

PRESENTATION

Cellers de Can Suriol del Castell, great personality wines and vintage Cava elaborated by the Suriol family in the best tradition of organic wine-making.

Genuine, authentic wines of reference. 100% produce of our privately-owned vineyards, elaborated in our Cellar and bottled on the property of our vertically integrated enterprise.

SPECIFICATION

The vineyards and production facilities of Can Suriol are situated in Alt Penedes, Province of Barcelona, Catalunya. This region is justifiably famous for producing fine wines and cava which continue to win or score very highly in all the major wine competitions held in Europe and the USA over the past 6 years. Denomination of Origin Penedes, and Denomination of Origin Cava verifies the quality of the products of the region. The cultivation of the Can Suriol vineyards is done by 100% organic methods as certified by the CCPAE (until 2007 NOP certification).

PRODUCTS

The surname of the family is the brand name. "Suriol" is used for all our traditional products and for some new products with specific names and characteristics.



Castell de Grabuac (Grabuac's Castle) is the name of the farm house of the family and at the same time is the name of the property where the Cellar is situated. Only the highest quality vintages are labelled with this name.



GENERAL PACKAGING INFORMATION

Type	Bottles per Box	Measurements	Weight	Boxes per layer	Boxes per Europallet	Total Weight
Still Wine	6	16x23x31 (cm)	8 (Kg)	24	96	789 (Kg)
Cava	6	18x27x32	10	18	72	741
Magnum	1	39x12x12	2	54	216	453
Castell Grabuac	4	33x18x19	6	24	96	597

Note : the weight of an unladen Europallet = 21Kg.



The savouring of tradition is revealed in each drop of these wines and cavas, which after they have reposed for a long period in our Cellars, we await the moment to delight our palate with an explosion of sensations.

CAVA CASTELL DE GRABUAC GRAN RESERVA BRUT NATURE MILLESIME 2000. Only the best wines of specific harvests are maintained for more than 72 months in contact with the “lees”. After ageing for this length of time without oxygen, it is very smooth and without any stridency. Perfect for every occasion.

Varieties: Macabeo, Xarel·lo and Parellada.

Harvest: September 2000.

Cellar: Harvesting is only done in the morning, immediately followed by pressing the grapes and fermentation of the juice at 16°C.

Bottling date: March 2001.

Ageing: more than 75 months. Every year we move the bottles to increase the contact between the liquid and the yeasts.

Disgorgement date: at order time (as printed on the label)

Tasting Notes: The wine is straw yellow showing golden highlights, with very small and slow bubbles. It boasts of a well-aged bouquet dominated by the aroma of pastry, yeasts and dry bread. On the palate it is smooth, well balanced and full of sensations. The bubbly sensation is creamy on the tongue and on the nose.

Gastronomy: Perfect for all meals, especially between different dishes when we want to refresh the palate. It is also a very pleasant drink on its own.

Serve at: 6°C. Alc. v/Vol 11,5% Contains sulphides.

Less than 2grammes/Liter of sugar (Brut Nature).

Production: 5.000 bottles.

CAVA CASTELL DE GRABUAC BRUT NATURE BARRICA. A very special Cava elaborated with Macabeu and Xarel·lo fermented in oak barrels. It is a young Cava with NO sugar added offering totally different sensations on the nose and palate.

Varieties: Macabeu and Xarel·lo.

Harvest: September 2006.

Cellar: Harvesting is only done in the morning, immediately followed by pressing the grapes and fermentation of the juice at 16°C. We finish the fermentation in oak barrels for more than 3 months, in order to promote the maturity of the wine.

Bottling date: April 2007.

Ageing: After ageing the wine in barrels, the Cava is kept for more than 12 months in the bottle.

Disgorgement date: at order time (as printed on the label)

Tasting Notes: the cava is pale yellow, with small and constant bubbles. It boasts of a complex and intense aroma of mature white fruit and the oak aromas like butter or vanilla. On the palate it is soft but with great elegance. Even allowing for the short ageing, the bubbly sensation is creamy.

Gastronomy: It is a very pleasant drink on its own. Perfect as an appetitive, or served with white meat and creamy cheese.

Serve at: 6°C. Alc. v/Vol 12% Contains sulphides.

Less than 3grammes of sugar per Liter (Brut Nature).

Production: 7.000 bottles.

CAVA SURIOL BRUT RESERVA. Classically elaborated Cava, maintained for more than 50 months in contact with the “lees”. With so little sugar added it is perfect for every occasion and desserts.

Varieties: Macabeo, Xarel·lo and Parellada.

Harvest: September 2003.

Cellar: Harvesting is only done in the morning, immediately followed by pressing the grapes and fermentation of the juice at 16°C.

Bottling date: April 2004.

Ageing: minimum 50 months in bottle.

Disgorgement date: at order time (as printed on the label)

Tasting Notes: The wine is straw yellow with green highlights, with small and slow bubbles. It boasts of a well-aged bouquet dominated by the aroma of pastry, yeasts and dry bread. On the palate it is smooth, well balanced and full of sensations. The bubbly sensation is creamy on the tongue.

