

v i n s
del
comtat



Alicante Mountain Wines

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The northern part of the province of Alicante (Spain) is a mountainous area where vines have been grown and wine has been made from ancient times. At the beginning of the 20th century Cocentaina boasted one of the only two railway stations in Spain used specifically by wine makers, the other being located at Haro (La Rioja)...

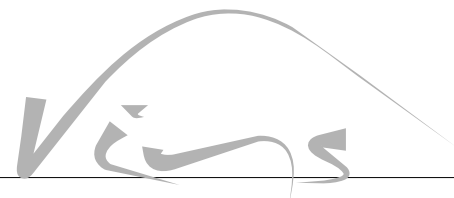
Of old, vines have shaped traditional life in this region, modelling its rugged sierras into terraced vineyards up to the very top of the hills, and encouraging commerce between the different cultures that chose to live in this land.

And all this has been possible because the Alicante mountains furnish exceptional conditions for the production of high quality wines with a Mediterranean character and strong personality, up to the standard of the best wine-making areas in the world.

I n s t a l a t i o n s .

- Small thermorefrigerated stainless steel fermenter tanks.
- Bottling line with a microfiltration system.
- Selected American oak, French oak and Hungarian oak casks in our temperature-controlled cask storage.
- Wine testing and experimentation laboratory

10.000 litre (2.641,15 gall.) tanks, water-cooled to 4°C (39,20°F).





VD verdeval

Verdeval is a dry white that sports an exceptional balance between acidity, body and aromas resulting in a fresh, very enjoyable wine.

Made from very old vines selected from exceptional seaside locations in La Marina Alta. Perfect with fish, seafood and rice.

Bright, straw-coloured. Surprising natural aromas provided by the Muscat variety (musk, rose petals, fresh mint...). Smooth and perfumed taste, echoing its characteristic bouquet. Camomile notes and hints of citrus (grapefruit, orange peel). A lingering finish full of freshness.



Varieties: 70% Muscat of Alexandria, 20% Macabeo, 10% Chardonnay.

Origin: Benitaxell, La Marina Alta and El Comtat.

Alc. vol. 12'2°

Acidity: 6 (expressed in tartaric acid)

Serving temperature:
5/7° C





VIOGNIER

In 2006, the Vins del Comtat team decided to plant a plot of experimental vines. Experiments were then conducted to test the acclimatisation of different varieties of white grapes in Alicante's mountain region. Of all of these grapes, only the Viognier variety was classified as exceptional, and it was decided to bottle the wine separately. Viognier heralds a new trend in Mediterranean white wines.

Mild yellow colour, brilliant and transparent. In the nose it is complex, with a predominance of tropical fruit (pineapple, mango) and herbs. The flavour is full, fresh and lively. It has a powerful top note with pleasant hints of ripe fruits, followed by a long, clean, extraordinarily fresh end note.



Varieties: Viognier 100%
Origin: Small vineyard farms in the Alicante mountains.
Alc Vol : 12'5°
Acidity: 6 (expressed in tartaric acid)
Serving temperature: 5/7°



Mediterranean wine, very easy to drink!



In the wine region of Alicante in southeastern Spain, the majestic limestone mountains rise by the sea. For over 2000 years, vineyards have found them ideal microclimate, surrounded by pines, oaks, olive trees ... And caressed by the gentle breezes of the Mediterranean. Santa Barbara of Alicante, is a red wine made with Monastrell (50%) and Cabernet Sauvignon (50%). Was aged for 4 months in American and French oak

“Santa Barbara is a mature red, with persistent aromas of berries (blueberries, blackberries ...) and good acidity that adds freshness. The palate is soft, with great fruit intensity, light toasted flavors (vanilla, coconut) and a long finish and warm. It is a wine with great balance and harmony.”



Origin: Small vineyard farms in the Alicante Mountains.

Varieties: Monastrell (50%) y Cabernet Sauvignon (50%)

al c. vol : 13.5^o

ageing: Matured in French and American oak for 4 months. Minimum 6-month aging in bottle.

Height and orientation: 750 m

East - West

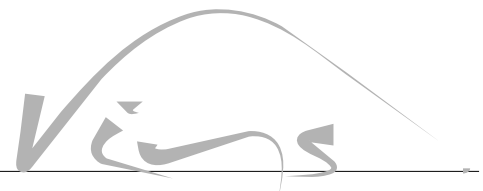
Kind of soil : Calcareous, poor in organic sediment.

Average age of vineyard: Over 30 years old

Pl anting density: 1.600 vines/ha

Harvest: 2500-3000 kg/ha. Manual harvest and strict selection at winery.

Harvest Date: End of October.





PEÑA CADIELLA



Peña Cadiella is a medium-aged red wine made with Alicante mountain grape varieties.

A selection from the best vineyards located on chalky ground, where a unique microclimate makes a perfect location to achieve high quality wines.

Striking ripe fruit aromas: strawberries, blackcurrant, gooseberries, moist evergreen oak... Smooth taste with fruity notes (green plum, apricot), herbs (thyme, lavender) and a slightly balsamic final taste. Excellent, flavour-filled balance between acidity, body and wood.



