

The greatest
wine range
in a unique
winery



FAMILY WINE GROUP

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How do we classify our wines and cavas?

With the goal of making the world of wine more accessible, and starting with the work of critics and sommeliers Hugh Jonshon, Jancis Robinson, and Madeline Puckette, we have created a classification system based on a wine's 5 principal characteristics:

- **Alcohol:** the sensation of warmth on the palate.
- **Body:** the colour intensity and the wine's density on the palate.
- **Tannins:** sensations of astringency and texture on the palate.
- **Sweetness:** the sweet sensation on the palate.
- **Acidity:** the fresh sensation on the palate.

All the winery's products are meticulously analysed based on these five characteristics and rated from 1 to 5. The result, and extraction of this information, allows us to catalogue our wines individually into a concrete product typology.

At Maset we work with 4 different types of product:

- **Light:** fresh and light young wines.
- **Fruity:** medium-bodied young wines.
- **Mature:** medium body and high complexity Crianza and Reserva wines.
- **Intense:** powerful and full-bodied wines.

This classification enables consumers to quickly learn the principal characteristics of the wine, helping them select the product that is best adapted to their tastes and preferences.

History and evolution

Winegrowers since 1777

The Massana family is one of the oldest documented winemaking lineages of the Penedès (Barcelona). The first written reference to the family at the Maset del Lleó estate (referring to the small farmhouse belonging to Mister Lleó) dates back to 7 June 1777, marking Pau Massana's date of birth, the first member born at the family home. In those days, Maset del Lleó lands were still under Montserrat Abbey's feudal domain, and we had to pay tributes to work them. Since then, 10 generations of us have been bound to cultivating the soil and producing excellent quality wines and cavas.

The family's perseverance cultivating the vines did not even succumb to the terrible phylloxera plague, which took place at the end of the XIX century. From the ashes, hope sprung up. Thus, in 1917, Josep gathers the courage necessary to start over, elaborating the winery's first sparkling wine, a special blend of native varieties which we still use today.

In the 50s, Josep Massana Carbó and Dolors Ràfols Puig's son Ton Massana Ràfols used a family friend's taxi to deliver wines and agricultural

products from Penedès to Barcelona. Seeing that the business was working, in 1958, Ton decides to buy a light truck and deliver products directly to customer once a week.

At the end of the 80s, democratisation of the telephone allows us to enter clients' homes and offer better sales and after-sales service. A part of our identity that we have conserved unaltered up to modern times.

At the beginning of the 90s, current winery president Josep Massana Noya went throughout the peninsula with the goal of turning an old dream into reality: being closer to our clients. To this end, retail stores were opened in the major provincial capitals across Spain, until reaching the current number of 35 locations.

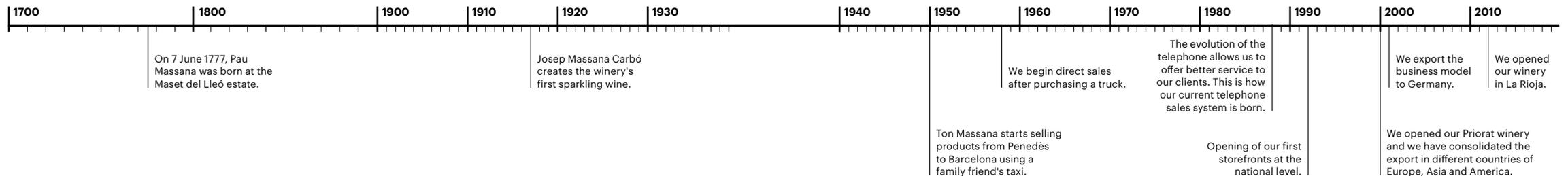
In 2001, we exported our business model to Köln, Germany, opening our first branch outside of Spain, and in 2015, we also established our Andorra branch. Since 2000, we have also exported wines and cavas to more than 25 countries, including Belgium, Brazil, China, Korea, United States, Finland and Japan.

We currently serve more than 180.000 clients worldwide, and we produce more than 5 million bottles of wine and cava per year. A figure that has led us to become the leading winery in direct to home sales with no middleman.

Harvest day at the Maset del Lleó vineyards. 1930s.

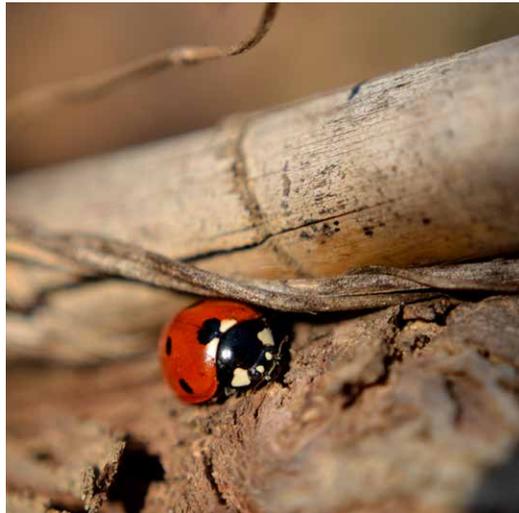


Resting moment during the wine harvest. 1952.



In defence of our own style

Passion for the land and work done right lead us in search of our own style, the Maset style: sustainable agriculture, hands-off production and a deep respect for the environment—the three central axes of our winery.



The seven-spot ladybug (*Coccinella septempunctata*) at one of our Penedès vineyards.

Stainless steel tanks at our Priorat winery. Hand harvesting cariñera at Bellmunt del Priorat.

Sustainable, minimally interventionist viticulture

For more than thirty years, we have worked our vineyards using a **sustainable, traditional and minimally interventionist style of agriculture**. An art passed down from parent to child that **has allowed us to avoid the use of pesticides and herbicides** in our day-to-day, preventing the loss of biodiversity and soil degradation. In addition, in recent years we have begun the conversion to ecological, with the goal of having all our vineyards, and those of our winegrowers, also achieve that within a few years as well.

At Maset, we know that **the quality of the wine is born in the vineyard**. For this reason, we do exhaustive monitoring of each phase of the growing process (pruning, inflorescence, flowering, fruit set, ripening and harvesting), carrying out periodic inspections of the different vineyards we cultivate and gathering the information necessary to begin harvest with the highest guarantees.

Days before harvest, we do daily ripening checks, monitoring the grape's health, likely alcohol level, acidity, and seed maturity. Analysing this information allows us to choose the optimal day and time to pick the grape, adapting each collection to the wine type.

Thanks to the work and dedication of our winegrowers, we can achieve **wines with unique personality, with the optimal point of ripening, staying faithful to the land that watches them come to life**.

Honest viticulture, with no imperfections, adding as few additives as possible

At the winery, we work to prevent as many imperfections as possible, with the goal of offering wines to be enjoyed, searching for an accessible, honest and flavourful style with a marked Mediterranean profile. **Wines that enamour from the first glass** and which persist on the palate (and the memory) a long while.

During the fermentation process, we do not use aggressive pressing systems. We work with an extraction yield below 60% to avoid damaging the grape's solid components (stem, skins and seeds) which can transfer herbal aromas and

flavours to the wine. Fermentation is carried out with select native yeasts that allow us to conserve the character and singularity of the homeland. We only use plant-based clarifiers, such as pea or potato protein, resulting in **vegan-friendly wines**. And lastly, we add as few additives as possible and limit human handling, letting the wines express their potential. A good example of this is the fact that, **since 2018, we've worked with just half the sulphites permitted** by legislative bodies, making for **the healthiest, most digestible and natural wines**.

Wines created with human contact sensitive to the environment

At Maset, we believe that winemaking must go hand in hand with human contact that is sensitive to the environment, minimizing the carbon footprint from the winery to the end client. For that reason, we carry out initiatives such as **reducing bottle thickness**, which saves tonnes of glass each year, **using recycled paper in all our publications**, and a pilot project in Barcelona and Madrid exploring the viability of using exclusively **electric vehicles to handle our client delivery service**. Continuous analysis and improvement of each process allows us to reduce our carbon footprint year after year.

It is truly a balanced and sustainable business vision that does not merely live in the background of the environment, but which values the wine that results from the communion of man and nature, in which both are of equal importance.

Our wineries

At Maset, we have our own wineries in Penedès, Priorat and La Rioja, three of the most important and exceptional winemaking zones in the Iberian Peninsula. This strategic display facilitates the exchange of technique, knowledge and experience among territories, improving day-to-day operations at each of our production centres.



Aerial view of Mas dels Frares, the building surrounding our Priorat winery.

La Granada, Penedès

Our central headquarters is located in La Granada, a small town situated in the heart of Penedès, the historic wine area south of Barcelona. From here, we make an extensive range of cavas, which have brought international fame to the winery, reds with a marked Mediterranean character, and refreshing whites and rosés. The Massana family's 60 hectares of vineyards are located between La Granada (Teuleria dels Àlbers estate) and Subirats (Serra de Can Rovira estate) at different inclines, with soils and microclimates that allow us to cultivate an ample variety of grapes, both Mediterranean and Atlantic.

El Molar, Priorat

In the year 2000, we initiated our winemaking project in Priorat by founding the Costers del Priorat, a small winery located in El Molar that makes the most of the ancient, XV-century Carthusian farmhouse's structure. In this unique building, we create our wines with native varieties originating at three historic vineyards: Sant Martí, located in Bellmunt del Priorat; Mas Alsera, in the town of Torroja del Priorat; and Solanes del Molar, to the south of the region. Situated on slate banks and terraces, the vineyards are cultivated by hand, through traditional agriculture, seeking limited output. A work philosophy that allows us to bottle Priorat's authentic essence.

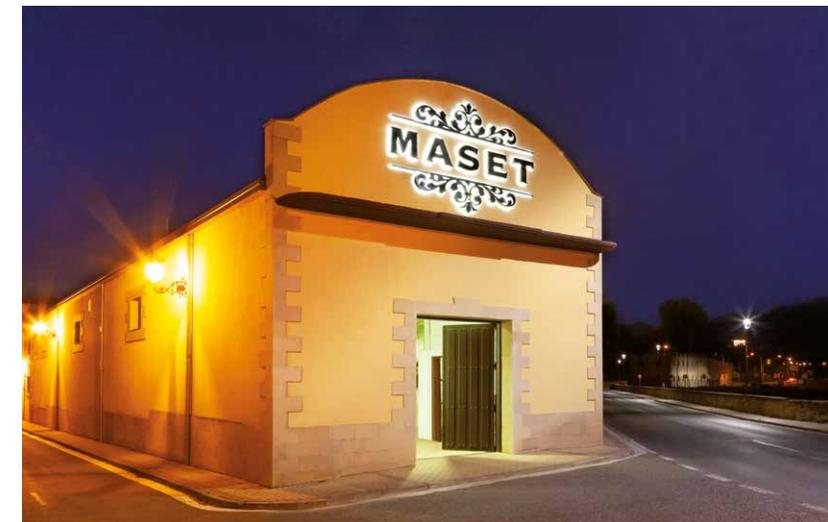
Haro, La Rioja

In 2012, we achieved our dream of creating a winery project integrated into La Rioja's natural environment. The winery is located in Haro's historic Barrio de la Estación district, at number 1 Costa del Vino Avenue, vital centre of the Rioja Qualified Designation of Origin. From this privileged position, we make all our wines, betting on traditional procedures without closing the doors to new techniques that offer quality improvement. A work philosophy that adheres to the firm commitment to conserve the vineyard landscape and the cultural patrimony of this internationally renowned zone.



Panoramic view of the Teuleria dels Àlbers vineyards with a backdrop of the Montserrat range.

Main entrance of our winery in La Rioja.



Our estates

Singular homelands that unite with a thousand-year-old tradition. Each of our winery's estates enjoys a unique climate and the particular edaphological and geological conditions that make every one of our wines stand out.



The Solanes del Molar estate banks in the DOQ Priorat.



Penedès

La Teuleria dels Àlbers - Following the thread of history

The Teuleria dels Àlbers, cultivated since time immemorial, is found in the middle of the Penedès plains, surrounded by small hills and demarcated by olive and almond trees. In 2007, an excavation was carried out in which remains dating from the Neolithic period through the Middle Ages were catalogued, blatantly displaying the Roman phase with the presence of a wine and grain production farm from the era of Emperor Augustus (1st century BCE). Since then, generation after generation of winegrowers have followed the thread of history up to the present.

