

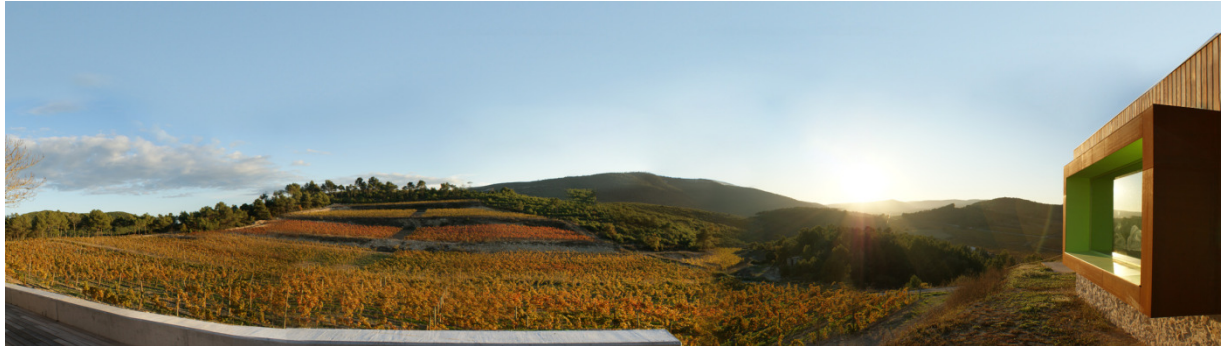
# MAS RODÓ

Vitivinícola



## OUR WINES

D.O. Penedés (Alts d'Ancosa)



1. **Single Variety wines** very 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 have at least 1 year in bottle before going on the market.

We have 3 white wines, 2 red wines and one Reserva, also awarded in Holland of a first place prize of labels. All are called MAS RODÓ followed by the name of the variety.

2. **Blended wines.** Also of great quality, but worked at a production per hectare of 7000 to 8000 kgs 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 line, and we have 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 presence of 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 presence of the unique terroir we have (3 types of soil, predominance of stone), working in ecological concept by philosophy, without herbicides, with manual harvest, second selection on selection table and elaborating only the free run juice. Our winery integrated into the landscape, has been a finalist for its Architecture in the FAD awards.

MAS RODÓ has been the **winery reference cellar of quality in the Penedés**, thanks to the awards obtained for its wines in the 48th Edition of the Quality Wine Contest of the DO Penedés itself.

And the Spanish Contest of Single Variety Wines, MAS RODÓ was considered as the **Best Spanish Winery** in the elaboration of its single variety wines, being the only one that has received GOLD medals in three different varieties, and the only one awarded in white and red.

Also the Guide of wines of Catalonia 2016 has recognized MAS RODÓ Macabeo as the **best wine crianza of all Catalonia**, and as the best wine of the Penedés

Some awards that are added to those obtained in PEÑÍN, PARKER, DECANTER and IWCC (International Wine Challenge), among others.

### 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 Macabeo**, elegance and sophistication in a glass. The best wine in Catalonia "Catalonia Wine Guide 2016" with **9,74 puntos**. (Limited Edition)

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

**MAS RODÓ Merlot**, mountain Merlot, aged during 12 month in French oak barrels and 24 month in bottle. **Gold medal by Gilbert & Gaillard.**

**MAS RODÓ Cabernet Sauvignon**, balsamic Cabernet aged during 12 month in French oak barrels and 24 month 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 48 month in bottle. **91 Parker Points**

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

#### And the new line MAS RODÓ INCOGNIT.

Wines made from grape varieties of our property, in a delicate and elegant **blend**.

In these wines we have looked 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 recognitions of the market.

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

**MAS RODÓ Incògnit Rosado**- fresh, silky and balanced. **Gold Medal IWG**

**MAS RODÓ Incògnit Tinto**- Aging 5 months in barrel. Intense cherry color, in the mouth it is long, deep and with a 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-stress vineyards, enables 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, acquiring singular wines with distinctive marks thanks to weather condition, altitude, the vineyards orientation and types of soil. In other words, **MAS RODÓ** attains a very distinctive and representative character of the mountain Terroir.

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

This white, autochthonous and recovered grape variety which **MAS RODÓ** is the single producer has been classified by the Catalanian guide as extraordinary and rare wine.

Montonega is a white and indigenous variety, native from Alt Penedés. Montonega has been scarcely planted over the years. The characteristics of this grape are: low production, width of the skin, small fruit size and its nice acidity, offering a very distinctive, fresh and mineral aroma.

### **MAS RODÓ Macabeu – “The best aged white wine in Catalonia”**

From the oldest vines, located at the highest point in **MAS RODÓ**, on a mountain slope with a southern orientation, **MAS RODÓ** reaches a high grade and quality Macabeu with a very well-balanced acidity by producing a very strict selective harvest. Fermentation is made in new French oak barrels, and aged for a total of 3 months with regular *battonage* with its lees. The result is a spectacular white wine, long, round, fruity, dense with smoky traces that keep clearly indicative marks of its Terroir offering a wine full of nuances from a very limited production.

### **MAS RODÓ Cabernet Sauvignon- “Gold Medal in Penedés”**

Variety very well adapted in **MAS RODÓ** due to its 500 m altitude, continental climate and Terroir characteristics. By controlling a limited production of the vines, **MAS RODÓ** get as a result a distinctive wine in its characteristics, transforming it in to a product of its own. The 12 months aging process in French oak barrels and 24 months in bottle, perfectly balance its acidity, taste and aroma, offering an honest, authentic and very personal wine.

### **MAS RODÓ Riesling – “Best Riesling in Spain”**

**MAS RODÓ** Riesling is different from any other Riesling in the world. The German Riesling is planted on different types of soil and subjected to extreme temperatures that culminates with frost roots.

**MAS RODÓ** winery is one of the few in Spain that due to weather conditions, characteristics of its soils and location at 500 meters altitude can offer a different Riesling adapted to the Mediterranean climate and taste.

### **MAS RODÓ Merlot-“Gold Medal in the varietals Awards MONOVINO”**

Combination of calcareous soils, the daytime and night-time difference temperatures at 500 metres altitude, low and controlled production and realizing harvest at the right time, allows to reach an optimum balance between acidity and ripeness. Those aspects enables the development of a rigorous Merlot, balanced and with a vigorous acidity, fresh in the mouth, where the 12 months aging process in French oak barrels merge perfectly with its fruits. This wine will be concluded after *at least* 24 months in bottle.

### **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 life and freshness.

It has a great potential to be aged.

First vintage production reached just 500 bottles.

## MAS RODÓ Incògnit

### **MAS RODÓ Incògnit White**

**MAS RODÓ** blends 3 of the most well-known grapes varieties in Penedés (Parellada, Macabeu and Muscat). Each one add its own characteristics in order to get a well balanced, fresh, aromatic and complex wine. Combining it with the essence of its Terroir, **MAS RODÓ** reaches a wine with its own personality and very suitable for every occasion.

### **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 ripeness, balanced with its natural acidity provided by altitude, produces this ambitious and very gastronomic rosé. With a high aromatic presence of fruits culminates with a very elegant and delicate palate.

### **MAS RODÓ Incògnit Red**

This blend of grapes with great potential of extraction (Cabernet Sauvignon, Merlot and Tempranillo) combined with our mountain climate produce a wine where fruit and intensity merge with its own personality. Those characteristics creates a wine with an attractive aroma, an appetizing palate, a nice acidity and persistence, that balance it. Its 5 month on French oak barrels, make it round and more complex in its bouquet.

