



MASTINELL



Every bottle a work of art

At Mastinell, we blend creativity and enthusiasm with our passion and talent for work to create classic wines, with the grapes as our muse.

We are committed to quality and seek excellence in everything we do, to a job done with care. **Our promise is to produce exceptional cava and wine using traditional processes along every step of each bottle's journey.** All the details, from lovingly tending the vineyard to our manual harvests and grape handling, are conducted at the optimal moment. Time-honored winemaking techniques are adapted to each variety, vintage, and vine to ensure exemplary standards.

A lengthy aging time for our cavas and wines allows them realize their potential. **You'll appreciate our unhurried approach while enjoying a glass of our wine**, savoring our creations in the way the best things should be – slowly.

We believe that our vineyard, lands, and harvest should be treated like the climate; an organic, life-affirming cycle that repeats itself, year after year. We respect natural order, from the creation of each fruit and every cluster of grapes, helping nature fulfill its maximum expression. **All our products are ecological and suitable for vegans, born from our respect for the environment of which we are all a part.**

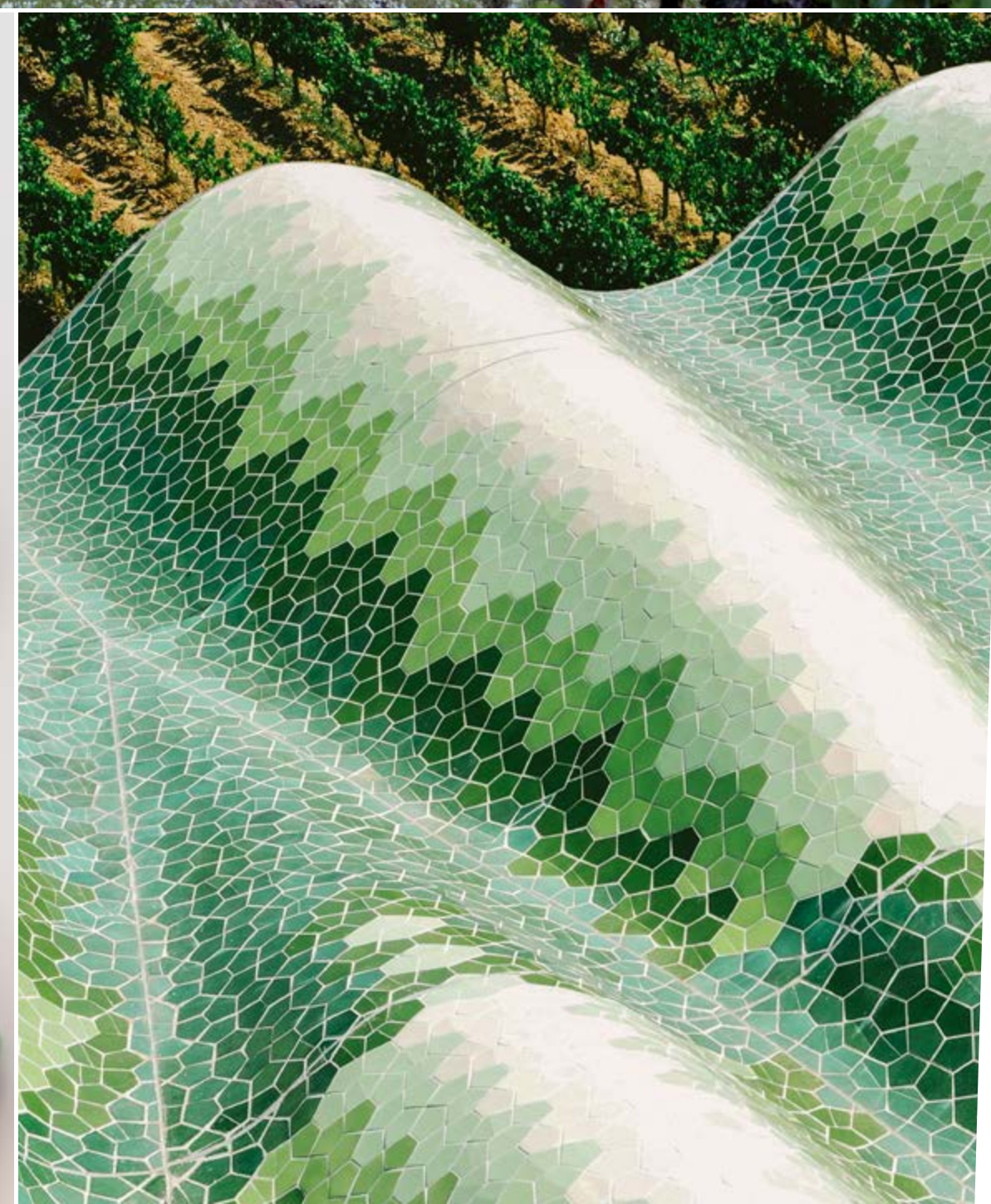
Our atelier del cava – cava workshop – is where our dreams are built on the shoulders of artisanal and creative essence. In a moment, all these ingredients combine to become a work of art.



