubbles. Aromas of ripe fruit, citrus, and crianza on a fragrant floral and anisette background. On the palate, it's balanced, creamy and velvety, with a fresh, saline finish.



0334 - 75 cl 0325 - 150 cl



L'avi Pau

GUARDA SUPERIOR GRAN RESERVA
BRUT NATURE

A legacy that comes from afar

Pau Massana Mestre, known as Grandfather Pau, was the first Massana to settle at Maset del Lleó, the family's ancestral home built in 1777. He was a key figure in the history of our house and taught us that effort, dedication, and well-done work not only withstand time, but endure beyond us. This L'avi Pau Gran Reserva cava is our small tribute to the one who, with his effort and vision, planted the seed of a dream that today is more alive than ever.



Gold medal
Concours Mondial
de Bruxelles 2025



Gold medal
Vinari 2025



Bronze medal
Decanter 2025



DO Cava

Xarel-lo, macabeo and chardonnay

44 months on lees

Limited production: approximately 30.000 bottles

Alc.: 11,5 % vol.

Serving: 8 - 10 °C

Type: Mature Body: ●●●○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Pale yellow in colour with golden shades and fine, well-integrated bubbles. On the nose, it offers aromas of white ripe fruit, citrus notes and aromas of a long nurturing. Hints of crapple blossom. In mouth it is dry, ample and creamy, with good structure and a long, persistent and refreshing finish.



033411 - 75 cl

World's Best Cava Spain's Best Sparkling Wine



The Champagne & Sparkling Wine World Championships (CSWWC) 2025



Watch the video about our world champion cava 2024.
1:57 min

1917

GUARDA SUPERIOR GRAN RESERVA BRUT NATURE

A centennial legacy

This cava is our special tribute to Josep Massana Carbó, who elaborated in 1917 the first cava in Maset del Lleó state. A century later, thanks to this great cava we exalt our most deserved recognition for his legacy.

DO Cava

Xarel-lo, macabeo and pinot noir

56 months on lees

Limited production: approximately 10.000 bottles

Alc.: 11,5 % vol.

Serving: 8 - 10 °C

Type: Mature Body: ●●●○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Straw yellow in colour with soft golden highlights. Intense aromas of white fruit and dried flowers on a refreshing citrus background. Reminiscent of brioche, quince and roasted nuts. On the palate, it is structured, fresh and complex, with a well-integrated bubble. Long, persistent finish with mineral notes.



0335 - 75 cl



03351 - 75 cl



03353 - 150 cl



Ice Cocktail

GUARDA SUPERIOR RESERVA
SEMISECO

Our cava made especially to be enjoyed over ice. The most refreshing experience of the year. We recommend enjoying it in a balloon glass with two large cubes of ice. Give it your own personal touch with mint or thinly-sliced fresh fruit like peach or strawberry.



APPERITIF
SPECIAL

DO Cava

Xarel-lo, macabeo and parellada

24 months on lees

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●●○

Sweetness: ●●●○ Tannins: ●○○○

Acidity: ●●●○ Alcohol: ●●○○

Straw-yellow in colour with golden highlights. Aromas of stone fruit and citrus over a fragrant brioche and honey background. Toasty notes of almond. Soft, appetising entry with fine, very well-integrated bubbles. Clear, sweet and persistent finish.

||||| 0332 - 75 cl

Nectar White

GUARDA SUPERIOR RESERVA
SEMISECO

Nectar White is our exquisite Cava made to share and enjoy after your best meals. Floral, fresh and light, it pairs perfectly with desserts and sweet moments. Impulse and gift of the gods to delight your palate.



DESSERT
SPECIAL

DO Cava

Xarel-lo, macabeo and parellada

24 months on lees

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●●○

Sweetness: ●●●○ Tannins: ●○○○

Acidity: ●●●○ Alcohol: ●●○○

Straw-yellow in colour with subtle golden hues. Aromas of stone fruit and spices over a fragrant brioche and honey background. Toasty notes of almond. Soft, appetising entry with fine, very well-integrated bubbles. Clear, sweet and persistent finish.

||||| 0331 - 75 cl

Aurum

GUARDA SUPERIOR RESERVA
BRUT NATURE

Aurum, gold in Latin, is a name that expresses in a single word the excellence and the tradition of Maset Winery. A cava that shows the chardonnay's vivacity and freshness and the xarel-lo's body and structure.



