

# ÈNM



mon†sant  
DENOMINACIÓ D'ORIGEN

# ETIM



*Ètim brings together a wide variety of wines, result of the richness and authenticity of our vineyards, extracting all the potential, either to make young or aged wines, sweet, “rançi” or vermouth.*

*In all of them, we try to leave our imprint, our own way of doing which it is the result of the balance between tradition and innovation.*

*Ètim range are special wines designed to excite you: contemporary wines for everyday, sweets and “rançi” that are true jewels, unusual vermouths that you will not find anywhere else.*



## L'ANTULL

WHITE GRENACHE / MACABEO

YOUNG WINE

*White Grenache leads the freshness of our scarce white grapes that sets off in every sip. Only a close work together between farmers and winemaker could bring us here. Ètim L'Antull is a wine for white enthusiasts that also convinces those who are not.*

*Fresh vibrant floral bouquet with a light “fumé” touch. Crisp and bright on the palate with freshness and tension. Zesty citrus notes and a pleasing herbal, spicy finish.*

*Ideal with oysters, sushi, smoked fish and goat cheese.*

### BOTTLE

Volume	Height	Length	With	Gross weight	EAN
750ml	32,5 cm	7cm	7cm	1,27kg	8428034001305

### BOX

Units	Orientation	Material	Measures	Gross weight	EAN
6	Horizontal	Paperboard	16,4x25x34	8,3kg	8428034601307

### PALLET

Layers Pallet	Boxes Layer	Boxes Pallet	Units Pallet	Height	Gross weight
10	10	100	600	178cm	810kg



## LA PAUSA

90%RED GRENACHE / 10%SYRAH

YOUNG WINE

*Perfect weather to go out for a picnic, to the park, on the terrace... Make a pause. Look at the color, feel the taste, be pleased. Have a good time.*

*Ètim La Pausa is a nice rosé with the strength of Red Grenache, softened with our excellent Syrah. Attractive bouquet overflowing with bright cherry and raspberry notes. A rich intense rosé with depth and power, a fine crisp acidity complemented by appealing flavours of cherries and other red fruits.*

*A refreshing summer rosé with depth and drive, ideal with pasta and rice dishes, as well as raw meat carpaccio and avocado pears.*

### BOTTLE

Volume	Height	Length	With	Gross weight	EAN
750ml	32,5 cm	7cm	7cm	1,27kg	8428034001208

### BOX

Units	Orientation	Material	Measures	Gross weight	EAN
6	Horizontal	Paperboard	16,4x25x34	8,3kg	8428034601208

### PALLET

Layers Pallet	Boxes Layer	Boxes Pallet	Units Pallet	Height	Gross weight
10	10	100	600	178cm	810kg

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## EL VIATGE

RED GRENACHE, CARINYENA, SYRAH  
AGED FOR 6 MONTHS IN FRENCH OAK BARRELS.

*Ours is a journey that has taken many generations. To you, sip by sip, it will be like a soothing stroll among our vineyards and our sunny Mediterranean landscape. Etim El Viatge is DO Montsant in its very essence, because Red Grenache and Carinyena dominate with the slight hint of wood needed to get the character that a good DO Montsant red wine must have. An expressive bouquet with distinctive notes of black cherries and wild strawberries. Structure and balance on the palate with a fresh juicy texture and ripe red fruit flavors. Plenty of acidity contributes to a lively attractive red.*

### BOTTLE

Volume	Height	Length	With	Gross weight	EAN
750ml	32,5 cm	7cm	7cm	1,27kg	8428034001701

### BOX

Units	Orientation	Material	Measures	Gross weight	EAN
6	Horizontal	Paperboard	16,4x25x34	8,3kg	8428034601703

### PALLET

Layers Pallet	Boxes Layer	Boxes Pallet	Units Pallet	Height	Gross weight
10	10	100	600	178cm	810kg



## L'ORIGEN

100% RED GRENACHE  
AGED FOR 18 MONTHS IN FRENCH OAK BARRELS.

*This wine is a tribute to the strength and character of our winegrowers, who have built our identity on Red Grenache. Etim L'Origen is like the impetus, vitality and passion of youth hidden in a mature body. Impressive concentration that explodes into senses and enjoyment. Attractive red cherry aromas with spicy peppery notes. Full and rich but also graceful and charming with the intense cherry and black fruit flavors accompanied by Mediterranean herbs that make Etim L'Origen such an attractive complement to all kinds of meat dishes, especially lamb.*

### BOTTLE

Volume	Height	Length	With	Gross weight	EAN
750ml	32,5 cm	7cm	7cm	1,31kg	8428034006126

### BOX

Units	Orientation	Material	Measures	Gross weight	EAN
6	Horizontal	Paperboard	16,4x25x34	8,54kg	8428034606104

### PALLET

Layers Pallet	Boxes Layer	Boxes Pallet	Units Pallet	Height	Gross weight
10	10	100	600	178cm	853kg



