

La Selecció
La selección
GA
Selection

GRAN ANYADA

VI I CAVA PER ALS AMICS

alkimistes-prescriptors
projectes propis

CLOS Gran Anyada

Brut Natural Reserva

SUPERIOR ORGANIC GUARD CAVA

With the wisdom of Joan Miquel Nadal, oenologist and researcher, and the good work carried out by his siblings, Imma, Toni and Albert, there is no choice but to carry out a project with them with a clear motto: "Meticulousness in the vineyard to have peace in the winery". It is very clear for the two M's (Marià, father and son), CLOS GRAN ANYADA are authentic cavas!

ORIGIN

DO CAVA

Cava Canals-Nadal,
El Pla del Penedès, Barcelona

ALCHEMISTS

Joan Miquel Canals
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2023

Macabeu 60%, Xarel·lo 40%

Aged for 25 months in a bottle

12 % vol.

IT PAIRS WELL WITH...

Catalan-style toast with tomato
(pa amb tomàquet)
Rice
White meat
Soft cheese



CHARACTERISTICS

- Well worked vines. High-quality cuvée that exhibits pleasant and honest flavours.
- Cava temperature control between 13-15ºC.
- Secondary fermentation in the bottle, very slow and controlled.
- Balanced with well integrated sparkle.
- Lively and fresh palate.

HOW TO SERVE IT

Serve from 5,5-7ºC
We want to achieve plenitude on the nose and a palate-coating texture.

REMEMBER...

- A "Brut Natural" or "Brut Nature" never has added sugar.
- A "Reserva" or "superior guard cava" has to have aged at least 18 months in a cellar.
- From the moment the Cava is disgorged it will have a shelf life of 15 months.
- Always store the bottle upright.

CLOS Gran Anyada

Brut Nature Rosé Reserva, Organic

SUPERIOR ORGANIC GUARD CAVA

With the wisdom of Joan Miquel Nadal, oenologist and researcher, and the good work carried out by his siblings, Imma, Toni and Albert, there is no choice but to carry out a project with them with a clear motto: "Meticulousness in the vineyard to have peace in the winery". It is very clear for the two M's (Marià, father and son), CLOS GRAN ANYADA are authentic cavas!

ORIGIN

DO CAVA

Cava Canals-Nadal,
El Pla del Penedès, Barcelona.

ALCHEMISTS

Joan Miquel Canals
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2023

Trepat 90%, Pinot Noir 10%
Organic

Aged for 24 months in a bottle

12 % vol.

IT PAIRS WELL WITH...

Catalan-style toast with tomato
(pa amb tomàquet)
Rice
White meat



CHARACTERISTICS

- 25 year old vines, light-bodied, high acidity and aromatic elegance.
- Cava temperature control between 13-15ºC
- Secondary fermentation in the bottle, very slow and controlled.
- Crispy and discrete "sparkle", aromatic with fruity and elegant notes.
- "Brut Nature" is ideal to start and finish any meal.

HOW TO SERVE IT

Serve from 6-7ºC

REMEMBER...

- A "Brut Natural" or "Brut Nature" never has added sugar.
- A "Reserva" or superior guard cava"" has to have aged at least 18 months in a cellar.
- From the moment the Cava is disgorged it will have a shelf life of 15 months.
- Always store the bottle upright.

M DE MARIÀ xarel.lo

Brut Nature Gran Reserva

SUPERIOR GUARD CAVA

Once again, the two M's of GRAN ANYADA (Marià, father and son), the researcher and oenologist, Joan Miquel Canals, and the executors of his directions: his siblings, Imma, , Toni and Albert, have worked together. They present a brand new cava, the result of a joint project, and which now becomes a reality. Our motto never changes: ''Meticulousness at the vineyard to have peace in the winery'', but now we add: ''Fineness and cheerfulness mouthfeel''.

ORIGIN

DO CAVA

Cava Canals-Nadal,
El Pla del Penedès, Barcelona.

ALCHEMISTS

Joan Miquel Canals
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2020

Xarel·lo 100%

Aged for 56 months in a bottle

12 % vol.

IT PAIRS WELL WITH...

Gratined vegetables
Rice
Fish with sauce
Chocolate coulant



CHARACTERISTICS

· Old vines, low in production, gently pressed.
· Cava temperature control between 13-15ºC
· Secondary fermentation in the bottle, very slow and controlled.
· Well integrated sparkle. It shows good carbonic release.
· Pure aroma, without any additives. Great elegance, and clear notes which show the good work carried out with the yeast, and freshly baked pastries. Lactic final touches and fresh balsamic notes. Soft, round and full finish in the mouth. Good acid finish. Very varietal, highlighting the sensations, surrounded by almond at the end, and which make you want another glass.

HOW TO SERVE IT

Serve from 6.5–8ºC.
We want to archieve plenitude on the nose and a palate-coating texture.

REMEMBER...

· This Xarel•lo type of cava is the best expression of a fruity, balanced and peculiar wine.
· A "Brut Natural" or "Brut Nature" never has added sugar.
· A "Gran Reserva" or superior guard cava" has to have aged at least 30 months in a cellar.
· From the moment the Cava is disgorged it will have a shelf life of 15 months.
· Always store the bottle upright.

M de MARIÀ Organic Pinot Noir

B/N Gran Reserva Blanc de Noirs

SUPERIOR GUARD CAVA

With the wisdom of Joan Miquel Nadal, oenologist and researcher, and the good work carried out by his siblings, Imma, Toni and Albert, there is no choice but to carry out a project with them with a clear motto: "Meticulousness in the vineyard to have peace in the winery". It is very clear for the two M's (Marià, father and son): AUTHENTICITY!!!

ORIGIN

DO CAVA

Cava Canals-Nadal,
El Pla del Penedès, Barcelona.

ALCHEMISTS

Joan Miquel Canals
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2022

Organic Pinot Noir 100%

Aged for 48 months in a bottle

12,5 % vol.

IT PAIRS WELL WITH...

Goose or duck foie gras
Vegetable gratin
Seafood
Grilled meat



CHARACTERISTICS

· 30 year old vines, medium-bodied, high acidity and aromatic elegance.
· Hand-picked, gently pressed grapes. It has not been macerated.
· Cava temperature control between 13-15º
· Secondary fermentation in the bottle, very slow and controlled.
· Crispy and discrete "sparkle" with berrylike aromas, very fine and elegant notes.
· A different but excellent "Brut Natural" to enjoy at any time.

HOW TO SERVE IT

Serve from 6-7,5ºC
We want to achieve plenitude and finesse on the nose and a harmonic, palate-coating texture.

REMEMBER...

· A "Brut Natural" or "Brut Nature" never has added sugar.
· A "Gran Reserva" or superior guard cava" has to have aged at least 30 months in a cellar.
· From the moment the Cava is disgorged it will have a shelf life of 15 months.
· Always store the bottle upright.
· A "Blanc de Noirs" is a white Cava although it is made from black grapes.

D3 ENÒLEGS

DOP Valles de Benavente

WHITE WINE

In Zamora, taking advantage of both the geological conditions of a poor stony clay soiland a continental climate, the Otero family, with over a hundred years of experience (since 1906), is committed to a changing, modern viticulture which produces in individual plots that largely meet the objectives of Gran Anyada regarding quality requirements.

ORIGIN

DO DOP Valles de Benavente

Bodega Otero
Benavente (Zamora)

ALCHEMISTS

Julio Otero
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2025

100% Verdejo

4 months on fine lees

12,5 % vol.

IT PAIRS WELL WITH...

Oily fish (sardine, tuna or turbot)
Soft cheese
Gourmet pizzas



CHARACTERISTICS

· Trellised 25 year old vines.
· Winemaking (saignée) in separate plots. Very low and controlled fermentation.
· Grapes are stirred on fine lees and aged for 4 months.
· Shelf life: around 36 months.
· "Virgin" Verdejo with a notorious organoleptic balance (taste-aroma). "Stylist" mouthfeel with a presence and continuity of acidity, spring water and a freshly cut melon subtlety.

HOW TO SERVE IT

Serve from 6-8ºC
There is no need to decant the bottle, simply open it, if possible, 15 minutes before serving it.

REMEMBER...

· Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.
· It is important to open the bottles or decant them before consumption depending on the type of wine.
· The colour of the wine, its intensity and hue, can define the features and characteristics of the wine.

SISENYOR

DO Penedès, Organic Xarel·lo

WHITE WINE

From the variety of Penedès, the Garnatxa, we present the collective work between the viticulturist Quim Mallofré and the Gran Anyada oenologists: Marià, father and son. Their work has finally provided an organic product that makes us feel proud to offer our customers, as it comes from the DO closer to home: the Penedès.

ORIGIN

DO DO Penedès

CELLER Joaquim Mallofré
Santa Margarida i els Monjos (BCN)

ALCHEMISTS

Quim Mallofré
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2025

100% Organic Garnatxa

4 months on fine lees

12,5 % vol.

IT PAIRS WELL WITH...

Omelettes
Rice
Seafood with sauce



CHARACTERISTICS

· Organically farmed, bush-trained vines grown in dry, calcareous soils of moderate depth. Continental climate with Mediterranean influence.

· Hand-harvested in 15 kg crates, followed by manual bunch selection and a 24-hour cold soak (cryo-maceration) prior to a controlled fermentation at approximately 16ºC, lasting three weeks. 15% of the wine is aged in fine-grained French oak barrels before being blended back into the main batch; the entire volume is then aged on fine lees in clay amphorae for five months, with weekly *remontage* (pumping over).

· Longevity: approximately 5 years.

· Highly expressive of fresh fruit and citrus, with notes of stone fruit and tropical fruit—characteristic of the variety. On the palate, it offers a pleasant entry, followed by a full-bodied yet fluid finish. Very well-integrated acidity.

HOW TO SERVE IT

Serve from 6.5-8ºC.
There is no need to decant the bottle. Simply open it a few minutes before serving it.

REMEMBER...

· This white Garnatxa is the best expression of a fruity, balanced and peculiar wine.

· Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.

· It is important to open the bottles or decant them before consumption depending on the type of wine.

VITES VETERES

DE MAS D'EN COMPTE

WHITE WINE

There is evidence of projects that have earned, year after year, a high credibility among our friends-clients thanks to the good working relationship Marià Bigordà, father and son, have had with Joan Sangenís since 1997. We now offer the opportunity to enjoy an elegant white wine with a lot of structure. In an area of "awarded and qualified" black wines, we have produced a white wine from over 30 year old pansal and piquepoul vines, varieties that are hardly ever grown in Priorat. We take this opportunity to make a different and innovative product.

ORIGIN

DO DOQ Priorat

CELLER Cal Pla SL.
Porrera (Tarragona)

ALCHEMISTS

Joan Sangenís
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2019

70% Pansal, 30% Picapoll

Aged for 5 months in a French oak barrel of 225 and 500 L (Pansal variety)

13 % vol.

