



BRI DEL CELLER DE L'ERA

# BRI BLANC DE NEGRE 2022

<b>Wine appellation</b>	DO Montsant
<b>Vineyard (Ha)</b>	2,00
<b>Altitude (m)</b>	400
<b>Type of soil</b>	Clay and slime
<b>A.B.V. (%vol)</b>	13.5
<b>Type of wine</b>	<i>Blanc de noirs</i>
<b>Grape varieties</b>	Red grenache
<b>Vintage</b>	2022
<b>Winemakers</b>	Joan Asens i Jesús Torres
<b>Bottled</b>	December 2022

Annual production limited to 4,000 bottles.



**CELLER DE L'ERA**  
Mas de les Moreres  
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## Viticulture

Since 2011, we are working carefully with indigenous grape varieties, which are well adapted to this area's soil and microclimates. Our vines are grown in slate soil located between 400 and 600 feet that enhance the nutrients concentration giving the wine a singular minerality.

The Catalan Council of Organic Agricultural Production (CCPAE) certifies our wines as organic and it has obtained the ISO 14001:04 Environmental Management System certification.

## Winemaking process

Our wines are made with grapes from our own vineyards which are harvested by hand. The grapes are then rigorously sorted and directly pressed to extract the minimum colour. The juice ferment in stainless steel tanks at 20°C. This wine clarifies and stabilizes spontaneously because of the winter low temperatures. Very soft filtration to remove any particles trying to take part the minimum possible to obtain the best aromas.

## Tasting notes

Colour: Yellow-gold, with steely shades.

Nose: Citrus notes, fruity and white flowers, remember the lilies, scented.

Palate: fresh taste with volume, long and fragrant.

## Service recommendation

Consume cold (between 10 °C – 12 °C).

## Food and wine pairing

Combine very well with creamy cured cheeses, seafood cooked without many species, blue fish; rice with mushrooms and poultry.





BRI DEL CELLER DE L'ERA

# BRI GARNATXA 2022

**Wine appellation** DO Montsant

**A.B.V. (vol%):** 13.5

**Grape varieties:** Garnatxa Negra

**Vintage:** 2022

**Winemakers:** Joan Asens  
and Jesús Torres

**Bottled:** february 2023

Annual production limited to 3,000 bottles.



## Viticulture

Since 2011, we are working carefully with indigenous grape varieties, which are well adapted to this area's soil and microclimates. Our vines are grown in slate soil located between 400 and 600 feet that enhance the nutrients concentration giving the wine a singular minerality.

The Catalan Council of Organic Agricultural Production (CCPAE) certifies our wines as organic and it has obtained the ISO 14001:04 Environmental Management System certification.

## Winemaking process

Our grapes are then rigorously selected on a vibrating sorting table. Initially we make a short maceration to give rosé colour before the pressing. It is followed by a natural fermentation in stainless steel tanks that is produced spontaneously with wild yeasts. The malolactic fermentation is also spontaneous and is produced partially in tank and in barrel. Finally we obtain a complex and fresh Mediterranean rosé that is able to be aged for a few years with the purpose to obtain tertiary aromas.

## Tasting notes

**Colour:** Bright, middle layer with reds mainly.

**Nose:** Intense and complex. With the domain of strawberries and rose petals.

**Palate:** Dense, greedy and fresh wine. It shows the power of our vineyards with low yields. A rosé wine that can be drunk this year, but also enjoyable for more one year

## Service recommendation

Consume cold (between 10 ° C – 12 ° c).

## Food and wine pairing

Excellent with fish rice, sausage, pasta, poultry, blue fish and creamy cheeses.

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SISCU DEL CELLER DE L'ERA

# SISCU 2020

<b>Wine appellation</b>	DO Montsant
<b>A.B.V. (vol %)</b>	14
<b>Grape varieties</b>	Syrah, Red Grenache and Cabernet Sauvignon
<b>Vintage</b>	2020
<b>Winemakers</b>	Joan Asens and Jesús Torres
<b>Bottled</b>	may 2022

Annual production limited to 8.000 bottles



## Viticulture

Our winery has been bringing ancient vineyards back into production since 2001. We are working carefully with indigenous grape varieties, which are well adapted to this area's soil and microclimates (the secret of this region's uniqueness). The wines from Celler de l'Era are certified as organic by the Catalan Council of Organic Agricultural Production (CCPAE) and it has obtained the ISO 14001:04 Environmental Management System certification.

