

Welcome
to your private
wine cellar



WINES & CAVAS

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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 and cavas individually into a concrete product typology.

At Maset, we work with 4 distinct product typologies:

- **Light:** young, fresh and light wines.
- **Fruity:** young medium-bodied wines.
- **Mature:** highly complex medium-bodied Crianza and Reserva wines.
- **Intense:** potent, 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.

History and evolution

Winegrowers since 1777

The Massana family is one of the oldest documented winemaking lineages of the Penedès (Barcelona). The first written reference to the family at the Maset del Lleó estate (referring to the small farmhouse belonging to Mister Lleó) dates back to 7 June 1777, marking Pau Massana's date of birth, the first member born at the family

home. Since then, 10 generations of us have been bound to cultivating the soil and producing excellent quality wines and cavas.

The family's perseverance cultivating the vines did not even succumb to the terrible phylloxera plague, which took place at the end of the XIX century. From the ashes, hope sprung up. In this way, in 1917, Josep Massana Carbó created the winery's first sparkling wine, a special blend of

native varieties which we still use today.

In the 50s, Josep Massana Carbó and Dolors Ràfols' son Ton Massana Ràfols used a family friend's taxi to deliver wines, fruits, and vegetables from Penedès to Barcelona. Seeing that the business was working,

in 1958, Ton decided to buy a truck and sell products directly to clients' homes weekly.

By the end of the 80s, our family was specializing in producing and selling wines and cavas, leaving garden products behind. In addition, the quick evolution of the telephone allowed us to offer better sales and post-sales service to our clients, paving the way for more personal and efficient treatment. A part of our identity that we have conserved up to modern times.

At the start of 1992, current winery president Josep Massana Noya went throughout the peninsula with the goal of turning an old dream into reality: being closer to our clients. To this end, retail stores were opened in the major provincial capitals across Spain, until reaching the current number of 35 locations.

In 2001, we exported our business model to Köln, Germany, opening our first branch outside of Spain, and in 2015, we also established our Andorra branch. Since 2000, we have also ex-

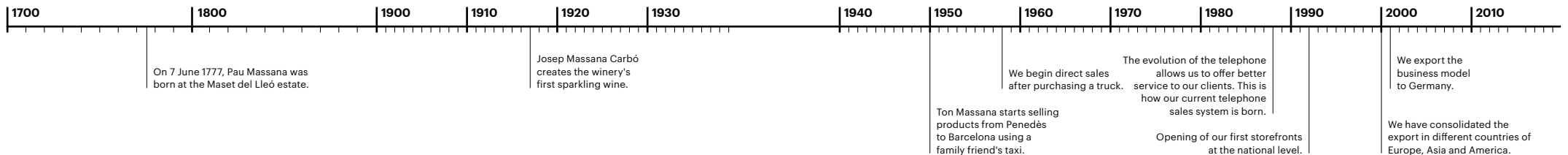
ported wines and cavas to more than 25 countries, including Belgium, Brazil, China, Korea, United States, Finland and Japan.

We currently serve more than 180.000 clients worldwide, and we produce more than 5 million bottles of wine and cava per year. A figure that has led us to become the leading winery in direct to home sales with no middleman.

Harvest day at the Maset del Lleó vineyards. 1930s.



Resting moment during the wine harvest. 1952.



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 vineyards are found in the town of Sant Pau d'Ordal, famous for its great diversity of soils and altitudes, which enable cultivation of a wide variety of grapes, both Mediterranean and Atlantic.



Penedès vineyards with the Montserrat mountain range on the horizon.



The Mas Alsera vineyard's slopes and banks situated in Torroja del Priorat.

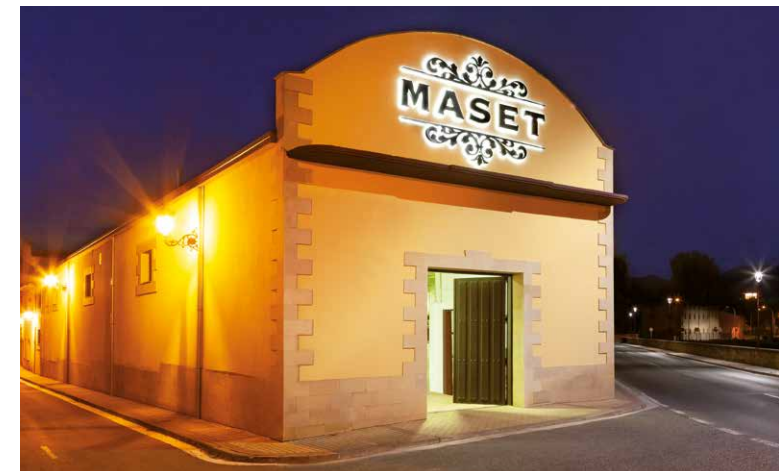
El Molar, Priorat

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 three historic vineyards: Sant Martí, located in Bellmunt del Priorat; Mas Alsera, in the town of Torroja del Priorat; and Solanes del Molar, to the south of the region. 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.



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.



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.

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.

Toro, Toro

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

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.

Cubillas de Sta. Marta, Castilla y León

In Valladolid province, with the Castile and Leon PGI Vino de la Tierra seal, the verdejo vineyards grow near the Douro River. We make our white Ibericus Verdejo wine with its fantastic grapes.

Montilla, Montilla-Moriles

In the sunny Andalusian land of Moriles, we bottle our Pedro Ximénez, an exquisite, sweet wine made using the unique sunning technique.

Fuente-Álamo, Castilla-La Mancha

In Albacete, under Castile PGI Vino de la Tierra, syrah and tempranillo grapes grow, which we use to make our Abadía Antigua and Castillo de Elios red wines.

We want to be your own personal winery

More than 180.000 clients trust us.



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.

More than 30 years of effort and dedication have made our winery into a leading producer of wines and cavas offering home delivery with no middleman.

Advantages of being a client

We maintain our own distribution service. Directly from our bodega to your home.

THE WIDEST RANGE OF PRODUCTS AT A SINGLE WINERY

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.

PERSONALIZED WINE COUNSELLING

We have a qualified wine advising team at your service who can help you select wines and cavas that best meet your tastes and needs. Furthermore, from the first purchase, someone from your area will be assigned to advise you so that service and inquiries are faster and more efficient. You will also enjoy a free subscription to Maset Magazine, the winery's publication with product information, news and articles from the world of wine.