IT PAIRS WELL WITH...

Rice
White and red meat
Mature cheese



CHARACTERISTICS

· Vines with more than 30 years planted in calcareous clay soil with patches that contain a lot of grey and ferric slate. Hand-picked with a careful sanitary selection, from 18-20 September.

· Pansal is fermented and aged in medium toast French oak barrels of 500L, which doesn't affect the flavour.

· Piquepoul is macerated for a day, the saignée method is applied and then it is fermented in a stainless steel tank where the temperature is controlled. It is pumped over two times a day.

· A medium-bodied white wine with a good balance between aroma and taste. Balsamic, tropical and mature aromas. The optimum tears of wine exhibit a good density and fullness that highlight the mix of mineral and fruity sensations.

HOW TO SERVE IT

Serve from 7-9ºC

There is no need to decant the bottle, simply open it, if possible, 30 minutes before serving it.

REMEMBER...

· Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.

· It is important to open the bottles or decant them before consumption depending on the type of wine.

· The colour of the wine, its intensity and hue, can define the features and characteristics of the wine.

· In Spain there are only two Qualified Denomination of Origin: Rioja and Priorat.

LA SU Y LA SWEET

DO CARIÑENA

WHITE WINE

We have made the most of the characteristics of a DO, which we believe is not properly protected and very often devalued. It has almost centenary vineyards located at altitudes over 800 metres in stony but deep land, as well as a continental climate -Mediterranean with a high thermal contrast between morning and night (+-10ºC)-. The close collaboration between Nacho Lázaro, owner of Bodegas Añadas, its oenologist Óscar Martínez and Gran Anyada (Marià Bigordà, father and son) allows us to keep discovering new products with strong personalities and maximum guarantee to satisfy our most demanding customer.

ORIGIN

DO DO Cariñena

Bodegas Añadas
Cariñena (Barcelona)

ALCHEMISTS

Oscar Martínez
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2025

65% Garnatxa Blanca, 35% Chardonnay

Aged for 5 months on fine lees

13 % vol.

IT PAIRS WELL WITH…

Rice
Seafood
Soft cheese



CHARACTERISTICS

· Low production vines in dry soils of gray slate at an altitude of 800 m.
· Manually harvested and selected in sorting tables when entering the wine cellar. Very slow and controlled fermentation (with yeast from the vineyard itself) at 15ºC.
· Shelf life: about 4 years.
Y · ellowish colour, with green hints.
· Fruity aroma with slight floral and citric hints. Dense, fresh and well-balanced in the mouth. Very persistent finish, slightly bitter and gentle. Very faithful to its variety, land and climate.

HOW TO SERVE IT

Serve from 7-9ºC.
There is no need to decant the bottle, simply open it, if possible, a few minutes before serving it.

REMEMBER...

· Garnatxa blanca is a variety cultivated everywhere around the country, but especially in Catalonia and Aragó, where it stands out thanks to its intense aromatic personality.
· Wines are always stored horizontally in a cool place where temperatures don't go above 18 ºC.
· It is important to open the bottles or decant them before consumption depending on the type of wine.
· The colour of the wine, its intensity and hue, can define the features and characteristics of the wine.

CARIANA ALBA

DO CARIÑENA

WHITE WINE

We are drawn to innovative projects and the recovery of indigenous—and even endangered—grape varieties. We believe these varieties are exceptionally well-adapted to their specific regions, having proven resilient to environmental changes over time. A case in point is Carinyena Blanca (White Carignan). As a mutation of Carinyena Negra (Black Carignan), it was previously unknown in Aragon—making us pioneers in its cultivation. Given what we know about its parent variety, we were confident in its ability to thrive in arid, continental climates; it requires very little water and flourishes in poor, stony, high-altitude soils. These ideal conditions prompted us to conduct a trial on a 0.47-hectare plot next to the winery. Through the expertise of winemaker Oscar Martinez, with the collaboration of sommelier Olga Melnikava and the winemaking team at Gran Anyada—Marià Bigordà (father and son)—we confirmed that Carinyena Blanca yields a fresh, unique, and complex wine. It possesses excellent structure and the acidity necessary for longevity, while remaining refined on the palate. We consider this a "star" wine—both for its novelty and its surprising quality—within the range of white wines that Gran Anyada offers its clients.

ORIGIN

DO DO Cariñena

Bodegas Añadas
Cariñena (Saragossa)

ALCHEMISTS

Óscar Martínez,
Olga Melnikava
Marià Bigordà, father & son

DETALLS

2025

90% Carinyena Blanca
10% Garnatxa Blanca

Aged for 5 month on fine lees

13,5 % vol.

IT PAIRS WELL WITH…

All types of fish
Salads and grilled vegetables
Rice dishes
White meats



CHARACTERISTICS

· Bush-trained vines grown in deep, dry, clay-limestone soil. Arid, continental climate at an altitude of approximately 650 m.
· Hand-harvested into 15 kg crates, followed by manual sorting and skin-contact maceration in the press. Fermentation takes place in barrels at a controlled temperature of around 16ºC for three weeks. The wine is then transferred to oak barrels for approximately one month, before undergoing aging on fine lees in concrete tanks, with weekly *remontage* (pumping over).
· Aging potential of around 7 years.
· Highly expressive notes of citrus fruit, with hints of tropical fruit, fennel, and thyme, set against a mineral backdrop. On the palate, it offers a pleasant, fresh sensation upon entry, becoming full-bodied and fluid toward the finish. Well-integrated acidity.

HOW TO SERVE IT

Serve between 6.5 and 9ºC
You will not need to decant the bottle, just open it for a while before serving.

REMEMBER...

· Wines should always be stored horizontally, in cool places and at temperatures not exceeding 18ºC.
· Depending on the type of wine, it is important to open or decant the bottles before consumption.
· The color—specifically its intensity and hue—can reveal a wine's characteristics, age, and properties.

Tiki Taka

DO CARIÑENA

WHITE WINE

An area with an altitude between 700 and 900 metres, with a high thermal contrast between morning and night (+10 ºC), a Mediterranean-continental climate, and with almost a hundred-year-old low production vineyards due to the rocky soil. All of these characteristics are what identify the wines of the area where Gran Anyada has been able to work with Nacho Lázaro, owner of Bodegas Añadas, and the oenologist Óscar Martínez. Together, we have elaborated excellent and enjoyable products for our customers and friends.

ORIGIN

DO DO Cariñena

Bodegas Añadas
Santa Cariñena (Zaragoza)

ALCHEMISTS

Óscar Martínez
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2025

100% White Grenache

6 months on fine lees

12,5 % vol.

IT PAIRS WELL WITH...

Rice
White meat
Fish
Soft cheese



CHARACTERISTICS

· Vines of low production in dry soils of gray slate at an altitude of 800m.
· Manually harvested and selected in sorting tables when entering the wine cellar.
· Very slow and controlled fermentation (with yeast from the vineyard itself) at 15ºC.
· Shelf life: about 4 years.
· Yellowish colour, with green hints.. Floral and fruity aroma, with slights hints of white fruits (pear and apple). Citric and pleasant white chocolate taste. Dense, fresh and well-balanced in the mouth. Very persistent finish, slightly bitter and gentle. Very faithful to its variety, land and climate.

HOW TO SERVE IT

Serve from 7-9ºC
There is no need to decant the bottle. Simply open it minutes before serving it.

REMEMBER...

· White Grenache is a variety grown all over Spain, but especially in Catalonia and Aragon. Our TIKI-TAKA reflects its origin in the best way.
· Wines are always stored horizontally, in cool places where temperatures don't go above 18ºC.
· It is important to open or decant the bottles before consumption depending on the type of wine.

Vestido largo y frac

DO CARIÑENA

WHITE WINE

An area at an altitude between 700 and 900 metres, with high thermal contrast between day and night (+/-10 ºC) in a continental-Mediterranean climate. Low production vines almost a century old grown in stony soil. Those qualities characterize the wines in the area where Gran Anyada, along with Nacho Lázaro, owner of Bodegas Añadas SA, and the oenologist Óscar Martínez, has been able to produce excellent products that their clients and friends can enjoy.

ORIGIN

DO DO Cariñena

Celler Bodegas Añadas
Cariñena (Barcelona)

ALCHEMISTS

Oscar Martínez
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2025

100% Chardonnay

Aged for 4 months in French barrels on fine lees.

13,5 % vol.

IT PAIRS WELL WITH…

Rice and risotto
Roasted chicken
Fish with sauce



CHARACTERISTICS

· Goblet pruned vines that can produce up to 2500 kg/Ha.
· The grape must is obtained through a "bleeding off" technique after 18 hours of cold maceration (9ºC) with the pulp.
· Controlled fermentation in in cone shaped tanks at about 17ºC.
· Aged for 4 months in new barrels made of French Allier oak, with its own fine lees and stirred weekly.
· Shelf life of about 3 years.
· Pale yellow colour with green hints.
· Fine, powerful, and complex aroma with white fruit sensations (apple and pear) and citric hints. Dense, fresh, and well balanced mouthfeel. Persistent, lingering finish, very faithful to its ori-gins and its climate.

HOW TO SERVE IT

Serve from 8–10ºC. There is no need to decant the bottle, simply open it a few minutes before serving.

REMEMBER...

· Chardonnay is a short cycle variety but the climatological and altitude conditions of Cariñena can be compared to Xarel•lo of Penedès.
· Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.
· It is important to open the bottles or decant them before consumption depending on the type of wine.
· The colour of the wine, its intensity and hue, can defi ne the features and characteristics of the wine.

THÉNTIC

DO ALMANSA

ORGANIC WHITE

DO ALMANSA is a young and not very big DO, which has always drawn Gran Anyada's attention for its varieties, climate and edaphology. Its geographical location, known as "Hoya de Almansa" (Almansa's wide valley), has an altitude between 700 and 1100 metres, in pretty much flat land, not very undulating, and with a dry continental climate, although milder than in the interior area of La Mancha. These conditions and mostly-grown non-traditional varieties have allowed Marià Bigordà, father and son, to work together with their good friend and winemaker Adolfo Cano. We have been able to present wines which surprise because of their aromatic, fresh and very fruity richness, as well as being voluminous and nice in the mouth.

NACE EN...

DO DO Almansa

Celler Cano
Higueruela (Albacete)

ALKIMISTAS

Adolfo Cano
Marià Bigordà, father
Marià Bigordà, son

DETALLES

2025

100% white Sauvignon

Aged in 1902 clay amphora on fine lees for 6 months

13 % vol.

IT PAIRS WELL WITH…

All kinds of fish
Salads and grilled vegetables
White meat



CHARACTERISTICS

· Rather old vines, with an average age of 35 years and at an altitude of about 1050m. Calcareous, dry and not too deep soils. Traditional but ecological agriculture. Continental climate with Mediterranean influence, which can reach -10ºC in the winter and 30ºC in the summer. Average production per vine: 2 to 3kg of grapes.

