

MAS RODÓ

Sharing Dreams



D.O. Penedès (Alts d'Ancosa)





MAS RODÓ was born with the aim for excellence in winemaking.





Located in the High Penedés, over the valleys of Mediona, at 500 m altitude **MAS RODÓ** state covers an area of 150 hectares. Surrounded by forest **MAS RODÓ** is almost isolated being just at 60km from Barcelona, in a sub zone of Penedès called “Alts d’Ancosa”.



MAS RODÓ is located in an exceptional agricultural land area for grapes cultivation; with sandy, calcareous and stony soils, altitude, difference daytime and night-time temperature, wind direction and solar orientation offers very suitable characteristics for its vineyards.





MAS RODÓ architecture was prized at "**Living with Wood**" awards, settled by the Spanish Council for Promotion of Wood and Arquinfad, sponsored by Spanish Government and Science Minister.





“One of the 15 News Cathedrals of wine in Spain” by Epicur Magazine





With the aim of providing the highest quality and limiting quantities, once a year some of the production is removed. Harvest is made by hand in 15 kg cases, trying to keep the grapes in perfect condition.

At the winery, grapes will be selected in an 8m table; only the ones in best conditions will be processed.

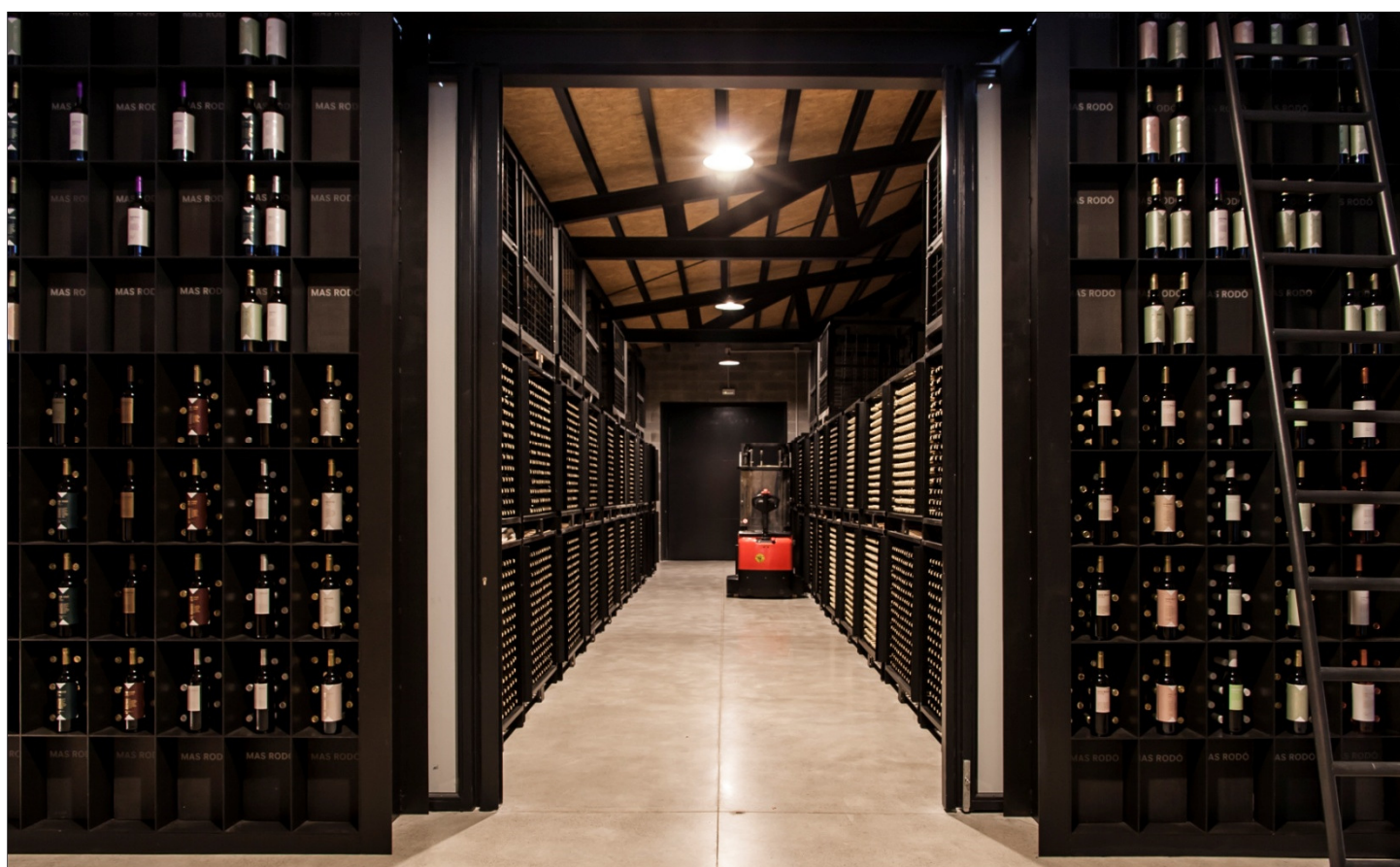




Ecological, agricultural and oenological are key features of this project.
The care and affection **MAS RODÓ** works with its vineyards, vines and wines shows its commitment with quality.









SINGLE VARIETY WINES OF MAS RODÓ

MAS RODÓ Montonega - "A unique wine in the world "

MAS RODÓ Riesling- "Riesling with Mediterranean taste"

MAS RODÓ Macabeo- "A round Macabeo"

MAS RODÓ Merlot- "A mountain wine from the Alt Penedès"

MAS RODÓ Cabernet Sauvignon- "Expressive with a strong personality"

MAS RODÓ Reserva de la Propietat- "MAS RODÓ in a bottle" with 6 years aging.