Location: 1 km away from the municipality of La Granada, in the centre of the Penedès plains.
Altitude: 235 - 272 metres above sea level. **Orientation:** mostly west and south.
Varieties: xarel·lo, macabeo and parellada. **Vineyard age:** from 10 to 30 years.

La Serra de Can Rovira - Cradle of the great wines

Serra de Can Rovira is situated at the highest altitude of Penedès, in Subirats, on the western slope of the Coastal Range. Among fan palms, rosemary and winter heather, the vineyards, oriented mostly westerly, grow on limestone soils originating from a sea that no longer exists: the Tethys Sea. The lime from this sea, which is also found in other wine regions such as Burgundy, dates back to millions of years ago, when these lands formed part of Pangaea.

Location: in the middle of the Coastal Range. **Altitude:** 240 - 320 metres above sea level.
Orientation: mostly westerly. **Varieties:** macabeo and parellada. **Vineyard age:** from 20 to 70 years.

Priorat

Sant Martí - Vieja viña a poniente

On steep sloping hillsides, the old cariñena vines cover consecutive Sant Martí costers. A balanced, west-facing landscape of classic lines, where the view opens to the ample Ebro valley, framed by tall mountains. Behind the cypress trees of Bellmunt cemetery, the limestone rocks of El Sarraí remind us that we are at the edge of Priorat's llicorella.

Location: 500 metres to the east of the urban centre of Bellmunt del Priorat.
Altitude: 200 - 255 metres above sea level. **Orientation:** mainly to the west.
Varieties: cariñena tinta, garnacha tinta and others. **Vineyard age:** from 22 to 88 years.

Les Solanes del Molar - The southern estate

The Solanes del Molar marks the southern limit of the Priorat Qualified Designation of Origin. It is the southernmost slate vineyard. Also the sunniest and warmest. Planted mainly on terraces, the vines find optimal conditions here to produce grapes of great health, with adequate output and expressive strength, that is the base of our wines with the generic Priorat identity.

Location: located at the south edge of the DOQ Priorat. **Altitude:** 150 - 180 metres above sea level. **Orientation:** mainly to the west and south. **Varieties:** garnacha tinta, cariñena tinta, garnacha blanca and others. **Vineyard age:** from 10 to 60 years.

Les Solanes del Mas d'en Pubill - The easternmost estate

Historical farmhouse situated near Garranxa to the east of Porrera, an uninhabited village found at the bottom of a narrow valley drained by the Garranxa cliff which descends from Mollo, next to the Camp of Tarragona. A fresh zone—the last of Porrera to ripen along with Els Colls—that provides freshness and intensity to our wines.

Location: at the eastern end of the DOQ Priorat.
Altitude: 350 - 440 metres above sea level. **Orientation:** southeast.
Varieties: cariñena tinta, picapoll tinto and cariñena blanca. **Vineyard age:** from 25 to 30 years.

Colls de Porrera - Touching the sky

Estate located at the southeastern edge of the DOQ Priorat, in one of the highest altitude zones of the region. We achieve a postcard-perfect image of the vineyards from Coll Major: vines that grow alongside the mountain, continuous accentuated lead-grey banks and sparse surviving vegetation. They climb up the mountain along with everything on this Priorat, that grows staggered on the rock, lifting the gaze intending to transcend.

Location: located at the southeastern edge of the DOQ Priorat.
Altitude: 470 - 580 metres above sea level. **Orientation:** sudeste.
Varieties: garnacha tinta and garnacha roja. **Vineyard age:** from 25 to 30 years.

Collaborations

Maset has collaborated for more than 25 years with winemakers from other Designations of Origin to offer our clients an extensive line of products. An enriching teamwork that offers us the possibility of making wine with varieties and on territories which, until recently, were out of our reach.



O Rosal, Rías Baixas

In the Galician subzone of O Rosal, under the shelter of the D.O. Rías Baixas, we select the best native albariño variety grapes to make our Pazo de Oiras white wine.

Barbeita, Monção

In the Monção region, we create our refreshing Portuguese alvarinho, a white wine with green-hued reflections and surprising stone fruit and floral aromas.

Villafranca del Bierzo, El Bierzo

To the west of Leon, at 650 metres in altitude, the mencia vines grow, with which we create our Ibericus Mencia, one the winery's most fragrant and refreshing reds.

Toro, Toro

To make the monovarietal Tinta Fina Supreme wine, we select the best grapes of this variety from the Zamora province.

Roa, Ribera del Duero

The country's red grapes grow in the Burgos town of Roa, under DO Ribera del Duero, and are used to make the distinct Castillo de Urtau family of reds.

Cubillas de Sta. Marta, Castilla y León

In Valladolid province the verdejo vineyards grow near the Douro River. We make our white Ibericus Verdejo wine with its fantastic grapes.

Montilla, Montilla-Moriles

In the sunny Andalusian land of Moriles, we bottle our Pedro Ximénez, an exquisite, sweet wine made using the unique sunning technique.

Fuente-Álamo, Castilla-La Mancha

In Albacete, under IGP Vino de la Tierra de Castilla, syrah and tempranillo grapes grow, which we use to make our Abadía Antigua red wine.

Origen

COSECHA

The territory's value

Origen is a sincere homage to the traditional artisanal production methods from the ancient Penedès wineries, self-sufficient ancestral homes rooted in the territory. A living chronicle of a distant past. The essence of this ancestral understanding offers us a seat at the table with this art passed from generation to generation. Without a doubt, the authentic wellspring of our wines.



White wine DO Catalunya

Xarel·lo, macabeo and moscatel de Frontignan

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●○○○

Sweetness: ●○○○○ Tannins: ●○○○○

Acidity: ●●●○○ Alcohol: ●●○○○

Pale yellow with green-hued reflections. Aromas of white fruit, stone fruit and banana over a citrus and floral background. Reminiscent of fresh-cut herbs. On the palate, it is smooth, fresh and fruity. Long, slightly bitter finish.

■■■■ 0352 - 75 cl

Red wine DO Catalunya

Garnacha tinta and cabernet sauvignon

Alc.: 13,5 % vol.

Serving: 12 - 14 °C

Type: Fruity Body: ●●○○○

Sweetness: ●○○○○ Tannins: ●●○○○

Acidity: ●●●○○ Alcohol: ●●○○○

Brilliant ruby-coloured with violet reflections. Aromas of red and black fruit on a fragrant floral and citrus background. Herbal, dairy and balsamic notes. On the palate, it is well-balanced, smooth and fruity. Long finish reminiscent of anise.

■■■■ 0372 - 75 cl

Rosé wine DO Catalunya

Garnacha tinta and trepat

Alc.: 12 % vol.

Serving: 8 - 10 °C

Type: Light Body: ●●○○○

Sweetness: ●○○○○ Tannins: ●○○○○

Acidity: ●●●○○ Alcohol: ●●○○○

Pale pink in colour with salmon reflections. Aromas of red fruit, stone fruit and lollipop on a floral, citrus and anise background. On the palate, it is light and fruity, with a long, refreshing fresh-herb and peach finish.

■■■■ 0362 - 75 cl



Vinya Selena

COSECHA

Smoothness with a touch of sweetness

From grapes at their peak point of ripeness, we produce our Vinya Selena range. After a soft pressing, the flower must ferments for a few weeks in temperature-controlled stainless steel tanks. Once fermentation is complete, we add fresh must to slightly sweeten and obtain a surprisingly fruity, smooth wine at the optimal point of freshness. The perfect gateway to discovering the marvellous world of wine.

Red wine DO Catalunya

Garnacha tinta and cabernet sauvignon

Alc.: 13 % vol.

Serving: 10 - 12 °C

Type: Fruity Body: ●●○○○

Sweetness: ●●○○○ Tannins: ●●○○○

Acidity: ●●●○○ Alcohol: ●●○○○

Ruby-coloured with soft violet reflections. Aromas of ripe red and black fruit over a citrus and spicy background. Fragrant memories of liquorice and mint. On the palate, it is smooth, unctuous and quite fruity. Long, persistent finish.

■■■■ 0377 - 75 cl

White wine DO Catalunya

Xarel·lo, macabeo and moscatel de Frontignan

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●○○○

Sweetness: ●●○○○ Tannins: ●○○○○

Acidity: ●●●○○ Alcohol: ●●○○○

Lemon-yellow in colour with green-hued reflections. Aromas of stone fruit, banana and gumdrops over a citrus and floral background. Reminiscent of fresh-cut herbs. On the palate, it is sugary, fresh and quite fruity. Slightly tart finish with herbaceous recollections.

■■■■ 0357 - 75 cl

Rosé wine DO Catalunya

Garnacha tinta and trepat

Alc.: 12 % vol.

Serving: 8 - 10 °C

Type: Fruity Body: ●●○○○

Sweetness: ●●○○○ Tannins: ●○○○○

Acidity: ●●●○○ Alcohol: ●●○○○

Pale pink colour. Aromas of red fruit and lollipop on a citrus and floral background. Reminiscent of anise and gumdrops. On the palate, it is sugary and quite fruity, with a long, refreshing peach and fresh-herb finish.

■■■■ 0367 - 75 cl



The Penedès

A diverse, singular land

Bodegas Maset winery was born in 1777 in Penedès, a historic wine region situated halfway between Barcelona and Tarragona, on a small slice of land between the Mediterranean Sea and the pre-coastal mountains. Since then, the Massana family has cared for and worked their lands to make wines of international prestige. The zone enjoys a rich diversity of microclimates that allows us to grow typical Mediterranean varieties like xarel·lo; Atlantic varieties like merlot; and continental varieties like chardonnay. An ample variety that makes Penedès one of the most unique, varied and innovative regions of the current wine scene.

Blanc de Blancs

COSECHA

The sound of the sea. A landscape of mountains and hills. From old, wise vineyards. From poor, rough soil. From fragrant must and dry herb aromas. And along the sides of the roads, among almond trees and olive trees, white and red flowers. Reminiscent of the Penedès.



DO Penedès

Xarel·lo

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○○ Sweetness: ●○○○○

Tannins: ●○○○○ Acidity: ●●●○○ Alcohol: ●●○○○

Lemon in colour with green-hued reflections. Aromas of fresh white fruit, stone fruit, citrus, and white flower. Light recollections of anise and cut grass. In the mouth, it is fresh and fruity, with the bitter finish characteristic of the variety.

|||| 0354 - 75 cl

Flor de Mar

COSECHA

Millions of years after the sea withdrew from the Central coast depression, the chardonnay strains flourish over limestone grounds and coral fossils, with the strength of the Mediterranean siroco and levantina winds. Marine influence in a fresh, mineral wine that reminds us of long ago, when the Penedès was under the sea.



DO Penedès

Chardonnay

Alc.: 12 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●○○○ Sweetness: ●○○○○

Tannins: ●○○○○ Acidity: ●●●○○ Alcohol: ●●○○○

Lemon yellow in colour, with soft golden highlights. Intense aromas of tropical fruit, ripe pear and citrus on a soft floral background. Hints of lemon yo-gurt. On the palate it is fruity, with good acidity and a long, persis-tent finish.

|||| 0355 - 75 cl

La Sínia

CRIANZA

The sínia (water wheel in catalan) turns like the wheel of time. Endlessly marking its natural rhythm. Winter, spring, summer, and autumn. An ancient rhythm connecting us with the wisdom of the Earth and its cycles. A journey to the land of our ancestors; the never-ending source of answers and solutions. Nature is calling us. It's time to recover our essence.



Silver medal
AWC Vienna 2022



Silver medal
Girovi 2022



Bronze medal
Decanter 2022



DO Penedès

Xarel-lo

Ageing in barrel and refinement in the bottle

Alc.: 12 % vol.

Serving: 8 - 10 °C

Type: Mature Body: ●●○○○ Sweetness: ●○○○○

Tannins: ●●○○○ Acidity: ●●●○○ Alcohol: ●●○○○

Lemon-yellow in colour with golden reflections. Aromas of white fruit, stone fruit, and tropical fruit atop a fragrant citrus and floral background. Soft balsamic, spice and ageing recollections. On the palate, it is fresh, energetic and complex, with a slightly bitter finish. It will gain complexity in years to come.