· Manually harvested in 15kg boxes in sorting tables, cryo-maceration for 24 hours before its controlled fermentation at around 16ºC for three weeks. Maceration on fine lees for 6 months in clay amphora and stirred every week.

· Great expression of fresh and citrus fruit, with touches of tropical fruits and fruits with pit, as the variety demands. Pleasant feeling in the mouth at the beginning, and very full and fluid at the end. Very well integrated acidity. Shelf life of more than 5 years.

HOW TO SERVE IT

Serve from 6,5-8ºC

There is no need to decant the bottle. Simply open it half an hour before serving it.

REMEMBER...

· Wines are always stored horizontally in cool places where temperatures don't go above 18ºC.

· It is important to open the bottles or decant them before consumption depending on the type of wine.

· The colour, its intensity and hue can define the features and characteristics of the wine.

COR LINK

Vino De La Tierra De Castella -Protected Geographical Indication

WHITE WINE

At Gran Anyada, we had not yet worked with the Alsatian variety Gewürztraminer—a grape we had long been considering, given the compelling nature of its wines, provided it is cultivated and handled under the optimal conditions the variety requires. When we encountered Bodegas Coronado—and, in particular, their winemaker Raul Coronado, son of the winery's founder—we knew without a doubt that Cuenca was the place to develop our project. The name "COR LINK" originated at Bellvitge Hospital, and the accompanying illustration was created by the niece of one of the winemakers.

ORIGIN

DO Vino de la Tierra de Castella . IGP

Celler Coronado
La Alberca de Záncara (Cuenca)

ALCHEMISTS

Raúl Coronado
Marià Bigordà, father
Marià Bigordà, son

DETAILS

2025

100% Gewürztraminer

Aged on fine lees for 4 months, with 20% of the wine in French oak barrels for 2 months.

13,5 % vol.

IT PAIRS WELL WITH...

Seafood paellas.
Cow's milk cheeses.
White meats (chicken, turkey, rabbit).
Dishes with artichokes (typically a difficult pairing).
All types of Asian and Japanese cuisine,
as well as spiced and spicy dishes.
All kinds of desserts and appetizers.



CHARACTERISTIC

· Vines with an average age of 15 years, situated at an altitude of approximately 880m with a southern exposure. The soil is clayey and sandy, dry, and contains an abundance of limestone rocks. Continental climate characterized by very cold winters—with frosts and snowfall—and very hot summers. Average yield per vine: 950g.

· Hand-harvested at night into 15 kg crates; grapes undergo sorting and a 24-hour cold maceration (cryo-maceration) prior to a controlled fermentation at around 16ºC, which lasts for three weeks. Following fermentation, the wine remains in contact with its fine lees for 4 months. 20% of the production is aged for 2 months in French oak barrels with a light toast, which enhances the wine's structure on the palate.

· Highly expressive, featuring notes of flowers (roses, geraniums), tropical fruits (passion fruit), spices, citrus, and honey. On the palate, it offers a smooth, highly elegant finish. It provides a pleasant initial impression, followed by a full-bodied yet fluid experience. The acidity is exceptionally well-integrated.

· Aging potential: over 3 years.

HOW TO SERVE IT

Serve between 6–8ºC.
There is no need to decant the bottle, but it should be opened 15 minutes before serving.

REMEMBER...

· · Wines should always be stored horizontally in a cool place, at temperatures not exceeding 18ºC.

· Depending on the type of wine, it is important to open or decant the bottles before consumption.

· The color—specifically its hue and intensity—can reveal the characteristics and properties of the wine.

Special One

DO MONTERREI

WHITE WINE

Gran Anyada has always looked for areas where the grown varieties express their full potential. The Monterrei DO is one of the Galician denominations located in the south-east of the region, next to Portugal. Its granite slopes are watered by the river Támega, a tributary of the river Duero. That is the reason why the traditional Galician wine-growing varieties have been preserved, and the Godello is one of them. Increasingly, the market asks for a type of wine with character, and which expresses the typicality of the area.
That is precisely what the wine experts Maria Bigordà, father and son, together with the Da Silva family, have worked so hard for. We believe the effort has paid off! Oh, and the name SPECIAL ONE refers to a very good friend of the Gran Anyada team!

ORIGIN

DO DO Monterrei

Bodega Lara
Verín, Ourense

ALCHEMISTS

Jose Antonio Da Silva
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2025

100% Godello

Aged on fine lees for 4 months

13,5 % vol.

IT PAIRS WELL WITH…

All kinds of white and freshwater fish
Salads and grilled vegetables
White meat



CHARACTERISTICS

· Rather old vines with an average age of 20 years and at an altitude of about 450m. Overhanging land of granite and limestone composition.
· Manually harvested in 15kg boxes. Cryomaceration at about 5ºC. Selection and maceration of the grapes before its pneumatic pressing. Controlled fermentation.
· Minimum 4 months on fine lees and stirred once a week. Stabilization in a stainless tank and finally bottled.
· Shelf life of about 48 months. Pale yellow color, clean and bright.
· Citrus and mineral aroma of white flowers, but also of water fruits such as pear and apple, as well as of aromatic herbs. Very cheerful and powerful in the mouth, as an expression of the land where its vines have been planted and highlighting the mineral characteristics of the granitic land. Sweet, long and intense finish.

HOW TO SERVE IT

Serve from 7- 8ºC.
There is no need to decant the bottle. Simply open it minutes before serving.

REMEMBER...

· This WHITE GODELLO is a long, full and brought to perfection wine, without excessive acidity or an excessively floral aroma.
· Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC
· It is important to open the bottles or decant them before consumption depending on the type of wine.

IVAN Y SU LUPA

DO Ribeiro

WHITE WINE

In the DO Ribeiro, located in the northwestern part of the province of Ourense, specifically at the Pazo Tizón cellar in the village of Moldes, a new project is born based on the Treixadura variety, complemented by Albariño and Loureiro. We are excited to present this wine, as we believe that Treixadura, being a typical variety of the region, along with the very unique characteristics of the other two varieties, gives us a singular product full of nuances and sensations.

NACE EN...

DO DO Ribeiro

Bodega Pazo Tizon
Moldes-Boboras (Ourense)

ALKIMISTAS

Álvaro Bueno
Marià Bigordà, father
Marià Bigordà, son

DETALLES

2024

75% Treixadura, 20 Albariño, 5% Loureiro

Aged for 6 months on fine lees

13% vol.

IT PAIRS WELL WITH…

All kinds of fish
Salads and grilled vegetables
White meat



CHARACTERISTICS

· Old vines with an average age of 25 years located on well-oriented terraces, slopes and hillsides, since the Treixadura variety thrives in semi-humid, not overly dry soils. Sandy, calcareous and granite-based soils.

· Manually harvested in 15kg boxes. Cryo-maceration at around 4ºC, sorting table and controlled fermentation at around 15ºC. After fermentation, the wine is stirred with fine lees for about 6 months. Stabilisation and bottling follow.

· Aromatic, fine and elegant wine with hints of stone fruits, floral notes and spring water. Fresh, well-balanced, full of flavour and creamy mouthfeel.

· Its longevity is over 4 years.

HOW TO SERVE IT

Serve from 7-9ºC

There is no need to decant the bottle, simply open it, if possible, some time before serving.

REMEMBER...

· Wines are always stored horizontally in cool places where temperatures don't go above 18ºC.

· It is important to open the bottles or decant them before consumption depending on the type of wine.

· The colour, its intensity and hue can define the features and characteristics of the wine.

80 clicks

DO Rias Baixas

WHITE WINE

Gran Anyada always has the vocation to improve its products, overcoming difficulties such as changing the winery where we have worked so far. We have been able to get to know the DO Rias Baixas' Rosal area better, and here we present a renovated, much improved, 80 CLICKS, with a new appearance which we think conveys the idea that quality must be the distinctive sign of our company. Thanks to Pablo Ibañéz, oenologist, and Arturo Conde, viticulturist and oenologist, here we have an unrivalled product within the Albarinho family. The small percentage of the varieties Loureiro (10%) and Caiño (5%) embellish the main variety, Albariño.

NACE EN...

DO DO Rias Baixas

Celler Aldea de Abaixo
O Rosal (Pontevedra)

ALKIMISTAS

Pablo Ibañez
Arturo Conde
Marià Bigordà, father
Marià Bigordà, son

DETALLES

2025

85% Albariño, 10% Loureiro, 5% Caiño

Aged for 7 months on fine lees

12,5 vol.

IT PAIRS WELL WITH…

Any kind of fish and seafood
Rice with fish
White cheese
Fig foie



CHARACTERISTICS

· Area geographically limited by the Atlantic Ocean, river Miño and mountains, which protect it from winds coming from the North. Tall, trellised vines, in the shape of a roof due to humidity in abundant calcareous stones soil but with a slightly acid composition.

· Manually harvested and crio-macerated grapes. Low-pressed and controlled fermentation at 16ºC for about 18 days. Aged for 7 months in fine lees. 4 years shelf life, inerting process and sterilization by plates.

· "80 Clicks" is a wine of great aromatic intensity, with white flower highlights. Its salinity pairs very well with green apple and stone fruits. Fine, balanced mouthfeel with great structure thanks to its well integrated and composed acidity. All of these characteristics allow for an elegant wine which makes you want to have another glass.

HOW TO SERVE IT

Serve from 6.5–7.5ºC.
There is no need to decant the bottle, simply open it a few minutes before serving.

REMEMBER...

· The vineyards of the Rias Baixas DO are authentic smallholdings where the number of farmers doubles the number of hectares.

· Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.

· It is important to open or decant bottles, depending on the type of wine, before consumption.

M DE MARIÀ (High Profile)

DO RIAS BAIXAS

WHITE WINE

In the DO Ribeiro, located in the northwestern part of the province of Ourense, specifically at the Pazo Tizón cellar in the village of Moldes, a new project is born based on the Treixadura variety, complemented by Albariño and Loureiro. We are excited to present this wine, as we believe that Treixadura, being a typical variety of the region, along with the very unique characteristics of the other two varieties, gives us a singular product full of nuances and sensations.

NACE EN...

DO DO Rias Baixas

Celler Aldea de Abaixo
O Rosal (Pontevedra)

ALKIMISTAS

Pablo Ibañez
Arturo Conde
Marià Bigordà, father
Marià Bigordà, son

DETALLES

2024

85% Albarinyo, 10% Loureiro, 5% Caiño

Aged for 11 months on fine lees

12,5% vol. l.