MAS RODÓ MONTONEGA

D.O Penedés (Alts d'Ancosa)

Type of wine: Young white, battonage with its lies, aged during 12 months in bottle.

Varieties: Montonega.

Grape Origin: own old vineyards.

Soil: Calcareous Sandy

Yield by Hectarea: 4,000 Kg

Harvest: Early October, manual vintage

Cork: 44x24

Capsule: 60x31 white complex

Fermentation: 3 weeks temperature controlled between 13 ° and 14.5 °

Alcohol content: 12% Vol

Classification harvest: Very good quality

Tasting Notes : Crisp and bright, pale yellow with greenish shades. frank, intense and fresh aroma with notes of white fruits. Fresh, balanced, smooth and fragrant with delicate aftertaste.

Pairing: All kinds of fresh fish and seafood, sushi and rice dishes, foie, creams, smoked foods, also ideal for cocktails, snacks and tapas

Recommended serving temperature: 12 ° C





MAS RODÓ RIESLING. Limited Edition.

D.O Penedés (Alts d'Ancosa)

Type of wine: Young white wine , and 12m. In a bottle.

Fermentation: 20 days temperature controlled in stainless steel tanks

Varieties: 100% Riesling

Grape Origin: Own vineyards of controlled production

Soil: Stony soil.

Yield by hectare: 4,000 kg

Harvest: End of September, manual vintage

Cork: 44x24

Capsule: 60x31 silver complex

Alcohol content: 12,5% vol.

Tasting Notes: Yellow in color with a hint of green. Elegant and complex aromas of pineapple and tropical fruits. Fresh and long on the palate with a sweet taste that lends this wine a broad and generous character.

Pairing : All kinds of fresh fish, foie , caviar, salmon, creamy and blue cheeses.

Recommended serving temperature: 12º C





MAS RODÓ MACABEO. Limited Edition.

D.O Penedés (Alts d'Ancosa)

Type of Wine : White wine , aged during 3 months in French oak barrels, Battonage with its lies and 12m in a bottle.

