



La Selecció  
La selección

GA Selection



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projectes propis



# CLOS Gran Anyada

## Brut Natural Reserva

### CAVA

With the wisdom of Joan Miquel Nadal, oenologist and researcher, and the good work carried out by his siblings, Imma 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



2020



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 13-15°C.
- Secondary fermentation in the bottle, very slow and controlled.
- Balanced with well integrated sparkle.
- Lively and fresh palate.

#### HOW TO SERVE IT



Serve from 5,5-7°C  
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" has to have aged at least 15 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

### CAVA

With the wisdom of Joan Miquel Nadal, oenologist and researcher, and the good work carried out by his siblings, Imma 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



2020



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 13-15°C
- 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 6-7°C



#### REMEMBER...



- A "Brut Natural" or "Brut Nature" never has added sugar.
- A "Reserva" has to have aged at least 15 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

### 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 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



2018



Xarel·lo 100%



Aged for 50 months



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 13-15°C
- 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 6.5–8°C.  
We want to achieve 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 "Reserva" has to have aged at least 15 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 Reserva Blanc de Noirs

### CAVA

With the wisdom of Joan Miquel Nadal, oenologist and researcher, and the good work carried out by his siblings, Imma 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



2019



Organic Pinot Noir 100%



Aged for 28 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 13-15°
- 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 6-7,5°C

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 "Reserva" has to have aged at least 15 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

In Zamora, taking advantage of both the geological conditions of a poor stony clay soil and 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



2022



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 6-8°C

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 18°C.
- 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

From the most representative variety of Penedès, the Xarel·lo, 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



2022



100% Organic Xarel·lo



4 months on fine lees



12,5 % vol.

#### IT PAIRS WELL WITH...



Omelettes  
Rice  
Seafood with sauce

#### CHARACTERISTICS



- 30-year-old organic goblet pruned vines.
- Controlled fermentation at about 14 °C. Aged on fine lees for 4 months and stirred every two weeks.
- Shelf life: around 30 months.
- Joyful and powerful aroma, fruity (stone fruit), with good intensity and great elegance. Fruity mouthfeel, round with a soft finish. Its balance between aroma and flavour will make you want another glass.

#### HOW TO SERVE IT



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

#### REMEMBER...



- This white Xarel·lo 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 18°C.
- It is important to open the bottles or decant them before consumption depending on the type of wine.





# Tiki Taka

## DOP CARIÑENA

### WHITE

An area with an altitude between 700 and 900 metres, with a high thermal contrast between morning and night (+10 °C), 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** DOP Cariñena



Bodegas Añadas  
Cariñena (Zaragoza)

#### ALCHEMISTS



Óscar Martínez  
Marià Bigordà, Father  
Marià Bigordà, Son

#### DETAILS



2022



100% White Grenache



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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 15°C.
- Shelf life: about 4 years.
- Yellowish colour, with green hints. Floral and fruity aroma, with slight 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 7-9°C

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 18°C.
- It is important to open or decant the bottles before consumption depending on the type of wine.







# D3 ENÒLEGS

## DO Calatayud

### WHITE

Spectacular limestone slopes and gray slate with vines on a land reminiscent of the best areas in Priorat and Bierzo, at an altitude that varies between 900 and 1000 meters. All this, provides Óscar Martínez and Carlos Sáenz as well as Marià Bigordà, father and son, with the values to produce one-of-a kind wines for their characteristics and unique for their distinct personality.

#### ORIGIN



**DO** DO Calatayud



Bodega Agustín Cubero  
Calatayud (Zaragoza)

#### ALCHEMISTS



Oscar Martínez  
Marià Bigordà, Father  
Marià Bigordà, Son

#### DETAILS



2021



100% Macabeu



Aged for 2 months in French oak barrels  
and 5 months on fine lees.



13 % vol.