IT PAIRS WELL WITH…

All types of fish and seafood
Fish rice dishes
Fresh cheeses
Fig foie-gras



CHARACTERISTICS

· Demarcated area by the Atlantic Ocean, the Miño river and mountains which protect it from northern winds. Carefully selected old vines, arbored in the shape of roofs to combat humidity, growing in soils rich in limestone but with a slightly acidic composition.

· Manually harvested, cryo-maceration of the grapes, low-yield pressing, and fermentation at 14ºC for about 25 days. Aged in a tank with fine lees for 11 months. Stored in an inert atmosphere and sterilized by plates.

· Longevity: 7 years.

· M de MARIÀ is a wine of maximum intensity and aromatic quality, with an emphasis on white flowers, a pleasant salinity and hints of green apple and stone fruits. On the palate, it is very clean, balanced, and has a fine textura. Its well-integrated acidity makes way to a very elegant wine which makes you want to reach for your glass once again.

HOW TO SERVE IT

Serve from 7,5 - 9ºC.

There is no need to decant the bottle, simply open it, if possible, some time before serving.

REMEMBER...

· Wines are always stored horizontally in cool places where temperatures don't go above 18ºC.

· It is important to open the bottles or decant them before consumption depending on the type of wine.

· The vineyards of the Rias Baixas DO are authentic smallholdings where the number of farmers doubles the number of hectares.

OLÍGITUM

DO Navarra

NATURAL SWEET WHITE WINE

Vines from the Muscat Blanc à Petits Grains variety planted more than 70 years ago in the municipality of Cadreita, in the Bàrdenas Reales desert, were chosen so Marià Bigordà, father and son, could make their project of a sweet wine for appetisers and desserts a reality. Harvest after harvest, they manage to provide "pleasure" to their already loyal customers.

ORIGIN

DO DO Navarra

Bodega Piedemonte
Olite (Navarra)

ALCHEMISTS

Marian Vitrian
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2024

100% Muscat Blanc à Petits Grains

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11 % vol.

IT PAIRS WELL WITH...

Goose or duck foie gras
Apple and foie gras millefeuille
Salted nuts



CHARACTERISTICS

· Old vines of low production grown in a medium altitude, dried land in a continental climate with high temperature contrast between day and night.

· Hand-picked and overriped grapes. After a gentle pressing process, they undergo a slow and controlled fermentation. The wine undergoes a process of sterile filtration at its optimum residual sugar levels.

· Shelf life: around 36 months.

· Maximum expression of grape flavour, citrus (orange tree leaves) are also present. The elegance of the rose and fruit compote are not a nuisance.

HOW TO SERVE IT

Serve from 8,5-10,5ºC
There is no need to decant the bottle.

REMEMBER...

· Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.

· It is important to open the bottles or decant them before consumption depending on the type of wine.

· The colour, its intensity and hue, can define the features and characteristics of the wine.

· Navarra DO is known for its Rosé wines but also for its natural sweet wines. Among them, Olígitum stands out as one of the best.

D3 ENÒLEGS

DOP Valles de Benavente

ROSÉ

The harvest allowed us to combine Tempranillo and Prieto Picudo. This combination mixed with dry ice and very little maceration surprised everyone with its colour, which looks like a red onion, and also with its elegant aromas of raspberry, strawberry and plums. It has a smooth and harmonic lingering finish that always highlights the characteristics and typicalities of the "terroirs" of the area. Another project that has become a reality thanks to the good working relationship between the Otero family and Gran Anyada.

ORIGIN

DO DOP Valles de Benavente

Bodega Otero
Benavente (Zamora)

ALCHEMISTS

Julio Otero
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2025

100% Tempranillo

3 months on fine lies

13 % vol.

IT PAIRS WELL WITH...

White meat
Pasta
Gourmet pizzas



CHARACTERISTICS

- Trellised 40 year old vines planted in areas with an altitude of about 770 meters.
- Short maceration period with tear of wine saignée. Controlled fermentation at 14ºC.
- Stirred on fine lees and aged for more than 3 months.
- Shelf life: around 24 months.
- Cheerful and powerful aroma of red fruits and blue flowers, with good intensity and great elegance. Soft, round and balanced finish.

HOW TO SERVE IT

Serve from 6-8ºC
There is no need to decant the bottle, simply open it minutes before serving.

REMEMBER...

- This rosé is the best expression of a balanced and fruity wine with a lot of personality.
- Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.
- It is important to open the bottles or decant them before consumption depending on the type of wine.
- The colour, its intensity and hue, can define the features and characteristics of the wine.

D3 ENÒLEGS

DOP Valles de Benavente

ROSÉ

The harvest allows us to make a rosé with the soul of a red wine, returning to the combination of different maturations of the Prieto Picudo that always surprises with its elegant aromas of red fruits such as gerbils, strawberries, plums. It has a smooth and harmonic lingering finish that always highlights the characteristics and typicalities of the "terroirs" of the area. Another project that has become a reality thanks to the good working relationship between the Otero family and Gran Anyada.

ORIGIN

DO DOP Valles de Benavente

Bodega Otero
Benavente (Zamora)

ALCHEMISTS

Julio Otero
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2025

100% Prieto Picudo

3 months on fine lies

13 % vol.

IT PAIRS WELL WITH...

White meat
Pasta
Gourmet pizzas



CHARACTERISTICS

- Trellised 40 year old vines planted in areas with an altitude of about 770 meters.
- Short maceration period with tear of wine saignée. Controlled fermentation at 14ºC.
- Stirred on fine lees and aged for more than 3 months.
- Shelf life: around 24 months.
- Cheerful and powerful aroma of red fruits and blue flowers, with good intensity and great elegance. Soft, round and balanced finish.

HOW TO SERVE IT

Serve from 6-8ºC
There is no need to decant the bottle, simply open it minutes before serving.

REMEMBER...

- This rosé is the best expression of a balanced and fruity wine with a lot of personality.
- Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.
- It is important to open the bottles or decant them before consumption depending on the type of wine.
- The colour, its intensity and hue, can define the features and characteristics of the wine.

EQUILICUÀ

DO Montsant

RED WINE

Tasting wines and appreciating young vineyards with balanced structures and prepared for low production, Gran Anyada and Vendrell Rived have now considered it appropriate to emphasize the essence of the garnatxa and samsó varieties. We present a different and modern project, where the clean qualities of those varieties stand out, without any interference.

ORIGIN

DO Montsant

Celler Vendrell-Rived
Marçà (Tarragona)

ALCHEMISTS

Josep Ma. Vendrell Rived
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2025

50% Samsó, 50% Garnatxa

aged without oak

14 % vol.

IT PAIRS WELL WITH...

Premium cold meats
Grilled vegetables
Beef stew
Semi-cured cheeses



CHARACTERISTICS

- Young vines grown in calcareous clay soils, poor in organic matter but very deep.
- Goblet pruned vines with a production of about 2,500 kg / haequivalent to about 900 g. / vine.
- Maximum expression of ripe and sweet red fruit with a high intensity of colour and acidity that allows us to ensure a shelf life of more than 8 years.

HOW TO SERVE IT

Serve from 16,5-17ºC.
Decant the wine 2 hours before serving it. With the bottle at an angle, pour the wine trying to keep theflow slow and steady, then slowly spin it counter-clockwise a couple of times and let it sit until it is time to drink it.

REMEMBER...

- Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.
- It is important to open the bottles or decant them before consumption depending on the type of wine.
- The colour, its intensity and hue, can define the features and characteristics of the wine.
- The Montsant DO forms a "ring" and inside it we can find the Priorat QDO.

FUNDENT DE CAMÓS

DO Montsant

RED WINE

Everything that Josep Maria Vendrell Rived has earned is well-deserved, vintner by calling and oenologist as an ambition to go further in life and make something respectable of his vineyard (almost a smallholding) and his winery. Many years ago, Marià Bigordà, father and son, saw the opportunity to also earn respect in an area where we would not find a better host.

ORIGIN

DO DO Montsant

Celler Vendrell-Rived
Marçà (Tarragona)

ALCHEMISTS

Josep Ma. Vendrell Rived
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2024

55% Samsó, 45% Garnatxa

Aged for 3 months in French oak barrels

14 % vol.

IT PAIRS WELL WITH...

Beef stew
Legumes
Semi-cured cheeses



CHARACTERISTICS

- 35 year old vines. Separate vinification, blended (coupage) after being aged in a barrel.
- Highly pigmented and long lasting finish.
- Aged for 3 months in new French oak barrels avoiding a woody taste.

HOW TO SERVE IT

Serve from 14,5-16,5ºC.
There is no need to decant the bottle, simply open it, if possible, 1 hour before serving.

REMEMBER...

- Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.
- It is important to open the bottles or decant them before consumption depending on the type of wine.
- The colour, its intensity and hue, can define the features and characteristics of the wine.
- The Montsant DO forms a "ring" and inside it we can find the Priorat QDO.

CARAM

DO Montsant

RED WINE

After the success of CARAM as a very representative wine of the Montsant DO, we have elaborated a new CARAM by taking advantage of the characteristics of the vineyard plot called Pla de Maritzo, of which we emphasise its orientation and stony composition with limestone clay and an important ferruginous percentage.

ORIGIN

DO DO Montsant

Celler Vendrell-Rived
Marçà (Tarragona)

ALCHEMISTS

Josep Ma. Vendrell Rived
Marià Bigordà, father
Marià Bigordà, son

DETAILS

2023

60% Samsó, 40% Garnatxa

Aged for 16 months in French oak barrels

14,5 % vol.

IT PAIRS WELL WITH...

Grilled meat
Grilled vegetables
Cold meat



CHARACTERISTICS

· 70 year old vines grown in limestone-rich clay soils. Goblet pruning.
· Separate vinification and assembly after aging in barrels.
· High pigmentation, intense notes and smooth texture combined with tannins. Woody taste.
· Great power of longevity.

HOW TO SERVE IT

Serve from 15-17ºC.
Decant the wine 2 hours before serving it. Turn the bottle upside down and let the wine splash out of the bottle into the centre of the decanter, then spin it counter-clockwise a couple of times and let it sit.

REMEMBER...

· Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.
· It is important to open the bottles or decant them before consumption depending on the type of wine.
· The colour, its intensity and hue, can define the features and characteristics of the wine.
· The Montsant DO forms a "ring" and inside it we can find the DOQ Priorat.

Cor LINK

DO Montsant

RED WINE

For over 25 years, the *Gran Anyada* projects in the Montsant region have been successfully linked to the Celler Vendrell Rived winery in Marçà, much to the delight of our clients and friends. Now, it is time to unveil a new project: a highly expressive red wine, aged for approximately 20 months in French oak barrels. It is crafted from *Samsó* grapes from the *Mas d'en Crusat* vineyard and *Garnatxa Negra* (Grenache) grapes from the *Les Pedrenyeres* vineyard—both over 70 years old and subject to strictly controlled yields. This represents a fresh challenge for Josep Maria Vendrell and his son, Marià Bigordà. With this limited release of 582 bottles—truly little gems—we hope to fully meet the expectations of our friends and clients. The name "COR LINK" originated at Bellvitge Hospital, and the accompanying illustration was created by Ivet, the niece of winemaker Marià Bigordà Jr.

