

COCA I FITÓ

REMARKABLE WINES AND SINGLE VINEYARD WINES 1/2
DO MONTSANT - DO TERRA ALTA

Coca i Fitó is the name given to the flagship wines of the winery. Wines produced in the DO Montsant and the DO Terra Alta. The most important factor is the soil of the vineyards. The resulting wines have a nature of their own. We can define them as provocative wines, harmonic, refreshing and full of nuances.

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



COCA I FITÓ NEGRE

RED WINE - SINGLE VINEYARD WINE
DO MONTSANT

BLEND
50% Syrah, 30% Grenache, 20% Carignan
- 20 to 70 year old vines - single vienyard

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

ALCOHOL 14,50% by vol.

PRODUCTION 6.000 bottles

The eponymous wine of the winery, which conveys the essence of a single vineyard located in the middle of the Falset Valley with calcareous soils. A wine that transmits elegance and delicacy, yet with tremendous potency and freshness. The great singularity of this wine is it's development in the glass. This wine traverses varied landscapes as it opens in the glass, one following the other every few minutes, which you will appreciate with your senses. A wine for those special occasions and to be remembered.




COCA I FITÓ ROSA

ROSÉ WINE - SINGLE VINEYARD WINE
DO MONTSANT

BLEND
100% Syrah
- 15 to 30 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 the character of a red one. This is a single-vineyard monovarietal (Syrah) with some time in barrel. The result is a refreshing candy treat, structured and complex. A rosé wine with ageing capacity without losing freshness nor colour. Coca i Fitó Rosa is a gastronomic wine that pairs well with a variety of dishes.




COCA I FITÓ GARNATXA

RED WINE - SINGLE VINEYARD WINE
DO MONTSANT

BLEND
100% Grenache
- 60 to 80 year old vines -

AGEING
12 months in new French oak barrels.

ALCOHOL 14,50%

PRODUCTION 2.500 bottles

The essence of Grenache. Wine produced with selected grapes from our oldest vines. Limited production. Grenache is the most utilized varietal in DO Montsant and the Mediterranean varietal which is most present in the world. This wine is an example of Mediterranean expression as it is expressed in the Priorat region, with its representative freshness. An insight to the southern landscapes of DO Montsant.




COCA I FITÓ CARINYENA

RED WINE - SINGLE VINEYARD WINE
DO MONTSANT

BLEND
100% Carignan
- 60 to 80 year old vines -

AGEING
12 months in new French oak barrels.

ALCOHOL 14,50%

PRODUCTION 1.900 bottles

Old vines of Carignan. Since 2012 small quantities of this wine have been produced, that uses the best Carignan from our estate, just as we do with our monovarietal Grenache. These two are the most important varietals in the region and are usually blended together. This 100% Carignan gives us the opportunity to enjoy the essence of the varietal. Typicity with intensity, potency, colour, fruit and freshness. It's quite surprising how fresh and enticing this varietal can be!



REMARKABLE WINES AND SINGLE VINEYARD WINES 2/2
DO MONTSANT - DO TERRA ALTA

The grape varieties used in both DO's are Grenache (black, hairy and white Grenache), Macabeu, Carignan and in less percentage Syrah and Cabernet Sauvignon. The winery produces a couple of remarkable late harvest sweet wines, one in each wine region.

COCA I FITÓ MARAGDA - COCA I FITÓ D'OR - COCA I FITÓ DOLÇ - COCA I FITÓ D'AMBRE



montsant

COCA I FITÓ MARAGDA

RED WINE
DO MONTSANT

BLEND

55% Grenache - 40 to 100 year old vines -
25% Carignan - 40 to 80 year old vines -
20% Syrah - 15 to 30 year old vines -
(selected grapes from old vines)

AGEING

12 months in French and American oak barrels, and clay pots (amphorae).

% ALCOHOL 14,50% by vol.

PRODUCTION 24.000 bottles

Red wine from DO Montsant made from a rigorous selection of old-vine grapes from diverse soil types, aged in different types of oak barrels and amphorae. The result is a wine with personality, elegant, balanced, soft, approachable, filled with nuances and subtlety. A well-structured, fresh and powerful wine, made to provide enjoyment.



TERRA ALTA

COCA I FITÓ D'OR

WHITE WINE
DO TERRA ALTA

BLEND

80% White Grenache
20% Macabeu
- 30 to 80 year old vines -

AGEING

80% of the wine ferments and ages in French oak barrels, and the 20% ages in concrete eggs for 6 months.

% ALCOHOL 14,00% by vol.

PRODUCTION 5.000 bottles

Aged white wine from DO Terra Alta, limited production. Made from old-vine White Grenache and Macabeu. The essence of aged White Grenache coupled with Macabeu, made to age, which will continue to develop its aromas and flavours through time. The wine offers white flowers and white fruits (pear) in its youth, then develops toward stone fruits (peach and quince), alongside citric notes. Noticeable body and viscosity.



montsant

COCA I FITÓ DOLÇ

NATURAL SWEET RED WINE - LATE HARVEST
DO MONTSANT

BLEND

60% Grenache
40% Carignan
- 40 to 80 year old vines -

AGEING

12 months in French oak and cherry wood barrels.

% ALCOHOL 16,50% by vol.

PRODUCTION 900 bottles

Sweet wine made from old vine Grenache and Carignan planted in clay and calcareous soils. Late harvest wine, aged in barrels of French oak and cherry wood. A wine with a driving freshness, clean, full of mature black berry fruit, spices and developed notes from the barrel ageing. A wonderful and surprising wine that works as an aperitif given its freshness, or on its own. The wine also works well with meats, cheeses and chocolate. A seductive wine for special occasions.



TERRA ALTA

COCA I FITÓ D'AMBRE

NATURAL SWEET WHITE WINE - LATE HARVEST
DO TERRA ALTA

BLEND

80% White Grenache
20% Tintorella (semi-red Grenache).
- 35 to 80 year old vines -

AGEING

12 months in French oak barrels of 120 liters.

% ALCOHOL 16,00% by vol.

PRODUCTION 1.600 bottles

Sweet wine made from old vine White Grenache and Tintorella. The late-harvested grapes were aged in small barrels of French Oak. The wine is a window to autumn: fresh air, dried fruits, candied orange and honey. A wine that is wonderful on its own or as an aperitif accompanied with soft cheeses, dried fruits and fowl, and quince.