#### IT PAIRS WELL WITH...



Risotto  
Purée  
Fish with sauce  
Roasted chicken

#### CHARACTERISTICS



- Old vines of low production in high altitude, dry and poor soils of gray slate.
- Hand-picked and selected grapes.
- After a gentle pressing process, they undergo a slow and controlled fermentation.
- Grapes are stirred on fine lees (bâtonnage) and aged for 5 months in a barrel. Shelf life: around 36 months.
- Macabeo, balsamic and ripe tropical, maximum varietal expression. It is dense, sleek and it exhibits a range of mineral, fruity and vinous flavours.

#### HOW TO SERVE IT



Serve from 7-9°C

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 18°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.
- Calatayud DO is privileged for its altitude, its continental climate and its gray slate and stony soils with low production but great quality.





# LA SU Y LA SWEET

## DOP CARIÑENA

### WHITE

We have made the most of the characteristics of a DOP, 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 (+-10°C)-. 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, S.A..  
Cariñena (Barcelona)

#### ALCHEMISTS



Oscar Martínez  
Marià Bigordà, Father  
Marià Bigordà, Son

#### DETAILS



2022



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 15°C.
- 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 7-9°C.  
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 Aragón, 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 °C.
- 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.







# Vestido largo y frac

## DOP CARIÑENA

### WHITE

An area at an altitude between 700 and 900 metres, with high thermal contrast between day and night ( $\pm 10^{\circ}\text{C}$ ) 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, Co.  
Cariñena (Barcelona)

#### ALCHEMISTS



Oscar Martínez  
Marià Bigordà, Father  
Marià Bigordà, Son

#### DETAILS



2022



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 ( $9^{\circ}\text{C}$ ) with the pulp.
- Controlled fermentation in cone shaped tanks at about  $17^{\circ}\text{C}$ .
- 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 origins and its climate.

#### HOW TO SERVE IT



Serve from  $8-10^{\circ}\text{C}$ . 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  $18^{\circ}\text{C}$ .
- 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.





# Special One

## DO MONTERREI

### WHITE

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



2022



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 5°C. 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- 8°C.

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 18°C
- 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

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 Sangerís 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 Sangerís  
Marià Bigordà, Father  
Marià Bigordà, Son

#### DETAILS



2018



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 7-9°C

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 18°C.
- 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.





# 80 clicks

## DO Rias Baixas

### WHITE

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 Ibañez, 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, Albarinho.

#### 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



2022



85% Albarinho, 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 16°C 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 6.5–7.5°C.

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 18°C.
- It is important to open or decant bottles, depending on the type of wine, before consumption.







# IVAN Y SU LUPA

## DO Ribeiro

### WHITE

We are working for the first time in the Galician land where the DO Ribeiro is found, located in the north-western part of the province of Ourense, specifically with Celler Bodega and Viñedos Pazo de Casanova, from Santa Cruz de Arrabaldo. With its oenologist Juste, this is a project which we thought about some years ago, and now we are thrilled to present it, because we think the Treixadura variety, typical from the area, has given us great results.

#### NACE EN...



**DO** DO Ribeiro



Bodega y Viñedos Pazo de Casanova  
Santa Cruz de Arrabaldo (Ourense)

#### ALKIMISTAS



Juste  
Marià Bigordà, father  
Marià Bigordà, son

#### DETALLES



2022



100% Treixadura



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 goblet-pruned vineyards with an average age of 25 years in terraces and well-oriented slopes because the Treixadura variety needs hot soils to grow.
- Sand and calcareous soils, with granitic composition.
- Manually harvested in 15kg boxes. Cryo-maceration at about 4°C, selected in sorting tables and controlled fermentation at around 15°C. After the fermentation, battonage on fine lees for about 6 months. Stabilised and bottled.
- Aromatic, fine and elegant wine with reminders of stone fruits, floral touches and natural spring waters. Very fresh, well-balanced, tasty and sweet in the mouth.
- Shelf life: more than 4 years.

#### HOW TO SERVE IT



Serve from 7-9°C

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 18°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.





# 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



2022



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 -10°C in the winter and 30°C 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 16°C 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 6,5-8°C

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 18°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.