03591 - 75 cl

La Soledad

RESERVA

La Soledad is a small tribute to post-war women. Praising the effort, tenacity and perseverance of an entire generation of voices silenced in history. A wine loaded with beauty, but also vindication. Empowered, alive, tenacious and full. It is time to re-establish the feminine story, to recuperate the voice of Soledad.



Gold medal
Magnum Wine
Competition 2022



Bronze medal
Decanter 2022



DO Penedès

Chardonnay

Long ageing in barrel and refinement in the bottle

Alc.: 12 % vol.

Serving: 8 - 10 °C

Type: Mature Body: ●●●○○ Sweetness: ●○○○○

Tannins: ●●○○○ Acidity: ●●●○○ Alcohol: ●●○○○

Lemon yellow in colour, with soft golden highlights. Intense aromas of tropical fruit, fruit with bone and lemon yogurt on a delicate background of dried flower, vanilla, and honey. Hints of nuts, butter, bread and lavender. On the palate it is complex, with good acidity and a long, persistent finish.

03592 - 75 cl

035920 - 150 cl

Singular

MICROVINIFICATIONS

A world to discover

In 2022, we started our Singular project, small, limited edition micro-fermentations created by our winemakers with the objective of experiencing and discovering all of the wine's possibilities. Each creation presents extraordinary characteristics, be it for its singular origin, the varieties of grapes used, the type of viticulture employed, the age of the vineyards or the fermentation techniques.

These small micro-fermentations, which shine for their incredible quality and originality, are only produced once, but they help us get to know less conventional wines and sparkling wines and to discover the most unknown aspect in the world of wine.

Singular 2022 Xarel-lo biodynamic

DO Penedès

Xarel-lo

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●○○○

Sweetness: ●○○○○ Tannins: ●○○○○

Acidity: ●●●○○ Alcohol: ●●○○○

Lemon-yellow in colour with green-hued reflections. Aromas of ripe white fruit, stone fruit, citrus and white flowers. Subtle tropical, herbaceous and anise recollections. In the mouth, it is fresh and saline, with the bitter finish characteristic of the variety.

03594 - 75 cl



Novell

NOVEL

After the frenzy of the wine harvest, the flower must of our most aromatic varieties ferment in our peaceful cellar. This rest ends on Saint Martin's Day, when this novel wine is tasted for the first time. A hymn to the landscape, the land and its people. Aromas of grape, flowers and happiness in a wine ideal for any moment. The fresh and sincere welcome of a new vintage.



DO Penedès

Xarel·lo and moscatel de Frontignan

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●○○ Sweetness: ●●○○
Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Pale yellow in colour with soft green-hued reflections. Aromas of white fruit, stone fruit and grapes on a perfumed floral background. Reminiscent of lemon and fresh-cut herbs. In mouth it's fresh and fruity, with a refreshing carbonic accent resulting from its noticeable youth. Slightly bitter finish.

■■■■ 0351 - 75 cl

Merlot

COSECHA

Between the Pre-Coastal Range and the small Mediterranean coastal plains, Merlot is born. Our vineyards face south to receive the sea breeze in all its vigour and the intense summer sun. This allows its fruits to ripen slowly until reaching optimal sweetness. Lyrical and sensory synergy captures the land's essence.



DO Penedès

Merlot

Alc.: 12 % vol.

Serving: 8 - 10 °C

Type: Fruity Body: ●●○○ Sweetness: ●○○○
Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Pink in colour with strawberry-hued reflections. Aromas of red fruit, stone fruit, and citrus over a perfumed floral background and aniseed. Recalling lollipops and gumdrops. On the palate, it is light and fruity, with a long, refreshing finish.

■■■■ 0363 - 75 cl

Abadia Mediterrània

COSECHA

Breeze of youth

Natural (Charmat method) semi-sparkling wines made with grape's flower must and fermented at low temperatures. This delicate elaboration process lets us achieve a fresh, fruity wines with fine, well-integrated bubbles.



Rosé

Sparkling wine

Garnacha tinta

Alc.: 11,5 % vol.

Serving: 8 - 10 °C

Type: Fruity Body: ●●○○

Sweetness: ●○○○ Tannins: ●○○○

Acidity: ●●●○ Alcohol: ●●○○

Brilliant pink in colour. Aromas of red fruits, stone fruit and citrus on a refreshing fresh-cut herbs background. Subtle recollections of lollipop and anise. On the palate, it is fresh and sweet, with a slightly sparkling finish.

■■■■ 0368 - 75 cl

Muscat

Sparkling wine

Moscatel de Frontignan

Alc.: 7,5 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●○○

Sweetness: ●○○○ Tannins: ●○○○

Acidity: ●●●○ Alcohol: ●●○○

Lemon-yellow in colour with green-hued reflections. Aromas of stone fruit and tropical fruit over a citrus, floral and herbal background. Reminiscent of gumdrop. On the palate, it is fresh and smooth, with a fine, crisp bubble. Deliciously fruity finish.

■■■■ 0358 - 75 cl

Verdejo

Sparkling wine

Verdejo

Alc.: 11 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●○○

Sweetness: ●○○○ Tannins: ●○○○

Acidity: ●●●○ Alcohol: ●●○○

Lemon-yellow in colour with green-hued reflections. Aromas of stone fruit and tropical fruit over a citrus, floral and herbal background. Recollections of gumdrops. On the palate, it's fresh and fruity, with a fine, crisp bubble. Lightly tart finish characteristic of the variety.

■■■■ 03581 - 75 cl

Eufòria

COSECHA

Mediterranean Enjoyment

Our Eufòria range is a call for enthusiasm and unbridled passion, to a full, energetic life, to lavish days. Two wines with a marked Mediterranean profile that perfectly distil the desire to share good moments and squeeze everything from each instant as if it were the last. Because what would life be without a little euphoria?



Silver medal
Vinari 2022



Silver medal
AWC Vienna 2022



Rosé

DO Penedès

Merlot and garnacha tinta

Alc.: 12 % vol.

Serving: 8 - 10 °C

Type: Fruity Body: ●●○○○ Sweetness: ●●○○○

Tannins: ○●○○○ Acidity: ●●●○○ Alcohol: ●●○○○

Pale pink in colour. Aromas of fresh red fruit atop a fragrant floral background. Light notes of stone fruit and citrus. On the palate, it is intense, quite fresh and balanced. Long, pleasant finish recalling red and citric fruit.

■■■■ 0365 - 75 cl

White

DO Penedès

Moscatel de Frontignan, sauvignon blanc and gewürztraminer

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●○○○ Sweetness: ●●○○○

Tannins: ○●○○○ Acidity: ●●●○○ Alcohol: ●●○○○

Pale yellow with green-hued reflections. Aromas of white fruit, stone fruit and citrus over a fragrant background of white. Memories of grape and boxwood. On the palate, it is fresh and balanced, with a long, smooth and unctuous finish.

■■■■ 0351 - 75 cl

Pinot Noir

COSECHA

Our pinot noir vineyards can be found near the Serra de Pàndols mountains, more than 350 metres above sea level. A delicate, whimsical variety which enjoys ideal conditions for an excellent grape maturation from the clay-limestone soils and the soft influence of the Ebro River and the Mediterranean Sea. From its magnificent fruit, we made this delicate, fresh and fruity wine.



DO Catalunya

Pinot noir

Alc.: 14 % vol.

Serving: 12 - 14 °C

Type: Light Body: ●●○○○ Sweetness: ●●○○○

Tannins: ●●○○○ Acidity: ●●●○○ Alcohol: ●●○○○

Dazzling purple in colour. Aromas of fresh red fruit on a perfumed floral background and balsamic. Memories of liquorice, lavender and black pepper. On the palate, it is fresh, smooth and sweet. Long, fruity finish.

■■■■ 03736 - 75 cl

Cabernet Franc

SEMICRIANZA

At the foothills of the Pre-Coastal Range, under majestic cliffs and limestone gorges, we cultivate one of our smoothest, most aromatic varieties. On this unique landscape, perfumed with pine, rosemary and thyme, our vines enjoy a drier, cooler climate (Mediterranean with continental tendencies) ideal for its development. Ideal characteristics to create a fragrant, fruity wine with its own identity.



DO Catalunya

Cabernet franc

Ageing in barrel

Alc.: 14 % vol.

Serving: 14 - 16 °C

Type: Fruity Body: ●●○○○ Sweetness: ●●○○○

Tannins: ●●○○○ Acidity: ●●●○○ Alcohol: ●●○○○

Picota cherry-coloured with soft violet reflections. Intense aromas of fresh red fruit atop a fragrant balsamic background, floral and spices. Soft notes of ageing, toasted pepper and anise. On the palate, it is fresh and smooth, with a long, persistent finish reminiscent of nuts.

■■■■ 03732 - 75 cl

Roble

CRIANZA

From a selection of traditional agriculture tempranillo grapes, we make our Roble, a surprisingly fresh and complex red, the result of using new French and American oak barrels. This singular elaboration method provides us with a quicker aroma and tannin transfer to the wine, allowing its primary aromas to remain intact without giving up the sweet, toasty notes from the barrel.



DO Catalunya

Tempranillo			
Ageing in barrel			
Alc.:	13,5 % vol.		
Serving: 14 - 16 °C			
Type:	Mature	Body:	●●●○ Sweetness: ●○○○
Tannins:	●●●○	Acidity:	●●●○ Alcohol: ●●●○

Intense claret-coloured with cherry reflections. Aromas of fresh red fruit on a lovely balsamic background reminiscent of eucalyptus. Its time in the cask gives us soft notes of liquorice, roasting and spices. Recollections of fennel. On the palate, it is soft, fruity and with a persistent and very expressive aftertaste.

03742 - 75 cl

Gran Roble

RESERVA

Among hills of vineyards and pines, to the west of the coastal mountains, the old oak writes the passage of time on its bark. Under its shade, the tempranillo grape ripens slowly, achieving optimal conditions to make our Gran Roble, a wine that, accumulates all the knowledge and flavour of a unique and singular setting.



Gold medal
Challenge International
du Vin 2022



Silver medal
Frankfurt
International
Trophy 2022



Silver medal
AWC Vienna 2022

DO Penedès

Tempranillo			
Long ageing in barrel and refinement in the bottle			
Alc.:	14 % vol.		
Serving: 16 - 18 °C			
Type:	Mature	Body:	●●●○ Sweetness: ●○○○
Tannins:	●●●○	Acidity:	●●●○ Alcohol: ●●●○

Bright Picota-cherry in colour with soft orange reflections. Intense aromas of red and black fruit, dill and spices which blend with the roasted aromas of ageing. Balsamic recollections of eucalyptus. On the palate, it is soft and sweet, with a long, slightly bitter aftertaste.

03750 - 75 cl

Natura

ORGANIC

Caring for the territory

Natura is the winery's new range of ecological red wines. The vineyards, located at the highest altitude of the Penedès, are cultivated ecologically, without using pesticides or herbicides. In this way, the vineyard and its environment's biodiversity are favoured.



COSECHA DO Penedès

Garnacha tinta	
Carbonic maceration	
Alc.:	13,5 % vol.
Serving: 12 - 14 °C	
Type:	Fruity Body: ●●○○
Sweetness:	●○○○ Tannins: ●●○○
Acidity:	●●○○ Alcohol: ●●○○

Cherry-coloured with violet reflections. On the nose, its intense aromas of red and black fruit, flowers and spices are displayed over a fragrant balsamic background. Recalling lollipops and Mediterranean underbrush. On the palate, it is fresh and sweet, with a smooth and exceptionally fruity finish.

0374 - 75 cl

CRIANZA DO Penedès

Merlot, cabernet sauvignon and ganacha tinta	
Ageing in barrel and refinement in the bottle	
Alc.:	13,5 % vol.
Serving: 14 - 16 °C	
Type:	Mature Body: ●●○○
Sweetness:	●○○○ Tannins: ●●○○
Acidity:	●●○○ Alcohol: ●●○○

Picota cherry-coloured with gentle ruby reflections. Intense aromas of ripe red fruit and Mediterranean underbrush over an anisette and balsamic background. Fragrant floral and ageing recollections. On the palate, it is smooth and friendly, with a long, persistent red fruit finish.