Inspired by Barcelona and the Mediterranean

Mastinell sits in a privileged location that is bathed by the Mediterranean's gentle breeze, creating an ideal microclimate for the cultivation of vines. This land boasts more than 2,000 years of viticulture, and our people **take great pride in being the current guardians caring for this fertile land.**

Our bodega and hotel are located in the Alt Penedès region, an hour west of Barcelona and nestled at the foothills of Sant Pau. **Views extend over our verdant vines to the mountains of Catalonia and the Santa Maria Basilica,** which stands proudly over Vilafranca del Penedès.





A unique product

We acknowledge nature's gifts by **picking each grape in its prime to ensure we press only the finest must.** From their inception, our cavas and wines are synonymous with excellence.

All our work is performed tenderly and — married with our expert oenologists' wisdom transforms what the land offers into art.

Recently, we have been recognized with the “**Elaborador Integral**” seal of the D.O. Cava, a certification that **only 17 of 349 wineries have**, and which endorses our commitment to quality, transparency and sustainability, guaranteeing that **the entire production process of our cavas is carried out in our own facilities.**

We fuse tradition and avant-garde from vineyard to the glass; our processes' transparency is completed with a disgorgement date on all of our cavas. **Our products are unique, and so are you, our fellow oenophiles.**



CAVA





Mastinell - Brut Rosé · Reserva · Brut · 2020

The grapes for our Brut Rosé 2020 are exclusively from the Catalan variety Trepat. They are carefully selected during our meticulous manual harvest and are placed gently into small crates before their short journey to our pressing room.

The entire cluster is pressed in a protected atmosphere, maintaining grape quality. Our Brut Rosé delivers rewards in its subtle color and aromas, thanks to its delicate maceration.

TASTING NOTES

Appearance

Delicate pink color. Fine, abundant bubbles.

Nose

Intense, fresh nose. Aroma defined by notes of cherry and red fruits.

Palate

Expressive palate with berry blackberry and raspberry notes. Pleasant finish with good balance between sweetness and freshness.

PRODUCTION

10,000 bottles x 75 cl.

FOOD PAIRING

Puff pastry appetizers, smoked foods, shellfish, roasted white meats and red fruit or cheese-based desserts.

SERVING TEMPERATURE

6-8 °C

RECENT AWARDS



VARIETY

100% Trepat

ANALYSIS

Alcoholic content: 11.5% vol

Acidity: 6.0 g/l (tartaric)

Sugars: 6.5 g/l

AGING

4 years





Mastinell - Chapó! Reserva · Extra Brut · 2015

Chapó exhibits our most intense interpretation of Chardonnay. The grape's harvest in early August kickstarts our production cycle, an exciting time that is reflected in this cava. The Chapó 2015 Extra Brut follows our long-established customs that protect the grapes.

