

## MAS RODÓ. TECHNICAL FEATURES. COMMON ASPECTS.

D.O.: Penedés (Alt Penedès, Mediona, at 60Km from Barcelona)

Climate: Mediterranean-Continental, 500m altitude

Bottle: Bordeaux Prestige 75 cl Black.

Carton: Cases of 6 bottles



EXPORT WINES

D.O PENEDEÈS (Alts d'Ancosa)

## INCÒGNIT LINE



### MAS RODÓ INCÒGNIT WHITE

**Type of wine:** White wine.

**Varieties:** Parellada, Macabeu, 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:** 45 x 24.

**Capsule:** 60 x 31, pure tin golden capsule.

**Fermentation:** 20 days, in stainless steel tanks, with controlled temperature between 16 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 – 8°C



### MAS RODÓ INCÒGNIT ROSÉ

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

**Varieties:** Cabernet Sauvignon, Merlot, Tempranillo.

**Grape Origin:** Own vineyards.

**Soil:** Calcareous sands and clays.

**Production by hectare:** 7000 kg.

**Harvest:** Manual harvest, end September.

**Cork:** 45 x 24.

**Capsule:** 60 x 31, pure tin copper capsule.

**Fermentation:** 20 days in stainless steel tanks the temperature is controlled between 16 and 17°C.

**Alcohol content:** 13 % Vol.

**Tasting notes:** Soft raspberry coloured 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 – 8°C.



### MAS RODÓ INCÒGNIT RED

**Type of wine:** Red Wine

**Variety:** Cabernet Sauvignon, Merlot, Tempranillo.

**Grape Origin:** Own old vineyards.

**Soil:** Calcareous sands and clays.

**Harvest:** 8 October. Manual

**Cork:** 45 x 24.

**Capsule:** 60 x 31, pure tin copper capsule.

**Fermentation:** 18 days in stainless steel tanks.

**Alcohol content:** 14% Vol.

**Tasting notes:** Intense cherry colored. Ripe red berries aroma and fresh flower notes. In the mouth it's meaty and pleasant with a good, well-integrated acidity.

**Pairing:** red meats, cured cheese, tapas and on its own by the wineglass.

**Recommended serving temperature:** 14 - 16°C



## SINGLE VARIETY WINES



### MAS RODÓ MONTONEGA

**Type of wine:** White wine, with fine lees stirring, aged 12m. in bottle.

**Variety:** Montonega

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

**Soil:** Calcareous and sandy.

**Production by hectare:** 4000 kg.

**Harvest:** Manual harvest, early October.

**Cork:** 45 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:** Bright and clear in appearance, pale yellow with greenish hue. Intense and fresh aroma with hints of white fruits. Lively mouth feel on the palate, fresh, balanced and fragrant with smooth and delicate finish.

**Pairing:** All kind of fresh fish and seafood, sushi/sashimi, rice, smoked food. Also ideal for cocktails and tapas.

**Recommended serving temperature:** 8 - 10°C



### MAS RODÓ MERLOT

**Type of wine:** Aged red wine.

**Variety:** Merlot.

**Grape Origin:** Own old vineyards.

**Soil:** Calcareous and sandy.

**Production by hectare:** 5000 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.

**Aging:** 12 m in barrel, 36 m in bottle

**Alcohol content:** 14,5% Vol.

**Tasting notes:** Lively cherry with high intensity. Structured and complex aroma of red fruit, licorice and underbrush notes. Pleasant on the palate with ripe fruit tannin and good oak integration, long and balanced acidity.

**Pairing:** Red and white meat, Spanish delicatessen, semi-cured cheese, lamb. All kind of pasta and vegetables.

**Recommended serving temperature:** 16 - 18°C

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LIMITED EDITION WINES (UNTIL 5000 PER WINE).

## SINGLE VARIETY WINES

D.O PENEDÈS



### MAS RODÓ MACABEO

**Type of wine:** White wine, with fine lees stirring, 3 m. in barrel, 9m. in bottle.

**Fermentation:** 20 days in French oak barrels.

**Variety:** Macabeo.

**Grape Origin:** Own old vineyards.

**Soil:** Calcareous sands and clays.

**Production by hectare:** 5000 kg.

**Harvest:** Manual harvest, mid-September.

**Aging:** 3 m in barrel, 9 m. in bottle

**Cork:** 45 x 24.

**Capsule:** 60 x 31, pure tin golden capsule.

**Alcohol content:** 13,5% Vol.

**Tasting notes:** Straw color with golden hues. Fine aroma with elegant smokey notes, fine herbs and lees. Round, elegant, oily on the palate, with an excellent touch of acidity, persistence and ripe fruit reminiscence.

**Pairing:** All kinds of grilled fish and baked fish, casseroled fish, cod, rices, cheese and white meat.

**Recommended serving temperature:** 14°C



### MAS RODÓ RIESLING

**Type of wine:** Young white wine, 12 m. in bottle.

**Varieties:** 100% Riesling

**Grape Origin:** Own vineyards of controlled production

**Soil:** Stony soil.

**Yield by hectarea:** 4,000 kg

**Harvest:** End of September, manual vintage

**Cork:** 45x24

**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:** 12,5% vol.

**Tasting Notes:** Pale golden yellow, bright and shiny. Elegant and complex aromas of pineapple and tropical fruits. Fresh, silky on the palate with a sweet sensation, remarkable acidity and persistence.

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

**Recommended serving temperature:** 12°C



### MAS RODÓ CABERNET SAUVIGNON

**Type of wine:** Aged red wine.

**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 and 20°C.

**Aging:** 12 m in barrel, 48m in bottle

**Alcohol content:** 15% Vol.

**Vintage rating:** excellent.

**Tasting notes:** Intense deep red colour. Complex on the nose; balsamic with red fruits, cocoa and fruit preserve notes. Intense, oily mineral mouth feel. Well integrated ripe tannins with a nice depth and a balanced acidity.

**Pairing:** Red meats, roasts, stews, aged cheeses, and charcuterie. With desserts: dark chocolate or after coffee.

**Recommended serving temperature:** 16 - 18°C



### MAS RODÓ RESERVA DE LA PROPIEDAD

**Type of wine:** Aged red wine.

**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, with controlled temperature between 19 and 20°C.

**Aging:** 24 m in barrel, 48 m in bottle

**Alcohol content:** 14% Vol.

**Tasting notes:** Dark cherry coloured 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.

**Pairing:** Subtle, elaborated stews and wild game. Also with dark chocolate.

**Recommended serving temperature:** 16 - 18°C

[www.masrodo.com](http://www.masrodo.com)

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### MAS RODÓ ORANGE

**Type of wine:** Orange wine.

**Varieties:** 100% Montonega.

**Grape Origin:** Own old vineyards

**Soil:** Calcareous and sandy.

**Production by hectarea:** 4500 kg.

**Harvest:** Manual harvest, early October.

**Cork:** 1+1 (44 x 24).

**Fermentation:** Skin contact in stainless steel tanks during 20 days, the temperature is controlled between 16°C and 17°C.

**Alcohol content:** 12 % Vol.

**Tasting notes:** Amber color with coppery reflections, Aromas of citrus peel and hints of herbs. On the palate it is mineral and fresh with notes of loquat. Dry acidity and long finish.

**Pairing:** Fish, vegetables, Thai dishes and other spicy foods.

**Recommended serving temperature:** 10 - 12°C