DO Cava

Xarel-lo and chardonnay

24 months on lees

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○

Sweetness: ●○○○ Tannins: ●○○○

Acidity: ●●●○ Alcohol: ●●○○

Pale yellow in colour with soft golden reflections. Fine, well-integrated bubble. Aromas of ripe white fruit and citrus. Reminiscent of anise, florals and dried herbs. Light notes of marzipan, vanilla and nuts. On the palate, it is fresh, intense and creamy. Long, persistent finish.

||||| 0327 - 75 cl

Natura Brut

GUARDA SUPERIOR RESERVA

Cava Brut originating from ecological agriculture and created with the classic Penedès blend of xarel-lo, macabeo and parellada grapes. Three varieties perfectly adapted to the Mediterranean climate that flawlessly express the characteristic salinity and minerality of our homeland and reward us with a sparkling wine with unique identity and personality.



DO Cava

Xarel-lo, macabeo and parellada

12 months of ageing

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○ Sweetness: ●●○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Lemon yellow in colour, with soft golden highlights. Creamy, well-integrated bubble. Aromas of white fruit, fruit with bone, citrus and white flowers. Recollections of brioche, nuts and vanilla bean. On the palate, it is soft and intense, with a long, sweet finish reminiscent of nuts.

||||| 0880 - 75 cl



Natura Brut Nature

GUARDA SUPERIOR RESERVA

Brut Nature cava originating from ecological agriculture and created using the traditional method, or second fermentation in bottle. A long, laborious maturing process, with a minimum ageing of twenty-four months on the lees, which rewards us with a creamy, elegant and surprisingly refreshing sparkling wine.



DO Cava

Xarel-lo, macabeo and parellada

12 months of ageing

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Lemon yellow in colour, with soft golden highlights. Creamy, well-integrated bubble. Aromas of white fruit, white flowers and citrus fruits over a fragrant brioche and nuts background. Saline recollections. On the palate, it is expressive and intense, with a long, very refreshing citrus finish.

||||| 0881 - 75 cl



Zero

ALCOHOL FREE

For everyone

Zero is our first non-alcoholic sparkling wine. Elaborated with a novel dealcoholisation method, we manage to preserve all the antioxidant and cardiovascular properties beneficial to health without losing all its natural flavour and aromas. The ideal product for all those who like to take care of themselves and enjoy life.



White

Non-alcoholic sparkling drink

Airén, macabeo and moscatel

Alc.: 0 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○ Sweetness: ●●●●

Tannins: ●○○○ Acidity: ●●○○ Alcohol: ○○○○

Pale-yellow in colour. Intense aromas of ripe fruit and flowers. On the palate, it is pleasant, with a well-integrated bubble and refreshing acidity. Long, fruity finish. Perfect as an aperitif, or at the most special celebrations.

|||| 02601 - 75 cl

Rosé

Non-alcoholic sparkling drink

Tempranillo

Alc.: 0 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○ Sweetness: ●●●●

Tannins: ●○○○ Acidity: ●●○○ Alcohol: ○○○○

Clean, bright light pink in colour. Intense aromas of fresh red and citrus fruit. In mouth, it is pleasant, with well-integrated carbon and refreshing acidity. Long, fruity finish. Ideal for accompanying any dish.

|||| 02603 - 75 cl

Vermouth

SWEET WINE

Red vermouth made following an old family recipe using flower must, holandas (fortified spirit of xarel-lo wines from Penedès region), and a careful selection of over 40 Mediterranean aromatic herbs, among which absinthe is highlighted. A small treasure from over one hundred years ago that time-travels to recover lost flavours. A family legacy that harmoniously fuses past and present to achieve this nuanced, structured vermouth.



Coupage of white varieties

Limited production: approximately 10.000 bottles

Alc.: 16 % vol.

Serving: 8 - 10 °C

Type: Intense Body: ●●●● Sweetness: ●●●●

Tannins: ●●○○ Acidity: ●●○○ Alcohol: ●●●●

Mahogany red in colour with orange hues. Intense aroma of aromatic herbs, fruit, spices, with a smooth balsamic background that calls to mind vanilla flower. On the palate, it's subtly sweet, with lightly bitter notes, easily downed and with a nice memorable final.

|||| 0343 - 75 cl

Pedro Ximénez

SWEET WINE

Sweet wine made from the Pedro Ximénez grape, a variety of fantastical origin. Legend has it that Andalusian Pedro Ximén, a Flanders corps soldier, brought it in his leather pouch from the fertile Rhine valleys (Germany). Since then, each year the grape pacified in the sun, resulting in must with an extraordinary concentration of sugars and rich aromas. This traditional process is known as "asoleo".



