

COCA I FITÓ

SINGLE VINEYARD WINES DO MONTSANT

Coca i Fitó is the name given to the flagship wines of the winery. They are single estate wines made in the DO Montsant. What counts in these wines is the terroir of the estate. The resulting wines have a nature of their own and are less easily identified with wines of a DO or wine appellation in particular. We can define them as sensory wines, harmonic, refreshing and full of nuances.

COCA I FITÓ NEGRE - COCA I FITÓ ROSA - COCA I FITÓ DOLÇ - COCA I FITÓ GARNATXA - COCA I FITÓ CARINYENA



monsant

COCA I FITÓ NEGRE

RED WINE - SINGLE VINEYARD WINE
DO MONTSANT

BLEND
50% Syrah, 22 year old vines
30% Grenache, 50 to 70 year old vines
20% Carignan, 50 to 70 year old vines

AGEING
From 12 to 14 months in new French oak barrels (90%) and American oak barrels (10%).

ALCOHOL 14,50% by vol.

PRODUCTION 8.000 bottles

This wine lends its image to the winery. It is the essence of a limestone-based vineyard located in the middle of the valley where the town of Falset is located. This wine is characterised by its feminine elegance and gentleness, whilst at the same time offering freshness and power. What makes this wine so special though, is its ability to evolve in the glass. It takes us through different landscapes which quickly flash before us as new aromatic sensations and aromas hit our palate.



monsant

COCA I FITÓ ROSA

ROSÉ WINE - SINGLE VINEYARD WINE
DO MONTSANT

BLEND
100% Syrah
- 20 year old vines -

AGEING
Part of the wine ages in French oak barrels for some 4 months

ALCOHOL 14,00% by vol.

PRODUCTION 3.000 bottles

A rosé wine with a red wine soul. This is a single varietal Syrah wine and yet its essence lies in the limestone soils of the vineyard and in its winemaking – a rosé wine with some barrel ageing. The result is a mouth-watering rosé. It is refreshing with good structure and complexity. It is also an age-worthy rosé wine whilst still keeping its freshness and colour. Coca i Fitó Rosa is a gastronomic wine which can pair well with all kinds of food.



monsant

COCA I FITÓ GARNATXA

RED WINE - SINGLE VINEYARD WINE
DO MONTSANT

BLEND
100% Grenache
- 60 to 70 year old vines -

AGEING
12 months in new French oak barrels.

ALCOHOL 14,50%

PRODUCTION 622 bottles

Medium Ruby. Clean and clear initial aromas of mature red fruits with local herbs (Rosemary and Thyme) and balsamic notes. The wine opens, offering red acidic fruits (cherry) and candied orange peel, with sweet spiced becoming more apparent. An elegant yet fresh attack, the Grenache gives notes of candied citric fruits (orange and chocolate), fresh red fruits (cherry and strawberry), sweet spices and underbrush. The wine is enduring on the palate, and full of nuances.



monsant

COCA I FITÓ CARINYENA

RED WINE - SINGLE VINEYARD WINE
DO MONTSANT

BLEND
100% Carignan
- 60 to 70 year old vines -

AGEING
12 months in new French oak barrels.

ALCOHOL 14,50%

PRODUCTION 832 bottles

Deep Ruby in color. Aromas of fresh tart red fruits (cherry and pomegranate), licorice branch and sweet spices. The attack is velvety and fresh, and offers recurring tart red fruits providing freshness throughout. The wine develops sweeter fruit notes of cherry and raspberries, spices and balsamics, with a present yet soft tannic grip on the finish which is balanced by the lively acidity. A full-bodied yet lively wine to enjoy.

Coca i Fitó

— CELLER —

REMARKABLE WINES FROM MEDITERRANEAN AND ATLANTIC WINE GROWING AREAS DO MONTSANT - DO TERRA ALTA - DO EMPORDÀ - DO RIBEIRA SACRA

WINERY

Coca i Fitó is an innovative, dynamic winery that creates singular wines, run by brothers, Toni and Miquel Coca i Fitó.

Toni Coca i Fitó, a well known Catalan winemaker has spent most of his life investigating and learning about viticulture. He has also striven to understand the mineral interaction between soil and vine as well as learning about the different grape varieties and their ability to age and interact with one another.

Miquel Coca i Fitó's professional training has lead him to gastronomy and other such beautiful things in life. His task here is to make a tailored suit for these jewels of wine, helping them to reveal the true beauty hidden within each bottle.

At Coca i Fitó, we have sought to achieve excellence in the development and enjoyment of wines which are capable of exciting and thrilling consumers. These are wines which speak to us and which lead us to converse with them. We wish to achieve something as simple as bringing a smile to the face of whoever opens, pours and drinks one of our wines.

The Coca i Fitó project started in 2006 in the DO (Designation of Origin) Montsant wine appellation. In 2010, in the search of White Grenache, the team started to make white wines in the DO Terra Alta. A year later, as if they still hadn't got enough to do, they joined forces with some small grape growers in DO Empordà and started to make wines in this region too.

Thanks to the fact that these wines have been well received, this pair of intrepid entrepreneurs has seized any opportunity to start new projects and share their knowledge by working with other masters of the wine world. The latest dream come true has been making wines in the DO Ribeira Sacra.

There are a diversity of factors that play part in winemaking at Coca i Fitó in order to achieve unique wines. There are three principle elements: the mineral essence of varied soil types; the blending of varieties (while one varietal gives us fruit and volume, another will be used for structure and freshness); and ageing, where the same base wine can be aged in different types of barrels (types of wood and degree of toasting), amphorae, cement and stainless-steel tanks.

The driving idea behind the winemaking is to create wines where the freshness and fruit serve as a foundation for tasty, penetrating wines. The use of an array of techniques to blend grapes from different varieties, even different soils, then using a wide variety of aging processes, allow for an infinity of nuances that take us further in our search for pleasure. And it is in the search itself that we enjoy the experience!

Most of the grapes we use are our own, sourced from small vineyards worked in a sustainable manner. We want to take care of both the wine and the environment. To be honest, wine is basically the land and our emotions.

The drawings which decorate Coca i Fitó wine bottles are the work of illustrator, Oriol Malet. We have tried to transmit the essence of each wine in every design as well as describing the sensations which these can give, be it for their freshness, structure, joy or taste...

Rest assured that these two brothers will surprise us once again with new ideas that they are dreaming up!

We truly hope you will enjoy these great wines.



Miquel & Toni Coca i Fitó

...A SWEET WINE TO AWAKEN THE SENSES...

COCA I FITÓ DOLÇ

NATURAL SWEET RED WINE - SINGLE VINEYARD WINE
DO MONTSANT

🍇 BLEND

60% Grenache
40% Carignan
- 50 to 70 year old vines -

🕒 AGEING

12 months in French oak and
cherry wood barrels.

% ALCOHOL 16,50% by vol.

🍷 PRODUCTION 1.100 bottles



montsant

This is a late harvest sweet wine, aged in French oak and cherry wood barrels. It is made from old vine Grenache and Carignan planted on a limestone soil. This sweet wine is very refreshing, clean and bursting with ripe black fruit. It is very spicy, with hints of a mature wine which is not sticky sweet at all. It is more of an aperitif wine for drinking on its own or to accompany meat dishes or cheeses. This is a beguiling wine for special occasions.