Our manual harvesting means every fruit is of the highest quality; its integrity is maintained thanks to the small crates we use to transport the clusters the short distance to our pressing room. Before fermentation, the must is clarified naturally via sedimentation.

PRODUCTION

14,500 bottles x 75 cl.

FOOD PAIRING

Asparagus, artichokes, white fish, pasta, rice dishes and appetizers.

SERVING TEMPERATURE

6-8 °C

TASTING NOTES

Appearance

Radiant gold color. Enduring stream of bead-like bubbles.

Nose

Fresh and original. Balsamic and floral notes of pine, rose and geranium precede fruity pineapple, grapefruit, and melon aromas.

Palate

Balanced, elegant, and creamy in the mouth, offering a long and fresh aftertaste with citric and balsamic impressions.

VARIETY

100% Chardonnay

ANALYSIS

Alcoholic content: 12.5% vol

Acidity: 6.6 g/l (tartaric)

Sugars: 3.2g/l

AGING

9 years








Mastinell - Brut Real Organic · Gran Reserva · Brut · 2016

The Brut Real 2016's success is based on three high-quality grapes grown on half-century old vase-trained (gobelet) vines. The grapes are all individually inspected during our manual harvest.

They are lovingly laid in small crates before undertaking their short journey to our atmospherically controlled pressing room, where the grapes are scrutinized once more to safeguard the grape and its quality, and then the whole cluster is pressed. Each variety is vinified separately. Before fermentation, the must is clarified naturally via sedimentation.

TASTING NOTES

-  **Appearance**
Bright yellow with fine and delicate bubbles.
-  **Nose**
Very floral with hints of apple, ripe pear, and anise.
-  **Palate**
Balanced, elegant, and harmonious in the mouth. A long and refreshing finish with citrus fruit and fennel caresses.



PRODUCTION

60.000 bottles x 75 cl.

FOOD PAIRING

Perfect company for salads, vegetables, hamburgers, red meat, grilled fish, aperitifs and cocktails.

SERVING TEMPERATURE

6-8 °C

RECENT AWARDS



VARIETY

Macabeo, Xarel·lo, Parellada

ANALYSIS

Alcoholic content: 12% vol
Acidity: 5.9 g/l (tartaric)
Sugars: 6.5 g/l

AGING

8 years





Mastinell - Brut Real Magnum Organic · Gran Reserva · Brut · 2016

The Brut Real 2016's success is based on three high-quality grapes grown on half-century old vase- trained (gobelet) vines. The grapes are all individually inspected during our manual harvest.

They are lovingly laid in small crates before undertaking their short journey to our atmospherically controlled pressing room, where the grapes are scrutinized once more to safeguard the grape and its quality, and then the whole cluster is pressed. Each variety is vinified separately. Before fermentation, the must is clarified naturally via sedimentation.

TASTING NOTES



Appearance

Vivid gold with fine, delicate bubbles.



Nose

Very floral with hints of apple, ripe pear, and anise.



Palate

Balanced, elegant, and harmonious in the mouth. A long and refreshing finish with citrus fruit and fennel caresses.

PRODUCTION

5,000 bottles x 150 cl.

FOOD PAIRING

Perfect company for salads, vegetables, hamburgers, red meat, grilled fish, aperitifs and cocktails.

SERVING TEMPERATURE

6-8 °C

RECENT AWARDS



VARIETY

Macabeo, Xarel·lo, Parellada

ANALYSIS

Alcoholic content: 12.5% vol

Acidity: 5.9 g/l (tartaric)

Sugars: 6.5 g/l

AGING

8 years





Mastinell - Brut Nature Organic · Gran Reserva · 2017

Our Nature 2014 cava, like all our cavas, receives royal treatment from the moment we harvest the grapes by hand. The Nature 2014's grapes come from three high-quality half-century old vase-trained (gobelet) vines.

They are placed into small crates, and the whole cluster is pressed in our protected pressing rooms, guaranteeing quality. Before fermentation, the must is clarified naturally via sedimentation. We do not add *liqueur d'expédition* (dosage) between disgorging and final corking, directly connecting our land, nature and taste.

