

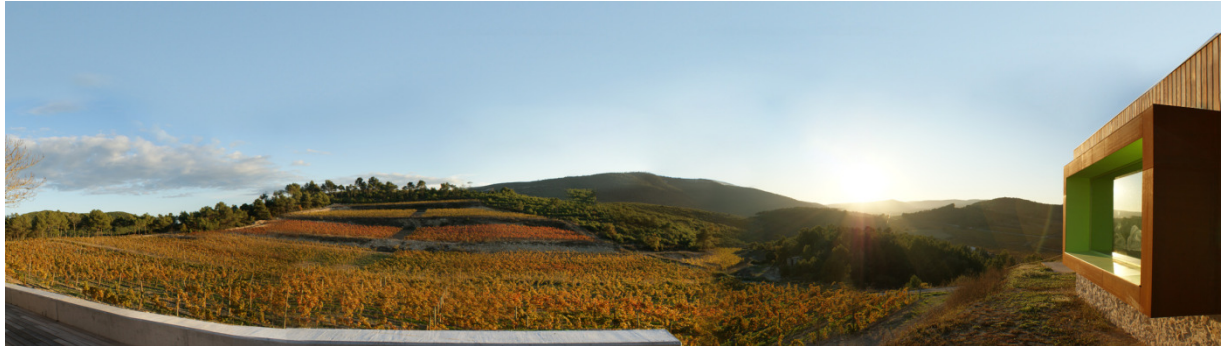
MAS RODÓ

Vitivinícola



OUR WINES

D.O. Penedés (Alts d'Ancosa)



1. Single Variety wines, highly awarded, made on the basis of free run juice, with the fruit of our own vineyards, working at very low production (less than 5000 Kgs per Ha). Mountain wines that we keep at least 1 year in bottle before being released to the market.

We have 3 white wines, 3 red wines and 1 orange wine, which were awarded a prize for their labels in the Netherlands. All of them are called MAS RODÓ followed by the name of the variety.

2. Blended wines. Under the same quality commitment, but worked at a production per hectare of 7000 to 8000 kg. and with less time in the bottle.

In this line we have looked for a very good quality but with more adjusted production costs, and consequently, more aligned prices. It's the INCOGNIT range, which is composed of a white wine, rosé and a red wine.

INTRODUCTION:

MAS RODÓ is a modern, design winery, which maintains its traditional character but integrates modernity, with a strong commitment to its mountain terroir, and with the sophistication of elaborating extremely careful wines and limited editions. **MAS RODÓ** is a project of quality wines, based on own vineyards in the mountains, with low production per Ha. With the defining presence of our unique terroir we have (3 types of soil, stony ones prevailing), working organic by philosophy, without herbicides, with manual harvest, second selection on selection table and elaborating only from free run juice. Our winery integrated into the landscape has been shortlisted for the FAD Architecture awards.

MAS RODÓ is recognized as a **QUALITY** reference winery in the **DO Penedès**, and was declared the **best single-varietal wine cellar in Spain**.

DO Penedès has just started developing a new quality and uniqueness qualification for outstanding wines, with the mentions **GRAN VI DE MAS** and **VI DE MAS**. Up to now only 6 cellars and 16 wines have been thus distinguished, **4 of them from MAS RODÓ**. A **recognition** which we consider to be of special significance as it comes from **our own DO**. (see attached the DO's notification).

Mundus Vini and the Concours Mondial de Bruxelles have awarded our wines gold medals.

DESCRIPTION OF THE PRODUCTS:

Our line of SINGLE VARIETY WINES:

MAS RODÓ Montonega, a unique wine in the world, from a recovered and autochthonous variety. **5 stars Peñín**

MAS RODÓ Orange- New! - A time-honoured winemaking method under a strict control.

MAS RODÓ Macabeo, elegance and sophistication in the glass. The best wine in Catalonia "**Catalonia Wine Guide 2016**" with **9,74 points**. (Limited Edition)

MAS RODÓ Riesling - A Mediterranean Riesling. **91 points Peñín Guide**

MAS RODÓ Merlot, mountain Merlot, aged during 12 months in French oak barrels and 26 months in bottle. **Gold medal by Gilbert & Gaillard.**

MAS RODÓ Cabernet Sauvignon, balsamic Cabernet aged during 12 months in French oak barrels and 48 months in bottle. **D.O.Penedés Gold Medal**. (Limited edition)

MAS RODÓ Reserva de la Propiedad, Special Edition. This wine has been aged during 24 month in French oak barrels and 60 month in bottle. **91 Parker Points**

Note: See all the awards received in the attached Attachment of Acknowledgments.

And our line MAS RODÓ INCOGNIT.

Wines made from grape varieties grown in our estate, in a delicate and elegant **blend**.

With these wines we have allowed for more production by Ha. looking for a different product line, but maintaining the **quality criteria of MAS RODÓ** in the rest of the characteristics. New products that have begun to collect the recognition of the market.