0373 - 75 cl

RESERVA DO Penedès

Cabernet sauvignon and merlot	
Long ageing in barrel and refinement in the bottle	
Alc.:	13,5 % vol.
Serving: 16 - 18 °C	
Type:	Intense Body: ●●○○
Sweetness:	●○○○ Tannins: ●●○○
Acidity:	●●○○ Alcohol: ●●○○

Claret in colour with gentle ruby reflections. Intense aromas of black fruit over a fragrant spiced, herbal and balsamic background. Reminiscent of chocolate and tobacco. On the palate, it is elegant, with ripe tannins, with a long, persistent black fruit and roasting finish.

0375 - 75 cl

Cabernet Sauvignon CRIANZA

Red wine produced with the cabernet sauvignon variety from two quite different plots. The coastal plain grapes, closer to the sea, provide us softness, sweetness (greater presence of alcohol and sugar) and the saline touch characteristic of the Mediterranean, while the grapes of the Pre-coastal Range, grown at higher altitudes, give us freshness, aromas and structure. The delicate connection of two worlds, the subtle harmony of two extremes.



DO Catalunya

Cabernet sauvignon

Ageing in barrel

Alc.: 14 % vol.

Serving: 14 - 16 °C

Type: Intense Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Intense ruby in colour with purple reflections. Aromas of crispy black fruit, spices, and liquorice. Light memories of tobacco leaves, toasted tomatoes and quince. On the palate, it is fresh, fruity and very round. Long, persistent finish.

03741 - 75 cl

Cabernet Sauvignon RESERVA

In the heart of Penedès, among old paths abundant with history, our Cabernet Sauvignon vines grow. A sheltering land that welcomed this exceptional variety more than 40 years ago. A small grape with firm flesh which, influenced by the gentle Mediterranean climate, rewards us with balanced wines and intense aromas of ripe fruit. A real treasure which the unyielding passage of time (12 months in the barrel) rounds out and fills with nuance; the sincere reward for perseverance.



Silver medal
Frankfurt
International
Trophy 2022



DO Penedès

Cabernet sauvignon

Long ageing in barrel and refinement in the bottle

Alc.: 14 % vol.

Serving: 16 - 18 °C

Type: Intense Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Intense garnet in colour with soft ruby reflections. Great complexity on the nose. Aromas of black fruit, roasting and spices over a fragrant background of tobacco leaves and cedar. Light notes of roasted pepper and anise. In the mouth, it is intense with velvet tannins. Long fruit finish with reminiscent of black fruit and roasting.

03751 - 75 cl

Foc

RESERVA

Red wine produced in our merlot vineyards rooted on the Penedès plains, where the grapes reach optimal maturity thanks to the Mediterranean Sea and the summer sun's influence. An exceptional climate allows us to extract the maximum varietal expression, for an elegant, fine and quite aromatic wine, where ripe red fruit combine harmoniously with the complexity of its long nurturing period.



Gold medal
Challenge
International
du Vin 2022



Gold medal
AWC Vienna 2022



DO Penedès

Merlot

Long ageing in barrel and refinement in the bottle

Alc.: 14 % vol.

Serving: 16 - 18 °C

Type: Mature Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Ruby-coloured with soft claret reflections. Aromas of fresh red fruit on a background of spices and liquorice gumdrops. Light notes of jam, toffee caramel and wood. Broad and intense mouth, with mature tannins and hints of cacao, characteristic of the great merlots.

03752 - 75 cl

Syrah

RESERVA

Wine made with syrah grapes grown on arid vineyards of the Pre-Coastal Range mountains at 400 m of altitude. A thousand-year-old winery landscape bathed by Mediterranean light and caressed by the soft meeting of two prevailing winds, the cierzo and garbino.



Gold medal
Concours
International
de Lyon 2022



Gold medal
Challenge
International
du Vin 2022



Silver medal
AWC Vienna 2022



DO Catalunya

Syrah

Long ageing in barrel and refinement in the bottle

Alc.: 14 % vol

Serving: 16 - 18 °C

Type: Intense Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Dazzling ruby red in colour with soft violet reflections. Aromas of black and red fruit on a balsamic background and spiced. Hints of licorice, chocolate with milk and tobacco leaves. In the mouth it is intense, surprisingly fresh and with ripe tannins.

0378 - 75 cl

Gran Selección

GRAN RESERVA

A masterpiece

Each year, we select the 100 best barrels of the cabernet sauvignon and merlot varieties one by one, to make our Gran Selección, the winery's only gran reserva red wine. These barrels will prolong their ageing, until reaching 24 months. A long and laborious ageing process that allows us to refine the time and obtain this authentic work of art.

DO Catalunya

Cabernet sauvignon and merlot

Very long ageing in barrel and refinement in the bottle

Alc.: 14 % vol.

Serving: 16 - 18 °C

Type: Intense Body: ●●●○

Sweetness: ●○○○ Tannins: ●●●○

Acidity: ●●●○ Alcohol: ●●●○

Claret in colour with gentle ruby reflections. Intense aromas of black fruit stands out on a complex spiced, herbal and balsamic background. Reminiscent of cedar, chocolate, and tobacco. On the palate, it is elegant, with velvety tannins, with a long, persistent black fruit and roasting finish.

03761 - 75 cl

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1777

RESERVA

A wine like before

As a tribute to the founders of the Massana dynasty in 1777, we have applied our best traditional techniques on our best tempranillo grapes. Quite a legacy of elaboration that turns this wine into our insignia.

DO Penedès

Cariñena and cabernet sauvignon

Long ageing in barrel and refinement in the bottle

Alc.: 14 % vol.

Serving: 16 - 18 °C

Type: Mature Body: ●●●○

Sweetness: ●○○○ Tannins: ●●●○

Acidity: ●●●○ Alcohol: ●●●○

Claret in colour with soft ruby reflections. Intense aromas of ripe fruit, spices and citrus on a perfumed balsamic and toasted background. Sweet memories of Mediterranean undergrowth and quince. In the mouth it is balanced, round and with a long and fruity finish that reminds us of dates and hazelnuts.

03765 - 75 cl

In case



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The Priorat

When the landscape becomes wine

Twenty minutes from Tarragona, we find Priorat, a rugged, savage land presided over by the impressive Montsant mountain range and split by the Siurana River. The name Priorat has been tied to the world of wine since the XII century, when Carthusian monks brought vineyard cultivation from Provence. A mystical, spiritual footprint which the dizzying slate-covered hillsides still conserve. The land boasts a Mediterranean climate with continental tendencies, ideal conditions for growing red varieties which have brought worldwide prestige to the region: the warm garnacha tinta and the rustic carignane. Two sides of the same Priorat.

Mas Viló

SEMICRIANZA

Over *llicorella* slate of a thousand colours, on the hillsides and terraces of pronounced slopes, our cariñena and garnacha vines grow. An area bathed in the slate's dark, brilliant and gleaming tones, with ferruginous, reddish, and rusty shades. An arid land where admirably tenacious people labour with mules and harvest by hand. A praiseworthy effort to obtain a grape of the utmost quality which, after its time in the cask, allows us to achieve this work of art. Lively reflection of Priorat.



Silver medal
Decanter 2022



DOQ Priorat

Garnacha tinta and cariñena

Short ageing in barrel

Alc.: 14,5 % vol.

Serving: 14 - 16 °C

Type: Intense Body: ●●●●○ Sweetness: ●●○○○

Tannins: ●●●●○ Acidity: ●●●●○ Alcohol: ●●●●○

Ruby colour with violet reflections. Aromas of fresh red and black fruit on a light balsamic and spiced background. Subtle hints of liquorice, tobacco, roasted aspects and Mediterranean undergrowth. In the mouth it has a fruity, mineral flavour with mature tannins and a long, persistent finish.

■■■ 2372 - 75 cl

Clos Viló

CRIANZA

Surrounded by buttes over 1,000 metres in altitude, the old cariñena and garnacha tinta cover the dizzying slate hillsides of the Sant Martí vineyard. A landscape designed by man's expert hands, where rock terraces built over a span of many years pull small bits of land into the rock garden. Their titanic efforts reward us with this friendly, honest wine, aged in barrel and refined in amphora flasks. The lively singularity of Priorat.



DOQ Priorat

Cariñena and garnacha tinta

Fermentation in amphora and long ageing in barrel

Alc.: 14,5 % vol.

Serving: 16 - 18 °C

Type: Intense Body: ●●●●● Sweetness: ●○○○○

Tannins: ●●●●○ Acidity: ●●●●○ Alcohol: ●●●●○

Intense cherry red in colour with purple reflections. Aromas of ripe black fruit and Mediterranean scrub. Light balsamic and mineral background. Notes of tobacco leaves, smoke and sweet spices. On the palate it is flavourful and fresh, with very good structure. Mature tannins and incredibly long finish.

■■■ 2374 - 75 cl

Clos Viló

SEMICRIANZA

From Sant Martí vineyards' best garnacha tinta branches, we make our Clos Viló Blanc de Noirs, the winery's first white wine made with red grapes. The joining of two opposing personalities in a single wine, a faithful reflection of Priorat's duality; of the juxtaposition between culture and nature, between the spiritual and the earthly, between the fruit's warmth and the slate's fridity. Because only from conflict can the extraordinary be born.



DOQ Priorat

Garnacha tinta

Short ageing in barrel

Alc.: 13,5 % vol.

Serving: 8 - 10 °C

Type: Mature Body: ●●●●○ Sweetness: ●○○○○

Tannins: ●●○○○ Acidity: ●●●●○ Alcohol: ●●●●○

Golden in colour with light rosé highlights. Intense aromas of fruit with bone and citric on a delicate background of rosemary, dried fruits and spices. Soft hints of cherry and vanilla. On the palate it is creamy, mineral, with a very good acidity and a long, persistent finish.

■■■ 2378 - 75 cl

La Rioja

Above fleeting trends

La Rioja, located in the northern Iberian Peninsula, is one of the most prestigious wine regions in the world. At the end of the XIX century, it was influenced by the large Bordelaises wine producers, who arrived in Haro with the goal of supplying the French republic with wine after phylloxera destroyed its vineyards. This long cultural exchange has had a profound impact on its wine's profile: it is elegant, structured and with an unmistakable hint of barrel. La Rioja is divided into three large zones: Alta, Alavesa and Oriental. The first two enjoy a refreshing Atlantic climate, ideal for growing tempranillo grapes, the crown jewel, and the surprising white tempranillo. In contrast, in Rioja Oriental, closer to Navarra and the Ebro River's influence, we find ourselves with a milder, Mediterranean climate. The ideal habitat for the warm, fruity garnacha tinta.

Silvestre

COSECHA

Red wine made using the traditional Rioja Alavesa age-old carbonic maceration system. A true art, recovered and adapted to modern times, which extraordinarily strengthens the wine's aromas and floral tones. The pure expression of youth that let nature and know-how take charge of the renewal in each harvest.



DOCa Rioja

Tempranillo

Carbonic maceration

Alc.: 14 % vol.

Serving: 12 - 14 °C

Type: Fruity Body: ●●○○ Sweetness: ●●○○

Tannins: ●●○○ Acidity: ●●○○ Alcohol: ●●○○

Cherry-coloured with violet reflections. On the nose, its intense aromas of red fruit, flowers and spices stand out atop a fragrant balsamic background. Hints of strawberry yogurt and lollipop. On the palate, it is light, sweet and fresh, with a smooth and exceptionally fruity finish.

Classics

Updating the tradition

The Classics range is inspired by the La Rioja tradition of ageing wines in oak barrels, creating a unique, unmistakable style that is valued the world over. To this end, we elaborate three red wines ideal for uncovering the notes and aromas that the distinct ageing times provide us.



Tempranillo

MADURADO

Red wine produced following the traditional Rioja “ageing” system. A quick pass through the barrel, from 4 to 6 months, ideal for achieving the complexity and elegance of its ageing without losing the fruit’s vigour and freshness. A unique process passed down from the zone’s longstanding tradition of winemaking allows us to enjoy each drop of this splendid wine. A true Rioja classic.

DOCa Rioja

Tempranillo

Short ageing in barrel and refinement in the bottle

Alc.: 14 % vol.

Serving: 14 - 16 °C

Type: Mature Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Ruby-red in colour with light claret reflections. Aromas of black fruit, flowers and strawberry yogurt on a smooth background of tobacco leaves, toffee caramel and spices. Balsamic recollections of mint and dill. On the palate, it is elegant, fresh and silky. Long, persistent finish.