PRODUCTION

60,000 bottles x 75 cl.

FOOD PAIRING

Rice, cannelloni, bluefish, grilled seafood, legumes, cured meats, and aged cheeses.

SERVING TEMPERATURE

6-8 °C

RECENT AWARDS



TASTING NOTES



Appearance

Bright yellow color, with very fine, persistent bubbles that anticipate complexity and serenity.



Nose

Notes of ripe fruit, especially apple, and citrus, with hints of nuts and toast.



Palate

Structured palate, with lively acidity, a full, dry entry. Long finish, with saline notes, nuts, and a mineral touch.

VARIETY

Xarel·lo, Macabeo, Parellada

ANALYSIS

Alcoholic content: 12% vol

Acidity: 5.7 g/l (tartaric)

Sugars: 2 g/l

AGING

10 years





Mastinell - Carpe Organic · Gran Reserva · Brut Nature · 2019

Our first organic cava, Carpe 2019, made from Chardonnay vines planted in 1990, has a booming personality, perfect for life's special moments. It offers a fresh and vibrant celebration of cava without losing any of its maturity over its four years of aging.

Workers manually harvest the grapes for this Gran Reserva and gently carry them in crates to our processing room, where the whole cluster is pressed. Before fermentation, the must is clarified naturally via sedimentation.

TASTING NOTES



Appearance

Soft, light yellow with glimmers of green.



Nose

Young and vivacious nose. Citrus, aniseed, and white flower notes identifiable on aroma and palate.



Palate

The extensive creaminess is thanks to Carpe's aging process, offering tantalizing sweetness and elegance without losing freshness. A floral aftertaste hints at mint and verbenas.

PRODUCTION

10,000 bottles x 75 cl.

FOOD PAIRING

Fish rice dishes, white meat, sushi, oysters and foie gras.

SERVING TEMPERATURE

6-8 °C

RECENT AWARDS



VARIETY

Chardonnay, Xarel·lo, Macabeo, Parellada

ANALYSIS

Alcoholic content: 12% vol

Acidity: 6 g/l (tartaric)

Sugars: 2.5 g/l

AGING

5 years





Mastinell - Cristina Organic · Gran Reserva · Extra Brut · 2019

Cristina is the witness of the best vintages, the result of precise work in which the long ageing is enriched with a special contribution: 20% of the Xarel·lo is fermented and aged in 500L French oak barrels, bringing complexity, structure and a unique texture to this exceptional cava.

For its production, the grapes are harvested and selected by hand before the whole cluster is pressed. Before fermentation, the must is naturally clarified by sedimentation.

TASTING NOTES

Appearance

Pale yellow color with greenish reflections, denoting a good evolution in bottle. Very fine, persistent bubbles that form a perfect crown.

Nose

The nose stands out for its freshness and elegance. Aromas of ripe white stone fruit, such as apple, with subtle floral notes and a delicate touch of pastry.

Palate

The palate is balanced, fresh and creamy. Smooth mouthfeel, given by a good integration of the bubbles, appearing pleasant toasted notes and an aniseed finish.

PRODUCTION

6.500 bottles x 75 cl.

FOOD PAIRING

Perfect with rice dishes, red meats, seafood, grilled fish and even foie gras. Ideal to enjoy with dark chocolate desserts.

SERVING TEMPERATURE

6-8 °C

RECENT AWARDS



VARIETY

Macabeo, Parellada, Chardonnay, Xarel·lo (20% aged in French oak)

ANALYSIS

Alcoholic content: 12.5% vol
Acidity: 6 g/l (tartaric)
Sugars: 4 g/l

AGING

5 years





Mastinell - M12 · Gran Reserva · Extra Brut · 2011

The year 2011 brought perfect conditions for long-aged cavas. Abundant rains and low temperatures led to a slow ripening of the grapes in the vineyard. The harmony between acidity and sugar at the time of harvest already promised an exceptional vintage.