# D3 ENÒLEGS

## DOP Valles de Benavente

### ROSÉ

The 2018 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



2022



100% Tempranillo



3 months on fine lees



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 14°C.
- 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 6-8°C

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 18°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.





# D3 ENÒLEGS

## DOP Valles de Benavente

### ROSÉ

The 2019 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



2022



100% Prieto Picudo



3 months on fine lees



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 14°C.
- 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 6-8°C

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 18°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.





# FUNDENT DE CAMÓS

## DO Montsant

### RED

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



2021



55% Samsó, 45% Garnatxa



Aged for 3 months in French oak barrels



13,5 % 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 14,5-16,5°C.  
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 18° 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.
- The Montsant DO forms a "ring" and inside it we can find the Priorat QDO.







# 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 Fullea, 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** DO Costers del Segre.  
Sub-area Les Garrigues.



Celler Matallonga  
Fullea (Lleida)

#### ALCHEMISTS



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

#### DETAILS



2020 and 2021



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 Fullea, 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 24°C during one month. Malolactic fermentation in French oak barrels.

#### HOW TO SERVE IT



Serve from 16,5-17°C.

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 18°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.





# CHES & ROG

## DOP CARIÑENA

### RED

Almost a century old vineyards located at an altitude of 900m, in poor, rocky and deep land, with low production. Continental climate with high thermal contrast between day and night. Joint project between Oscar Martínez and Marià Bigordà, father and son, to find the ideal point of this spectacular Garnatxa in terms of its pigmentation. Its aroma and taste give this wine great personality, and they make it sweet and soft in every sense. Gran Anyada offers its full guarantee to its most demanding customers.

#### ORIGIN



**DO** DOP Cariñena



Bodegas Añadas, SA  
Cariñena (Barcelona)

#### ALCHEMISTS



Óscar Martínez  
Marià Bigordà, father  
Marià Bigordà, son

#### DETAILS



2020



100% Garnatxa



Aged for 12 months in French  
oak barrels



14,5 % vol.

#### IT PAIRS WELL WITH...



Red meat  
Grilled vegetables  
Semi-cured cheeses

#### CHARACTERISTICS



- Old goblet-pruned vineyards with an average age of 60 years, very poor. Low production (850g per plant), located in calcareous clay soil, at an average altitude of 850m. High thermal contrast.
- Manually harvested in 10kg boxes, selected in sorting tables and cryomaceration.
- Controlled fermentation at about 24°C for around one month with indigenous yeast. Pumped over twice a day to bring the colour out. Malolactic fermentation in French oak barrels.
- Good red colour and great expression of red, ripe and confit fruits, somehow specialised in pleasant tannins in the aftertaste and integrated acidity.
- Shelf life: more than 10 years.

#### HOW TO SERVE IT



Serve from 16,5-17°C.  
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 18°C.
- The colour, its intensity and hue, can define the features and characteristics of the wine.





# 4X4

## DOP CARIÑENA

### RED

We have made the most of the characteristics of a DOP, 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 (+-10°C)-. 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** DOP Cariñena



Bodegas Añadas, SA  
Cariñena (Barcelona)

#### ALCHEMISTS



Óscar Martínez  
Marià Bigordà, father  
Marià Bigordà, son

#### DETAILS



2020



100% Samsó



Aged for 10 months in French barrels



13,5 % vol.

#### IT PAIRS WELL WITH...



Stewed meat  
Legumes  
Grilled vegetables  
Semi-cured cheeses

#### CHARACTERISTICS



- Old vineyards in calcareous clay soil and goblet pruning.
- The low yield caused in vineyards (750 grams per plant) favours a greater concentration and longevity in the final wine.
- Indigenous yeast is used for the fermentation process and pumped over twice a day to bring the color out.
- Fine grain medium toast French oak barrels.
- High pigmentation. Intense and wide nose. Red fruit explosion. Nice texture. Dense, very soft and pleasant aftertaste, with its red mature fruit taste standing out.