DO Montilla-Moriles

Pedro ximénez

Long ageing in barrel

Alc.: 16 % vol.

Serving: 12 - 14 °C

Type: Intense Body: ●●●● Sweetness: ●●●●

Tannins: ●○○○ Acidity: ●●○○ Alcohol: ●●●●

Intense ebony colour with golden reflections. Sweet notes of dry fruits prevail in nose, along with other toasted notes of chocolate and coffee. On the palate, it is sweet, smooth and velvety, reminiscent of caramel with a long and flavourful finish.

|||| 0347 - 50 cl

Moscatel

SWEET WINE

Sweet wine made with Moscatel - considered among the oldest grapes in the world. The vineyards grow just kilometres from the Mediterranean Sea, where this grape has been grown for more than 2000 years. The grape must doesn't allow for fermenting, and wine alcohol is added, then stirred each day until rendering the yeasts inactive. A traditional production process which yields the ideal wine for pairing with all types of pastries, foies and cheeses.



Moscatel de Alejandria

Alc.: 15 % vol.

Serving: 8 - 10 °C

Type: Intense Body: ●●●● Sweetness: ●●●●●

Tannins: ●○○○○ Acidity: ●●○○○ Alcohol: ●●●●●

Amber in colour with golden reflections. On the nose, preserved citrus fruits and delicate floral notes and honey are showcased. On the palate, it's fresh and flavourful, with a long and persistent finish.

0349 - 75 cl

Records

SWEET WINE

Records ("memories" in Catalan) is our social gathering wine. A solera mistela, barrel-aged and made with a coastal Mediterranean muscat grape's flower must. A sweet and complex wine that invites us to uncover long-forgotten words. To recover times and spaces of tranquil, enriching conversation. To listen to our neighbour and forge mutual understanding. To explain who we are and what we do. Find our place in the world. That only words and wine feed us. Let the gathering begin!



Moscatel de Alejandria

Dynamic Crianza aged in-barrel for 10 years

Limited production: 4.500 bottles

Alc.: 15 % vol.

Serving: 8 - 10 °C

Type: Intense Body: ●●●● Sweetness: ●●●●●

Tannins: ●○○○○ Acidity: ●●○○○ Alcohol: ●●●●●

Amber in colour with golden reflections. Aromas of grape, dried apricot and syrup on a perfumed background of orange peel, honey and dried fruits. On the palate, it is unctuous, tantalising and citrusy, with a long, persistent finish reminiscent of honey and hazelnuts.

0348 - 50 cl

In case



Dressings

Mediterranean character

To complete the widest range of products made by a single winery, we also offer wine by-products, such as our Pedro Ximénez vinegar, as well as other products linked to the Mediterranean tradition, such as extra virgin olive oil.



Pedro Ximénez Vinegar

RESERVA BALSAMIC

DO Montilla Moriles

100 % pedro ximénez

Aged in barrels for over 5 years

Acidity: 6°

Bright dark mahogany with bluish-black highlights. Intense aromas of raisins, coffee and liquorice atop a scented base of roasted hues. On the palate it is fresh, sweet and persistent, with a long, fruity finish.

03912 - 25 cl

In case



Extra Virgin Olive Oil

EXTRA VIRGIN

DOP Siurana

100 % arbequina

Acidity: 0,3°

Serving: 16 - 18 °C

Golden yellow in colour with green-hued reflections. Aromas of ripe fruit, especially apple and banana, stand out on the nose. It is fruity, sweet, balanced and complex on the palate.

03971 - 50 cl

Beers

Abbey

Bodegas Maset's abbey beers are made at the Cistercian Notre-Dame du Val-Dieu abbey (Belgium), founded in 1216. From then up to present day, the abbey community has been perfecting the original recipe. A legacy of eight centuries of tradition, making the world's best abbey beer without interruption.