0393 - 75 cl



Crianza

CRianza

In Rioja Alavesa, where the Ebro River meanders through old vineyards, tempranillo grapes grow placidly, awaiting the wine harvest. The perfect union of land and mankind, of tradition and modernity. A voyage to its origins, to the wise essence, where the senses are newly awakened, allowing us to enjoy this winery treasure. This red Crianza, aged 12 months in the barrel and up to 24 months in the bottle, is reinventing history.

DOCa Rioja

Tempranillo

Ageing in barrel and refinement in the bottle

Alc.: 14 % vol.

Serving: 14 - 16 °C

Type: Mature Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Intense ruby red in colour with soft claret reflections. Aromas of red fruit and spices on a fragrant balsamic background. Reminiscent of dill, cedar, vanilla, and toffee caramel. Smooth entry with ripe tannins and medium body. It delights us with a long, persistent finish.

0394 - 75 cl



Reserva

RESERVA

Made with grapes from older vines cultivated on small parcels at 600 metres in altitude, near the Medrano area. An impressive rainfed land that revels in a refreshing Atlantic climate with continental tendencies, optimal conditions for the grapes’ slow ripening. A red wine that, due to its intensity and after a long oak barrel ageing and bottle resting, becomes an authentic ode to time.

DOCa Rioja

Tempranillo

Long ageing in barrel and refinement in the bottle

Alc.: 13,5 % vol.

Serving: 16 - 18 °C

Type: Mature Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Intense garnet in colour with soft orange reflections. Aromas of red and black fruit, strawberry yogurt, spices, dill and tobacco leaves over a delicate smoke and cedar background. On the palate, it is smooth and fruity, with round tannins and an incredibly long finish.

0395 - 75 cl

Senderos

A modern focus

Senderos is the winery's project to introduce the incredible varietal and climatic richness of La Rioja and its distinct production methods.

The vineyards are found in Medrano (La Rioja Alta) and Arnedo (La Rioja Oriental), two small municipalities located at the foot of a high-altitude mountain range. In Medrano, more to the west, we grow Atlantic varieties of tempranillo and white tempranillo, along with versatile macabeo, while in Arnedo, to the east, warm, Mediterranean grenache grows.

With these four grapes, we elaborate the four wines that make up the range, seeking a modern, fresh and fruity profile. Two of these also continue their ageing in large-capacity vats, obtaining more complex wines without losing the fruit's intensity.



Senderos del Montevico

COSECHA

Among old red grenache vineyards, to the southwest of Arnedo (La Rioja Oriental), the Montevico path runs, a narrow road once used by mountain dwellers, the range natives who cultivated the vines on dizzying terraces and banks which are now covered in pine forests. We created this excellent fresh and fruity wine remembering them; our humble homage to their memory and legacy.

DOCa Rioja

Garnacha tinta

Alc.: 14 % vol.

Serving: 12 - 14 °C

Type: Fruity Body: ●●○○○ Sweetness: ●●○○○

Tannins: ●●○○○ Acidity: ●●●○○ Alcohol: ●●●○○

Purple-coloured with violet reflections. Intense aromas of red fruits and balsamic over a fragrant floral and anise background. Roasted and spiced recollections. On the palate, it's smooth and sweet, with a long, fruity finish.

||||| 0404 - 75 cl

Senderos de las Nieves

COSECHA

Among old white tempranillo vineyards, to the southwest of Merano, runs the Sendero de las Nieves pathway, an ancient road constructed at the end of the XVI century to supply mountain ice to surrounding towns. Along the way, ancient ice wells that allowed for storing and keeping ice year-round can still be seen. In remembrance, we created this excellent complex and fruity white wine; our humble homage to its memory and legacy.

DOCa Rioja

Tempranillo blanco

Alc.: 13 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●○○○ Sweetness: ●○○○○

Tannins: ●○○○○ Acidity: ●●●○○ Alcohol: ●●●○○

Pale yellow in colour with soft green-hued reflections. Intense aromas of white fruit, tropical fruit and white flower on a refreshing citrus and vegetable background. On the palate, it is intense, fruity and very fresh. Long and persistent finish with a slightly bitter touch.

||||| 0401 - 75 cl

Senderos de los Arrieros

MADURADO

Among tempranillo vineyards to the southeast of Medrano (Rioja Alta), runs the Sendero de los Arrieros, an old path used by mule drivers to transport goods on pack mules. In remembrance, we created this excellent complex and fruity white wine; our humble homage to its memory and legacy.

DOCa Rioja

Tempranillo tinto

Aged in large volume fuder

Alc.: 14 % vol.

Serving: 14 - 16 °C

Type: Mature Body: ●●●○○ Sweetness: ●○○○○

Tannins: ●●●○○ Acidity: ●●●○○ Alcohol: ●●●○○

Ruby-coloured with soft claret reflections. Intense aromas of red and black fruit, spices and dill on a fragrant balsamic background. Reminiscent of smoke and coal. On the palate, it is soft and fruity, with a long, persistent aftertaste.

||||| 0402 - 75 cl

Senderos del Molinero

MADURADO

Among viura (macabeo) vineyards, to the south of Medrano (Rioja Alta), runs the Sendero del Molinero, an ancient trail that connected the flour mill to the population's nucleus. In remembrance, we created this excellent complex and fruity white wine; our humble homage to its memory and legacy.

DOCa Rioja

Viura (macabeo)

Aged in large volume fuder

Alc.: 13 % vol.

Serving: 8 - 10 °C

Type: Fruity Body: ●●○○○ Sweetness: ●○○○○

Tannins: ●●○○○ Acidity: ●●●○○ Alcohol: ●●●○○

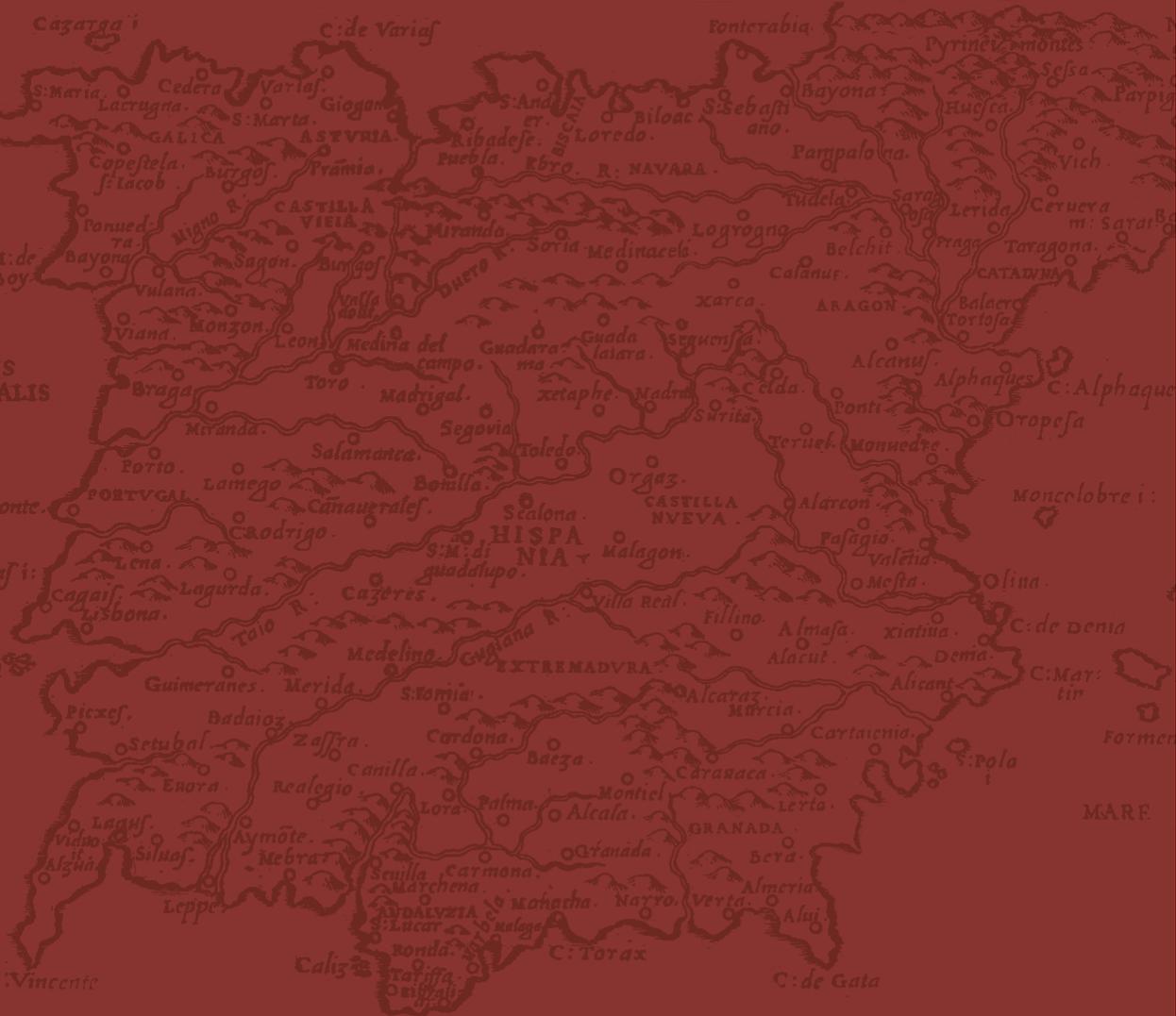
Lemon-yellow in colour. Aromas of white and citrus fruits and white flowers atop a balsamic and herbal background. Light notes of ageing. On the palate, it is fresh and creamy, with a long, fruity finish.

||||| 0403 - 75 cl

Ibericus

A journey to the origins

Ibericus is the winery's wager for diversity and conservation of the Iberian Peninsula's most representative native varieties. A journey in which we will travel across our land, from north to south and east to west, through a selection of monovarietal wines with more of the wine scene's personality.



Garnatxa Blanca

COSECHA

Garnacha blanca is a variety with a marked Mediterranean profile perfectly adapted to the Iberian Peninsula's high temperatures and low precipitation. It offers us nicely coloured, quite aromatic wines with body.



Garnacha blanca

Alc.: 12,5 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●●● Sweetness: ●●●●

Tannins: ●●●● Acidity: ●●●● Alcohol: ●●●●

Lemon-yellow in colour with green-hued reflections. Aromas of ripe white fruit and stone fruit atop a citrus and floral background. Anise and herbal recollections. On the palate, it is sweet and intense, with a slightly bitter finish.

0359 - 75 cl

Verdejo

COSECHA

Verdejo is among the Iberian Peninsula's most representative and unique white varieties. Perfectly adapted to drought and the less fertile clay plots of Castile and Leon, it offers us intensely aromatic wines with a soft, fragrant fennel background.



Verdejo

Alc.: 12,5 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●●● Sweetness: ●●●●

Tannins: ●●●● Acidity: ●●●● Alcohol: ●●●●

Lemon-yellow in colour with golden highlights. Intense aromas of tropical fruit, fruit with bone, citrus and dried flowers on a refreshing fennel background. Slightly reminiscent of peach gumdrops and anise. On the palate, it's unctuous and fruity, with the variety's trademark tart finish.

0356 - 75 cl

Garnatxa Negra

COSECHA

Garnacha is possibly the native red variety with highest international prestige. This native of the Mediterranean coast stands out for its excellent adaptation to extreme climates and less fertile soil, and for offering warm, incredibly fruity wines with good acidity.



Garnacha tinta

Alc.: 14 % vol.

Serving: 12 - 14 °C

Type: Fruity Body: ●●○○ Sweetness: ●●○○

Tannins: ●●○○ Acidity: ●●○○ Alcohol: ●●○○

Purple-coloured with violet reflections. Aromas of red and black fruit over a balsamic, floral and anise background. Recalling orange peel, lollipops and liquorice. On the palate, it is sweet and quite fruity, with a slightly bitter finish.

03731 - 75 cl

Graciano

SEMICRIANZA

Graciano is among the Iberian Peninsula's most unique, perfumed red varieties. Under-valued until recently due to its low yield, today it again fills the country's great mountain ranges of the north due to its exuberance, acidity and good colour.



Graciano

Short ageing in barrel

Alc.: 14 % vol.