OUR OWN DELIVERY SERVICE

We have 24 distribution centres throughout all of Spain and a fleet of more than 150 climate-controlled vehicles. 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 comfort, who enjoy free shipping with purchases over 50 €.

MASET GUARANTEE

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; Maset does that for you, always controlling the most ideal environment for storing and ageing our products. Additionally, if you are not satisfied, we will exchange the product or refund your money.



Personalized wine counselling.

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 down from generation to generation. Without a doubt, the authentic wellspring of our wines.



White wine	DO Catalunya
Macabeo, garnacha blanca and xarel·lo	
Alc.: 12 % vol.	Serving: 6 - 8 °C
Type: Fruity	Alcohol: ●●○○○
Body: ●●○○○	Tannins: ●○○○○
Sweetness: ●○○○○	Acidity: ●●●●○

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. On the palate, it is smooth, fresh and fruity. Long, slightly bitter finish.

4,95 €

||| 0352 - 75 cl

Red wine	DO Catalunya
Cabernet sauvignon and tempranillo	
Alc.: 13,5 % vol.	Serving: 12 - 14 °C
Type: Fruity	Alcohol: ●●●○○
Body: ●●●○○	Tannins: ●●●○○
Sweetness: ●○○○○	Acidity: ●●●●○

Brilliant ruby-coloured with violet reflections. Aromas of red and black fruit on an herbal and spicy background. Memories of strawberry yogurt and anise. On the palate, it is well-balanced, smooth and fruity. Long finish reminiscent of spices.

5,35 €

||| 0372 - 75 cl

Rosé wine	DO Catalunya
Garnacha tinta and tempranillo	
Alc.: 12,5 % vol.	Serving: 8 - 10 °C
Type: Light	Alcohol: ●●○○○
Body: ●●○○○	Tannins: ●○○○○
Sweetness: ●○○○○	Acidity: ●●●●○

Pale pink in colour with salmon reflections. 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.

5,35 €

||| 0362 - 75 cl

Viña Selenia

COSECHA

Tears of the moon

Under a new, crescent, full or waning moon, Greek moon goddess Selene never loses sight of our macabeo and garnacha blanca vineyards. Its protection and the selected flower must bring about these fresh, fruity wines which we lightly sweeten with grape must.



White wine	DO Catalunya
Macabeo, garnacha blanca and xarel·lo	
Alc.: 11,5 % vol.	Serving: 6 - 8 °C
Type: Fruity	Alcohol: ●●○○○
Body: ●●●○○	Tannins: ●○○○○
Sweetness: ●●●○○	Acidity: ●●●○○

Lemon-yellow in colour with green-hued reflections. Aromas of stone fruit, banana and gumdrops over a citrus and floral background. Reminiscent of fresh-cut herbs. On the palate, it is sugary, fresh and quite fruity. Slightly tart finish with herbaceous recollections.

6,05 €

||| 0357 - 75 cl

Red wine	DO Catalunya
Cabernet sauvignon and tempranillo	
Alc.: 13 % vol.	Serving: 10 - 12 °C
Type: Fruity	Alcohol: ●●●○○
Body: ●●●○○	Tannins: ●●●○○
Sweetness: ●●●○○	Acidity: ●●●○○

Ruby-coloured with soft violet reflections. Aromas of ripe black fruit and jam 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.

8,35 €

||| 0377 - 75 cl

Rosé wine	DO Catalunya
Garnacha tinta and tempranillo	
Alc.: 12 % vol.	Serving: 8 - 10 °C
Type: Fruity	Alcohol: ●●○○○
Body: ●●●○○	Tannins: ●○○○○
Sweetness: ●●●○○	Acidity: ●●●○○

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.

5,60 €

||| 0367 - 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.



DO Penedès

Xarel·lo

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

Lemon in colour with green-hued reflections. Aromas of ripe 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.

6,75 €

|||| 0354 - 75 cl

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

Chardonnay

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

Lemon yellow in colour, with soft golden highlights. Intense aromas of tropical fruit, ripe pear and citrus on a soft floral background. Hints of lemon yogurt. On the palate it is fruity, with good acidity and a long, persistent finish.

9,95 €

|||| 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

Ageing in barrel and refinement in the bottle

Alc.:	11,5 % vol.	Serving:	8 - 10 °C
Type:	Mature	Alcohol:	●●○○○ Body: ●●○○○
Tannins:	●●○○○	Sweetness:	●●○○○ Acidity: ●●●○○

Lemon-yellow in colour with golden highlights. Aromas of ripe white fruit, lychee, white flowers and citrus. Light toasty and balsamic recollections. On the palate, it is fresh, unctuous, and complex, with a slightly bitter finish. It will gain complexity in years to come.

11,15 €

|||| 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.



Bronze medal
Vinari 2020. Premis dels vins catalans.



DO Penedès

Chardonnay

Ageing in barrel and refinement in the bottle

Alc.:	11,5 % vol.	Serving:	8 - 10 °C
Type:	Mature	Alcohol:	●●○○○ Body: ●●○○○
Tannins:	●●○○○	Sweetness:	●●○○○ Acidity: ●●●○○

Lemon yellow in colour, with soft golden highlights. Intense aromas of tropical fruit, fruit with bone and lemon yogurt on a delicate background of vanilla, smoke, and honey. On the palate it is complex, with good acidity and a long, persistent finish.

11,95 €

|||| 03592 - 75 cl

Donzell

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.



DO Penedès				
Coupage of white varieties				
Alc.:	11,5 % vol.	Serving:	6 - 8 °C	
Type:	Fruity	Alcohol:	●●○○○	Body: ●●○○○
Tannins:	●○○○○	Sweetness:	●○○○○	Acidity: ●●●○○
Pale yellow in colour with soft green-hued reflections. Aromas of tropical fruit, grapes, and stone fruit on a perfumed jasmine 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.				

8,95 €

||| 0351 - 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.:	12 % vol.	Serving:	6 - 8 °C	
Type:	Fruity	Alcohol:	●●●○○	Body: ●●○○○
Tannins:	●○○○○	Sweetness:	●○○○○	Acidity: ●●●○○
Pink in colour with strawberry-hued reflections. Aromas of red fruit, stone fruit, and citrus over a perfumed dairy and floral background. Recalling lollipops and gumdrops. On the palate, it is light and fruity, with a long, refreshing finish.				