ORIGIN

DO DO Montsant

Celler Vendrell-Rived
Marçà (Tarragona)

ALCHEMISTS

Josep Ma. Vendrell Rived
Marià Bigordà, Father
Marià Bigordà,Son

DETAILS

2023

75% Garnatxa negra i 25% Samsó

Aged for 20 months in 225-liter barrels made of fine-grained, dense French oak. Only 582 bottles of a highly expressive wine.

14,5 % vol.

IT PAIRS WELL WITH...

Fine Charcuterie
Grilled Vegetables
Mushrooms and Big Game
Grilled Red Meats
Aged and Semi-Aged Cheeses



CHARACTERISTICS

· Vines over 70 years old, grown in calcareous-clay soil. Yields are controlled and reduced to enhance concentration and acidity. Trained as bush vines (*vas*).

· Fermentation using indigenous yeast, with daily pump-overs to extract color.

· Aged for approximately 20 months in medium-toasted, fine-grained French oak barrels.

· Exhibits deep color and an intense, fruity nose; the texture is approachable, with a very smooth, pleasant finish—highlighting notes of red fruit that harmonize perfectly with the tannins from the oak.

HOW TO SERVE IT

Serve at 16.5–17ºC.

Decant the wine 45 minutes before the meal, holding the bottle at an angle and letting the wine slide down the sides of the decanter. Then, swirl the wine counter-clockwise a couple of times and leave it to rest until it is time to drink.

REMEMBER...

· Wines should always be stored horizontally, ideally in places where the temperature does not exceed 18ºC.

· It is important to open the bottles and/or decant the wine—depending on the type—before consumption.

· The color—in terms of both its hue and intensity—can reveal the characteristics and properties of the wine.

Cor LINK, magnum 1,5L

DO Montsant

RED WINE

For over 25 years, the *Gran Anyada* projects in the Montsant region have been successfully linked to the Celler Vendrell Rived winery in Marçà, much to the delight of our clients and friends. Now, it is time to unveil a new project: a highly expressive red wine, aged for approximately 20 months in French oak barrels. It is crafted from *Samsó* grapes from the *Mas d'en Crusat* vineyard and *Garnatxa Negra* (Grenache) grapes from the *Les Pedrenyeres* vineyard—both over 70 years old and subject to strictly controlled yields. This represents a fresh challenge for Josep Maria Vendrell and his son, Marià Bigordà. With this limited release of 582 bottles—truly little gems—we hope to fully meet the expectations of our friends and clients. The name "COR LINK" originated at Bellvitge Hospital, and the accompanying illustration was created by Ivet, the niece of winemaker Marià Bigordà Jr.

ORIGIN

DO DO Montsant

Celler Vendrell-Rived
Marçà (Tarragona)

ALCHEMISTS

Josep Ma. Vendrell Rived
Marià Bigordà, Father
Marià Bigordà,Son

DETAILS

2023

75% Garnatxa negra i 25% Samsó

Aged for 20 months in 225-liter barrels made of fine-grained, dense French oak. Only 582 bottles of a highly expressive wine.

14,5 % vol.

IT PAIRS WELL WITH...

Fine Charcuterie
Grilled Vegetables
Mushrooms and Big Game
Grilled Red Meats
Aged and Semi-Aged Cheeses



CHARACTERISTICS

· Vines over 70 years old, grown in calcareous-clay soil. Yields are controlled and reduced to enhance concentration and acidity. Trained as bush vines (*vas*).

· Fermentation using indigenous yeast, with daily pump-overs to extract color.

· Aged for approximately 20 months in medium-toasted, fine-grained French oak barrels.

· Exhibits deep color and an intense, fruity nose; the texture is approachable, with a very smooth, pleasant finish—highlighting notes of red fruit that harmonize perfectly with the tannins from the oak.

HOW TO SERVE IT

Serve at 16.5–17ºC.

Decant the wine 45 minutes before the meal, holding the bottle at an angle and letting the wine slide down the sides of the decanter. Then, swirl the wine counter-clockwise a couple of times and leave it to rest until it is time to drink.

REMEMBER...

· Wines should always be stored horizontally, ideally in places where the temperature does not exceed 18ºC.

· It is important to open the bottles and/or decant the wine—depending on the type—before consumption.

· The color—in terms of both its hue and intensity—can reveal the characteristics and properties of the wine.

ESPLET

DO Montsant

RED WINE, HIGH EXPRESSION

Every 4 to 5 years—and backed by the highest quality guarantees—comes a wine that can truly be considered the jewel of the *Gran Anyada* (Great Vintage) collection. Sourced from the Vendrell Rived winery's vineyards in Marçà—*Les Pedrenyeres* (over 79 years old), *Mas d'en Crusat* (over 90 years old), and *Mas d'en Gros* (over 103 years old)—and crafted with the utmost care, step by step, we present 488 bottles of a premium red wine defined by its strong personality and distinct character. Don't hesitate—it is well worth tasting and savoring!



ORIGIN

DO DO Montsant

Celler Vendrell-Rived
Marçà (Tarragona)

DETAILS

2022

60 % Samsó, 40 % Garnatxa

Aged for 19 months in French oak barrels

14,5 % vol.

ALCHEMISTS

Josep Maria Vendrell
Marià Bigordà, Father
Marià Bigordà, Son

CHARACTERISTICS

· Very old vines planted in clay-limestone soil—a deep soil, though poor in organic matter. The vines are bush-trained and low-yielding, producing approximately 500g per vine.
· Hand-harvested into 10kg crates. The grapes undergo a selection process and destemming; the pulp and must are then transferred to fermentation tanks. Fermentation is slow, taking place at 23–24°C over about four weeks, with two pump-overs performed daily. Following fermentation, the wine is drained and transferred to French oak barrels, where it ages for approximately 19 months. Once bottled, it undergoes a minimum of 24 months of bottle aging before being released to the market.
· Limited to just 488 hand-numbered bottles.
· An ultimate expression of red fruit—ripe and candied—with intense color and an acidity that ensures a longevity of over 15 years.

HOW TO SERVE IT

Serve between 16.5°C and 18°C.
Decant the wine one hour before the meal, keeping the bottle tilted and letting the wine "slide" down the sides of the decanter. Then, swirl the wine around the decanter a couple of times in a counter-clockwise direction, and leave it to rest until it is time to drink.

IT PAIRS WELL WITH...

Fine charcuterie, big game, beef, aged cheeses

REMEMBER...

· Wines should always be stored horizontally, ideally in places where the temperature does not exceed 18ºC.
· Depending on the type of wine, it is important to open the bottles and/or decant them before consumption.
· The color—specifically its hue and intensity—can reveal the characteristics and properties of a wine.
· The Montsant DO forms a ring, with the Priorat DOQ located within it.

BEPPO 33

Magnum, DO Montsant

RED WINE

Continuing with the perfect symbiosis between Josep Maria Vendrell and Gran Anyada started many years ago, a new and ambitious project is born, a very personal and emotional one dedicated to someone who is courageous and determined. Our objective is to provide the expressive qualities of a well-crafted product in a container. The 150 cl. magnum preserves and enhances the aromatic and taste virtues of the product much better than the classic 75 cl. bottle, and everything with a very interesting quality/price/pleasure ratio.

ORIGIN

DO DO Montsant

Bodega Vendrell Rived
Marçà (Tarragona)

ALCHEMISTS

Josep Maria Vendrell
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2025

70% Garnatxa, 30% Samsó

Aged for 10 months in French oak barrels

14 % vol.

IT PAIRS WELL WITH...

Baked white meat
Poultry
Semi-cured cheeses



CHARACTERISTICS

· 33 year old vines planted in 4 calcareous clay soil plots.

· Grenache with excellent polyphenolic richness and a very lively Carignan thanks to its high acidity and tannin content. Long and lingering aftertaste.

· Aged in fine grain medium toast French oak barrels.

HOW TO SERVE IT

Serve from 15-17ºC

Decant the wine 1 hour before serving it trying to keep the flow slow and steady, then spin it counter-clockwise a couple of times and let it sit.

REMEMBER...

· Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.

· It is important to open the bottles or decant them before consumption depending on the type of wine.

· The colour, its intensity and hue, can define the features and characteristics of the wine.

FRAGMENT

DQO Priorat

RED WINE

It was 1997 was when Joan Sangenís decided to bottle, for the first time, a small part of his own vintage and the year when he established contacts with Marià Bigordà, father and son, in order to formalise a joint project. A project that has been extended and repeated over the years, reaching the acceptance and loyalty of Gran Anyada customers, which have made the products of "Celler Cal Pla" one of the standards of our company.

ORIGIN

DO DQO Priorat

Celler Cal Pla
Porrera (Tarragona)

ALCHEMISTS

Joan Sangenís
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2023

65% Garnatxa, 35 % Samsó

Aged for 11 months in French oak barrels

14 % vol.

IT PAIRS WELL WITH...

Lamb or beef
Escargot
Semi-cured cheeses



CHARACTERISTICS

- 65-year-old goblet pruned vines.
- Controlled fermentation at about 26ºC and a part of the Cinsaut with stem.
- Aged for 11 months in French oak barrels.
- Shelf life: around 12 years.
- Reddish colour, red cherry with good intensity.
- Lively, powerful and elegant aroma of ripe black fruit. Soft and well-combined tannins. Good tear. Long and smooth finish.

HOW TO SERVE IT

Serve from 15-17ºC.
Decant the wine 1 hour before serving it. With the bottle at an angle pour the wine trying to keep the flow slow and steady, then spin it counter-clockwise a couple of times and let it sit.

REMEMBER...

- Wines are always stored horizontally in a cool place where temperatures don't go above 18º C.
- It is important to open the bottles or decant them before consumption depending on the type of wine.
- The colour, its intensity and hue, can define the features and characteristics of the wine.
- In Spain there are only two Qualified Denomination of Origin: Rioja and Priorat.

M DE MARIÀ

DOQ PRIORAT

RED WINE

From very old vineyards in a location ideal for producing great wines, and from a historic, family-run winery like Celler Cal Pla, managed by Joan Sangenís and his wife, Cristina Grau, comes a new Gran Anyada project, where the expertise of the three oenologists: Joan Sangenís and Marià Bigordà, father and son, shine through. Together, they interpret the terroir of an excellent land to craft a wine that truly lives up to the name it bears.

ORIGIN

DO DOQ Priorat

Celler Cal Pla
Porrera (Tarragona)

ALCHEMISTS

Joan Sangenís
Marià Bigordà, father
Marià Bigordà, son

DETAILS

2023

50% Garnatxa Peluda, 25% Garnatxa Negra and 25% Samsó

Aged for 15 months in French oak barrels
Minimum 2 years in bottle

14 % vol.