Our vision for the future led us to store 200 bottles of this vintage in optimal conditions for 12 years. This deliberately slow transformation resulted in this unique cava, with a distinguished personality that radiates energy and vitality.

TASTING NOTES

Appearance

A bright, luminous golden color is embellished by fine and lively bubbles.

Nose

Expressive and generous nose with aromas of flowers and ripe citrus fruit with brioche and toasted almond notes.

Palate

Opulent and creamy, M12's elegant structure is enhanced by a long finish with nut, spices, and honey notes.



PRODUCTION (Limited edition)

200 bottles x 75 cl.

FOOD PAIRING

Oysters with Beluga caviar, grilled turbot with smoked chili peppers and rice, matured beef steak tartare with cured egg yolk.

SERVING TEMPERATURE

6-8 °C

VARIETY

Macabeo, Xarel·lo, Parellada

ANALYSIS

Alcoholic content: 12.5% vol

Acidity: 5.9 g/L

Sugars: 4.2 g/L

AGING

13 years



WINE





Mastinell - L'Alba Negre Organic · Red wine

L'Alba Negre Eco is a dashing and daring blend of Merlot, Cabernet Sauvignon, and Sumoll. We ferment them together during its short, six-month aging in French oak barrels, adding mature characteristics that respect its youthful aromas.

The grapes for our L'Alba Negre are handpicked, and then each bunch is individually selected to ensure the highest quality. We perform a pre-fermentation maceration of two to three days, followed by 15-20 days of alcoholic fermentation in stainless steel tanks. Only the best makes it through – we use only free-run juices.

PRODUCTION

14,000 bottles x 75 cl.

FOOD PAIRING

A powerful companion to stews, meat dishes, cheese and Spanish cold meats.

SERVING TEMPERATURE

15-17 °C

RECENT AWARDS



TASTING NOTES



Appearance

Intense cherry color with glimpses of violet.



Nose

Fruity, fresh, and frank. Delicate aging notes in perfect harmony with a varied aroma.



Palate

A silky first step leads pleasantly to spices and coconut aftertaste.

VARIETY

Merlot, Cabernet Sauvignon, Sumoll

ANALYSIS

Alcoholic content: 13% vol

Acidity: 5.7 g/l (tartaric)

pH: 3.3

Sugars: 0.7 g/l

AGING

Aged in French oak barrels for 6 months





Mastinell - Irene Organic · Rosé Wine · 2024

Opposites attract in our captivating single variety rosé, Irene. We grow the rebellious native variety, Sumoll, in our most pampered plot in the foothills of Sant Pau.

We lovingly harvest, select, and destem every cluster by hand, slowly coaxing Sumoll's defiance into something magical through tenderness and care.

The grape is pressed directly to draw out Sumoll's subtleness and delicacy, avoiding contact with oxygen that could reignite its restless nature. We clarify the must naturally by sedimentation, with the alcoholic fermentation at 15 °C over 20 days.

PRODUCTION

6,000 bottles x 75 cl.

FOOD PAIRING

Appetizers, salads, Japanese cuisine, mild seafood rice dishes, white meats, and fine fish such as lobster or scallops.

SERVING TEMPERATURE

8-10 °C

RECENT AWARDS



NOTA DE CATA

Appearance

A pale and bright color lends a delicate presence in the glass, evoking the exquisiteness of rose petals.

Nose

Predominant notes of fresh red fruits, such as wild strawberry and raspberry, with a floral touch of hibiscus petals, surrounded by a subtle mineral background that enhances its freshness.

Palate

The palate is smooth but full of character. Fresh and lively entry, with well-integrated acidity, typical of the Sumoll variety, which balances the fruit profile. Tangy red fruits predominate over a mineral background. A wine that is both rich and complex, exotic and refreshing.