8,20 €

||| 0363 - 75 cl

Abadia Mediterrània

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		
COSECHA		
Sparkling wine		
Garnacha tinta		
Alc.:	11 % vol.	Serving: 8 - 10 °C
Type:	Fruity	Alcohol: ●●○○○
Body:	●●○○○	Tannins: ●○○○○
Sweetness:	●●○○○	Acidity: ●●●○○
Brilliant pink in colour. Aromas of forest fruits and citrus on a refreshing fresh-cut herbs background. Subtle recollections of rose and anise. On the palate, it is fresh and sweet, with a slightly sparkling finish.		

5,80 €

||| 0368 - 75 cl

Muscat		
COSECHA		
Sparkling wine		
Moscatel de Frontignan		
Alc.:	7 % vol.	Serving: 6 - 8 °C
Type:	Fruity	Alcohol: ●●○○○
Body:	●●○○○	Tannins: ●○○○○
Sweetness:	●●○○○	Acidity: ●●●○○
Very pale, straw-yellow colour. Aromas with floral notes of rose and white blossoms, and fruity notes of mature melon, orange peel and lychee. It is fresh on the palate, with subtle hints of citrus and white blossom and a pleasant, lively and refreshing flavour.		

5,65 €

||| 0358 - 75 cl

Verdejo		
COSECHA		
Sparkling wine		
Verdejo		
Alc.:	11 % vol.	Serving: 6 - 8 °C
Type:	Fruity	Alcohol: ●●○○○
Body:	●●○○○	Tannins: ●○○○○
Sweetness:	●●○○○	Acidity: ●●●○○
Lemon-yellow in colour with green-hued reflections. Aromas of stone fruit and tropical fruit over a citrus, floral and herbal background. Recollections of banana. On the palate, it's fresh and fruity, with a fine, crisp bubble. Lightly tart finish characteristic of the variety.		

5,80 €

||| 03581 - 75 cl

Limited Editions



Searching for the essence

"Limited Editions" is Bodegas Maset's project to offer a range of monovarietal wines made especially to highlight the wine's primary aromas. Following a philosophy of minimal intervention, our wine experts supervise the different production stages with the goal of offering the purest essence of each variety. Only this way we can obtain our intensely fruity, refreshing Garnatxa Blanca, Garnatxa, Pinot Noir and Cabernet Franc wines.

Garnatxa Blanca

COSECHA

Made from our older garnacha blanca vineyards located 400 metres in altitude, between the majestic Ebro river and lands of Matarraña. A classically Mediterranean landscape with abundant sun and scarce precipitation, ideal for growing this traditional variety. Ideal characteristics for enjoying the sincerest expression of the garnacha blanca variety.

DO Catalunya

Garnacha blanca

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

Lemon-yellow in colour with green-hued reflections. Intense aromas of stone fruit and tropical fruit. Recollections of citrus, florals and minerals. On the palate, it is sweet and smooth, with a slightly bitter and anisette finish.

7,05 €

0359 - 75 cl

Garnatxa

COSECHA

From older garnacha tinta vines cultivated on the foot of Pàndols Mountain, we achieve one of our fruitiest, most Mediterranean wines. The vineyards, planted on limestone plots and surrounded by thousand-year-old olive and almond trees, with dry stone boundaries, benefit from a fresh climate and limited rain, ideal for achieving the highest quality grapes. A distinct feature that enables us to bottle all the strength and vigour of an unparalleled land.

DO Catalunya

Garnacha tinta

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

Ruby-red colour with purple-shaded rim. Aromas of ripe red fruits on a balsamic background and aniseed. Recalling lollipops and liquorice. In mouth, it is sweet, flavourful with a slightly bitter finish.

7,35 €

03731 - 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.

DO Catalunya

Pinot noir

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

Pale purple in colour. Aromas of fresh red fruit on a perfumed floral background and balsamic. Memories of liquorice and black pepper. On the palate, it is fresh, light and sweet. Long, fruity finish.

8,80 €

03736 - 75 cl

Cabernet Franc

SEMICRIANZA

At the foothills of the Pre-Coastal Range, under majestic cliffs and limestone gorges, we cultivate one of 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.

DO Catalunya

Cabernet franc

Ageing in barrel

Alc.:	14 % vol.	Serving:	14 - 16 °C		
Type:	Fruity	Alcohol:	●●●○○	Body:	●●○○○
Tannins:	●●○○○	Sweetness:	●●○○○	Acidity:	●●●○○

Picota cherry-coloured with soft violet reflections. Intense aromas of fresh red fruit atop a fragrant balsamic background and spices. Soft notes of ageing and anise. On the palate, it is fresh and smooth, with a slightly bitter finish.

8,25 €

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

Ageing in barrel

Alc.: 14 % vol. Serving: 14 - 16 °C

Type: Mature Alcohol: ●●●○○

Body: ●●●○○ Tannins: ●●●○○

Sweetness: ●○○○○ Acidity: ●●●●○

Intense claret-coloured with cherry reflections. Aromas of fresh red fruit on a lovely balsamic background reminiscent of mint. Its time in the cask gives us soft notes of liquorice, roasting and spices. Recollections of fennel. On the palate, it is soft, fruity and with a persistent and very expressive aftertaste.

7,35 €

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

Long ageing in barrel and refinement in the bottle

Alc.: 14 % vol. Serving: 16 - 18 °C

Type: Mature Alcohol: ●●●○○

Body: ●●●○○ Tannins: ●●●○○

Sweetness: ●○○○○ Acidity: ●●●●○

Bright Picota-cherry in colour with soft orange reflections. Intense aromas of red and black fruit, dill and spices which blend with the roasted aromas of ageing. Balsamic recollections of mint. On the palate, it is soft and sweet, with a long, slightly bitter aftertaste.

10,15 €

03750 - 75 cl

Gran Origen

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

Ageing in barrel

Alc.: 14 % vol. Serving: 14 - 16 °C

Type: Intense Alcohol: ●●●●○

Body: ●●●○○ Tannins: ●●●●○

Sweetness: ●○○○○ Acidity: ●●●●○

Claret in colour with orange reflections. Intense aromas of ripe black fruit, spices, and liquorice. Light memories of cedar, toasted pepper and toffee caramel. On the palate, it is fresh, fruity and round. Long, persistent finish.

7,35 €

03741 - 75 cl

Cabernet Sauvignon

RESERVA

In the heart of Penedès our cabernet sauvignon vines grow. A small grape with firm flesh which, influenced by the gentle Mediterranean climate, rewards us with balanced wines and intense aromas of ripe fruit.