IT PAIRS WELL WITH...

Premium cold meats
Grilled vegetables
Beef stew
Semi-cured cheeses



CHARACTERISTICS

· Goblet-pruned vines which are over 85 years old grown on terraced slopes with abundant ferric slate soil. Medium altitude with low pluviometry.
· Manually harvested and selected in 15kg boxes, followed by cryo-maceration for 24 hours before its controlled fermentation at around 24ºC for 1 month. Minimum aging of 15 months in fine-grained, medium-toasted French oak barrels. Minimum 2 years in a bottle.
· A wine with great expression of ripe, confitted fruit, and a touch of spice with soft tannins on the finish and integrated acidity.
· Longevity of the wine: 12 years.
· Ripe and highly aromatic Garnatxa Peluda, fresh and vigorous Garnatxa Negra, and very elegant and polished Samsó. An excellent combination for a very pleasant and versatile wine.

HOW TO SERVE IT

Serve from 16 - 17ºC.
Decant the wine half an hour before serving it. Turn the bottle upside down and let the wine splash out of the bottle into the centre of the decanter, then spin it counter-clockwise a couple of times and let it sit.

REMEMBER...

· Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.
· It is important to open the bottles or decant them before consumption depending on the type of wine.
· The colour, its intensity and hue, can define the features and characteristics of the wine.

VITES VETERES

DOQ PRIORAT

RED WINE

The year 1997 was when Joan Sangenís decided to bottle, for the first time, a small part of his own vintage and also, the year when he established contacts with Marià Bigordà, father and son, in order to formalise a joint project. A project that has been extended and repeated over the years, reaching the acceptance and loyalty of Gran Anyada customers, which have made the products of "Celler Cal Pla" into one of the standards of our company.

ORIGIN

DO DQO Priorat

Celler Cal Pla
Porrera (Tarragona)

ALCHEMISTS

Joan Sangenís
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2016

65% Garnatxa, 35% Samsó

Aged for 14 months in French oak barrels and at least 1 year in a bottle.

14 % vol.

IT PAIRS WELL WITH...

Mushrooms
Big game
Beef
Mature cheese



CHARACTERISTICS

· 77 year old vines grown on abundant ferric slate terraces. Medium altitude limestone-rich clay soils with scarce rainfall.

· Hand-picked and selected grapes. Slow and controlled fermentation, aged in fine grain medium toast French oak barrels for 14 months and then 1 more year in a bottle.

· Large aromatic explosion of fruity, sweet and elegant Grenache, lively Carignan or Cinsaut with high acidity.

· Shelf life: more than 15 years.

HOW TO SERVE IT

Serve from 16-17,5ºC.

Decant the wine 5 hours before serving it. Turn the bottle upside down and let the wine splash out of the bottle into the centre of the decanter, then spin it counter-clockwise a couple of times and let it sit.

REMEMBER...

· Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.

· It is important to open the bottles or decant them before consumption depending on the type of wine.

· In Spain there are only two Qualified Denomination of Origin: Rioja and Priorat.

VITES VETERES

DOQ PRIORAT

RED WINE

1492 bottles from the WINE CELLAR'S PRIVATE BOTTLE RACK

In Porrera's Cal Pla cellar, Joan Sangenís and Marià Bigordà, father and son, decided to store 1492 bottles from the 11 original barrels from Vitis Veteres Mas d'en Compte's 2014 regular harvest. They did so to test its aging evolution in the French oak barrel (for 19 months) and in bottles (for more than 7 years). You can check the result by tasting and enjoying one of those bottles. To enjoy and get crazy happy about it! It will leave you speechless… With a longevity of 9 years and an unbelievable price!

ORIGIN

DO DQO Priorat

Celler Cal Pla
Porrera (Tarragona)

ALCHEMISTS

Joan Sangenís
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2014

75% Garnatxa, 25 % Samsó

Aged for 19 months in French oak barrel, and stored for at least 7 years in the bottle

14 % vol.

IT PAIRS WELL WITH...

Premium cold meats
Mushrooms and big game
Bull meat
Cured cheeses



CHARACTERISTICS

· Over 77-year-old goblet-pruned vineyards, and in terraces with abundant ferric liqueur. Average altitude and low pluviometry.

· Hand-picked and selected harvest in 15kg boxes, and cryo-maceration for 24 hours before its controlled fermentation at around 24ºC for one month. Aged for a minimum of 19 months in fine-grained medium-toasted French oak barrels, and a minimum of 7 years in the bottle.

· Very expressive wine when smelled, ripe in the mouth, and with a good topping of black fruit with syrup, balsamic pines, leather and English chocolate, with an elegant spiced background. A wine that we recommend you take your time enjoying! Shelf life: 8 to 9 years.

· Ripe Garnatxa with strong aromatic expression, and very elegant and polished Samsó. An excellent combination for a great wine!

HOW TO SERVE IT

Serve from 16,5-17,5 ºC.

Decant the wine 2 hours before serving it. With the bottle at an angle pour the wine trying to keep the flow slow and steady, then spin it counter-clockwise a couple of times and let it sit until it is ready to drink.

REMEMBER...

· Wines are always stored horizontally in a cool place where temperatures don't go above 18º C.

· It is important to open the bottles or decant them before consumption depending on the type of wine.

· In Spain there are only two Qualified Denomination of Origin: Rioja and Priorat.

PLANOTS

DQO PRIORAT

RED WINE

The year 1997 was when Joan Sangenís decided to bottle, for the first time, a small part of his own vintage and also, the year when he established contacts with Marià Bigordà, father and son, in order to formalise a joint project. A project that has been extended and repeated over the years, reaching the acceptance and loyalty of Gran Anyada customers, which have made the products of "Celler Cal Pla" into one of the standards of our company.

ORIGIN

DO DQO Priorat

Celler Cal Pla SL
Porrera (Tarragona)

ALCHEMISTS

Joan Sangenís
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2016

50% Garnatxa, 50 % Samsó

Aged for 16 months in French oak barrels and at least 2 years in a bottle.

14,5% vol.

IT PAIRS WELL WITH...

Big game
Beef
Mature cheese



CHARACTERISTICS

- Very old vines of low production, grown in northeast oriented terraces of abundant ferric slate. Medium altitude limestone-rich clay soils with scarce rainfall.
- Hand-picked and selected grapes. Slow and controlled fermentation, aged in fine grain medium toast French oak barrels for 16 months.
- Large aromatic explosion of berry like, powerful and elegant Grenache and Carignan or Cinsaut with high acidity but a velvety and silky aftertaste. A wonderful show!
- Shelf life: more than 15 years.

HOW TO SERVE IT

Serve from 16-17,5ºC.

Decant the wine 5 hours before serving it. Turn the bottle upside down and let the wine splash out of the bottle into the centre of the decanter, then spin it counter-clockwise a couple of times and let it sit.

REMEMBER...

- Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.
- It is important to open the bottles or decant them before consumption depending on the type of wine.
- In Spain there are only two Qualified Denomination of Origin: Rioja and Priorat.

MAS D'EN COMPTE

Magnum, DOQ PRIORAT

RED WINE

The year 1997 was when Joan Sangenís decided to bottle, for the first time, a small part of his own vintage and also, the year when he established contacts with Marià Bigordà, father and son, in order to formalise a joint project. A project that has been extended and repeated over the years, reaching the acceptance and loyalty of Gran Anyada customers, which have made the products of "Celler Cal Pla" into one of the standards of our company.

NEIX A

DO DQO Priorat

Celler Cal Pla
Porrera (Tarragona)

ALKIMISTES

Joan Sangenís
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2014

40% Garnatxa, 50 % Samsó ó Carinyena, 10% Cabernet Sauvignon

Aged for 18 months in French oak barrels and at least 2 years in a bottle.

14 % vol.

IT PAIRS WELL WITH...

Mushrooms
Big game
Beef
Mature cheese



CHARACTERISTICS

· 77 year old vines grown on abundant ferric slate terraces. Medium altitude limestone-rich clay soils with scarce rainfall.

· Hand-picked and selected grapes. Slow and controlled fermentation, aged in fine grain medium toast French oak barrels for 18 months and then 2 more years in a bottle.

· Large aromatic explosion of fruity, sweet and elegant Grenache, lively Carignan or Cinsaut with high acidity. The Cabernet gives an original and necessary touch of depth.

· Shelf life: more than 15 years.

HOW TO SERVE IT

Serve from 16-17,5ºC.

Decant the wine 5 hours before serving it. Turn the bottle upside down and let the wine splash out of the bottle into the centre of the decanter, then spin it counter-clockwise a couple of times and let it sit.

REMEMBER...

· Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.

· The colour, its intensity and hue, can define the features and characteristics of the wine.

· In Spain there are only two Qualified Denomination of Origin: Rioja and Priorat.

NON STOP

DO COSTERS DEL SEGRE

RED WINE

A project in Costers del Segre is something Gran Anyada has been looking forward to for a long time. A DO with viticulture tradition, divided in sub-areas with diversity of lands and climatologies, where wines with strong personalities are elaborated. Matallonga cellar, in the small village of Fulleda, is a great example of familiar operations with a modern project, regenerative for the vineyards and innovative in the cellar. Gran Anyada and Celler Matallonga have joined techniques, commitments and hopes to obtain the product that would dignify our first joint project in Costers del Segre. Try it and see it for yourself!

ORIGIN

DO Costers del Segre.
Sub-area Les Garrigues.

Celler Matallonga
Fulleda (Lleida)

ALCHEMISTS

Alba and Joan Penella
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2022

75% Ull de Llebre i 25% Cabernet Franc

Aged for 10 months in French oak barrels

14% vol.

IT PAIRS WELL WITH...

Premium cold meats
Grilled vegetables
Stewed meats
Semi-cured cheeses



CHARACTERISTICS

· Old vineyards from Finques Matallonga (which names the cellar) and Escortals, with an average age of 60 years and an altitude of around 600m. Regenerative agriculture based on preparations of activated microorganisms from the forests of Fulleda, fertilised with our own compost of calf dung and plant cover (it's about not fighting nature, but rather working together with it). Continental climate with Mediterranean influence. Average production per vine: 1kg of grapes.

· Manually harvested in 15kg boxes selected in sorting tables and cryomaceration for 24 hours before moving on to controlled fermentation at about 24ºC during one month. Malolactic fermentation in French oak barrels.

HOW TO SERVE IT

Serve from 16,5-17ºC.

Decant the wine one hour before serving it. With the bottle at an angle, pour the wine trying to keep the flow slow and steady, then slowly spin it counter-clockwise a couple of times and let it sit until it is ready to drink.

REMEMBER...

· Wines are always stored horizontally in cool places where temperatures don't go above 18ºC.