## EL JOC

R.GRENACHE, CARINYENA, CABERNET SAUV., MERLOT  
YOUNG WINE

*This wine calls for freedom and very few rules. Enjoy it just as it is: intense, youthful and unabashed. Powerful deep red colour with violet flecks, clean and bright. Ripe blueberry and raspberry joins the floral aromas, specially rose. Subtle mineral notes and hints of eucalyptus and fresh mint. Well balanced, with a long and pleasant finish.*

### BOTTLE

Volume	Height	Length	With	Gross weight	EAN
750ml	30 cm	7cm	7cm	1,19kg	8428034001480

### BOX

Units	Orientation	Material	Measures	Gross weight	EAN
6	Horizontal	Paperboard	16,4x25x34	7,42kg	8428034011335

### PALLET

Layers Pallet	Boxes Layer	Boxes Pallet	Units Pallet	Height	Gross weight
10	10	100	600	178cm	765kg



## EL SYRAH

100% SYRAH/AGING 14 MONTHS

*Black fruits and candied fruits accompanied of the cocoa and the dark chocolate of the aging. Sweet tannins that give unctuousness to the palate. An excellent wine for slightly grilled meats or classic roasts. Created to enjoy the pleasure of food, the wine and the conversation. Save some to pair with a cured or a blue cheese. Mysticism and modernity in a historical monovarietal of syrah from low yielding vines, planted in limestone soils.*

### BOTTLE

Volume	Height	Length	With	Gross weight	EAN
750ml	33cm	7cm	7cm	1,45kg	8428034009004

### BOX

Units	Orientation	Material	Measures	Gross weight	EAN
6	Horizontal	Paperboard	16x23,5x34	9,18kg	8428034605333

### PALLET

Layers Pallet	Boxes Layer	Boxes Pallet	Units Pallet	Height	Gross weight
10	10	100	600	175cm	853kg



We are presenting our “**Sinestèsics**” range of wines.

Starting with their origin, we have analysed our most genuine wines and we have updated them. They are alive wines, they are a reflection of how we are: we set no limits, evolution is continuous, to infinity.

And why "**Sinestèsics**"? Do you know when one sense stimulates a different one? This is what happens with these wines, because the sensations they awake go beyond the senses of a tasting note.

## LOGISTICS

### BOTTLE

Volume	Height	Length	Width	Gross weight
500ml	17.5cm	8.3cm	8.3cm	0.94kg

### BOX

Units	Orientation	Material	Measures	Gross weight
6	Vertical	Paperboard	20.5x26x17.5	5.64kg

### PALLET

Layers Pallet	Boxes Layer	Boxes Pallet	Units Pallet	Height	Gross weight
7	18	126	756	158.5cm	725kg



## TARDANA NEGRA

### 100% RED GRENACHE

### 10 MONTHS IN OAK

Elegant garnet colour with ruby flecks.

On the nose, the preserves of raisins, dried figs and candied fruit stand out. Also the preserves of strawberries, black plums and blackberries. The barrel aging provides aromas of nuts, cocoa and toasted.

In the mouth it is an unctuous and silky wine, with a lot of volume and glyceric. Its sweetness is very balanced with acidity and alcohol. At the end, we find again all the aromas of the nose.

Ètim Tardana Negra is delicious with desserts where chocolate is the star. It is surprising as an aperitif and with blue cheeses such Stilton, Roquefort and Gorgonzola.

It can also be taken as a digestive, very pleasant.

Serve cool, between 10° and 14°C.



## SOL I SERENA RANCI

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**RED GRENACHE · CARIGNAN**

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**12 MONTHS IN DEMIJOHNS AND 32 MONTHS IN OLD BARRELS.**

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It is a dark amber wine, with mahogany edges.

On the nose it offers aromas of hazelnut, almond, toasted bread and quince, vanilla and cinnamon. Liquorice and old wood appear in the background.

In the mouth it is powerful and firm, balanced, with good acidity and a long finish. You can take it as a dessert wine or for a mid-afternoon snack, to accompany nuts, homemade cakes or any kind of cookies.

Excellent digestive. Dare to take it as an aperitif or with some sautéed red shrimps. Made with White Grenache and Carignan. The must is left to ferment spontaneously with the grape's own yeasts and allowed to macerate for twenty days to achieve greater volume and complexity.

The wine is transferred to demijohns and left for at least a year in the top roof of the winery day and night. Here the wine undergoes an oxidative process and acquires amber tones and aromas of dried fruits.

Then the wine is transferred to our old 500 and 600 liter barrels where it is left for at least 3 years. Every year one small amount of Ranci wine is extracted from the barrels and these are refilled with wine from the demijohns. Each barrel is never completely emptied.



## TARDANA BLANCA

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**100% WHITE GRENACHE**

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**4 MONTHS IN OAK**

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Pale colour with a soft yellow tone and golden reflections, clean and bright.

On the nose we find a touch of orange blossoms, aromatic herbs such as chamomile and pennyroyal and aromas of citrus fruit, accompanied by a background of honey and subtle notes of vanilla and cinnamon.