DO Penedès

Cabernet sauvignon

Long ageing in barrel and refinement in the bottle

Alc.: 13,5 % vol. Serving: 16 - 18 °C

Type: Intense Alcohol: ●●●○○

Body: ●●●○○ Tannins: ●●●●○

Sweetness: ●○○○○ Acidity: ●●●●○

Intense garnet in colour with soft orange reflections. Great complexity on the nose. Aromas of ripe black fruit, roasting and spices on a light background of anise and wood. In the mouth, it is intense with pronounced tannins. Long fruit finish.

10,15 €

03751 - 75 cl

1777

RESERVA

A wine like before

As a tribute to the founders of the Massana dynasty in 1777, we have applied our best traditional techniques on our best tempranillo grapes. Quite a legacy of elaboration that turns this wine into our insignia.

DO Penedès

Tempranillo

Long ageing in barrel and refinement in the bottle

Alc.: 14 % vol. Serving: 16 - 18 °C

Type: Mature Alcohol: ●●●○○ Body: ●●●○○

Tannins: ●●●○○ Sweetness: ●○○○○ Acidity: ●●●●○

Intense picota cherry-red in colour, with orange reflections. Aromas of red fruit, grapefruit and tobacco leaves on a fragrant dill and spice background. Light, very well integrated woody notes. In the mouth it is balanced, round and with a long, unctuous finish.

19,95 €

03765 - 75 cl



In case



Natura

ORGANIC CRIANZA

Hug the earth. Awaken the sense of belonging. Accept its impartial, unyielding yet freeing beautiful order. Give it time to speak to us. Listen to it. Enjoy the essential aromas of damp soil and the sounds of rediscovered fauna. Follow the path to the heart of the wilderness. Transform ourselves, simply, in nature.



DO Penedès

Tempranillo

Ageing in barrel and refinement in the bottle

Alc.:	13 % vol.	Serving:	14 - 16 °C
Type:	Mature	Alcohol:	●●●○○
Tannins:	●●●○○	Sweetness:	○○○○○
		Acidity:	●●●●○

Picota cherry-coloured with gentle ruby reflections. Intense aromas of ripe red 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.

12,95 €

||| 0373 - 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.



Silver medal
AWC Vienna 2020.



DO Penedès

Merlot

Larga ageing in barrel and refinement in the bottle

Alc.:	13,5 % vol.	Serving:	16 - 18 °C
Type:	Mature	Alcohol:	●●●○○
Tannins:	●●●○○	Sweetness:	○○○○○
		Acidity:	●●●●○

Claret-coloured with soft orange reflections. Aromas of fresh red fruit on a background of spices and liquorice. Light notes of roasted pepper, vanilla, and wood. Broad and intense mouth, with excellent soft tannins and hints of cacao, characteristic of the great merlots.

11,15 €

||| 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 2020.



DO Catalunya

Syrah

Larga ageing in barrel and refinement in the bottle

Alc.:	14 % vol.	Serving:	16 - 18 °C
Type:	Intense	Alcohol:	●●●○○
Tannins:	●●●○○	Sweetness:	○○○○○
		Acidity:	●●●●○

Dazzling ruby red in colour with soft orange reflections. Aromas of ripe black fruit on a balsamic background and floral. Hints of licorice, caramel toffee and anise. Light notes of black pepper and wood. In the mouth it is intense, liqueury and with ripe tannins.

11,50 €

||| 0378 - 75 cl

Gran Selección

GRAN RESERVA

Each year, we select the 100 best barrels of the cabernet sauvignon and merlot varieties one by one, to make our Gran Selección, 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

Very long ageing in barrel and refinement in the bottle

Alc.:	14 % vol.	Serving:	16 - 18 °C
Type:	Intense	Alcohol:	●●●○○
Tannins:	●●●○○	Sweetness:	○○○○○
		Acidity:	●●●●○

Ruby colour with hints of soft tile-coloured. Intense aromas of ripe black fruit on a complex background of black liquorice, pepper, and star anise extract. Lightly balsamic, reminiscent of roasted pepper, smoke, and cedar. On the palate, it is elegant, with velvety tannins and a long finish of ripe fruit jam.

15,25 €

||| 03761 - 75 cl

The 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.

Mas Viló

SEMICRIANZA

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.

Clos Viló

CRianza

Divided between the Camp de Tarragona and the Ebro Region, under the imposing Montsant mountains, Priorat springs forth abruptly from the earth. Surrounded by buttes over 1,000 metres in altitude, the old cariñena and garnacha vines 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.

Clos Viló

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 frigidity. Because only from conflict can the extraordinary be born.



DOQ Priorat

Garnacha tinta and cariñena

Short ageing in barrel

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

Ruby colour with violet reflections. Aromas of fresh red fruit on a light balsamic and spiced background. Subtle hints of liquorice, tobacco, roasted aspects and Mediterranean undergrowth. In the mouth it has a fruity, mineral flavour with mature tannins and a long, persistent finish.

13,95 €

■■■ 2372 - 75 cl



DOQ Priorat

Cariñena and garnacha tinta

Fermentation in amphora and long ageing in barrel

Alc.:	14,5 % vol.	Serving:	16 - 18 °C
Type:	Intense	Alcohol:	●●●●●
Body:	●●●●●	Tannins:	●●●●●
Sweetness:	●●●●●	Acidity:	●●●●●

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

19,95 €

■■■ 2374 - 75 cl



DOQ Priorat

Garnacha tinta

Short ageing in barrel

Alc.:	13,5 % vol.	Serving:	8 - 10 °C
Type:	Fruity	Alcohol:	●●●●●
Body:	●●●●●	Tannins:	●●●●●
Sweetness:	●●●●●	Acidity:	●●●●●

Straw-yellow in colour with soft pink highlights. Aromas of white fruit, stone fruit, and white flowers. Reminiscent of lemon, fresh-cut herbs and sweeties over a light mineral background. On the palate, it is intense and refreshing, with a long, slightly bitter finish, reminiscent of fresh-cut herbs and anise.

**Only available in the pack
ESSENCIA PRIORAT - See p. 58**

75 cl

The 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

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.

COSECHA



DOCa Rioja				
Tempranillo				
Alc.:	13,5 % vol.	Serving:	12 - 14 °C	
Type:	Fruity	Alcohol:	●●●○○	Body: ●●○○○
Tannins:	●●○○○	Sweetness:	●○○○○	Acidity: ●●●○○
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, lollipop and fennel. On the palate, it is light, sweet and fresh, with a smooth and exceptionally fruity finish.				