· It is important to open the bottles or decant them before consumption depending on the type of wine.

· The colour, its intensity and hue can define the features and characteristics of the wine.

SISENYOR

DO CARIÑENA

RED WINE

An area at an altitude between 700 and 900 metres, with high thermal contrast between day and night (+/-10 ºC) in a continental-Mediterranean climate. Low production vines almost a century old grown in stony soil. Those qualities characterize the wines in the area where Gran Anyada, along with Nacho Lázaro, owner of Bodegas Añadas SA, and the oenologist Óscar Martínez, has been able to produce excellent products that their clients and friends can enjoy.

ORIGIN

DO Cariñena DO

Celler Bodegas Añadas
Cariñena (Barcelona)

ALCHEMISTS

Óscar Martínez
Marià Bigordà, father
Marià Bigordà, son

DETAILS

2024

100% Syrah

Aged for 4 months in French barrels

14,5 % vol.

IT PAIRS WELL WITH...

Poultry
Small game



CHARACTERISTICS

- Goblet pruned vines that can produce up to 3.500 Kg/Ha.
- Pre-fermentation maceration during 7 days.
- Controlled fermentation in cone shaped tanks at about 28ºC.
- Aged for 4 months in Allier French oak barrels.
- Shelf life: around 7 years.
- Red cherry colour with good intensity
- Lively and powerful aroma of ripe black fruits, plums and blackberries. Pleasant and sweet tannins. Good tear. Long and smooth finish with great structure.

HOW TO SERVE IT

Serve from 15-17ºC.
Decant the wine 45 min. before serving it. With the bottle at an angle pour the wine trying to keep the flow slow and steady, then spin it counter-clockwise a couple of times and let it sit.

REMEMBER...

- Syrah is the best expression of a fruity and peculiar red wine.
- Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.
- It is important to open the bottles or decant them before consumption depending on the type of wine.
- The colour, its intensity and hue, can define the features and characteristics of the wine.

D3 ENÒLEGS

DO Cariñena

RED WINE

By fully leveraging the inherent qualities of a *Denominación de Origen* (DO)—which we consider poorly protected and often undervalued—we have tapped into vineyards nearly a century old, located at an altitude of around 850 meters. These vines grow in stony yet deep soils, under a continental-Mediterranean climate characterized by significant temperature swings between day and night (±10°C). Through a close collaboration between Nacho Lázaro (owner of Bodegas Añadas), winemaker Óscar Martínez, and the team at Gran Anyada (Marià Bigordà, father and son), we have created new, highly distinctive wines that meet the highest standards, designed to satisfy even our most demanding customers. The result is a red D3 that is rich in fruit, while retaining the signature mellow, honeyed character of its predecessors!

ORIGIN

DO DO Cariñena

Bodegas Añadas
Cariñena (Zaragoza)

ALCHEMISTS

Oscar Martínez
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2025

100% Garnacha from slate soils, low yield

12 months of aging in French oak barrels

14,5 % vol.

IT PAIRS WELL WITH...

Red meats
Oven-roasted white meats
Grilled vegetables
Massini-style cake



CHARACTERISTICS

· Old, bush-trained vines with an average age of 55 years, planted in very poor, dry, grey-slate soils. Low yields (850g per vine) on clay-limestone terrain at an altitude of approximately 850 meters, characterized by a high diurnal temperature range.

· Hand-harvested into 10 kg crates, followed by manual cluster selection and cryo-maceration. Slow, temperature-controlled fermentation at around 24°C for one month, using indigenous yeasts. The wine undergoes two pump-overs daily to facilitate color extraction. Malolactic fermentation takes place in 300- and 500-liter French oak barrels with a fine grain and heavy toast.

· Displays a rich reddish hue and a strong expression of ripe, candied red fruit with subtle spicy notes; features smooth, approachable tannins on the finish and well-integrated acidity.

HOW TO SERVE IT

Serve at 15–17°C.

Decant the wine 2 hours before the meal, holding the bottle at an angle and allowing the wine to slide down the sides of the decanter. Then, rotate the decanter counter-clockwise a couple of times and let it rest until it is time to drink.

REMEMBER...

· ·Wines should always be stored horizontally, in a cool place, and at temperatures not exceeding 18ºC.

· For this type of wine, it is important to open the bottles and decant the contents before consumption.

· The color—specifically its intensity and hue—can reveal the characteristics and properties of a wine.

40 EUROS
DO CARIÑENA
RED WINE

With this wine, we have taken full advantage of the unique characteristics of a DO which we believe is underprotected and often undervalued. It features nearly century-old vines located at an altitude of 850 metres on rocky but deep soils, with a continental-Mediterranean climate marked by a high thermal contrast between morning and night (+–10ºC). The close collaboration between Nacho Lázaro, owner of Bodegas Añadas, its winemaker Óscar Martínez, and Gran Anyada (Marià Bigordà, father and son), continues to uncover new products with strong personality and maximum assurance to satisfy our most demanding customers. A 40 EUROS wine which is worth more than it costs!

ORIGIN

DO Cariñena DO

Celler Bodegas Añadas
Cariñena (Barcelona)

ALCHEMISTS

Óscar Martínez
Marià Bigordà, father
Marià Bigordà, son

DETAILS

2022

100% low-yield Garnatxa

Aged for 14 months in French oak barrels

14,5 % vol.

IT PAIRS WELL WITH...

Red meats
Grilled vegetables
Semi-cured cheeses



CHARACTERISTICS

· Old vines with an average age of 65 years, very poor soil. Low production (850g per plant) on clay-limestone land at about 850m altitude. High thermal contrast.

· Manually harvested in 10 kg boxes, manual sorting table, and cryo-maceration. Controlled fermentation at around 24ºC for 1 month with indigenous yeast. Pumped twice a day to bring the colour out. Malolactic fermentation in French oak barrels, of 300 and 500 litres.

· Good reddish colour with a strong expression of red, ripe, confitted fruit, and a touch of spiciness. Finish characterised by smooth tannins and integrated acidity.

· Longevity of over 12 years.

HOW TO SERVE IT

Serve from 16,5 - 17ºC.
Decant the wine half an hour before serving it. Turn the bottle upside down and let the wine splash out of the bottle into the centre of the decanter, then spin it counter-clockwise a couple of times and let it sit.

REMEMBER...

· Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.
· It is important to open the bottles or decant them before consumption depending on the type of wine.
· The colour, its intensity and hue, can define the features and characteristics of the wine.

60 EUROS
DO CARIÑENA
RED WINE

With this wine, we have taken full advantage of the unique characteristics of a DO which we believe is underprotected and often undervalued. It features nearly century-old vines located at an altitude of 850 metres on rocky but deep soils, with a continental-Mediterranean climate marked by a high thermal contrast between morning and night (+-10ºC). The close collaboration between Nacho Lázaro, owner of Bodegas Añadas, its winemaker Óscar Martínez, and Gran Anyada (Marià Bigordà, father and son), continues to uncover new products with strong personality and maximum assurance to satisfy our most demanding customers. A 40 EUROS wine which is worth more than it costs!

ORIGIN

DO Cariñena DO

Celler Bodegas Añadas
Cariñena (Barcelona)

ALCHEMISTS

Óscar Martínez
Marià Bigordà, father
Marià Bigordà, son

DETAILS

2022

70 % Garnatxa and 30% low-yield Carinyena de baix rendiment

Aged for 18 months in French oak barrels of 300 and 500 L

14,5 % vol.

IT PAIRS WELL WITH...

Premium cold meats
Mushrooms and big game meats
Red meats



CHARACTERISTICS

· Old vines with an average age of 75 years, very poor soil, at an altitude of about 900m. Low production (750g per plant) on clay-limestone land. High thermal contrast.
· Manually harvested in 10 kg boxes, manual sorting table, and cryo-maceration. Controlled fermentation at around 24ºC for 1 month with indigenous yeast. Pumped twice a day to bring the colour out. Malolactic fermentation in French oak barrels.
· Good reddish colour with a strong expression of red, ripe, confitted fruit, and a touch of spiciness. Toasted notes, mineral character influenced by the soil, and finish characterised by smooth tannins and integrated acidity.
· Longevity of over 14 years

HOW TO SERVE IT

Serve from 16,5 - 17,5ºC.
Decant the wine half an hour before serving it. Turn the bottle upside down and let the wine splash out of the bottle into the centre of the decanter, then spin it counter-clockwise a couple of times and let it sit.

REMEMBER...

· Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.
· It is important to open the bottles or decant them before consumption depending on the type of wine.
· The colour, its intensity and hue, can define the features and characteristics of the wine.

YOU ROCK

DO ALMANSA

RED WINE

DO ALMANSA is a young and not very big DO, which has always drawn Gran Anyada's attention for its varieties, climate and edaphology. Its geographical location, known as "Hoya de Almansa" (Almansa's wide valley), has an altitude between 700 and 1100 metres, in pretty much flat land, not very undulating, and with a dry continental climate, although milder than in the interior area of La Mancha.
These conditions and mostly-grown non-traditional varieties have allowed Marià Bigordà, father and son, to work together with their good friend and winemaker Adolfo Cano. We have been able to present wines which surprise because of their aromatic, fresh and very fruity richness, as well as being voluminous and nice in the mouth.

ORIGIN

DO DO Almansa

Celler Cano
Higueruela (Albacete)

ALCHEMISTS

Adolfo Cano
Marià Bigordà, father
Marià Bigordà, son

DETAILS

2019

100% Garnatxa Tintorera

Aged for 12 months in 500 l. French oak barrel

14,5 % vol.

IT PAIRS WELL WITH...

Premium cold meats
Grilled vegetables
Stew meat
Semi-cured cheeses



CHARACTERISTICS

· Old vines, of an average of 50 years old and at an altitude of about 1050m. Calcareous, dry and not too deep land. Traditional agriculture. Continental climate with Mediterranean influence, which can reach -10ºC in the winter and 30ºC in the summer. Average production per vine: 3kg of grapes.

· Manually harvested in 15kg boxes in manually selecting tables, and cryo-maceration for 24 hours before its controlled fermentation at around 26ºC for 1 month. Malolactic fermentation in French oak barrels.

· Powerful red colour (the only variety of black grape which has black pulp), which stains the glass. Great expression of red, ripe, candied and somewhat spicy fruit, with a full mouth finish and integrated acidity. Shelf life of more than 10 years.

HOW TO SERVE IT

Serve from 16,5 - 17ºC.
Decant the wine 2 hours before serving it. With the bottle at an angle pour the wine trying to keep the flow slow and steady, then spin it counter-clockwise a couple of times and let it sit until it is ready to drink.

REMEMBER...

· Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.

· It is important to open the bottles or decant them before consumption depending on the type of wine.
The colour, its intensity and hue, can define the features and characteristics of the wine.