#### HOW TO SERVE IT



Serve from 15-17°C.  
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 18°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.







# SISENYOR

## DO CARIÑENA

### RED

An area at an altitude between 700 and 900 metres, with high thermal contrast between day and night (+/-10 °C) 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, SA  
Cariñena (Barcelona)

#### ALCHEMISTS



Óscar Martínez  
Marià Bigordà, father  
Marià Bigordà, son

#### DETAILS



2021



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 28°C.
- 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 15-17°C.  
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 18°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.





# D3 ENÒLEGS

## Calatayud

### RED

Spectacular limestone slopes and gray slate with vines on a land reminiscent of the best areas in Priorat and Bierzo, at an altitude that varies between 900 and 1,000 meters. All this, provides Óscar Martínez and Carlos Sáenz as well as Marià Bigordà, father and son, with the values to produce one-of-a kind wines for their characteristics and unique for their distinct personality.

#### ORIGIN



**DO** DO Calatayud



Bodega Agustín Cubero  
Murero (Zaragoza)

#### ALCHEMISTS



Oscar Martínez  
Marià Bigordà, Father  
Marià Bigordà, Son

#### DETAILS



2020



100% Garnacha



Aged for 15 months in barrels made  
with French oak from Allier



14,5%vol.

#### IT PAIRS WELL WITH...



Red meat  
Baked White meat  
Dates and raisins  
Massini cake

#### CHARACTERISTICS



- Old vines of low production in high altitude, dry and poor soils of gray slate.
- Hand-picked and selected grapes.
- Slow fermentation and aging takes places in Allier oak barrels with a fine texture and heavily toasted.
- Shelf life: around 12 years.
- Mature and sweet grenache. Fine and subtle toasty flavour with a good volume on the palate and powerful tannins but very docile and polished.

#### HOW TO SERVE IT



Serve from 15-17°C  
Decant the wine 4 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...



- 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.
- Calatayud DO is privileged for its altitude, its continental climate and its gray slate and stony soils with low production but great quality.





# FRAGMENT

## DQO Priorat

### RED

It was 1997 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



2021



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 26°C 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 15-17°C.  
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 18° 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.







# FRAGMENT

## DQO Priorat

### RED

In Porrera's Cal Pla cellar, Joan Sangenís and Maria Bigordà, father and son, planned the idea of storing 898 bottles of the regular Fragment 2017 from the excellent 2017 harvest. They did so to test its evolution in the French oak barrel (for 16 months) and in the bottle (for more than 4 years). You can check the result by tasting and enjoying one of those bottles. It left us speechless. It's TOO GOOD TO BE TRUE! With an unmatched price!

#### ORIGIN

**DO** DQO Priorat

 Celler Cal Pla  
Porrera (Tarragona)


#### ALCHEMISTS


Joan Sangenís  
Marià Bigordà, Father  
Marià Bigordà, Son

#### DETAILS

 2017

 65% Garnatxa, 35 % Samsó

 Aged for 16 months in French oak barrels, and stored for at least 4 years in the bottle

 14% vol. 14 % vol.

#### IT PAIRS WELL WITH...

Premium cold meat  
Mushrooms and big game  
Bull meat  
Cured cheeses



#### CHARACTERISTICS

- Over-65-year-old goblet-pruned vines, and in terraces with abundant ferric li-queur. Average altitude and low pluvio-metry.
- Hand-picked and selected harvest in 15kg boxes, and cryo-maceration for 24 hours before its controlled fermentation at around 24°C for one month.
- Aged for at least 16 months in fine-grained medium-toasted French oak barrels, and a minimum of 4 years in the bottle.
- Maximum expression of ripe, confided and rather spicy fruit, gentle mouthfi-nish tannins and integrated acidity.
- Shelf life: from 7 to 8 years.

#### HOW TO SERVE IT

Serve from 16,5-17°C.  
Decant the wine 1 hour before ser-ving 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 horizonta-ly in a cool place where temperatu-res don't go above 18°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 charac-teristics of the wine.
- In Spain there are only two Quali-fied Denomination of Origin: Rioja and Priorat.