Fermentation: 20 days in French oak barrel

Varieties: 100% Macabeo

Grape Origin: Own vineyards of controlled production.

Soil: Calcareous Sandy

Yield by hectarea: 5,000 Kg.

Harvest: Half September , manual vintage

Cork: 44x24

Capsule: 60x31 gold complex

Alcohol content: 14% vol.

Tasting Notes: Straw color with golden hues. Aroma smokey elegant and fine, fine herbs and lees. In the mouth, round, elegant, with an excellent acidity, and persistent memories of ripe fruit.

Pairing : Combine with all kinds of food, grilled and baked fish, rices, stewed fish, cod and white meat.

Recommended serving temperature: 14°C





MAS RODÓ MERLOT

D.O Penedés (Alts d'Ancosa)

Type of Wine: Aged red Wine. 12m in barrel, 24m in bottle

Varieties: 100% Merlot

Soil: Calcareous Sandy

Yield by hectarea: 5,000 kg

Harvest: Early October, manual vintage

Cork: 49x24

Capsule: 60x31 black complex

Fermentation: Inox tanks, temperature controlled.

Alcohol content: 14.5 % vol.

Tasting Notes: Vivacious cherry high cape. Structured and complex aroma, notes of red fruits, liquorice and undergrowth. Pleasant taste, with ripe fruit tannins well-combined with oak, balanced acidity and long aftertaste.

Pairing :

Red and white meat, all kinds of pasta and vegetable stews, iberian products and cheeses.

Recommended serving temperature: 16 to 18 ° C





MAS RODÓ CABERNET SAUVIGNON. Limited Edition.

D.O Penedés (Alts d'Ancosa)

Type of Wine: Aged red Wine .12m in barrel, 24m in bottle

Varieties: 100% Cabernet Sauvignon

Grape Origin: Own vineyards of controlled production.

Soil: Calcareous Sandy

Yield by hectarea: 4,000 kg

Harvest: Early October, manual vintage

Cork: 49x24

Capsule: 60x31 copper complex

Fermentation: Inox tanks. Temperature controlled.

Alcohol content: 14 % vol.

Tasting Notes: Intense red high cape. Nose complex.

Balsamic ripe and red fruit with notes of cocoa and compotes. Heavy mineral boca. Well integrated tanins. Deep flavour with balanced acidity.

Pairing :

Red meat, all kinds of pasta stews, hunting and enjoy as appetizer or with desserts, chocolate special or after coffe.

Recommended serving temperature: 16 to 18 ° C





MAS RODÓ Reserva de la Propietat - Special Edition.

D.O Penedés (Alts d'Ancosa)

Type of wine: Red wine aged during 24 months in new French oak barrels and aged during 48 months in bottle.

Variety: Cabernet Sauvignon.

Grape Origin: Own vineyards.

Soil: Calcareous and sandy.

Production by hectare: 4000 kg.

Harvest: Manual harvest, early October.

Cork: 49 x 24.

Capsule: 60 x 31, pure tin golden capsule.

Fermentation: In stainless steel tanks the temperature is controlled between 19°C and 20°C.

Alcohol content: 15% Vol.

Tasting notes: Dark cherry colored wine. Powerful aromas and delicate smoked oak hints. Underbrush notes and black candied fruit hues. Strong and fleshy on the palate with a touch of ripe tannins, spiced and roasted flavours.

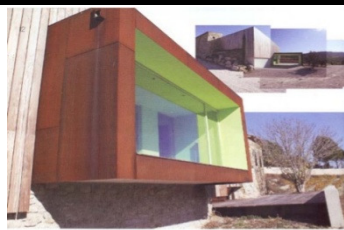
Marriage: Subtle, elaborated stews and wild game. Whith cocoa content chocolate.

Recommended serving temperature: 16°C to 18°C



Awards

D.O. Penedés (Alts d'Ancosa)



Líneas atrevidas, integración en el entorno, respeto de los principios bio-climáticos, aprovechar la luminosidad exterior... parecen ser los principios que rigen los diferentes trabajos arquitectónicos.