IVAN Y SU LUPA

DOCa RIOJA

RED WINE

Valuing old vineyards with very well-balanced structures and ready for low production, we have to take into account the work of the oenologists of Tobelos and Gran Anyada's demands to elaborate a modern and different Rioja. This wine emphasises the characteristics of its land and the area where the vineyards are located. It is, therefore, a unique and very appealing product, somehow different from the classic Riojas.

ORIGIN

DO DOCa Rioja

Tobelos Bodegas y Viñedos
Briñas (Rioja Alta)

ALCHEMISTS

Adriana Laucirica
Marià Bigordà, father
Marià Bigordà, son

DETAILS

2019

100% Tempranillo

Aged for 14 months in an oak barrel (70% French and 30% American)

14% vol.

IT PAIRS WELL WITH...

Premium cold meats
Grilled vegetables
Beef stew
Semi-cured cheeses



CHARACTERISTICS

· Old goblet-pruned vineyards with an average age of 45 years, located in the limit of the Upper Rioja area, between the Cantabrian mountain range and the Ebro river, in a calcareous clay soil, poor and in smallholdings. Continental climate with Atlantic influence. Northern winds which dry the rain and humidities, which in turn avoid a lot of diseases.
These smallholdings are located in three towns: San Vicente de la Sonsierra, Labastida and Briñas, at an average altitude of 550m.

· Manually harvested in 10kg boxes, selected in sorting tables and cryomaceration for 24 hours before the controlled fermentation at around 24ºC for one month. Malolactic fermentation in oak barrels during 1 to 4 years (25% each year), 70% French and 30% American.

HOW TO SERVE IT

Serve from 16,5-17ºC.
Decant the wine an hour before serving it. Turn the bottle upside down and let the wine splash out of the bottle into the centre of the decanter, then spin it counterclockwise a couple of times and let it sit.

REMEMBER...

· Wines are always stored horizontally, in cool places where temperatures don't go above 18ºC.

· The colour, its intensity and hue can define the features, age and characteristics of the wine.

HONEST

DO Toro

RED WINE

Thinking about strength, corpulence and an outstanding personality, Xavier Iturria, entrepreneur by nature, seeks to ensure all the expected characteristics of Toro wines in his goblet pruning vines. The combination of ideas between Xavier Iturria and Marià Bigordà, father and son, has shaped into a project both ambitious and innovative.

ORIGIN

DO DO Toro

Bodegas Iturria SL
San Roman de Hornija (Valladolid)

ALCHEMISTS

Xavier Iturria
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2020

100% Tinta de Toro

Aged for 22 months in French oak barrels

14,5 % vol.

IT PAIRS WELL WITH...

Acorn-fed iberian pork
Black rice
Grilled meat



CHARACTERISTICS

- Vines planted before the phylloxera plague located on a high plateau 700 meters above sea level. Calcareous, deep and hot sand-clay soils that help the vines ripen.
- Long fermentation with indigenous yeasts and malolactic fermentation in a barrel.
- Fine grain medium-high toast French oak barrels.
- Spectacular fusion of red berries with a sweet and powerful taste. It has a traditional long finish and an exceptional personality.
- Shelf life: 20 years.

HOW TO SERVE IT

Serve from 16-17,5ºC.

Decant the wine 4-5 hours before serving it. Turn the bottle upside down and let the wine splash out of the bottle into the centre of the decanter, then spin it counter-clockwise a couple of times and let it sit.

REMEMBER...

- Wines are always stored horizontally in a cool place where temperatures don't go above 18ºC.
- The colour, its intensity and hue, can define the features and characteristics of the wine.
- The potential of the Tinta de Toro variety (Tinta del Pais, Tempranillo, Cencibel or elsewhere), grown in calcareous sand-clay soils and a semiarid weather, brings out the best in red wines aged for long periods of time.

ELS DOS

DO CIGALES

RED WINE

There are many times that a project to the Cigales DO is possible to consider it an area that many meadows have continued to be known as the Priorat castella perla seva altitude and the type of sun stony with fons sorrenc and argillos similar to that of our Catalan Priorat. With the help of our friend and good enoleg Juan Ayuso, let us be able to be real! The experience at the celler Ovidio García on us still has compresses and many treasures for the entire family.

ORIGIN

DO DO Cigales

Bodegas Ovidio García
Cigales (Valladolid)

ORIGIN

Juan Ayuso
Marià Bigordà, Father
Marià Bigordà, Son

DETAILS

2024

100% Tempranillo

9 months of aging in bottles of French oak and American oak in equal parts

14% vol.

IT PAIRS WELL WITH...

Fine Charcuterie
Smoked Products
Red Meats and Game
Aged Cheeses



CHARACTERISTICS

- Estate-owned vineyards over 50 years old, planted on deep, stony, calcareous soil with a sandy-clay texture, located at an average altitude of 790 meters. Yield is approximately 4,000 kg per hectare.
- Hand-harvested, with grapes sorted on a selection table upon arrival at the winery.
- Fermented using indigenous yeasts; the process is very slow and temperature-controlled at around 26ºC, with two pump-overs daily to extract color.
- Aged for 9 months in fine-grained French Allier oak barrels and American oak barrels (dense wood, medium-toasted).
- Displays a rich reddish hue, with an intense nose of ripe black fruits—such as plums and blackberries—complemented by notes of chocolate and licorice. On the palate, it offers a pleasant texture with a very silky, unctuous finish. An incredibly approachable wine!

HOW TO SERVE IT

Serve at 14–16°C.

Decant the wine one hour before the meal, holding the bottle at an angle and letting the wine slide down the sides of the decanter. Then, swirl the wine counter-clockwise a couple of times and leave it to rest until it is time to drink.

REMEMBER...

- Wines should always be stored horizontally, in cool places and at temperatures not exceeding 18ºC.
- Depending on the type of wine, it is important to open or decant the bottles before consumption.

Special One

DO Ribera del Duero

RED WINE

An exciting project is here! Gran Anyada has found the family-owned land founded by Mariano Gallego and Vicenta Zapatero. It is located in Anguix (Burgos), a DO Ribera del Duero noble area. Together with their two sons, Bienvenido and Ignacio, they lead a business with clear guidelines. They bet for quality and settling down in the area where they are located. They are directed by the oenologist Béquer Prieto, whose experience has allowed them to work together with Gran Anyada in order to achieve this dream project in Ribera del Duero. Can you imagine it? Go ahead and enjoy it!

ORIGIN

DO DO Ribera del Duero

Bodegas Gallego Zapatero
Anguix (Burgos)

ALCHEMISTS

Béquer Prieto Castro
Marià Bigordà, father
Marià Bigordà, son

DETAILS

2021

100% Tinta del país

Aged for 14 months in oak barrels 100% French

14% vol.

IT PAIRS WELL WITH...

Red meats and big game
Smoked food
Mature cheeses



CHARACTERISTICS

· Goblet-pruned vineyards in our own 60 to 102-year-old clay and calcareous soil plots, located at an average altitude of 850m Production of about 3.000kg/Ha

· Manually harvested in 15kg fruit boxes. Selected in sorting tables when entering the wine cellar.
Very slow and controlled alcoholic fermentation (wild yeast) at about 26ºC

· Shelf life: around 12 years.

· Strong red pigmentation with purplish tones and dairy-like brushstrokes (yoghurt-like). Cheerful and clean aroma of ripe, sweet black fruits, plums and blackberries. Pleasant, silky and sweet tannins. Good tear. Long and smooth finish with perfect structure. Lively, versatile Ribera with high acidity.

HOW TO SERVE IT

Serve from 15-17ºC.
Decant the wine 2 hours before serving it. Turn the bottle upside down and let the wine splash out of the bottle into the centre of the decanter, then spin it counter-clockwise a couple of times and let it sit.

REMEMBER...

· Wines are always stored horizontally, in cool places where temperatures don't go above 18ºC.

· It is important to open the bottles or decant them before consumption depending on the type of wine.

· The colour, its intensity and hue can define the features, age and characteristics of the wine.

VERUS
OLEUM VIRIDE
EXTRA VIRGIN OLIVE OIL

From the selection of the centennial olive trees from the Palomar variety (Olesana), which can be found in high altitude slate-rich grounds (550 m), the maximum expression of aromas and flavours of an olive oil is born.

CHARACTERISTICS

· Olive trees selected for their old age and the land where they are planted
· Early harvest (Mid October)
· Olives collected, ventilated in order to separate the leaves and other impurities and grounded in the mill during 24 hours.
· First cold pressed olive oil, unfiltered, made only from the Palomar variety.
· Balanced oil, slightly fruity and with a slightly spicy and sour aftertaste. Very tasty.

ORIGIN

Catalonia

Oliveraires Palomar Olesana SAT
Olesa de Montserrat (Barcelona)

DETAILS

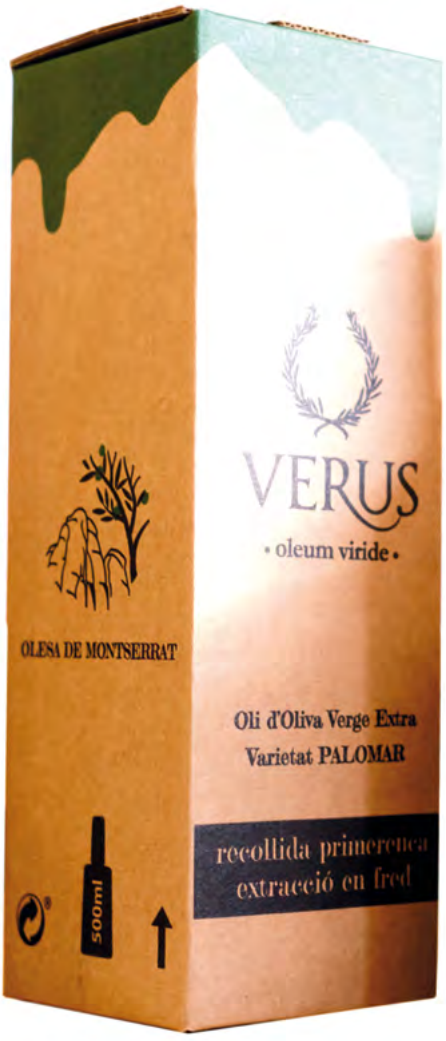
2026
100% extra virgin olive oil
Acidity 0,12º

IT PAIRS WELL WITH…

Vegetables
Salads
Toast
Slices of bread with a chocolate square (pa amb xocolata)

REMEMBER...

Virgin olive oil has important proven benefits:
· Prevents mental impairment (Alzheimer's) thanks to its healthy fats.
· It has anticancer properties.
· Perfect ally against diabetes.
· Strengthens the immune system.
· It helps balance cholesterol levels, etc.





BOXES & CASES

BY Gran Anyada



Boxes and cases of cardboard and wood



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