7,25 €

|||| 0397 - 75 cl

Tempranillo

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.

SEMICRIANZA



DOCa Rioja				
Tempranillo				
Short ageing in barrel and refinement in the bottle				
Alc.:	13,5 % vol.	Serving:	14 - 16 °C	
Type:	Mature	Alcohol:	●●●○○	Body: ●●●○○
Tannins:	●●●○○	Sweetness:	●○○○○	Acidity: ●●●○○

Ruby-red in colour with light claret reflections. Aromas of red fruit, flowers and strawberry yogurt on a smooth background of tobacco leaves, toffee caramel and spices. Balsamic recollections of mint and dill. On the palate, it is elegant, fresh and silky. Long, persistent finish.

8,20 €

|||| 0393 - 75 cl

Crianza

In Rioja Alavesa, where the Ebro River meanders 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.

CRIANZA



DOCa Rioja				
Tempranillo				
Ageing in barrel and refinement in the bottle				
Alc.:	13,5 % vol.	Serving:	14 - 16 °C	
Type:	Mature	Alcohol:	●●●○○	Body: ●●●○○
Tannins:	●●●○○	Sweetness:	●○○○○	Acidity: ●●●○○

Intense ruby red in colour with soft claret reflections. Aromas of red fruit and spices on a fragrant balsamic background. Reminiscent of dill, liquorice, vanilla, and toffee caramel. Smooth entry with ripe tannins and medium body. It delights us with a long, persistent finish.

9,95 €

|||| 0394 - 75 cl

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.

RESERVA



DOCa Rioja				
Tempranillo				
Long ageing in barrel and refinement in the bottle				
Alc.:	13,5 % vol.	Serving:	16 - 18 °C	
Type:	Mature	Alcohol:	●●●○○	Body: ●●●○○
Tannins:	●●●○○	Sweetness:	●○○○○	Acidity: ●●●○○

Intense garnet in colour with soft orange reflections. Aromas of red and black fruit, strawberry yogurt, spices, dill and tobacco leaves over a delicate smoke and cedar background. On the palate, it is smooth and fruity, with round tannins and an incredibly long finish.

14,40 €

|||| 0395 - 75 cl

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.



Monastrell

CRianza

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.

Vi singular

Monastrell					
Short ageing in barrel					
Alc.:	14 % vol.	Serving:	14 - 16 °C		
Type:	Intense	Alcohol:	●●●●○	Body:	●●●●○
Tannins:	●●●●○	Sweetness:	●●○○○	Acidity:	●●●●○

Ruby-coloured with violet reflections. Aromas of ripe red fruit over a light balsamic, toasty background. Subtle recollections of soil, Mediterranean underbrush and tobacco leaves. It is intense and fruity on the palate, with mature tannins and a long, persistent finish.

7,85 €

|||| 03733 - 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.

Vi singular

Monastrell					
Short ageing in barrel					
Alc.:	13,5 % vol.	Serving:	12 - 14 °C		
Type:	Intense	Alcohol:	●●●●○	Body:	●●●●○
Tannins:	●●●●○	Sweetness:	●○○○○	Acidity:	●●●●○

Intense ruby red in colour with vibrant violet reflections. On the nose, aromas of candied red fruit and spices stand out on a light background of tobacco leaves and toasted wood. Hints of nuts and anise. On the palate, it is intense, sweet and fresh, with ripe tannins and a slightly fruity finish.

6,75 €

|||| 03735 - 75 cl

Mencía

SEMICRIANZA

Mencía 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.

Vi singular

Mencía					
Short ageing in barrel					
Alc.:	13 % vol.	Serving:	12 - 14 °C		
Type:	Fruity	Alcohol:	●●●●○	Body:	●●●●○
Tannins:	●●○○○	Sweetness:	●●○○○	Acidity:	●●○○○

Ruby red in colour with light violet reflections. Intense aromas of red fruits over a fragrant violet and mint background. Memories of strawberry yogurt and tobacco leaves. On the palate it is soft and sweet, with round tannins and an explosion of fresh fruit. Long finish and persistent aftertaste.

8,10 €

|||| 03737 - 75 cl

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.

Vino de la Tierra de Castilla y León

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

Lemon-yellow in colour with golden highlights. Intense aromas of tropical fruit, fruit with bone, citrus and white flower. Fragrant memories of fennel. On the palate, it's unctuous and fruity, with the variety's trademark tart finish.

8,35 €

|||| 0356 - 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 % vol.	Serving:	12 - 14 °C	
Type:	Intense	Alcohol:	●●●●○	Body: ●●●●○
Tannins:	●●●●○	Sweetness:	●○○○○	Acidity: ●●●●○

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

9,80 €

2172 - 75 cl

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)

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

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

14,40 €

2174 - 75 cl

Pazo de Oiras

COSECHA

Under albariño's spell

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

Lemon-yellow in colour with green-hued reflections. Aromas of peach, banana, and mango on a refreshing floral and citrus background. Hints of dried 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.

11,50 €

2253 - 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.



I. G. P. Vino de la Tierra de Castilla

Tempranillo

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

Ruby-red in colour, with violet reflections and pale structure. Aromas of ripe red fruit, flowers and liquorice over a fragrant background of anise and fennel. On the palate, it is fresh, round and with a long, fruity finish.

4,10 €

0470 - 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.



I. G. P. Vino de la Tierra de Castilla

Syrah

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

Picota cherry red in colour with violet reflections. Aromas of black fruit, spices, and flowers with memories of liquorice and eucalyptus. On the palate, it is potent, with good acidity and well-integrated tannins. Persistent finish.

6,15 €

0472 - 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 can we offer cavas that achieve the utmost quality worthy of their history.



Cavas de guarda

Our range of Traditional cavas 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.



Zero

ALCOHOL FREE

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.

Verdejo, airén and moscatel

Alc.:	0 % vol.	Serving:	6 - 8 °C
Type:	Light	Alcohol:	○○○○○
Body:	●●○○○	Tannins:	●○○○○
Sweetness:	●●○○○	Acidity:	●●●○○

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.

6,70 €

02601 - 75 cl



Semiseco

TRADICIONAL

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'expédition especially made in our master winery. The smoothest, sweetest entry in the world of bubbles.