MAS RODÓ Incògnit Blanc (white) - High aromatic intensity, very elegant and balanced acidity that makes it persistent and refreshing. **IWG Silver Medal**

MAS RODÓ Incògnit Rosat (rosé)- fresh, silky and balanced. **Gold Medal IWG**

MAS RODÓ Incògnit Negre (red)- Intense cherry color, fruity, meaty and with a very good acidity. **Gold Medal IWG.**

MAS RODÓ SINGLE VARIETY WINES

MAS RODÓ was founded with the aim of making single-variety wines, able to convey the authenticity of its unique aromas and flavours. The characteristics of the Terroir and its water-stressed vineyards, enable the deeply rooted plants to get the most from the natural minerals and microorganisms found in the soil. In order to reach intense Terroir based wines **MAS RODÓ** is committed to not using any herbicide. The controls between pruning and harvest, allow limiting the production of the plant to lower quantities around 4500 Kg / H., depending on the variety and age of the vineyard. The process culminates with the only use of free run juice, leading to singular wines with distinctive personalities thanks to weather conditions, altitude, the vineyards orientation and types of soil. In other words, **MAS RODÓ** attains a distinctive character representative of the mountain Terroir.

MAS RODÓ Montonega – “A unique wine in the world”.

Made from Montonega, a native variety of Penedès, a Parellada phenotype, with characteristic small pink grains, maintains a particular structure that together with its mountain wine acidity, allows extracting the maximum aromatic expression and flavour in this young and fresh wine with long life. Its personality, differentiation and exclusivity due to the low natural production of its vineyards and consequent scarcity of these vineyards, almost disappeared in Penedés, their native region, allow us to assure that it is “a unique wine in the world.”

MAS RODÓ Orange – “A time-honoured winemaking method under a strict control”

Made from Montonega, a native variety of Penedès, a Parellada phenotype, with characteristic small pink grains. It allows us to approach the variety in a different way, fermenting the must in contact with the skins. This requires an exhaustive control due to the complexity of a production method from other times with this old and forgotten variety, but it results in a wine with a totally different profile and pairing potential.

MAS RODÓ Riesling – “Riesling varietal typicity in the Mediterranean”

Rieslings from Germany are produced on different types of soils, which together with the extreme climate, define its typicity. The altitude of our estate, 500 m.a.s.l., the stony soil and the harsh winters, with low morning mist, and frequent snowfall, allow us to make a Riesling with the varietal characteristic aroma and acidity and our personal touch. We obtain a trocken-type (dry) Riesling, produced without fermentation interruption, in French oak barrels, adapted to Mediterranean tastes.

MAS RODÓ Macabeu - “A round Macabeu”

From our oldest vines, located at the highest point in the estate, on a mountain slope with a southern orientation, **MAS RODÓ** reaps a high grade and quality Macabeu with a very well-balanced acidity through a carefully controlled harvest. Fermentation is made in new French oak barrels, and aged for a total of 3 months with regular *battonage* of lees. The result is a spectacular white wine, long, round, fruity, dense with smoky notes, that clearly projects the essence of our terroir.

MAS RODÓ Merlot - “An altitude wine in Alt Penedès”

The combination of stony soil, strong diurnal temperature variation at 500 m.a.s.l., controlled low yields and on-the-spot harvesting optimally balance acidity and ripening, and allow us to produce a rigorous Merlot from free run juice, with varietal typicity, balanced, with marked acidity, fresh in the mouth and clearly Mediterranean, where the 12 months of aging in French oak barrels connect perfectly with its fruit, rounding it off later with 36 months in bottle before market

release. Elaborating a quality Merlot single varietal has been a complex, challenging goal, but a great satisfaction.

MAS RODÓ Cabernet Sauvignon - “expressive, with strong personality”

A variety very well adapted in **MAS RODÓ** due to its 500 m altitude, continental climate and Terroir characteristics. By limiting the production of the vines, **MAS RODÓ** get as a result a distinctive wine in its characteristics, making it a very singular wine. The 12-month aging process in French oak barrels and 48 months in bottle, perfectly balance its acidity, taste and aroma, offering a honest, authentic and very personal wine.

MAS RODÓ Reserva de la Propietat “MAS RODÓ in a bottle”

Each year **MAS RODÓ** will select the best barrels of its Cabernet Sauvignon and aged for 1 more year, reaching 2 years on French oak barrels and then extending this process with 4 more years aging in bottle. The result will be an intense, deep and complex wine, that will surprise by its liveliness and freshness, and with an amazing aging potential. Annual production ranges between 1000/1500 bottles.

MAS RODÓ Incògnit

MAS RODÓ Incògnit Red

Its mountain wine characteristics, and a blend of varietals with significant extraction capacity (Cabernet Sauvignon, Merlot and Tempranillo), allow us to make a wine where fruit and intensity are combined in a singular personality. An attractive nose, a sweet mouth, and an acidity and persistence that balance it. Its bottle aging refines and nuances it.

MAS RODÓ Incògnit White

We combine three of the most recognized varieties in Penedés (Parellada, Macabeu, and Moscatel) and taking advantage of the each grape own characteristics, we achieve a very balanced, fresh, fragrant and complex wine. This, combined with the features provided by our terroir, makes this wine an elegant and versatile ally for all occasions, with an identifiable character.

MAS RODÓ Incògnit Rosé

Looking for a different, complex and fresh rosé, **MAS RODÓ** elaborates a blend with Merlot, Cabernet Sauvignon and Tempranillo. A longer ripening, moderating the natural acidity provided by altitude, produces this ambitious and very gastronomic rosé. With an important presence of red fruits on the nose, its passage into the mouth, on the contrary, reveals a white wine soul.