# CARAM

## DO Montsant

### RED

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



2018



60% Samsó, 40% Garnatxa



Aged for 16 months in French oak barrels



13,5 % 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 15-17°C.  
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 18°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.
- The Montsant DO forms a "ring" and inside it we can find the DOQ Priorat.





# YOU ROCK

## DO ALMANSA

RED

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 500l. 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 -10°C in the winter and 30°C 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 26°C 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 - 17°C.

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 18°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.







# HONEST

## DO Toro

### RED

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



2019



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 16-17,5°C.

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 18°C.
- 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.





# FILING

## DOQ PRIORAT

### RED

Taking advantage of the slate areas in the plots of Carignan in the municipality of Porrera, Joan Sangenís and Marià Bigordà, father and son, break the pattern to produce a wine that has been completely fermented with the grape's own stem. It also has been aged for 14 months in French oak barrels and left to rest for over a year in a bottle, seeking to obtain a better structure for the final product. An innovative and surprising project!

#### ORIGIN



**DO** DOQ Priorat



Celler Cal Pla  
Porrera (Tarragona)

#### ALCHEMISTS



Joan Sangenís  
Marià Bigordà, father  
Marià Bigordà, son

#### DETAILS



2019



100% Samsó fermented with the  
grape's own stem



Aged for 14 months in French oak  
barrels



14 % vol.

#### IT PAIRS WELL WITH...



All kinds of meat  
Big game  
Mature cheese



#### CHARACTERISTICS



- 35-year-old goblet pruned organic vines.
- Controlled fermentation at about 26°C and with a very mature stem.
- Aged for 14 months in French oak barrels.
- Shelf life: around 12 years.
- Red cherry colour with good intensity
- Lively, elegant and powerful aroma of black ripe fruit. with good intensity and great elegance. Well combined and pleasant tannins. Good tear. Soft and long finish.

#### HOW TO SERVE IT



Serve from 15-17°C  
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 slowly 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 18°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.



# Special One

## DO Ribera del Duero

RED

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



2019



100% Tinta del país



Aged for 11 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 26°C
- 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 15-17°C.

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 18°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, age and characteristics of the wine.







# IVAN Y SU LUPA

## DOCa RIOJA

### RED

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



2018



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 24°C 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 16,5-17°C.

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 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 18°C.
- The colour, its intensity and hue can define the features, age and characteristics of the wine.





# VITES VETERES

## DOQ PRIORAT

### RED

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** DOQ 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 16-17,5°C.

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 18°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.





# VITES VETERES

## DOQ PRIORAT

RED,

491 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 24°C 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 °C.

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 18° C.
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# BEPPPO 33

## Magnum, DO Montsant

RED

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



2020



70% Garnatxa, 30% Samsó



Aged for 10 months in French oak  
barrels



13,5 % 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 Cagnan 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 15-17°C

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 18°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.





# CARAM

màgnum, 1,5 L.

## DO Montsant, RED

The characteristics of a company like Gran Anyada put together with the qualities of a vitner and winegrower such as Josep Maria Vendrell, have allowed to develop projects in the Montsant DO that have earned the acceptance of the majority of our customers. This wine, named "Caram", is another example of this good work relationship. Now in its Magnum format.

### ORIGIN



**DO** DO Montsant



Celler Vendrell-Rived  
Marçà (Tarragona)

### ALCHEMISTS



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

### DETAILS



2021



60% Samsó, 40% Garnatxa



Aged for 15 months in French oak barrels



13,5 % vol.

### IT PAIRS WELL WITH...



Grilled meat  
Grilled vegetables  
Cold meat

### CHARACTERISTICS



- 70 year old vines grown in limestone-rich clay soils. Goblet pruning.
- Low production (750 grams per vine) results in a greater concentration and longevity in the final wine. Indigenous yeast is used for the fermentation process and pumped over twice a day to bring the color out.
- High pigmentation, intense notes and smooth texture combined with tannins. Woody taste.
- Fine grain medium toast French oak barrels.