Baviera

On April 3, 1516, William IV, Duke of Bavaria, announced the "law of purity," prohibiting the use of wheat for any purpose other than for making bread. Centuries later, with the ban lifted, our master brewers are once again producing the famous Weißbier, craft wheat beers, as in yesteryear. Slightly sweet, with subtly toasted malts, unfiltered and with little hops; it's the perfect combination for enjoying all the flavour of a grain with personality. It was worth the long wait.

IPA

IPA is a refreshing artisanal beer in the India Pale Ale style, with a marked Mediterranean character, created with three malts, four hops and mineral water from the Font del Regàs, located in the middle of Montseny Natural Park. In its creation, the hops, are incorporated at different points in the fermentation to contribute characteristic bitterness.



Blond

ABBEY BLOND

Barleu
Malt
Unfiltered
Second fermentation in bottle
Alc.: 6 % vol.
Serving: 6 - 8 °C
Intensity: Medium
IBUs: 20
Body: ●○○ Malt: ●○○
Hop: ●●○ Alcohol: ●○○

Golden yellow in colour with fine bubbles. Abundant crown of foam. Refreshing aromas of fruit and flowers with light memories of caramel, malts and spices. On the palate, it is smooth and refreshing, with a slightly bitter finish.

■■■■ 1015 - 33 cl

Brown

ABBEY BROWN

Barley
Double malt
Unfiltered
Second fermentation in bottle
Alc.: 8 % vol.
Serving: 6 - 8 °C
Intensity: High
IBUs: 22
Body: ●●○ Malt: ●●○
Hop: ●●○ Alcohol: ●●○

Dark amber in colour with fine bubbles. Crown of thick, abundant foam. Fragrant aromas of coffee and mocha with soft recollections of spices and toasted malt. On the palate, it is intense, complex, and spicy, with a slightly bitter finish.

■■■■ 1025 - 33 cl

Reserva

ABBEY CHRISTMAS

Barley
Quadruple malt
Unfiltered
Second fermentation in bottle
Alc.: 9 % vol.
Serving: 6 - 8 °C
Intensity: Very high
IBUs: 24
Body: ●●● Malt: ●●●
Hop: ●●○ Alcohol: ●●●

Dark brown in colour with fine bubbles. Crown of quite thick, abundant foam. Intense aromas of dried cherry, figs and chocolate over a background of coffee and Port wine. Reminiscent of spices and very toasted malt. On the palate, it is complex, full-bodied and a long, slightly fruity aftertaste.

■■■■ 1035 - 33 cl

Blond

HEFEWEISSBIER

IGP Bayerisches Bier
Wheat and barley
Malt
Unfiltered
Double fermentation
Alc.: 5,4 % vol.
Serving: 6 - 8 °C
Intensity: Medium
IBUs: 12,5
Body: ●●○ Malt: ●○○
Hop: ●○○ Alcohol: ●○○

Velvety golden-coloured, with a high-foam, smooth, spongy crown. Nice, warm aroma recalling bread and grain, with a light fruity touch of banana. In mouth, its intense, round flavour is highlighted by a slightly sweet, very refreshing character.

■■■■ 1055 - 50 cl

Brown

DUNKLE HEFEWEISSE

IGP Bayerisches Bier
Wheat and barley
Malt
Unfiltered
Double fermentation
Alc.: 5,3 % vol.
Serving: 6 - 8 °C
Intensity: High
IBUs: 12,5
Body: ●●○ Malt: ●●○
Hop: ●○○ Alcohol: ●○○

Brown in colour, with reddish reflections and a hazy appearance. Abundant, dense, firm, creamy head with moderate duration. Intense aromas of caramel and coffee. On the palate we appreciate the malted wheat, with subtle hints of chocolate and caramel. Long, comforting finish.

■■■■ 1065 - 50 cl

IPA

INDIAN PALE ALE

Barley
Alc.: 6 % vol.
Serving: 6 - 8 °C
Intensity: Medium
IBUs: 65
Body: ●○○ Malt: ●○○
Hop: ●●● Alcohol: ●○○

Cloudy orange in color with white foam of medium persistence. Intense aromas of hops, citrus and caramel. Its soft entry and medium carbon bring out its bitterness with subtle citrus and floral hints. Dry and very refreshing finish.

■■■■ 1016 - 33 cl

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Edit

Marketing and communication department
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