Varieties: Merlot, Cabernet Sauvignon, Monastrell, Tempranillo and Giró.
Origin: Small vineyard farms in the Alicante mountains.

Alc. vol. 12,7°

Ageing: Matured in French and American oak for 6 months.

Minimum 6-month aging in bottle.

Serving temperature: 16°





P e ñ a C a d i e l l a

SELECCIÓ

A coupage of wines which, because of their quality, structure and evolution, are catalogued in our cellar as special wines. This selection is obtained from the ripe grapes of over 40-year-old local traditional varieties, and also from the best adapted foreign varieties, planted more than 20 years ago.

Vivid, intense Bigarreau cherry colour.

Ripe fruit and berry aromas (blackberry, cherry), hints of leather and Indian ink. The same aromas are reproduced on the palate along with notes of dark-roasted chocolate and coffee, damp earth and bakery hints (tiramisù).

A long, warm finish with lingering aftertaste.

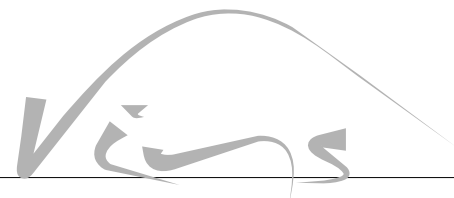


Varieties: Merlot, Giró, Cabernet-Sauvignon, Syrah, Monastrell and Tempranillo.
Origin: Small vineyard farms in the Alicante mountains.

Al c. vol .: 13,2°

Ageing: Matured in French, American and new Hungarian oak for 12 months. Minimum 12-month aging in bottle.

Serving temperature:
16° C





SERRELLA

In Serrella, characteristics as different as the ones in the fine and elegant Pinot Noir combine with the ones in the autochthonous Monastrell in a symphony where each instrument in the orchestra contributes with its best. The smooth, velvety and subtle French scents combine its notes with the Mediterranean rotundity of the Monastrell variety, which provides the right flesh, sweetness and power at the right time. An accurate portrait of a land full of cultural crossbreeding, Serrella merges the best of two basic grape varieties: the Atlantic seriousness and the Mediterranean cheerfulness result in an explosive combination.

Covered cherry colour, very fine in the nose and full of nuances (the balsamic scents take us to the very mountainous region of Alicante), introducing us to the key experience we go through when tasting Serrella. Monastrell's flavour is enveloping, mild and feminine, and its mature rotundity leads us to a full experience. This wine is persistent, long, very long, and reminds us of the great French wines.



Varieties: Pinot Noir, Monastrell y Petit Verdot.

Origin: Small vineyard farms in the Alicante mountains.

graduación: 13,7°

Ageing: Matured in French and American oak for 7 months.

Minimum 6-month aging in bottle.

Serving temperature: 16°





Mo
montcabrer
CABERNET-SAUVIGNON

Special monovarietal wine from grapes selected from over 20-year-old Cabernet-Sauvignon vineyards, grown on steep, stony limestone slopes facing South-West.

Its careful elaboration includes an exhaustive control of grape load per vine (approx. one kg), manual harvesting, selection in the vineyards, hand selection in the winery and fermentation in new oak casks.

Fairly intense Bigarreau cherry colour. It is a complex wine, potent but with elegant tanines - a long, warm Mediterranean wine. Surprising ripe berry aromas, moist evergreen oak, aromatic herbs... In mouth it furnishes balsamic notes, dark-roast (coffee, chocolate), notes of cream and liquorice. Slightly mineral finish.



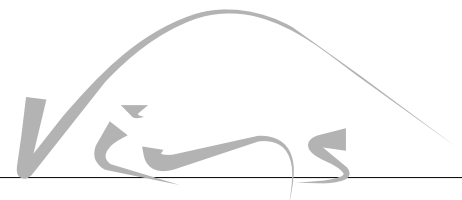
Varieties: Cabernet-Sauvignon.

Origin: Vineyards in small properties in the Comtat region.

Alc. vol.: 13, 2°

Ageing: Matured in American and French (Allier) new oak for 14 months. Minimum 12-month aging in bottle.

Serving temperature:
16° C





duce
dulce
- Cristall -
M O S C A T E L

Made from choice Muscat of Alexandria grapes selected for their excellent ripening and taken from very old vines (more than 40 years old). Produced on small farms located on hillsides overlooking the Mediterranean in the La Marina region, where Muscat (Moscatell) varieties have been grown for more than two thousand years.

Very soft golden colour. Fantastic Muscat aromas typical of this variety: musk, exotic fruits (litchis) and orange peel on the nose. Floral (rose petals, honeysuckle) and citrus hints. Fruity and floral explosion on the palate (quince, grapefruit, dried fig) where nasal aromas spring up again. It is an extraordinarily fresh and smooth wine, not at all cloying.



Varieties: 100% Muscat of Alexandria
Origin: Benitaxell (Cape of La Nao)
Alc. vol.: 14°
Acidity: 6 (expressed in tartaric acid)
Serving temperature:
5/7° C