DO Cava

Macabeo, xarel·lo and parellada

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

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.

6,30 €

0311 - 75 cl



Brut

TRADICIONAL

Brut is one of our most emblematic traditional cava. 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

Macabeo, xarel·lo and parellada

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

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.

6,75 €

0313 - 75 cl



Brut Rosé

TRADICIONAL

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

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.

8,20 €

0316 - 75 cl



Brut Nature

TRADICIONAL

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 cava with a pronounced Mediterranean character.

DO Cava

Macabeo, xarel·lo and parellada

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

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.

7,15 €

0314 - 75 cl

Cavas de guarda superior

Reserva cava 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

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.

DO Cava

Macabeo, xarel-lo and parellada

24 months of ageing

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

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 ginger. On the palate, it is dry and lively, with fine, creamy bubbles. Notes of white fruit and baking. Long, persistent finish.

10,15 €

0324 - 75 cl

5,90 €

03240 - 37,5 cl

Brut

RESERVA

One of our most traditional cava. 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.

DO Cava

Macabeo, xarel-lo and parellada

24 months of ageing

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

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.

9,70 €

0323 - 75 cl

Semiseco

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

Macabeo, xarel-lo and parellada

24 months of ageing

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

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

8,95 €

0321 - 75 cl

Ice Cocktail

SEMISEC RESERVA

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.



APERITIF
SPECIAL

DO Cava

Macabeo, xarel·lo and parellada

24 months of ageing

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

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.

9,90 €

0332 - 75 cl

Nectar White

SEMISEC RESERVA

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

Macabeo, xarel·lo and parellada

24 months of ageing

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

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.

9,90 €

0331 - 75 cl

Aurum

BRUT NATURE RESERVA

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 of ageing

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

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 and nuts. On the palate, it is fresh, intense and creamy. Long, persistent finish.

10,15 €

0327 - 75 cl



Silver medal
The Champagne
& Sparkling Wine
World Championship
2020.



Bronze medal
Vinari 2020. Premis
dels vins catalans.



Vintage

BRUT NATURE
GRAN RESERVA

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 36 months allows us to convert the wine in this grand cava. The true spoils of perseverance.

DO Cava

Macabeo, xarel·lo and parellada

36 months of ageing

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

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

13,20 €

0334 - 75 cl

26,40 €

0325 - 150 cl

Respect for nature

From our organic vineyards, we made our Nu range, cava reveals itself as it is: without artifice; pure, genuine, and authentic; respectfully expressing all the grape's flavour and aromas. It is the past, it is the present, but above all, it is preserving tomorrow. Our highest duty is to the earth, and to those who will work it after us.

Nu organic

RESERVA

Brut

RESERVA

DO Cava

Xarel-lo, macabeo and parellada

24 months of ageing

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

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.

11,45 €

||||| 0827 - 75 cl

Brut Nature

RESERVA

DO Cava

Xarel-lo, macabeo and parellada

24 months of ageing

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

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.

11,45 €

||||| 0828 - 75 cl

Brut Rosé

TRADICIONAL

DO Cava

Trepat and garnacha tinta

12 months of ageing

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

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.

11,45 €

||||| 0829 - 75 cl

L'avi Pau

BRUT NATURE GRAN RESERVA

Birth of a dream

Pau Massana, born June 6, 1777, to traditional farmers, was the first family member born on the Maset del Lleó state. This L'avi Pau Gran Reserva Cava pays homage to the current family's first generation of lineage. The original seed of a two-centuries-old dream that continues more alive today than ever.



Silver medal
The Champagne
& Sparkling
Wine World
Championship
2020.



Silver medal
Vinari 2020.
Premis dels
vins catalans.



Silver medal
Premios
Vinduro 2020.



Gold medal
Premios
Vinduro 2020.

DO Cava

Macabeo, xarel·lo, parellada and chardonnay

36 months of ageing

Producción limitada 20.325 bottles

Alc.:	11,5 % vol.	Serving:	8 - 10 °C	
Type:	Mature	Alcohol:	●●○○○	Body: ●●●○○
Tannins:	●○○○○	Sweetness:	●○○○○	Acidity: ●●●○○

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

15,25 €

033411 - 75 cl



1917

BRUT NATURE GRAN RESERVA

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

Macabeo, xarel·lo, parellada and pinot noir

36 months of ageing

Alc.:	11,5 % vol.	Serving:	8 - 10 °C	
Type:	Mature	Alcohol:	●●○○○	Body: ●●●○○
Tannins:	●○○○○	Sweetness:	●○○○○	Acidity: ●●●○○

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

19,95 €

0335 - 75 cl



In case



Colección Supreme



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 6 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.



50,95 €

5037 - Presented in box of 6 bottles of 75 cl

Cabernet Franc

CRianza

From the “Vinya Altanoia” vineyard's first grape pressing, 12.000 litres have been selected to age in French oak barrels and then refine in large-volume wooden vats.

DO Catalunya			
Cabernet franc			
Ageing in barrel and wooden vats			
Alc.: 14 % vol.	Serving: 12 - 14 °C		
Type: Mature	Alcohol: ●●●○○	Body: ●●●○○	
Tannins: ●●●○○	Sweetness: ●●○○○	Acidity: ●●●○○	

Ruby red in colour with soft claret reflections. Intense aromas of ripe red fruit atop a fragrant balsamic background and spices. Soft notes of ageing and anise. Recollections of roasted pepper. On the palate, it is round and smooth, with a long, intense finish.

Graciano

CRianza

From the “Viña Àrida” vineyard's first grape pressing, 12.000 litres have been selected to age in French oak barrels and then refine in large-volume wooden vats.

Vi singular			
Graciano			
Ageing in barrel and wooden vats			
Alc.: 14 % vol.	Serving: 12 - 14 °C		
Type: Intense	Alcohol: ●●●○○	Body: ●●●○○	
Tannins: ●●●○○	Sweetness: ●●○○○	Acidity: ●●●○○	

Intense claret in colour with soft terracotta reflections. On the nose, aromas of ripe red fruit and spices stand out on a sweet, fragrant background of caramel toffee and tobacco leaves. Recalling liquorice. On the palate, it is intense, sweet and complex, with round tannins and a slightly fruity finish.

Monastrell

CRianza

From the “Vinya Plana” vineyard's first grape pressing, 12.000 litres have been selected to age in French oak barrels and then refine in large-volume wooden vats.