In the mouth it is an unctuous and silky wine, with a lot of volume and glyceric, with lively and fresh acidity, long, pleasant and very balanced.

Ètim Tardana Blanca is a magnificent wine for desserts and also for elaborated appetizers such as canapés. Combine it with foie, Roquefort or other blue cheeses.

Ideal with desserts that contain white chocolate, pear or walnuts. Also just with nuts or dried fruits.

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# L'ESPARVER

ERIC LAHON

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## L'ESPARVER NEGRE

**RED GRENACHE / CARINYENA / SYRAH**

**AGING 12 -18 MONTHS**

Red Grenache, Carinyena and Syrah on same proportions from a single vineyard called L'Esparver. Some of the vines, planted on narrow terraces of slate, are older than 90 years. Fruits of the forest and floral aromas, followed by spices like clover, cinnamon and vanilla from the toast and fumé of the barriques. Let it breathe and mineral tones and balsamic fragrances will appear. It evolves in the glass and surprises continuously. Voluptuous in the mouth, unctuous and with lots of volume. Creamy tannins that wrap an elegant palate, and a very well integrated acidity that brings freshness. To have with overwhelming dishes on festivities and special dates. We recommend to decant it one hour before serving.



## L'ESPARVER BLANC

**100% WHITE GRENACHE**

**AGING 10 MONTHS**

Aging in new French oak barrels with weekly battonage. No clarification, no stabilization, no filtration to keep the characteristics of White Grenache. A wide range of aromas: grapefruit, apple, lychees, mango and citrics, perfectly matched with the aging hints (toasted nuts, spices like vanilla, cinnamon and sandal). Also soft notes of pastry that contrast with its minerality and finally elegant reminders of white flowers like acacia. In the mouth is powerful, unctuous and with lots of volume. Well balanced acidity, freshness highlights and long aftertaste. For classic pairings like fish casseroles and all kinds of seafood, but also to have with poultry and other white meats. Limited production of 1.100 bottles.

## LOGISTICS

### BOTTLE

Volume	Height	Length	Width	Gross weight
750ml	30.5cm	7cm	7cm	1.39kg

### BOX

Units	Orientation	Material	Measures	Gross weight
6	Horizontal	Paperboard	10x49x32	8.72kg

### PALLET

Layers Pallet	Boxes Layer	Boxes Pallet	Units Pallet	Height	Gross weight
16	5	80	480	170cm	713kg

# VERMUT DE FALSET

VERMUT  
FALSET  
DES DE  
1912



## VERMUT DE FALSET BLANC

**WITH A MINIMUM AGING OF 2 YEARS**

Intense amber color, clear and bright with flecks of mahogany. Up potent Mediterranean dried herbs such tobacco leaves, wild fennel, eucalyptus and thyme. Straight to palate, but with an elegance that comes from the balance between sweetness and bitterness. A very unusual and well-rounded vermouth with a lot of personality. Created from a formula defined on 1912 Vermut Falset has always been our aperitif in our land. Vermut Falset is made using wine from White Grenache and Macabeo grapes which are then fermented on their skins (brisa). The result is a very aromatic wine which is a pale golden yellow color. When the wine is ready, it is fined, filtered and a special infusion is added made up of 120 different herbs which has been left to macerate for more than a year in 500 litre oak barrels. This infusion is mixed with the wine, sweetness is added by means of sugar and Vermut Falset is left to rest for a minimum of two years in 350 Hl ancient oak vats. The vermouth is bottled in small quantities and the centenary vats are refilled and never completely emptied.



## VERMUT DE FALSET NEGRE

**WITH A MINIMUM AGING OF 2 YEARS**

Intense deep red color. Prevalence of a red wine aromas mixed with the Mediterranean herbs used during maceration. Hints of tobacco leaves and touches of seasoned wood in the background. Very balanced, a little sweetness appears after the soft astringency of red wine. A really special vermouth. Red Vermut Falset is made using Red Grenache and Carinyena grapes, which are then fermented on their skins just like in red wine production. The result is a very aromatic wine with a deep red color. When the wine is ready, it is fined, filtered and a special infusion is added made up of 120 different herbs which have been left to macerate for more than a year in 500 litres oak barrels. This infusion is added then to the base wine, sweetness is added by means of sugar and it is left to rest for nearly three years in 225 litres oak vats. No caramel is added. We can enjoy the red version of Vermut Falset after nearly fifty years since it was last made. By pure chance we recovered the original formula from 1912 which was lost back in the sixties.

## LOGISTICS

### BOTTLE

Volume	Height	Length	Width	Gross weight
750ml	30cm	7cm	7cm	1.33kg

### BOX

Units	Orientation	Material	Measures	Gross weight
6	Vertical	Paperboard	31x17.3x24.3	8.36kg

### PALLET

Layers Pallet	Boxes Layer	Boxes Pallet	Units Pallet	Height	Gross weight
5	21	105	630	173cm	901kg



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