### HOW TO SERVE IT



Serve from 15-17°C.

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 18°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.
- The Montsant DO forms a "ring" and inside it we can find the DOQ Priorat.





# HONEST

màgnum, 1,5 L.  
DO Toro, RED

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



2014



100% Tinta de Toro



Aged for 18 months in French oak barrels



14,5 % vol.

## IT PAIRS WELL WITH...

Lamb  
Beef  
Cured cheeses



## 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 16-17,5°C.  
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 18°C.
- 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.

**sold out**







# MAS D'EN COMPTE

Magnum, DOQ PRIORAT

RED

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**

DOQ 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 16-17,5°C.  
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 18°C.
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# PLANOTS

## DQO PRIORAT

### RED

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



2015



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 16-17,5°C.

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 18°C.
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# ALTA VOLADA

## DO Montsant

### RED

In the Montsant DO, part of the vineyards of Josep Maria Vendrell Rived, we can find a red wine with good structure and great elegance that enhances the properties of the "terrors" in the area. The inquisitiveness for new experiences is part of Gran Anyada since its beginning, and that is confirmed with the presentation of Alta Volada. A select and very enviable project born from the collaboration between Casa Amàlia and Gran Anyada.

#### ORIGIN



**DO** DO Montsant



Celler Vendrell-Rived  
Marçà (Tarragona)

#### ALCHEMISTS



Josep Maria Vendrell  
Marià Bigordà, father  
Marià Bigordà, son

#### DETAILS



2020



55% Samsó, 45% Garnatxa



Aged for 15 months in French oak barrels



14% vol.

#### IT PAIRS WELL WITH...



Grilled meat and white baked meat  
Poultry  
Grilled vegetables  
Semi-cured cheeses

#### CHARACTERISTICS



- 65-70 year old vines grown in limestone-rich clay soils. Goblet pruning.
- Low production (750 grams per vine) results in a greater concentration and longevity in the final wine. Indigenous yeast is used for the fermentation process and pumped over twice a day to bring the color out.
- High pigmentation, intense notes and smooth texture combined with tannins. Woody taste.
- Fine grain medium toast French oak barrels.

#### HOW TO SERVE IT



Serve from 15-17°C

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 slowly 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 18°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.







# ESPLET

## DO MONTSANT

### HIGH-PROFILE RED WINE

Only every 5 years and with the maximum guarantees, this wine, which we consider Gran Anyada's gem, is born. From the vineyards of the Vendrell cellar - Rived in Marçà: Les Pedrenyeres, Mas d'en Crusat and Mas d'en Gros (plot where the Origen de Semal also comes from), it has been elaborated with care, step by step. We offer 316 bottles of a high-profile red wine with personality and character. Do not hesitate, it is worth it!

#### ORIGIN



**DO** Montsant DO



Celler Vendrell-Rived  
Marçà (Tarragona)

#### ALCHEMISTS



Josep Maria Vendrell Rived  
Marià Bigordà, father  
Marià Bigordà, son

#### DETAILS



2019



80 % Samsó, 20 % Garnatxa



Aged for 17 months in French barrels



14,5 % vol.

#### IT PAIRS WELL WITH...



Premium cold meats  
Big game  
Beef meat  
Cured cheeses

#### CHARACTERISTICS



- Very old vines grown in calcareous clay soils poor in organic matter but very deep.
- Goblet pruned vines with low production of about 500 g./vine. Only 316 hand-numbered bottles.
- Maximum expression of ripe and sweet red fruit with a high intensity of colour and an acidity that allows us to ensure a shelf life of more than 15 years.

#### HOW TO SERVE IT



Serve from 16,5-18°C.

Decant the wine two 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 18°C.
- It is important to open the bottles or decant them before consumption depending on the type of wine.
- The Montsant DO forms a "ring" and inside it we can find the Priorat QDO.