DO Catalunya			
Monastrell			
Ageing in barrel and wooden vats			
Alc.: 14,5 % vol.	Serving: 12 - 14 °C		
Type: Intense	Alcohol: ●●●○○	Body: ●●●○○	
Tannins: ●●●○○	Sweetness: ●○○○○	Acidity: ●●●○○	

Intense ruby red in colour with claret reflections. Aromas of ripe red fruit atop a fragrant background of liquorice and spices. Recalling Mediterranean underbrush, tobacco leaves and smoke. It is intense and fruity on the palate, with very mature tannins and a long, persistent finish.

Garnatxa

CRianza

From the “Vinya Costera” vineyard's first grape pressing, 12.000 litres have been selected to age in French oak barrels and then refine in large-volume wooden vats.

DO Catalunya			
Garnacha tinta			
Ageing in barrel and wooden vats			
Alc.: 14 % vol.	Serving: 12 - 14 °C		
Type: Mature	Alcohol: ●●●○○	Body: ●●●○○	
Tannins: ●●●○○	Sweetness: ●●○○○	Acidity: ●●●○○	

Claret in colour with terracotta reflections. Aromas of ripe red fruit atop a balsamic and anise background. Reminiscent of lollipops, liquorice, and tobacco leaves. On the palate, it is sweet and round, with a long, persistent finish.

Mencia

CRianza

From the “Altos de Pizarra” vineyard's first grape pressing, 12.000 litres have been selected to age in French oak barrels.

Vi singular			
Mencia			
Ageing in barrel and bottle			
Alc.: 13,5 % vol.	Serving: 12 - 14 °C		
Type: Mature	Alcohol: ●●●○○	Body: ●●●○○	
Tannins: ●●●○○	Sweetness: ●●○○○	Acidity: ●●●○○	

Ruby red in colour with light claret reflections. Fragrant aromas of ripe red fruit on a slightly floral and balsamic background. Recollections of strawberry yogurt, cinnamon and wood. It is smooth and sweet on the palate, with very round tannins and a long, persistent finish.

Tinta Fina

CRianza

From the “Viña Caliza” vineyard's first grape pressing, 12.000 litres have been selected to age in French oak barrels.

Vi singular			
Tinta fina			
Ageing in barrel and bottle			
Alc.: 13,5 % vol.	Serving: 12 - 14 °C		
Type: Mature	Alcohol: ●●●○○	Body: ●●●○○	
Tannins: ●●●○○	Sweetness: ●○○○○	Acidity: ●●●○○	

Ruby red in colour with claret reflections. Aromas of ripe dark fruit and spices over a balsamic background. Reminiscent of dill, liquorice and wood. On the palate, it is dry, with mature tannins and a long, persistent finish.

1917

Our tribute to Josep Massana Carbó, who in 1917 elaborated our first cava.



1 1917 gran reserva
2 Sommelier cava glasses

24,95 €

III 03351 - 75 cl

Essència Priorat

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



1 Mas Viló
1 Clos Viló
1 Clos Viló Blanc de Noirs

55,45 €

III 5038 - 3 bottles of 75 cl

Discover Maset

Let us present the Discover Maset set, a selection of eight of our best products for you to discover the most important designations and varieties in the current wine scene from the comfort of your home.



1 Crianza (Rioja)
1 Tempranillo (Rioja)
1 Mas Viló (Priorat)
1 Blanc de Blancs
1 Brut Nature Reserva
1 Ibericus Verdejo
1 Cabernet Sauvignon
1 Syrah

79,00 €

III 5042 - 8 bottles of 75 cl

Los Carismáticos

Enjoy the best reds from two of Spain's most prestigious, charismatic designations of origin in a magnum bottle.



1 Gran Selección
1 Crianza (Rioja)

56,45 €

III 5040 - 2 bottles of 150 cl

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

65,65 €

III 5039 - 6 bottles of 75 cl

Great wines from Maset

Maset great wines is the best way to get to know our winery. A magnificent set made up of 6 of our most iconic wines and cavas for you to discover the Iberian Peninsula's most prestigious designations and varieties from the comfort of your home.



1 Reserva (Rioja)
1 Mas Viló (Priorat)
1 Flor de Mar
1 L'avi Pau
1 Gran Selección
1 Syrah

80,30 €

III 5043 - 6 bottles of 75 cl

Vermouth

APERITIF

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 70 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

Alc.:	16 % vol.	Serving:	8 - 10 °C
Type:	Light	Alcohol:	●●●●●
Tannins:	●●●●●	Sweetness:	●●●●●
Acidity:	●●●●●		

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.

9,45 €

0343 - 75 cl



In case

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".



D.O.P. Montilla-Moriles

Pedro ximénez			
Long ageing in barrel			
Alc.:	16 % vol.	Serving:	12 - 14 °C
Type:	Doux naturel	Alcohol:	●●●●●
Tannins:	●●●●●	Sweetness:	●●●●●
Acidity:	●●●●●		

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.

9,20 €

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:	Doux naturel	Alcohol:	●●●●●
Tannins:	●●●●●	Sweetness:	●●●●●
Acidity:	●●●●●		

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.

7,60 €

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

Solera de 10 anys			
Limited production 4.560 bottles			
Alc.:	15 % vol.	Serving:	8 - 10 °C
Type:	Doux naturel	Alcohol:	●●●●●
Tannins:	●●●●●	Sweetness:	●●●●●
Acidity:	●●●●●		