Serving: 14 - 16 °C

Type: Intense Body: ●●●○ Sweetness: ●●○○

Tannins: ●●○○ Acidity: ●●○○ Alcohol: ●●○○

Intense ruby red in colour with vibrant violet reflections. On the nose, aromas of ripe black fruit and spices stand out on a light background of cedar and toffee caramel. Hints of violet and anise. On the palate, it is intense, sweet and fresh, with ripe tannins and a slightly fruity finish.

03735 - 75 cl

Mencia

COSECHA

Mencia is one of the most popular red varieties of the Iberian Peninsula. Originally from El Bierzo, it stands out for its minerality and intense aromas of fresh fruit and violet. Smooth and with low acidity, it is ideal to consume young.



Mencia

Alc.: 13,5 % vol.

Serving: 12 - 14 °C

Type: Fruity Body: ●●○○ Sweetness: ●●○○

Tannins: ●●○○ Acidity: ●●○○ Alcohol: ●●○○

Picota cherry-coloured with light violet reflections. Intense aromas of red fruits atop a fragrant floral background and balsamic. Memories of strawberry yogurt, black pepper and liquorice. On the palate it is soft and sweet, with round tannins and an explosion of fresh fruit. Long, fruity finish.

03737 - 75 cl

Monastrell

SEMICRIANZA

Monastrell is one of the oldest red varieties of the Iberian Peninsula. This native of the Mediterranean coast provides us with red wines with intense color, pleasing aromas of black and red fruit, and touches of spice.



Monastrell

Short ageing in barrel

Alc.: 14 % vol.

Serving: 14 - 16 °C

Type: Intense Body: ●●●○ Sweetness: ●●○○

Tannins: ●●○○ Acidity: ●●○○ Alcohol: ●●○○

Intense ruby-coloured with violet reflections. Aromas of ripe red fruit over a light balsamic, citrus and toasty background. Subtle recollections of strawberry yogurt, clove, and liquorice. It is intense and fruity on the palate, with mature tannins and a long, persistent finish.

03733 - 75 cl

Ribera del Duero

More than 2.500 years of history

In northern Castilla y León, at the Iberian Peninsula's great northern plateau, we find the Ribera del Duero Designation of Origin, a complex land with a severe climate that offers up red wines of extraordinary quality. Viticulture on the banks of the Duero buries its roots in the past. Recent studies have found evidence that the Vaccaei, a Celtic town established in the zone of Indo-European origin, was already growing grapes there more than 2.500 years ago. They were followed by the Romans, Occitan monks, and the effort of generation after generation of winegrowers who have moulded the colossal, austere landscape that we admire today. Ribera del Duero's climatology is defined as a continental climate with Mediterranean tendencies, with dry summers and long, rigorous winters. The ideal medium for the country's red variety, the D.O.'s authentic star, accounting for 96 % of total production.

Castillo de Urtau COSECHA

Under a fiery sun, among aromas of rosemary, thyme, and sage, our Country's old red strains silently dialogue with the continuous flow of the Duero River. Centuries of tradition and effort that flow into this great red wine transformed in history.



DO Ribera del Duero

Tinta del país (tempranillo)

Alc.: 14,5 % vol.

Serving: 12 - 14 °C

Type: Intense Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Purple in colour, with soft violet reflections. Aromas of black fruit that blend harmoniously with subtle recollections of violets, liquorice and mint. In the mouth, it's fresh and intense, with pleasing tannins and a long, persistent finish.

■■■■ 2172 - 75 cl

Castillo de Urtau CRIANZA

Mountains and hills crowned with oaks and holly oaks, among a sea of sprigs that unite on the horizon of the Castilian plains. Olive groves and vineyards, almond trees, fruit trees and orchards boxed in by the Duero River. A wild and colossal landscape sculpted by austere generations that pays homage to humanity's memory and effort. Wine as an inseparable part of our lives.



DO Ribera del Duero

Tinta del país (tempranillo)

Ageing in barrel and refinement in the bottle

Alc.: 14 % vol.

Serving: 14 - 16 °C

Type: Intense Body: ●●●○ Sweetness: ●○○○

Tannins: ●●●○ Acidity: ●●●○ Alcohol: ●●●○

Intense ruby red in colour with soft claret reflections. Aromas of black fruit, toffee caramel, dried fruits and roasted notes from its time in the barrel. Light memories of dill, lavender, liquorice and mint. On the palate, it is fresh, round and with a long, warm finish.

■■■■ 2174 - 75 cl

Other DO

Expanding horizons

At Bodegas Maset, we also work in other protected geographic indications and designations of origin of interest such as Vino de la Tierra de Castilla, Vinho Verde (Portugal) or Rías Baixas. All with the objective of offering an ample range of products of the highest quality to our customers.

Abadía Antigua **COSECHA**

Our special homage to the winemaking tradition of monks in the Castilian abbeys, responsible for cultivating the vines for more than 10 centuries and for making wines that express the flavour and aromas of a harsh, immeasurable land. Exemplary of perseverance in the art of conceiving wine as a symbol of hospitality, peace and spirituality.



IGP Vino de la Tierra de Castilla

Syrah

Alc.: 13,5 % vol.

Serving: 12 - 14 °C

Type: Intense Body: ●●●● Sweetness: ●●●●

Tannins: ●●●● Acidity: ●●●● Alcohol: ●●●●

Picota cherry red in colour with violet reflections. Aromas of black fruit, spices, and flowers with memories of liquorice and eucalyptus. On the palate, it is potent, with good acidity and well-integrated tannins. Persistent finish.

0472 - 75 cl

Ponte de Barbeita **COSECHA**

The Ponte da Barbeita is a historic Gothic bridge that crosses the Mouro River, a tributary of the Miño River that forms a natural border between Portugal and Galicia. Two territories that share the same passion: the albariño grape. Our alvarinho vineyards grow on this fertile ground bathed by the Atlantic breeze. A continental, cold, and rainy climate that provides us with the ideal conditions for creating this smooth, fresh and surprisingly mineral wine.



DO Vinho Verde

Alvarinho (albariño)

Alc.: 12 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●●● Sweetness: ●●●●

Tannins: ●●●● Acidity: ●●●● Alcohol: ●●●●

Lemon-yellow in colour with green-hued reflections. Aromas of peach and pineapple on a refreshing floral and citrus background. Hints of cardamom, anise and fresh herbs. On the palate, it is fresh, flavourful, and mineral with a long, persistent finish and the trademark saline touch of the variety.

2254 - 75 cl

Pazo de Oiras **COSECHA**

Legend has it that the albariño grape was brought to Galicia by monks of the Cistercian Order in the 12th century. A thousand years later, sheltered by the prestigious DO Rías Baixas, our O Rosal vineyards continue to grow, influenced by the Atlantic climate. This provides a fresh wine with moderate alcohol content and good acidity.



DO Rías Baixas

Albariño

Alc.: 12,5 % vol.

Serving: 6 - 8 °C

Type: Fruity Body: ●●●● Sweetness: ●●●●

Tannins: ●●●● Acidity: ●●●● Alcohol: ●●●●

Lemon-yellow in colour with green-hued reflections. Aromas of pear and pineapple on a refreshing floral and citrus background. Hints of raw almond and anise. In the mouth, it is fresh, flavourful, and fizzy with a long, persistent finish and the trademark saline touch of the variety.

2253 - 75 cl

Cava

Time capsules

Our cavas are born in Penedès, the cradle of sparkling wines on the Iberian Peninsula. A tradition that began in the mid-XIX century, when, in the Sant Sadurní d'Anoia village now known as “the cava capital”, the first wine with these characteristics was made using the traditional method (that is, with the second fermentation in the bottle). Some years later, in 1917, Josep Massana y Carbó, grandfather of the current owner, made the first sparkling wine at the Maset del Lleó estate. We've been making our sparkling wines with a blend of native Mediterranean varieties ever since, ageing beyond what current regulations require, a symbol of our winery's identity. This is the only way can we offer cavas that achieve the utmost quality worthy of their history.



Cavas de guarda



The most refreshing bubbles

Our range of Traditional cavas, elaborated using only native varieties, is a tribute to our Mediterranean lifestyle: happy, spontaneous and fresh. The perfect cava for those who are beginning to discover the magic of bubbles.

Semiseco

TRADICIONAL

The sweetest version of our traditional vintage cava. A blend of xarel-lo, macabeo and parellada grapes, with a minimum one year of rest time in stacks, rounded out with a delicate liqueur d'expédition especially made in our master winery. The smoothest, sweetest entry in the world of bubbles.

DO Cava

Xarel-lo, macabeo and parellada

12 months of ageing

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●●○ Sweetness: ●●●○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Lemon-yellow in colour with golden highlights. Creamy, well-integrated bubble. Aromas of fruit and white flowers over a perfumed banana, brioche, anise, and Camembert background. Smooth and refreshing herbal recollections. On the palate, it is smooth and balanced, with a long, sweet finish.

0311 - 75 cl

Brut

TRADICIONAL

Brut is one of our most emblematic traditional cava. Made by our master winery with a special blend of xarel-lo, macabeo and parellada grapes, and after a minimum of one year resting time in stacks, we achieve this smooth, fresh, richly nuanced sparkling wine. An undoubtedly great example of the Mediterranean character of our winery.

DO Cava

Xarel-lo, macabeo and parellada

12 months of ageing

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●○○○

Lemon-yellow in colour with golden highlights. Creamy, well-integrated bubble. Aromas of fruit and white flowers over a refreshing lemon and anise background. Herbal memories of ageing. On the palate, it is smooth and balanced, with a long, slightly sweet finish.

0313 - 75 cl

Brut Rosé

TRADICIONAL

Brut Rosé is our vintage cava made with the traditional trepat and garnacha tinta varieties. Two exceptional red grapes which impart body, structure and subtle memories of red fruit and Mediterranean underbrush. An honest reflection of our winery's historic sparkling wines.

DO Cava

Garnacha tinta and trepat

12 months of ageing

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●●○ Sweetness: ●●○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Pale salmon-coloured. Creamy, well-integrated bubble. Aromas of raspberries and pomegranate on a background of laurel, violets and pastries. On the palate, it's intense and expressive, with a long, fruity finish.

0316 - 75 cl

Brut Nature

TRADICIONAL

Brut Nature is our vintage cava made with the traditional method inherited in 1917, with the second fermentation in bottle. An elegant, fresh sparkling wine, rests for a minimum of one year in stacks, which perfectly explains our winery's history and tradition of making cava with a pronounced Mediterranean character.

DO Cava

Xarel-lo, macabeo and parellada

12 months of ageing

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●○○○

Lemon-yellow in colour with golden highlights. Creamy, well-integrated bubble. Aromas of fruit and white flowers over a refreshing lemon and anise background. Reminiscent of fresh herbs and ageing. On the palate, it is smooth and balanced, with a long, dry finish.

0314 - 75 cl

Natura

ORGANIC BRUT TRADICIONAL

Cava Brut originating from ecological agriculture and created with the classic Penedès blend of xarel·lo, macabeo and parellada grapes. Three varieties perfectly adapted to the Mediterranean climate that flawlessly express the characteristic salinity and minerality of our homeland and reward us with a sparkling wine with unique identity and personality.



DO Cava

Xarel·lo, macabeo and parellada

12 months of ageing

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○○ Sweetness: ●●○○○

Tannins: ●○○○○ Acidity: ●●●○○ Alcohol: ●●○○○

Lemon yellow in colour, with soft golden highlights. Creamy, well-integrated bubble. Aromas of white fruit, fruit with bone, citrus and white flowers. Recollections of brioche, nuts and vanilla bean. On the palate, it is soft and intense, with a long, sweet finish reminiscent of nuts.

■■■ 0880 - 75 cl

Natura

ORGANIC BRUT NATURE TRADICIONAL

Brut Nature cava originating from ecological agriculture and created using the traditional method, or second fermentation in bottle. A long, laborious maturing process, with a minimum ageing of twenty-four months on the lees, which rewards us with a creamy, elegant and surprisingly refreshing sparkling wine.



DO Cava

Xarel·lo, macabeo and parellada

12 months of ageing

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○○ Sweetness: ●○○○

Tannins: ●○○○○ Acidity: ●●●○○ Alcohol: ●●○○○

Lemon yellow in colour, with soft golden highlights. Creamy, well-integrated bubble. Aromas of white fruit, white flowers and citrus fruits over a fragrant brioche and nuts background. Saline recollections. On the palate, it is expressive and intense, with a long, very refreshing citrus finish.