## Winemaking

Our wines are made with grapes grown in our own vineyards which are harvested by hand in 10-15 kg boxes. Our grapes are then rigorously sorted on a vibrating sorting table. Each variety is fermented separately in stainless steel vats and then aged in 225 l French oak barrels (Q. Petrea), which are fine-grained and lightly toasted.

## Tasting notes

**COLOUR:** wine with medium intense red, vivid and bright red.

**NOUSE:** complex aromas and touches of red fruits and licorice.

**PALATE:** agile tast, mineral, fresh and easy to drink.

## Service recommendation

Consume cold (between 12° C -14 °C)

## Food & Wine Pairing

Appetizers, light meats.

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ERA DEL CELLER DE L'ERA

# ERA 2019

<b>Wine appellation</b>	DO Montsant
<b>A.B.V. (% vol)</b>	14.5
<b>Grape varieties</b>	Monovarietal de Carinyena
<b>Vintage</b>	2019
<b>Aging</b>	12 months in oak french barrels
<b>Winemakers</b>	Joan Asens and Jesús Torres
<b>Bottled</b>	september 2021

Annual production limited to 1.300 bottles.



## Viticulture

The vineyards, wines and winery all have the certification of organic granted by the CCPAE and ensure sustainability with the application of ISO 14001-04.

18-year-old vines planted with a density of 3,500 vines / Ha. Pruning Royat double. Production between 2,500 and 3,000 Kg / Ha. The grapes for this wine come from a single estate on a slope and slate, the Coster de l'Era, adjacent to the centenary "era" of the Mas de les Moreres.

## Winemaking process

The grapes from manual harvesting with boxes of 10 to 15 kg. The grains are selected by hand in the vibrating selection table. It is fermented in stainless steel vats and macerated for 21 days. Spontaneous clarification and subsequent very gentle filtration to remove possible suspended particles. Aged for 12 months in 225 liter French oak barrels of fine grain and light toasted.

## Tasting note

**Colour:** Intense red color, with violet edging.

**Aroma:** soft and intense, notes of ripe black fruit. Aromas of toasted nuts, spices such as pepper and a slight hint of minerality appear.

**Palate:** elegant, deep, balanced acidity and with a very smooth and lasting step.

## Service recommendations

Decant and consume between 12°C – 14°C

## Food and wine pairing

Due to its acidity and lightness in the mouth, combined with its depth, it generates versatility when pairing: from light meats to game meats, as well as intense cheeses, sausages and spiced fish in the oven.

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BRI DEL CELLER DE L'ERA

## BRI 2016

<b>Wine appellation</b>	DO Montsant
<b>Type</b>	Red wine
<b>A.b.v. (%vol):</b>	13.5
<b>Grape varieties:</b>	Red grenatxe, Carignan, Syrah
<b>Vintage:</b>	2016
<b>Ageing:</b>	12 months in french oak barrels
<b>Winemaker:</b>	Joan Asens
<b>Bottled:</b>	july 2018

Annual production limited to 10,000 bottles.



### Viticulture

Since 2011, we are working carefully with indigenous grape varieties, which are well adapted to this area's soil and microclimates. Our vines are grown in slate soil located between 400 and 600 feet, that enhance the nutrients concentration giving the wine a singular minerality.

The Catalan Council of Organic Agricultural Production (CCPAE) certifies our wines as organic and it has obtained the ISO 14001:04 Environmental Management System certification.

### Winemaking process

Our wines are made with grapes from our own vineyards which are harvested by hand. The grapes are rigorously separated on a vibrating sorting table. Each variety is fermented individually in stainless steel vats. The fermentation is produced spontaneously with wild yeasts and skin maceration. The malolactic fermentation is also spontaneous and is produced partially in tank and in barrel. Finally the wine is aged in 225 l French oak barrels, which are fine-grained and lightly toasted.