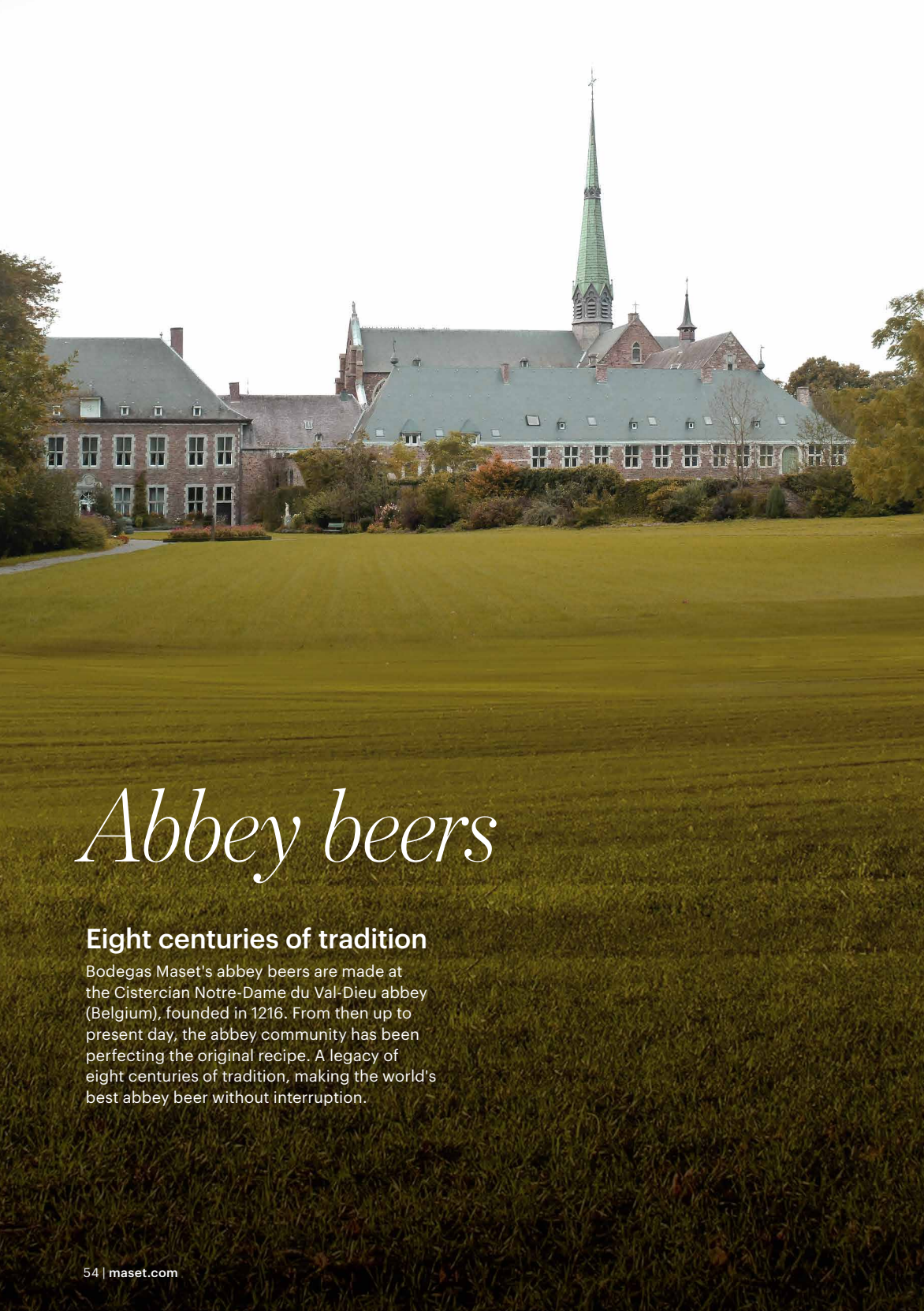
Amber in colour with golden reflections. Aromas of grape, dried apricot and syrup on a perfumed background of orange peel, honey and dried fruits. On the palate, it is unctuous, tantalising and citrusy, with a long, persistent finish reminiscent of honey and hazelnuts.

14,10 €

0348 - 50 cl



In case



Abbey beers

Eight centuries of tradition

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.

Rubia

BELGIAN STYLE (ABBEY)

Almost 9 centuries of tradition back Cistercian monks in producing abbey beer. This thousand-year-old art has evolved to our time without losing the essence of its more artisanal past. Characteristics that, along with a selection of the finest barley, double fermentation and no filtration, allow us to achieve a modern beer with body and intense flavour. Made with wisdom; to be enjoyed wisely.



Barley		
Malt		
Double fermentation		
Non filtered		
Alc.:	6 % vol.	Serving: 6 - 8 °C
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.

2,50 €

1015 - 33 cl

Tostada

BELGIAN STYLE (ABBEY)

"We must live from the work of our own hands," Cistercian monks of the Val-Dieu abbey used to say while producing their beer. Now, 700 years later, we recover their legacy, maintaining the philosophy which brought it to life: craft labour. A feature that, along with its second fermentation in the bottle, and the use of spring water and toasted malt, allow us to enjoy a modern beer with intense body and prolonged flavour.



Barley		
Double malt		
Double fermentation		
Non filtered		
Alc.:	8 % vol.	Serving: 6 - 8 °C
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.

2,90 €

1025 - 33 cl

Navidad

BELGIAN STYLE (ABBEY)

Since the end of the XIX century, Cistercian brew masters have made a special beer to drink in winter. It's long ripening process, almost double the normal rate, provides us a beer with more body and density, and an intense grainy flavour. A historical tradition, ideal to combat the cold and accompany copious Christmas meals.



Barley		
Quadruple malt		
Double fermentation		
Non filtered		
Alc.:	9 % vol.	Serving: 6 - 8 °C
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.

2,90 €

1035 - 33 cl

Baviera Rubia

GERMAN STYLE (WEISSBIER)

Craft wheat beer made following a recipe that Bavarian (Germany) master brewers preserved for centuries, when this grain was reserved exclusively for making bread. Known as Weißbier, or white beer, it stands out for its murky appearance and its slightly sweet flavour. A unique beer, craved for years, that today we can again enjoy in all its splendour.



IGP Bayerisches Bier

Wheat and barley

Alc.: 5,4 % vol. Serving: 6 - 8 °C

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.

2,75 €

1055 - 50 cl

Baviera Tostada

GERMAN STYLE (WEISSBIER DUNKEL)

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.



IGP Bayerisches Bier

Wheat and barley

Alc.: 5,3 % vol. Serving: 6 - 8 °C

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.

2,85 €

1065 - 50 cl

London

ENGLISH STYLE (IPA)

Flavour of a journey

English Indian Pale Ale (IPA) made according to the original recipe of Briton George Hodgson, who in 1790 created a beer with more hops and alcohol to withstand the long sea journey between London and the colonies in the East Indies. A more bitter, full-bodied and refreshing style that takes us back to the flavours of yesteryear.

Barley

Alc.: 6 % vol. Serving: 6 - 8 °C

Body: ●○○ Malt: ●○○

Hop: ●●● Alcohol: ●○○

Bright amber in colours with ivory-toned foam. Intense aromas with floral notes of quite fresh (roses) and caramel hops. Its soft entry and medium carbon bring out its slight bitterness and fragrant floral aromas. Dry and very refreshing finish.

2,85 €

1076 - 33 cl



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Edit

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