Gastronomy: Perfect for all meals, especially with fish. It is also a very pleasant drink on its own.

Serve at: 6°C. Alc. v/Vol 11.5% Contains sulphides.

6gr of sugar per Liter (Brut).

Production: 20.000 bottles.

CAVA SURIOL BRUT NATURE. Cava elaborated with the three classical varieties of Penedès grapes in the “champenoise method”. Maintained for at least 24 months in contact with the “lees”, perfect for all types of cuisine.

Varieties: Macabeo, Xarel·lo and Parellada.

Harvest: September 2005.

Cellar: traditional.

Bottling date: April 2006.

Ageing: minimum 20 months in the bottle.

Disgorgement date: at order time (as printed on the label)

Tasting Notes: The wine is pale yellow, with small and constant bubbles. It boasts of a complex and intense aroma of mature white fruit, with a hint of spicy notes. The palate is soft but with great elegance.

Gastronomy: Specially recommended for toasts, celebrations and light meals.

Serve at: 6°C. Alc. v/Vol 11.5% Contains sulphides.

3gr of sugar per Liter (Brut Nature).

Production: 30.000 bottles.

CAVA SURIOL MAGNUM BRUT NATURE. Double volume bottle. Perfect for celebrations.

Varieties: Macabeo and Xarel·lo.

Harvest: September 2001.

Cellar: traditional.

Bottling date: April 2002.

Ageing: After ageing the wine in barrels, the Cava is kept for more than 50 months in the bottle.

Disgorgement date: at order time (as printed on the label)

Tasting Notes: The wine is pale yellow, with small and constant bubbles. It boasts of a well-aged bouquet dominated by the aroma of pastry, yeasts and dry bread. On the palate it is soft but with great elegance.

Gastronomy: Specially recommended for toasts, celebrations and light meals.

Serve at: 6°C. Alc. v/Vol 11.5% Contains sulphides.

3gr of sugar per Liter (Brut Nature).

Production: 500 bottles.

CAVA SURIOL GRAN BRUT AURUM. Cava elaborated with the three classical varieties of Penedès grapes in the “champenoise method”. Maintained for at least 24 months in contact with the “lees”. Perfect for desserts and celebrations.

Varieties: Macabeo, Xarel·lo and Parellada.

Harvest: September 2005.

Cellar: traditional.

Bottling date: April 2006.

Ageing: minimum 20 months in the bottle.

Disgorgement date: at order time (as printed on the label)

Tasting Notes: The wine is pale yellow, with small and constant bubbles. It boasts of a complex and intense aroma of mature white fruit, with a hint of spicy notes. Sweet, soft and with great elegance.

Gastronomy: Specially recommended for toasts, celebrations and light meals.

Serve at: 6°C. Alc. v/Vol 11,5% Contains sulphides.

12gr sugar per Liter (Brut).

Production: 40.000 bottles.

CAVA ROSÉ SURIOL BRUT. Obtained exclusively from the PINOT NOIR harvest of 2005. This Cava has a very attractive colour and an exquisite bouquet, excellent for serving as an aperitif.

Variety: Pinot Noir.

Harvest: August 2005.

Cellar: Harvesting is done in the morning, followed by pressing the grapes and fermentation at 16°C.

Bottling date: April 2006.

Ageing: minimum 20 months in bottle.

Disgorgement date: at order time (as printed on the label).

Tasting Notes: the colour is deep, alive and brilliant, effervescent with bubbles. The wine boasts an intensely aromatic “nose” reminiscent of red fruits(strawberry). On the palate it is powerful and succulent.

Gastronomy: Ideal as an aperitif, and combines well with fish, “paella” and pasta.

Serve at: 6°C. Alc. v/Vol 12.10% Contains sulphides.

12gr of sugar per Liter (Brut).

Production: 7.000

RED WINE CASTELL DE GRABUAC PINOT NOIR RESERVA 2001. The highest expression of the variety Pinot Noir, full-bodied with structure and pleasing colour. With this grape variety, one discovers a perfect harmony between fruit flavours, woody notes and the sweetness of glycerol compensated by the tannic tastes.

Variety: Pinot Noir.

Harvest: September 2001.

Cellar: Harvesting of the optimally matured Pinot Noir grapes is only done in the morning, then softening and fermentation during 12 days at 22°C.

Ageing: 18 months in French oak barrels.

Bottling Date: June 2006.

Tasting Notes: It is recommended to decant the wine one hour before drinking. It is very intense in flavour reminiscent of Oranges. On the nose, one senses the maturity in barrels, and the aromatic notes of coffee, spices and red fruits. On the palate, the outset is intense, moderately strident with a long finish.

Gastronomy: Recommended with meat and chocolate.

Serve at: 16°C. Alc. v/Vol 14% Contains sulphides.