### Tasting notes

**Colour:** Cherry red color with a deep purple robe.

**Nose:** Complex, notes of black fruit, fresh mint and petals of violet flowers, very intense and long.

**Palate:** Powerful in its path, fresh and pleasant mouth. Structured tannins, already partly polished, but subtly present in wine, making you endure taste at our palate.

### Service recommendation

Consume cold (between 14°C - 16°C). It is recommended to decant

### Food & wine pairing

It is a wine that combines well with cured cheeses, baked or grilled red meats and dark chocolate desserts.

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# MIM

MIM DEL CELLER DE L'ERA

## MIM 2013

<b>Wine appellation</b>	DO Montsant
<b>A.B.V. (% vol)</b>	14.5
<b>Grape varieties</b>	Red grenache and Carignan
<b>Vintage</b>	2013
<b>Aging</b>	24 months in french oak barrels
<b>Winemaker</b>	Jordi Torrella
<b>Bottled</b>	juliol de 2016

Annual production limited to 4.000 bottles.



### Viticulture

The vineyards, wines and winery all have the certification of organic granted by the CCPAE and ensure sustainability with the application of ISO 14001-04.

18-year-old vines planted with a density of 3,500 vines / Ha. Pruning Royat double. Production between 2,500 and 3,000 Kg / Ha.

### Winemaking process

The grapes from manual harvesting with boxes of 10 to 15 kg. The grains are selected by hand in the vibrating selection table. It is fermented in stainless steel vats and macerated for 21 days. Spontaneous clarification and subsequent very gentle filtration to remove possible suspended particles. Aged for 24 months in 225 liter French oak barrels of fine grain and light toasted.

### Tasting note

**COLOR:** Intense red color, with garnet reflections.

**AROMA:** Deep and complex, dynamic and changing. It transmits aromas of berries and ripe black fruit, in perfect combination with spices such as cinnamon, curry and St. John's wort.

**PALATE:** Refined wine with a touch of freshness that accompanies the whole course. Ripe tannins with a velvety texture and a great feeling of spaciousness in the mouth. Long, noble with a long and intense aftertaste. Wine with a delicate minerality.

### Service recommendations

Decante and consume between 14° - 16° C.

### Food and wine pairing

Meats in general, especially meats with intense cooking and marinated meats.

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BRI DEL CELLER DE L'ERA

# BRI 2013 PREMIUM

<b>Wine appellation</b>	DO Montsant
<b>Type</b>	Red wine
<b>A.B.V. (%vol):</b>	13.5
<b>Grape varieties:</b>	Red Grenache, Syrah, Cabernet Sauvignon and Carignan
<b>Vintage:</b>	2013
<b>Ageing:</b>	20 months in french oak barrels
<b>Winemaker:</b>	Jordi Torrella
<b>Bottled:</b>	desembre 2015

Annual production limited to 4,000 bottles..



## Viticulture

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The Catalan Council of Organic Agricultural Production (CCPAE) certifies our wines as organic and it has obtained the ISO 14001:04 Environmental Management System certification.

## Winemaking process

Our wines are made with grapes from our own vineyards which are harvested by hand. The grapes are rigorously separated on a vibrating sorting table. Each variety is fermented individually in stainless steel vats. The fermentation is produced spontaneously with wild yeasts and skin maceration. The malolactic fermentation is also spontaneous and is produced partially in tank and in barrel. Finally the wine is aged in 225 l French oak barrels, which are fine-grained and lightly toasted.

## Tasting notes

**COLOUR:** Cherry red color with a deep purple robe.

**NOSE:** Good balance of acidity and toasty notes.

**PALATE:** Powerful on the palate, fresh with hints of fruit and citrus. The tannins, already partly polished, but present, still subtly prolong the wine, making it last on our palate for a long time.

## Service recommendation

Consume cold (between 14°C - 16°C). It is recommended to decant

## Food & wine pairing

Great with rice dishes (especially rice with meat, mushrooms or *foie gras*) and slow-cooked meats or stews.

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