VARIETY

100% Sumoll

ANALYSIS

Alcoholic content: 12% vol

Acidity: 5.5 g/l

pH: 3.15

Sugars: 0.5 g/l





Mastinell - Eliane Organic · Single-variety white wine · 2024

There is minimal interference in the vinification process of Eliane Eco, as we pay our respect to the Chardonnay planted in our vineyards in 1990. We defer to its demand for a long and slow maceration *sur lie* (on the lees).

Before this process, we follow our traditional manual harvest of the grapes, each cluster carefully selected and laid in small boxes then carried to be processed. The clusters are destemmed and pressed to guarantee the fruit's integrity and quality. Before fermentation, the must is clarified naturally via sedimentation.

PRODUCTION

10.000 bottles x 75 cl.

FOOD PAIRING

Delicious paired with seafood (scallops, clams), baked or grilled fish, seafood rice dishes, creamy cheeses, and vegetables.

SERVING TEMPERATURE

7-9 °C

RECENT AWARDS



TASTING NOTES



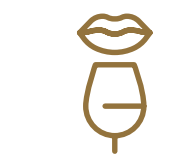
Appearance

Straw yellow color with greenish reflections.



Nose

Fresh, elegant, and varietal profile. Tropical and citrus notes, such as lemon peel, take center stage. Surprisingly balanced.



Palate

Silky and elegant on the palate, with hints of lime, grapefruit, and subtle toasted notes. Voluptuous, oily, and with a lingering finish. A wine that combines tension and breadth.

VARIETY

100% Chardonnay

ANALYSIS

Alcoholic content: 12% vol

Acidity: 5.4 g/l (tartaric)

pH: 3.25

Sugars: 0.5 g/l

AGING

Aged on lees for 4 months





Mastinell - Gisele Organic · Barrel-fermented single-variety white wine · 2023

From a small plot of Xarel·lo vase-trained (gobelet) vines, planted in 1936, comes our Gisele Eco single-variety white wine. These grapes follow our lovingly prepared ritual of manual harvesting into small crates, and transportation to be processed.

The destemming and pressing are respectful to this grape's history. The clarification of the must before fermentation is natural, by sedimentation. Alcoholic fermentation starts in stainless steel tanks at 15-16 °C and concludes in French oak barrels, where the wine rests for six months.

TASTING NOTES

Appearance

Pale yellow color with golden hues.

Nose

Floral aroma with a dusting of cinnamon notes.

Palate

Well-structured on the palate, with subtle strokes of tangerine and vanilla that segue to a fresh, elegant, and persistent aftertaste.

PRODUCTION

4,500 bottles x 75 cl.

FOOD PAIRING

Gets along famously with blue fish, smoked foods, cured meats and cheeses, seafood rice and spicy foods.

SERVING TEMPERATURE

8-10 °C

RECENT AWARDS



VARIETY

100% Xarel·lo

ANALYSIS

Alcoholic content: 12% vol

Acidity: 5 g/l (tartaric)

pH: 3.31

Sugars: 0.5 g/l

AGING

Aged in French oak barrels for 6 months





Mastinell - Blanca Organic · White wine · 2024

Blanca is a unique blend that reflects our commitment to the authenticity of the Penedès. Its production is based on minimal intervention, highlighting the vitality and expression of two historic varieties: Parellada, over 50 years old and cultivated using goblet training, which brings subtlety and precision, and Malvasía de Sitges, which adds a wilder and more genuine touch.

During the harvest, we select each cluster to ensure the highest quality. Destemming and pressing are carried out in a respectful manner, guaranteeing the protection of the grapes. The clarification of the must before fermentation is natural, through sedimentation.

PRODUCTION

6.000 bottles x 75 cl.

FOOD PAIRING

It is the perfect companion for white fish, Mediterranean salads, seafood, pasta and mild Asian cuisine.

SERVING TEMPERATURE

7-9 °C

RECENT AWARDS



TASTING NOTES

Appearance

Pale yellow color with greenish tones and steely rim, denoting youth and freshness.

Nose

Intense aroma marked by notes of white fruit and white flowers and a delicate memory of Mediterranean herbs.