Production: 3000 bottles.

RED WINE SELECCIO SURIOL 2007. A soft and light red wine with good acidity. Pleasant tannins and well balanced, perfect for all meals.

Variety: Tempranillo.

Harvest: September 2007.

Cellar: Harvesting is only done in the morning, immediately followed by pressing the grapes, then softening and fermentation during 8 days at 22°C.

Ageing: three months in oak barrels (French and American).

Bottling Date: January 2008.

Tasting Notes: The wine has a deep colour, with an intense aroma of red fruits and some spicy notes. On the palate it is well balanced in acidity, with a soft tannic flavour.

Gastronomy: Recommended with pasta, stewed meat, fine cheese and other similarly prepared dishes.

Serve at: 14°C. Alc. v/Vol 12.00% Contains sulphides.

Production: 15,000 bottles.

RED WINE Sang de Drac SURIOL. A well structured wine with good balance between acidity and astringency, perfect for meat. Elaborated exclusively from MERLOT at its optimum maturity resulting in a full-bodied wine which is both complex and very pleasant.

Variety: Merlot.

Harvest: September 2007.

Cellar: Harvesting of the optimally matured Merlot grapes is only done in the morning, immediately followed by pressing, then softening and fermentation during 14 days at 22°C.

Ageing: Four months in French and American oak barrels.

Bottling Date: March 2008.

Tasting Notes: The wine has deep shades of colour. It boasts an aromatic “nose” of medium intensity reminiscent of red fruits, with underlying notes of spices and walnut.

Gastronomy: Recommended with pasta, red meat and similarly prepared dishes.

Serve at: 16°C. Alc. v/Vol 14% Contains sulphides.

Production: 20,000 bottles.

RED WINE SURIOL MAGNUM SANG DE DRAC.

Variety: Merlot.

Harvest: September 1999.

Cellar: early-morning harvested Merlot undergoes spontaneous fermentation and softening during 20 days.

Ageing: 36 months in French oak barrels.

Bottling Date: June 2006.

Tasting Notes: It is recommended to decant the wine one hour before drinking. It is a wine of perfect texture, soft colours, with a flavour reminiscent of Oranges. On the nose, one senses the highly agreeable notes of toast and caramel. On the palate, it is very soft and delicious

Gastronomy: Recommended with meat.

Serve at: 16°C. Alc. v/Vol 14% Contains sulphides.

Production: 500 bottles.

WHITE WINE SURIOL PRÒLEG. A dry white wine which is light and fresh, produced from a blend of three grape varieties typical of Penedès.
Varieties: Macabeu, Xarel·lo and Parellada.
Harvest: August and September 2007.
Cellar: Harvesting is only done in the morning, immediately followed by pressing the grapes and fermentation of the juice at 16°C.
Ageing: No Ageing.
Bottling Date: March 2008.
Tasting Notes: The colour is pale yellow. The wine boasts of an intense “nose” with overtones of white fruits like apple (at the outset) and a finish of tropical fruits. The overall flavour is slightly acidic and very pleasant.
Gastronomy: A perfect accompaniment to fish dishes and other light dishes like salads.
Serve at: 8°C. Alc. v/Vol 11% Contains sulphides.
Production: 15,000 bottles.

WHITE WINE SURIOL DONZELLA. Obtained exclusively from matured XAREL·LO, the Queen of the Penedès grape varieties. Fermented at 16°C and aged with the “lees” for two months in oak barrels. It is a complex wine, that is both soft and persistent.
Varieties: Xarel·lo.
Harvest: September 2007.
Cellar: Harvesting is only done in the morning, immediately followed by pressing the grapes and fermentation of the juice at 16°C.
Ageing: Matured with the “lees” during two months in oak barrels.
Bottling Date: March 2008.
Tasting Notes: The colour is pale and brilliant in the light. The wine boasts a ripe fruity aromatic “nose” with tropical notes. On the palate it is complex but also soft and persistent.
Gastronomy: A special accompaniment to shellfish soufflés, and similarly prepared rice or cheese dishes.
Serve at: 8°C. Alc. v/Vol 12% Contains sulphides.
Production: 10,000 bottles.

ROSÉ WINE SURIOL. A perfect blend between the softness and fresh acidity of PINOT NOIR and the full-bodied aromatic structure of MERLOT. The result is a wine that is both dry and fresh.
Varieties: Pinot Noir and Merlot.
Harvest: August & September 2007.
Cellar: Harvesting is only done in the morning, immediately followed by pressing the grapes and fermentation of the juice at 16°C.
Ageing: No.
Bottling Date: December 2007.
Tasting Notes: The colour is Red cherry, and the wine boasts an intense aroma of marmalade of red fruits. On the palate it is fresh, light with a hint of tannin.
Gastronomy: Excellent with stewed meat “paellas”, and with rice or pasta dishes.
Serve at: 8°C. Alc. v/Vol 12% Contains sulphides.
Production: 4,000 bottles.