One of the "15th NEW WINE CATHEDRALS IN SPAIN" according to the Epicur Magazine.



MAS RODÓ included in the compilation "The 100 catalan wines that You must know" The great Catalan Wines internationally recognised.

SINGLE VARIETY WINES:

MAS RODÓ Montonega
"A unique wine in the world"



- 91 points in the "Peñín Guide 2017"
- 4 STARS PEÑÍN 2018
- 9/10 points in the "Catalonian Wine Guide" that qualifies as "Extraordinary and Original"
- Gold Medal- International Wine Awards 2018
- Gold Medal- CWWSC 2018
- Bronze Medal- DECANTER
- Bronze Medal- III Challenge The Best Wines for Asia

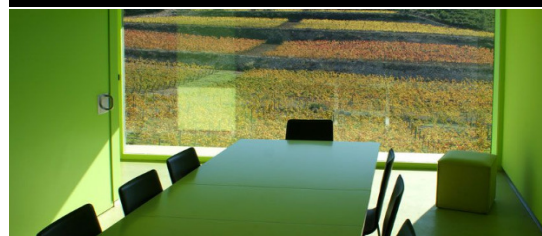
MAS RODÓ Macabeo
"A round Macabeo"



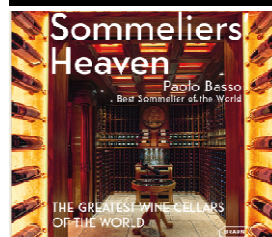
- 90 Parker Points
- 90 points in the "Peñín Guide 2018"
- Gold Medal- Gilbert & Gaillard 2017
- 9,62 points in the "Catalonian Wine Guide 2018"
- The best wine in Penedés "Catalonia Wine Guide 2016"
- Gold Medal- Quality wines Challenge D.O. PENEDÉS 2014
- Big Gold Medal- MonoVino 2016
- 90 points- Guía de vinos Monovarietales de España 2016
- Bronze Medal- 51º Concurso de vinos de Calidad D.O. PENEDÉS 2017



Finalist Cellar in the FAD's "National Architecture Award".



Sommeliers Heaven Magazine – *The Greatest Wine Cellars of the World*. Paolo Basso, best sommelier of the world.



- 016 HO MAN TIN CELLAR
Focus Wine Cellars
- 020 BODEGAS YSIOS WINERY
Santiago Calatrava
- 024 WEIN & WAHRHEIT
Ippolito Flaitz Group
- 028 MAS RODÓ WINERY / SPRING IN PANTONE 375 C
Sala Ferrus Architects

MAS RODÓ Riesling
"A Mediterranean Riesling"



- 91 points in the "Peñín Guide 2017"
- 9,25/10-points in the "Catalonian Wine Guide"
- Silver Medal- International Wine Guide
- "Wine of the week" in Germany by the newspaper Hamburger Abendblatt.

MAS RODÓ Merlot
"Mountain wine in the high Penedés"



- Gold Medal- Gilbert & Gaillard 2017
- Medalla de Oro- International Wine Guide 2018
- International Wine Guide 2016- Gold Medal
- Best Merlot in Spain "Guía de vinos Monovarietales de España 2016"
- 92 points- Guía de vinos Monovarietales de España 2016
- Gold Medal- MonoVino 2016
- Medalla de Plata- CWWSC 2018
- Silver medal in the "XVI MEZQUITA Award"

MAS RODÓ Cabernet Sauvignon
"Complex and expressive wine"



- 90 Parker Points
- Silver Medal- Gilbert & Gaillard 2017
- 90 points in the "Peñín Guide 2017"
- 93 points- Guía de vinos Monovarietales de España 2016
- Gold Medal- MonoVino 2016
- Gold Medal- Quality wines Challenge D.O. PENEDÉS 2014
- 9,13/10 points in the "Catalonian Wine Guide"
- Bronze Medal- III Challenge The best Wines for Asia-

Limited Edition: MAS RODÓ Reserva de la Propietat

D.O.PENEDÈS (Alts d'Ancosa)



**91
points**



BLEND WINES: MAS RODÓ INCÒGNIT.