**sold out**





# ORIGEN D SEMAL

DO Montsant  
HIGH-PROFILE RED WINE

Fourteenth project (P-14)! Almost 14 years ago, we discovered a hectare of an almost extinct Samsó at Joan Gros' Vinya Mas. A century old and now ecological, it still allows us to enjoy being able to produce a few bottles of a pure and elegant wine, almost sublime, like an elixir which keeps surprising us every year. We have worked on fourteenth different but always full-of-emotion projects, where Josep Maria Vendrell and Gran Anyada (Marià Bigordà, father and son) have put all of their wisdom to extract the best from a vineyard which is living a second youth.

## ORIGIN

**DO** DO Montsant



Celler Vendrell-Rived  
Marçà (Tarragona)

## ALCHEMISTS

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

## DETAILS



2022



100% ecological Samsó



14% vol.

## IT PAIRS WELL WITH...

Premium cold meats  
Duck magret  
Red meat  
Rice



## CHARACTERISTICS



- 103-year-old goblet-pruned vines in limestone-rich clay soil of excellent depth. Production in 2022 was around 350g. of grapes per vine, which allowed for 700kg and 580 numbered bottles.
- Fermentation lasted for one and a half months, at a controlled temperature of 24-25°C, and malolactic fermentation finally carried out in the barrel itself.
- It hasn't been necessary to store the wine in barrels to preserve all its varietal and fruit potential, which this very special micro-elaboration deserves. The result has been an explosion of ripe red confided fruit, with a good intensity of colour and an acidity that ensures the wine to have a shelf life of more than 12 years.

## HOW TO SERVE IT



Serve from 16,5-17°C.

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 until it is ready to drink.

## REMEMBER...



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



# XALA

## DO Montsant

### RED WINE

For more than 20 years, the Gran Anyada projects in El Montsant have been linked to the Bodega Vendrell Rived de Marçà with great success and the satisfaction of our friends and clients. Now it's time to appreciate a new project. An organic red wine aged in amphora for more than a year and without added sulphites. A big challenge by Josep Ma Vendrell and Marià Bigordà, Father and Son, which we hope will fully satisfy the expectations for what it was produced. It has been dedicated to the Xalabarder Family, whose son Marc puts music to the wine.

#### ORIGIN



**DO** DO Montsant



Celler Vendrell-Rived  
Marçà (Tarragona)

#### ALCHEMISTS



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

#### DETAILS



2021



100% Organic Carignane



14% vol.

#### IT PAIRS WELL WITH...



Legumes  
Grilled vegetables  
Stewed meat  
Semi-mature cheeses

#### CHARACTERISTICS



- Vineyards in over 35-year-old trellises in calcareous-clay soil. Control and reduction of production for greater concentration and acidity.
- Native yeast in fermentation and without the addition of sulfites, neither in must nor in wine.
- Aged in clay amphora for 13 months.
- Good pigmentation, intense fruity nose, nice texture with an orange peel background and a soft and pleasant finish highlighting a red fruit aftertaste.
- In the label, you can find and hear (QR) the song "Caminar", and the ALADROCKS.

#### HOW TO SERVE IT



Serve from 16,5 - 17 °C.

Decant the wine half an 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 18°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.







# 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 Bardenas 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. We have to thank the manager, Santi Labari, for always trusting in Gran Anyada.

#### ORIGIN



**DO** DO Navarra



Bodega Piedemonte  
Olite (Navarra)

#### ALCHEMISTS



Marian Vitrian  
Marià Bigordà, Father  
Marià Bigordà, Son

#### DETAILS



2022



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 overripened 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 8,5-10,5°C  
There is no need to decant the bottle.

#### REMEMBER...



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





# 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



2023

100% extra virgin olive oil  
Acidity 0,12°

#### 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.





# CAVA AND WINE GLASSES

BY Gran Anyada



CAVA AND WINE GLASSES  
Fast oxygenation crystal







# BOXES & CASES

BY Gran Anyada



Boxes and cases of cardboard and wood



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