■■■ 0881 - 75 cl



Solidary

PAU MASSANA SCHOLARSHIP FROM BODEGAS MASET

The Pau Massana Rare Diseases Scholarship was born in collaboration with the Parc Taulí Research and Innovation Institute's Rare Disease Unit. This scholarship is a winery initiative to collect funds and bring in €25,000 per year for research on diseases of low and very low prevalence in society. 100% of the proceeds will go to a clinical pulmonary research project.

ORGANIC BRUT NATURE TRADICIONAL

DO Cava

Xarel·lo, macabeo and parellada

12 months of ageing

Alc.: 11,5 % vol. Serving: 6 - 8 °C

Type: Light Body: ●●○○○ Sweetness: ●○○○○

Tannins: ●○○○○ Acidity: ●●●○○ Alcohol: ●●○○○

Pale lemon yellow in colour with soft golden reflections. Creamy, well-integrated bubble. Aromas of fruit and white flowers over a refreshing lemon and raw almond background. Memories of herbs and ageing. On the palate, it is smooth and balanced, with a long, refreshing finish.

■■■ 0883 - 75 cl

In case



Cavas de guarda superior

Shaping time

Reserva cavas are the faithful reflection of a century-long tradition. Complexity, elegance and distinction. An extraordinary welcome to its long ageing and incredible range of aromas.



Brut Nature RESERVA

A sparkling wine with a history of more than 100 years that delights us with its complexity, distinction and elegance. An extraordinary welcome to its long ageing and incredible range of aromas.

DO Cava

Xarel·lo, macabeo and parellada

24 months of ageing

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○○

Sweetness: ●○○○○ Tannins: ●○○○○

Acidity: ●●●○○ Alcohol: ●●○○○

Pale yellow in colour with straw-hued reflections. On the nose, ripe white fruit, citrus notes and a perfumed anise background stand out. Reminiscent of ageing, acacia flower and black pepper. On the palate, it is dry and lively, with fine, creamy bubbles. Notes of white fruit and baking. Long, persistent finish.

|||| 0324 - 75 cl

Brut RESERVA

One of our most traditional cavas. Made using the native macabeo, xarel·lo and parellada varieties; after a second fermentation in the bottle and 24 months of ageing, it surprises us with its complexity, generosity and elegance.

DO Cava

Xarel·lo, macabeo and parellada

24 months of ageing

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○○

Sweetness: ●●○○○ Tannins: ●○○○○

Acidity: ●●●○○ Alcohol: ●●○○○

Pale yellow in colour with straw-hued reflections. Elegant notes of ripe white fruit on a perfumed floral background. Light recollections of biscuit, toast, and almond. On the palate, it is friendly, with a creamy bubble. Fruity, roasted notes. Long, slightly sweet finish.

|||| 0323 - 75 cl

Semiseco RESERVA

The sweet welcome to the magic of bubbles and long ageing. A soft, sweet cava aged 24 months, extolling the winery's long tradition of sparkling wines. The sweet reward for a century-long family tradition.

DO Cava

Xarel·lo, macabeo and parellada

24 months of ageing

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○○

Sweetness: ●●●○○ Tannins: ●○○○○

Acidity: ●●●○○ Alcohol: ●●○○○

Pale yellow in colour with straw-hued reflections. Notes of fruit preserves and orange-flower honey on a fragrant floral background. Soft recollections of pastries, toast and dried fruits. Soft, appetising entry with fine, very well-integrated bubbles. Clear, sweet and persistent finish.

|||| 0321 - 75 cl

Organic Nu

Respect for nature

From our organic vineyards, we made our Nu range, cava reveals itself as it is: without artifice; pure, genuine, and authentic; respectfully expressing all the grape's flavour and aromas. It is the past, it is the present, but above all, it is preserving tomorrow. Our highest duty is to the earth, and to those who will work it after us.



Brut



RESERVA

DO Cava

Xarel-lo, macabeo and parellada

24 months of ageing

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○○ Sweetness: ●●○○○

Tannins: ●○○○○ Acidity: ●●●○○ Alcohol: ●●○○○

Lemon yellow in colour, with soft golden highlights. Creamy, well-integrated bubble. Aromas of white fruit and white flowers. Recollections of toast, nuts and honey. On the palate, it is soft and intense, with a long, sweet finish reminiscent of nuts.

0827 - 75 cl

Brut Nature

RESERVA

DO Cava

Xarel-lo, macabeo and parellada

24 months of ageing

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○○ Sweetness: ●○○○○

Tannins: ●○○○○ Acidity: ●●●○○ Alcohol: ●●○○○

Lemon yellow in colour, with soft golden highlights. Creamy, well-integrated bubble. Aromas of white fruit, white flowers and citrus fruits over a fragrant brioche and nuts background. Saline recollections. On the palate, it is expressive and intense, with a long, very refreshing citrus finish.

0828 - 75 cl

Brut Rosé

TRADICIONAL

DO Cava

Garnacha tinta and pinot noir

12 months of ageing

Alc.: 11,5 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●●○○ Sweetness: ●●○○○

Tannins: ●○○○○ Acidity: ●●●○○ Alcohol: ●●○○○

Pale pink in colour. Creamy, well-integrated bubble. Aromas of cranberries and drunken cherries on a background of violets, grapefruit and pastries. On the palate, it's intense and expressive, with a long, fruity finish.

0829 - 75 cl

Ice Cocktail

SEMISECO RESERVA

Our cava made especially to be enjoyed over ice. The most refreshing experience of the year. We recommend enjoying it in a balloon glass with two large cubes of ice. Give it your own personal touch with mint or thinly-sliced fresh fruit like peach or strawberry.



DO Cava

Xarel-lo, macabeo and parellada
24 months of ageing
Alc.: 11,5 % vol.
Serving: 6 - 8 °C
Type: Light Body: ●●●●
Sweetness: ●●●● Tannins: ●●●●
Acidity: ●●●● Alcohol: ●●●●

Straw-yellow in colour with golden highlights. Aromas of stone fruit and citrus over a fragrant brioche and honey background. Toasty notes of almond. Soft, appetising entry with fine, very well-integrated bubbles. Clear, sweet and persistent finish.

0332 - 75 cl

Nectar White

SEMISECO RESERVA

Nectar White is our exquisite Cava made to share and enjoy after your best meals. Floral, fresh and light, it pairs perfectly with desserts and sweet moments. Impulse and gift of the gods to delight your palate.



DO Cava

Xarel-lo, macabeo and parellada
24 months of ageing
Alc.: 11,5 % vol.
Serving: 6 - 8 °C
Type: Light Body: ●●●●
Sweetness: ●●●● Tannins: ●●●●
Acidity: ●●●● Alcohol: ●●●●

Straw-yellow in colour with subtle golden hues. Aromas of stone fruit and spices over a fragrant brioche and honey background. Toasty notes of almond. Soft, appetising entry with fine, very well-integrated bubbles. Clear, sweet and persistent finish.

0331 - 75 cl

Aurum

BRUT NATURE RESERVA

Aurum, gold in Latin, is a name that expresses in a single word the excellence and the tradition of Maset Winery. A cava that shows the chardonnay's vivacity and freshness and the xarel-lo's body and structure.



DO Cava

Xarel-lo and chardonnay
24 months of ageing
Alc.: 11,5 % vol.
Serving: 6 - 8 °C
Type: Light Body: ●●●●
Sweetness: ●●●● Tannins: ●●●●
Acidity: ●●●● Alcohol: ●●●●

Pale yellow in colour with soft golden reflections. Fine, well-integrated bubble. Aromas of ripe white fruit and citrus. Reminiscent of anise, florals and dried herbs. Light notes of marzipan and nuts. On the palate, it is fresh, intense and creamy. Long, persistent finish.

0327 - 75 cl



Vintage

ORGANIC BRUT NATURE
GRAN RESERVA

Artisans of time

Selected from the best macabeo, xarel-lo and parellada vineyard, our most traditional cava is born. Made following the most ancient handcraft techniques, paired with the most innovative technology, Vintage is produced by bottling time. A long and laborious process of over 36 months allows us to convert the wine in this grand cava. The true spoils of perseverance.

DO Cava

Xarel-lo, macabeo and parellada
36 months of ageing
Alc.: 11,5 % vol.
Serving: 8 - 10 °C
Type: Mature Body: ●●●●
Sweetness: ●●●● Tannins: ●●●●
Acidity: ●●●● Alcohol: ●●●●

Straw-yellow in colour with golden highlights. Fine, elegant bubbles. Aromas of ripe fruit, citrus, and crianza on a fragrant floral and anisette background. Recollections of butter. On the palate, it's balanced, creamy and velvety, with a fresh, saline finish.

0334 - 75 cl

0325 - 150 cl

L'avi Pau

ORGANIC BRUT NATURE GRAN RESERVA

Birth of a dream

Pau Massana, born June 6, 1777, to traditional farmers, was the first family member born on the Maset del Lleó state. This L'avi Pau Gran Reserva Cava pays homage to the current family's first generation of lineage. The original seed of a two-centuries-old dream that continues more alive today than ever.



Gold medal
Vinari 2022



Silver medal
Brut Experience
2022



Silver medal
Effervescents
du Monde 2022



Bronze medal
Decanter 2022



DO Cava

Xarel-lo, macabeo and chardonnay

36 months of ageing

Limited production: approximately 30.000 bottles

Alc.: 11,5 % vol.

Serving: 8 - 10 °C

Type: Mature Body: ●●●○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Pale yellow in colour with golden shades and fine, well-integrated bubbles. On the nose, it offers aromas of white ripe fruit, citrus notes and aromas of a long nurturing. Hints of crapple blossom. In mouth it is dry, ample and creamy, with good structure and a long, persistent and refreshing finish.

033411 - 75 cl

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1917

ORGANIC BRUT NATURE GRAN RESERVA

A Centennial legacy

This cava is our special tribute to Josep Massana Carbó, who elaborated in 1917 the first cava in Maset del Lleó state. A century later, thanks to this great cava we exalt our most deserved recognition for his legacy.



Gold medal
Brut Experience
2022



Silver medal
Decanter 2022



Silver medal
AWC Vienna 2022



DO Cava

Xarel-lo, macabeo and pinot noir

36 months of ageing

Limited production: approximately 10.000 bottles

Alc.: 11,5 % vol.

Serving: 8 - 10 °C

Type: Mature Body: ●●●○ Sweetness: ●○○○

Tannins: ●○○○ Acidity: ●●●○ Alcohol: ●●○○

Straw yellow in colour with soft golden highlights. Intense aromas of white fruit and dried flowers on a refreshing citrus background. Reminiscent of brioche, quince and roasted nuts. On the palate, it is structured, fresh and complex, with a well-integrated bubble. Long, persistent finish with mineral notes.

0335 - 75 cl

In case

03351 - 75 cl

In case + 2 glasses



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Zero

ALCOHOL FREE

For everyone

Zero is our first non-alcoholic sparkling wine. Elaborated with a novel dealcoholisation method, we manage to preserve all the antioxidant and cardiovascular properties beneficial to health without losing all its natural flavour and aromas. The ideal product for all those who like to take care of themselves and enjoy life.



White

Non-alcoholic sparkling drink

Airén, macabeo and moscatel

Alc.: 0 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○○ Sweetness: ●●○○○

Tannins: ●○○○○ Acidity: ●●●○○ Alcohol: ○○○○○

Pale-yellow in colour. Intense aromas of ripe fruit and flowers. On the palate, it is pleasant, with a well-integrated bubble and refreshing acidity. Long, fruity finish.

02601 - 75 cl

Rosé

Non-alcoholic sparkling drink

Tempranillo

Alc.: 0 % vol.

Serving: 6 - 8 °C

Type: Light Body: ●●○○○ Sweetness: ●●○○○

Tannins: ●○○○○ Acidity: ●●●○○ Alcohol: ○○○○○

Clean, bright light pink in colour. Intense aromas of fresh red and citrus fruit. In mouth, it is pleasant, with well-integrated carbon and refreshing acidity. Long, fruity finish.

02603 - 75 cl

Essència Priorat

The set that will allow you to discover the warmth, minerality and energy of the land blessed for winemaking.