MAS RODÓ INCÒGNIT WHITE- *a fresh and silky taste . Silver Medal IWG 2016 / 90 points PEÑÍN / Silver Medal CWWSC 2017/ Bronze Medal IWA 2017.*

MAS RODÓ INCÒGNIT ROSÉ - *an intense aromatic, very elegant and with balanced acidity that persist and englobes your palate. Gastronomic Rosé. Silver Medal IWG 2017 / Bronze Medal IWA 2017/ Especial Mention - Wines and Spirits Challenge of Africa 2017.*

MAS RODÓ INCÒGNIT RED - *blend with Cabernet Sauvignon, Tempranillo and Merlot, intense cherry colored wine, very long in taste and deep with a nice and fresh acidity. Silver Medal IWG2017/ Silver Medal CWWSC 2017/ Silver Medal IWA 2017.*





MAS RODÓ INCÒGNIT White

D.O Penedès (Alts d'Ancosa)

Type of wine: White wine.

Varieties: Parellada, Macabeo and Muscat.

Grape Origin: Own old vineyards, indigenous and recovered grape varieties.

Soil: Calcareous and sandy.

Production by hectare: 8000 kg.

Harvest: Manual harvest, early October.

Cork: 44 x 24.

Capsule: 60 x 31, pure tin golden capsule.

Fermentation: In stainless steel tanks the temperature is controlled between 16°C and 17°C.

Alcohol content: 12 % Vol.

Tasting notes: Yellow colored with greenish hues. White fruits on the nose and reminiscences of herbs; fennel and rosemary. Fresh, silky and complex taste with a perfectly integrated acidity.

Pairing : fish, pasta, rice, soft cheese, shellfish. Perfect to have for a wineglass and with tapas.

Recommended serving temperature: 6°C to 8°C





MAS RODÓ INCÒGNIT Rosé

D.O Penedés (Alts d'Ancosa)

Type of wine: Rosé wine, with fine lees stirring.

Varieties: Cabernet Sauvignon, Merlot and Tempranillo.

Grape Origin: Own vineyards.

Soil: Calcareous and sandy.

Production by hectare: 7000 kg.

Harvest: Manual harvest, end September.

Cork: 44 x 24.

Capsule: 60 x 31, pure tin copper capsule.

Fermentation: In stainless steel tanks the temperature is controlled between 16°C and 17°C.

Alcohol content: 13,5 % Vol.

Tasting notes: Soft raspberry colored wine with great aromatic intensity, emphasizing the fruity aromas of blackberry, red fruits and violet. The palate is elegant and creamy, its acidity makes it long and refreshing.

Pairing : Vegetables, pasta, rice, soft cheeses, Spanish omelet, fruit salad. With all kind of bluefish.

Recommended serving temperature: 6°C – 8°C





MAS RODÓ INCÒGNIT Red

D.O Penedés (Alts d'Ancosa)

Type of wine: Red

Variety: Cabernet Sauvignon, Merlot, Tempranillo.

Grape Origin: Own old vineyards.

Soil: Calcareous and sandy.

Harvest: 8 October. Manual

Cork: 44 x 24.

Capsule: 60 x 31, pure tin copper capsule.

Alcohol content: 14% Vol.

Tasting notes: Intense cherry colored. Ripen red berries aroma blended with a clean oak: chocolate and vanilla. In the mouth it's long and deep with a nice and fresh acidity.

Pairing : meat, stew, smoked cheese, tapas and wineglass.

Recommended serving temperature: Entre 14°C y 16°C





MAS RODÓ project started in **2005**,
2010 was the first year **MAS RODÓ** began to commercialize its wine.
we have introduced our wines in 16 countries

Dream with us!



www.masrodo.com

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