Palate

In the mouth it is fresh and vibrant. It presents a very lively acidity that provides tension and length. Clean and fragrant finish, with medium persistence and a fruity and floral aftertaste.

VARIETY

Parellada, Malvasía de Sitges.

ANALYSIS

Alcoholic content: 12% vol

Acidity: 5.4 g/L (tartárico)

pH: 3.2

Sugars: 0.4 g/L





Mastinell - Arte · Red wine · 2022

Arte comes from the magical blend of three varieties grown at the nearby Font Rubi. The grape's optimum maturity comes later in the season, around mid-late October. We manually harvest the clusters and gently lay them in small crates to journey to our processing room.

The best of the crop undergoes a pre-fermentation maceration lasting two to three days, followed by 15-20 days of alcoholic fermentation in stainless steel tanks. Only the best makes it through to be aged 12-14 months in our 500-liter French oak barrels – we use only free-run juices.

PRODUCTION

4,000 bottles x 75 cl.

FOOD PAIRING

Grilled meat, game, steak tartare, goat cheese and *jamón ibérico*.

SERVING TEMPERATURE

15-17 °C

RECENT AWARDS



TASTING NOTES

 **Appearance**

Ruby-red, medium-high intensity glow with persistent legs.

 **Nose**

Fruity nose with fig jam, raspberry and cherry liqueur present, with notes of the toasted creaminess of pastries.

 **Palate**

The mouth notes of tobacco leaves alongside blackcurrant and blackberry. Mature, silky tannins.

VARIETY

Red Garnacha, Carignan and Cabernet Sauvignon

ANALYSIS

Alcoholic content: 13.5% vol

Acidity: 5.6 g/l (tartaric)

pH: 3.29

Sugars: 0.5 g/l

AGING

Aged in French oak barrels for 12 months





Mastinell - Clos Sant Pau organic · Sweet, late-stage wine · 2023

Our Clos Sant Pau is a naturally sweet wine made from overripe grapes still on the vines come the end of October. These are collected by hand and placed into small crates, ready for processing. A controlled alcoholic fermentation occurs in stainless steel tanks. We halt the fermentation using a natural, cold-stopping procedure once we attain optimal sweetness.

TASTING NOTES



Appearance

Resplendent, golden color with a green glimmer and defined legs.



Nose

Intense, delicate, and fresh nose with aromas of orange peel and white truffle.



Palate

An elegant sweet wine in the mouth, with a predominance of tree fruit kissed by Mediterranean herbs of fennel and lemon verbena.

PRODUCTION

400 bottles x 50 cl.

FOOD PAIRING

As perfect with aperitifs, blue cheese, figs and foie gras as it is with creamy desserts, citrus sorbets, or fresh fruit salads.

SERVING TEMPERATURE

8-10 °C

RECENT AWARDS



VARIETY

100% Muscat de Frontignan

ANALYSIS

Alcoholic content: 12% vol

Acidity: 5.2 g (tartaric)

pH: 3.2

Sugars: 68 g/l

Mastinell - Individual cases



Mastinell - Cases and crates





HOTEL



Stay among the vineyards

Mastinell isn't just lovingly crafted wines and cavas; **it is home to a five-star hotel that is a reference point for wine tourism. Featuring 12 deluxe rooms (one suite) with vineyard views,** Cava & Hotel Mastinell reflects our passion and respect for the environment in which we make our wines.

The Cava & Hotel Mastinell depicts a meandering row of cava bottles, all topped by a rippled roof that pays homage to Antoni Gaudí's trencadís technique of abstract mosaics. **The design has won multiple awards for its innovative architecture,** including a gold medal at the International Interior Design Exhibition.

By staying, you can enjoy our tasting and meeting rooms, restaurant and wine-related activities, as well as the swimming pool. For larger celebrations and group, we have a 260-capacity convention center, for weddings, business meetings and more.

Cava & Hotel Mastinell offers a unique experience, built on the love, rigor, and respect with which we make our wines and cavas.



MASTINELL

atelier de cava



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