2 Mas Viló
1 Clos Viló

5038 - 3 bottles of 75 cl

Selecta Rioja

The best way to get to know the ancestral art of barrel-ageing with the tempranillo variety.



2 Tempranillo
2 Reserva
2 Crianza

5039 - 6 bottles of 75 cl

Discover Maset

Let us present the Discover Maset set, a selection of eight of our best products for you to discover the most important designations and varieties in the current wine scene from the comfort of your home.



1 Crianza (Rioja)
1 Tempranillo (Rioja)
1 Mas Viló (Priorat)
1 Blanc de Blancs

1 Brut Nature Reserva
1 Ibericus Verdejo
1 Cabernet Sauvignon
1 Syrah

5042 - 8 bottles of 75 cl

Great wines from Maset

Maset great wines is the best way to get to know our winery. A magnificent set made up of 6 of our most iconic wines and cavas for you to discover the Iberian Peninsula's most prestigious designations and varieties from the comfort of your home.



1 Reserva (Rioja)
1 Mas Viló (Priorat)
1 Flor de Mar

1 L'avi Pau
1 Gran Selección
1 Syrah

5043 - 6 bottles of 75 cl

Supreme Collection

From our vineyard's first grape pressing, 12.000 litres have been selected to age in French oak barrels and then refine in large-volume wooden vats.



Extraordinary selection of our monovarietal wines

From a selection of our best barrels of monovarietal wines, we create our Supreme line: six red wines carefully selected to undergo 12 months of ageing in French oak barrels and 6 months of refinement in large-volume wooden vats. This mixed ageing lets us round out its tannins, gain complexity and maintain its fruity expression intact.



5037 - Packaging in box of 6 bottles of 75 cl

Cabernet Franc

CRIANZA

Cabernet franc

Ageing in barrel and wooden vats

Alc.: 14 % vol.

Serving: 14 - 16 °C

Type: Mature Body: ●●●○ Sweetness: ●●○○

Tannins: ●●○○ Acidity: ●●●○ Alcohol: ●●●○

Ruby red in colour with soft claret reflections. Intense aromas of red fruit atop a fragrant balsamic background and spices. Soft notes of ageing and anise. Recollections of roasted pepper. On the palate, it is sweet and smooth, with a long, intense finish.

Garnatxa

CRIANZA

Garnacha tinta

Ageing in barrel and wooden vats

Alc.: 14 % vol.

Serving: 14 - 16 °C

Type: Mature Body: ●●●○ Sweetness: ●●○○

Tannins: ●●○○ Acidity: ●●●○ Alcohol: ●●●○

Ruby red in colour with claret reflections. Aromas of red fruit atop a balsamic and anise background. Reminiscent of Mediterranean undergrowth, liquorice and tobacco leaves. On the palate, it is sweet and round, with a long, persistent finish.

Graciano

CRIANZA

Graciano

Ageing in barrel and wooden vats

Alc.: 14 % vol.

Serving: 14 - 16 °C

Type: Intense Body: ●●●○ Sweetness: ●●○○

Tannins: ●●○○ Acidity: ●●●○ Alcohol: ●●●○

Ruby red in colour with soft claret reflections. On the nose, aromas of red fruit and spices on a refreshing balsamic background. Recollections of caramel toffee, hazelnuts, and liquorice. On the palate, it is intense, sweet and complex, with round tannins and a slightly fruity finish.

Mencia

CRIANZA

Mencia

Ageing in barrel and wooden vats

Alc.: 13,5 % vol.

Serving: 14 - 16 °C

Type: Mature Body: ●●●○ Sweetness: ●●○○

Tannins: ●●○○ Acidity: ●●●○ Alcohol: ●●●○

Ruby red in colour with light claret reflections. Fragrant aromas of red fruit on a slightly floral and citric background. Recollections of black pepper, liquorice and cinnamon. It is smooth and sweet on the palate, with round tannins and a long, persistent finish.

Monastrell

CRIANZA

Monastrell

Ageing in barrel and wooden vats

Alc.: 14,5 % vol.

Serving: 14 - 16 °C

Type: Intense Body: ●●●○ Sweetness: ●○○○

Tannins: ●●○○ Acidity: ●●●○ Alcohol: ●●●○

Ruby red in colour with claret reflections. Aromas of fresh red fruit atop a fragrant balsamic background and spices. Recalling orange peel, caramel toffee and vanilla. It is intense and fruity on the palate, with mature tannins and a long, persistent finish.

Tinta Fina

CRIANZA

Tinta fina (tempranillo)

Ageing in barrel and wooden vats

Alc.: 13,5 % vol.

Serving: 14 - 16 °C

Type: Mature Body: ●●●○ Sweetness: ●●○○

Tannins: ●●○○ Acidity: ●●●○ Alcohol: ●●●○

Ruby red in colour with claret reflections. Aromas of black and red fruit and spices over a balsamic and toasty background. Reminiscent of dill and liquorice. On the palate, it is intense, with mature tannins and a long, persistent finish.

Vermouth

APERITIF

Red vermouth made following an old family recipe using flower must, holandas (fortified spirit of xarel-lo wines from Penedès region), and a careful selection of over 40 Mediterranean aromatic herbs, among which absinthe is highlighted. A small treasure from over one hundred years ago that time-travels to recover lost flavours. A family legacy that harmoniously fuses past and present to achieve this nuanced, structured vermouth.



Coupage of white varieties

Alc.: 16 % vol.

Serving: 8 - 10 °C

Type: Natural sweet

Body: ●●●● Sweetness: ●●●● Tannins: ●●●○

Acidity: ●●●○ Alcohol: ●●●●

Mahogany red in colour with orange hues. Intense aroma of aromatic herbs, fruit, spices, with a smooth balsamic background that calls to mind vanilla flower. On the palate, it's subtly sweet, with lightly bitter notes, easily downed and with a nice memorable final.



||| 0343 - 75 cl

In case

Pedro Ximénez

SWEET WINE

Sweet wine made from the pedro ximénez grape, a variety of fantastical origin. Legend has it that Andalusian Pedro Ximén, a Flanders corps soldier, brought it in his leather pouch from the fertile Rhine valleys (Germany). Since then, each year the grape pacified in the sun, resulting in must with an extraordinary concentration of sugars and rich aromas. This traditional process is known as "asoleo".



DO Montilla-Moriles

Pedro ximénez

Long ageing in barrel

Alc.: 16 % vol.

Serving: 12 - 14 °C

Type: Natural sweet

Body: ●●●● Sweetness: ●●●● Tannins: ●○○○

Acidity: ●●●○ Alcohol: ●●●●

Intense ebony colour with golden reflections. Sweet notes of dry fruits prevail in nose, along with other toasted notes of chocolate and coffee. On the palate, it is sweet, smooth and velvety, reminiscent of caramel with a long and flavourful finish.

||| 0347 - 50 cl

MoscateLL

SWEET WINE

Sweet wine made with moscatel - considered among the oldest grapes in the world. The vineyards grow just kilometres from the Mediterranean Sea, where this grape has been grown for more than 2000 years. The grape must doesn't allow for fermenting, and wine alcohol is added, then stirred each day until rendering the yeasts inactive. A traditional production process which yields the ideal wine for pairing with all types of pastries, foies and cheeses.



MoscateL de Alejandria

Alc.: 15 % vol.

Serving: 8 - 10 °C

Type: Natural sweet

Body: ●●●● Sweetness: ●●●● Tannins: ●○○○

Acidity: ●●●○ Alcohol: ●●●●

Amber in colour with golden reflections. On the nose, preserved citrus fruits and delicate floral notes and honey are showcased. On the palate, it's fresh and flavourful, with a long and persistent finish.

||| 0349 - 75 cl

Records

SWEET WINE

Records ("memories" in Catalan) is our social gathering wine. A solera mistela, barrel-aged and made with a coastal Mediterranean muscat grape's flower must. A sweet and complex wine that invites us to uncover long-forgotten words. To recover times and spaces of tranquil, enriching conversation. To listen to our neighbour and forge mutual understanding. To explain who we are and what we do. Find our place in the world. That only words and wine feed us. Let the gathering begin!



MoscateL de Alejandria

Dynamic Crianza aged in-barrel for 10 years

Limited production 4.560 bottles

Alc.: 15 % vol.

Serving: 8 - 10 °C

Type: Natural sweet

Body: ●●●● Sweetness: ●●●● Tannins: ●○○○

Acidity: ●●●○ Alcohol: ●●●●

Amber in colour with golden reflections. Aromas of grape, dried apricot and syrup on a perfumed background of orange peel, honey and dried fruits. On the palate, it is unctuous, tantalising and citrusy, with a long, persistent finish reminiscent of honey and hazelnuts.



||| 0348 - 50 cl

In case

Abbey

Eight centuries of tradition

Bodegas Maset's abbey beers are made at the Cistercian Notre-Dame du Val-Dieu abbey (Belgium), founded in 1216. From then up to present day, the abbey community has been perfecting the original recipe. A legacy of eight centuries of tradition, making the world's best abbey beer without interruption.

- Barley
- Non filtered
- Double fermentation



Blond

BELGIAN STYLE

Malt		
Alc.:	6 % vol.	Serving: 6 - 8 °C
Intensity:	Medium	IBUs: 20
Body:	●●	Malt: ●●
Hop:	●●	Alcohol: ●●

Golden yellow in colour with fine bubbles. Abundant crown of foam. Refreshing aromas of fruit and flowers with light memories of caramel, malts and spices. On the palate, it is smooth and refreshing, with a slightly bitter finish.

1015 - 33 cl

Brown

BELGIAN STYLE

Double malt		
Alc.:	8 % vol.	Serving: 6 - 8 °C
Intensity:	High	IBUs: 55
Body:	●●●	Malt: ●●●
Hop:	●●●	Alcohol: ●●●

Dark amber in colour with fine bubbles. Crown of thick, abundant foam. Fragrant aromas of coffee and mocha with soft recollections of spices and toasted malt. On the palate, it is intense, complex, and spicy, with a slightly bitter finish.

1025 - 33 cl

Christmas

BELGIAN STYLE

Quadruple malt		
Alc.:	9 % vol.	Serving: 6 - 8 °C
Intensity:	Very high	IBUs: 24
Body:	●●●	Malt: ●●●
Hop:	●●●	Alcohol: ●●●

Dark brown in colour with fine bubbles. Crown of quite thick, abundant foam. Intense aromas of dried cherry, figs and chocolate over a background of coffee and Port wine. Reminiscent of spices and very toasted malt. On the palate, it is complex, full-bodied and a long, slightly fruity aftertaste.

1035 - 33 cl

Baviera

Eight centuries of tradition

On April 3, 1516, William IV, Duke of Bavaria, announced the "law of purity," prohibiting the use of wheat for any purpose other than for making bread. Centuries later, with the ban lifted, our master brewers are once again producing the famous Weißbier, craft wheat beers, as in yesteryear. Slightly sweet, with subtly toasted malts, unfiltered and with little hops; it's the perfect combination for enjoying all the flavour of a grain with personality. It was worth the long wait.

- Wheat and barley
- Non filtered
- Double fermentation



Blond

GERMAN STYLE (WEISSBIER)

IGP Bayerisches Bier		
Alc.:	5,4 % vol.	Serving: 6 - 8 °C
Intensity:	Medium	IBUs: 14
Body:	●●●	Malt: ●●
Hop:	●●	Alcohol: ●●

Velvety golden-coloured, with a high-foam, smooth, spongy crown. Nice, warm aroma recalling bread and grain, with a light fruity touch of banana. In mouth, its intense, round flavour is highlighted by a slightly sweet, very refreshing character.

1055 - 50 cl

Brown

GERMAN STYLE (WEISSBIER DUNKEL)

IGP Bayerisches Bier		
Alc.:	5,3 % vol.	Serving: 6 - 8 °C
Intensity:	High	IBUs: 14
Body:	●●●	Malt: ●●●
Hop:	●●	Alcohol: ●●

Brown in colour, with reddish reflections and a hazy appearance. Abundant, dense, firm, creamy head with moderate duration. Intense aromas of caramel and coffee. On the palate we appreciate the malted wheat, with subtle hints of chocolate and caramel. Long, comforting finish.

1065 - 50 cl

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Edit

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