



*The essence of*  
*our land*

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TRADITION AND ECOLOGY IN WINE



# IUVENIS

Intense red colour, with maroon highlights and violet tones than express its youth.

Smelling reveals fresh notes of violet and Mediterranean herbs with the intense memories of small red fruits such as raspberries, blackberries and blueberries. In the background we note light shades of oak surrounding the fruit.

The taste is dynamic, fresh, spacious and no rough edges.

Ideal for all types of meat, especially red, spicy stews and roasts.

## FEATURES:

|                        |  |
|------------------------|--|
| <b>Product type</b>    | Young red wine                         |
| <b>Grapes</b>          | 78% GRENACHE<br>22% CABERNET SAUVIGNON |
| <b>Alcohol content</b> | 15% vol.                               |
| <b>Temp. to serve</b>  | Between 14–16 °C                       |



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Iuvenis 2015



Iuvenis 2018



Iuvenis 2020

# ADRIÀ

An intense wine with a deep red colour which forms an abundance of tears on the glass. Its intricate aroma blends red fruit with elegant Mediterranean shrubs for freshness and delicate note of warm pastries adds complexity. It enters sweetly then travels around the mouth leaving a broad silky trail.

This wine is an accompaniment to matured cheeses, paella or pasta as well as the traditional red meats, roasts, soups or stews.

## FEATURES:

|                        |   |
|------------------------|---|
| <b>Product type</b>    | Aged red wine with 12 months in barrels |
| <b>Grapes</b>          | 100% CABERNET SAUVIGNON                 |
| <b>Alcohol content</b> | 15% vol.                                |
| <b>Temp. to serve</b>  | Between 14-16 °C                        |





# AMIAL

Intense red colour, with maroon highlights and violet tones that express its youth. We find sweet and slightly toasted wood aromas (cedar, ripe red fruit, candied, balsamic...). The entry into the mouth is also sweet with the same sensations of red fruits and notes of wood.

Ideal for all types of meat, especially red, spicy stews and roasts.

## FEATURES:

|                        |                                      |
|------------------------|--------------------------------------|
| <b>Product type</b>    | Natural wine without added sulphites |
| <b>Grapes</b>          | 100% GRENACHE                        |
| <b>Alcohol content</b> | 15% vol.                             |
| <b>Temp. to serve</b>  | Between 14-16 °C                     |



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VEGAN WINE



Amial 2019



# SOLUS



Wine with a high intensity with a riped red cherry colour that preserves plenty of reflection of deep red tonality. In nose it's mature and confitted, compote fruits are praised, specially raisins and figs. It enters hot, where appreciates well mature fruit.. In mouth it's soft and well-balanced with oily notes. In the middle of the mouth, it shows salt notes result of the land that the vineyards have been planted. It's a wine with character and personality and expresses the terroir where the nature connexion exudes sincerity.

This wine is an accompaniment to matured cheeses, as well as any stew and roasts red meats, specially from hunting.

## FEATURES:

|                        |                                      |
|------------------------|--------------------------------------|
| <b>Product type</b>    | Natural wine without added sulphites |
| <b>Grapes</b>          | 100% CABERNET SAUVIGNON              |
| <b>Alcohol content</b> | 15,5% vol.                           |
| <b>Temp. to serve</b>  | Between 15-16 °C                     |



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VEGAN WINE



Solus 2018



Solus 2017

# ÉRIKA

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With a rose petal colour, it is pale and very elegant. To the nose it appears fresh with delicate reminiscences of fresh red fruits such as strawberries and cherries.

In mouth, it is alive, fresh and long.

**Ideal as an appetiser and good companion to pasta and rice.**

## FEATURES:

|                        |                         |
|------------------------|-------------------------|
| <b>Product type</b>    | Rosé wine               |
| <b>Grapes</b>          | 100% CABERNET SAUVIGNON |
| <b>Alcohol content</b> | 13,5% vol.              |
| <b>Temp. to serve</b>  | Between 6–8 °C          |



# BLANC DE NOIRS



In sight this wine shows a pale stalk yellow colour with grey pearly reflections. It seems ripe, standing out the fruit compote and marmalade. You also notice quince and citrus taste, covered by raising notes where the brioche and the slice of toast stand out. In the palate it seems wide, warm, very smooth and well balanced with the right acidity. It fills the entire palate with a long aftertaste.

Ideal for all types of fish, it also combines very well with white meat. It is a good partner of pasta and rice.

## FEATURES:

|                        |                        |
|------------------------|------------------------|
| <b>Product type</b>    | Barrel aged white wine |
| <b>Grapes</b>          | 100% RED GRENACHE      |
| <b>Alcohol content</b> | 13,5% vol.             |
| <b>Temp. to serve</b>  | Between 8-10 °C        |



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Points Peñín



Blanc 2020



Blanc 2019



# HELGA

In view it shows a pale straw yellow color with gray pearl reflections. It is fresh and alive. Floral aromas stand out, specially sweet flowers. In a second layer appear the notes of candied fruit with a memory of citruses, wrapped by pastry notes of aging. It enters freshly and at the same time it's dense and oily, well-balanced with right acidity. It travels around the mouth leaving a long taste.

This wine is ideal to drink as an aperitif. It's an accompaniment to paella or pasta as well as the traditional white meats. It also combines with little sweet desserts.

## FEATURES:

|                        |                   |
|------------------------|-------------------|
| <b>Product type</b>    | Sparkling wine    |
| <b>Grapes</b>          | 100% RED GRENACHE |
| <b>Alcohol content</b> | 12,5% vol.        |
| <b>Temp. to serve</b>  | Between 4-6 °C    |



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Helga 2018



Helga 2018





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