



 **Bellod**
ORIGEN 1943

CATALOG

**PRODUCT
CATALOG**

FAMILY ROOTS, ETERNAL TOASTS.

BY BODEGAS BELLOD

WINES AND CAVAS

Signature wines



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***Interactive catalog**

Explore the content quickly and easily thanks to click-based navigation, which allows you to sort and quickly access each section.

GENEROUS AND AROMATIC

Vermouth



37

- Vermut Bellod
- Vermut Bellod Blanc
- Vermut de Luna Reserva
- Vermut de Luna Blanc

Muscat



42

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- Moscatell a l'Orange Pina

Sangria



45

- Coll de Mar
- Coll de Mar White

Oportos



49

- Royal Ruby
- Royal White
- Royal White Dry
- Royal Tawny
- Royal Tawny 10 anys
- Royal Tawny 20 anys

Flavored



56

- Or Doux
- Puerto Rey
- Puerto Rey Premium

Spritz



60

- Vermujito



***Interactive catalog**

Explore the content quickly and easily thanks to click-based navigation, which allows you to sort and quickly access each section.

WINES AND CAVAS



MAS DEL NEN

MAS DEL NEN VAILET



- 📍 Conca de Barberà
- 🍇 Moscatel de Alejandría
- 🍷 Young / Unoaked
- 🍷 Floral notes / Citrus hints

🍷 75cl | 📦 6 Bottles

MAS DEL NEN PELL DE CEBA



- 📍 Conca de Barberà
- 🍇 Garnacha
- 🍷 Young / Unoaked
- 🍷 Red berries/ Floral touches

🍷 75cl | 📦 6 Bottles

MAS DEL NEN VALL ROJA



- 📍 Conca de Barberà
- 🍇 Cabernet Sauvignon, Syrah & Merlot
- 🍷 Crianza
- 🍷 Dark fruit / Spicy hints

🍷 75cl | 📦 6 Bottles

Mas Del Nen Vailet



Muscat of Alexandria



Made from Muscat of Alexandria grapes, a variety renowned for its freshness and aromatic expressiveness. Vinification is carried out with great care and at low temperatures to preserve its natural character, resulting in a balanced, subtle, and highly aromatic wine.

WINE PROFILE

Dry/Sweet

Corps

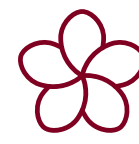
Acidity

Alcohol

AROMAS / FLAVORS



White fruit



Floral touches



Citrus notes

PAIRING



Fish and sushi



Appetizer



Seafood paellas



A very versatile and fresh wine, ideal for serving by the glass and light pairings. Excellent for enjoying outdoors or as a welcome wine. Serve between 4°C and 6°C.



75cl



6 Bottles



Mas del Nen Pell de ceba



Garnacha



Made from Garnacha grapes, carefully selected to guarantee the highest quality. The gentle pressing of the grapes immediately after harvesting, without resting on the skins, allows for the characteristic pale salmon color and preserves the wine's freshness and aromatic delicacy to the fullest.

WINE PROFILE



Dry/Sweet



Corps



Acidity

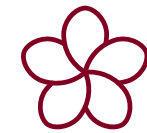


Alcohol

AROMAS / FLAVORS



Red fruits



Floral touches



Fruity notes

PAIRING



Appetizer



White meats



Italian cuisine



A subtle and fresh wine with a delicate profile, ideal for light and Mediterranean dishes. Excellent by the glass or as a featured option on seasonal menus. Serve between 6°C and 8°C.



75cl



6 Bottles



Mas del Nen Vall Roja



Cabernet Sauvignon, Syrah and Merlot



Made from Syrah, Merlot, and Cabernet Sauvignon, this blend provides complexity, depth, and balance. It is aged for 12 months in French and American oak barrels, which impart structure, spicy notes, and a subtle toasty aroma. The wine then rests for another 12 months in the bottle, refining the tannins and integrating nuances to achieve a rounder and more harmonious profile.

WINE PROFILE

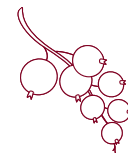
Dry/Sweet

Corps

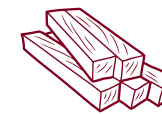
Acidity

Alcohol

AROMAS / FLAVORS



Ripe black fruits

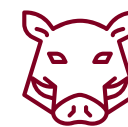


Toasted and wood

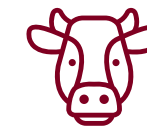


Spicy touches

PAIRING



Hunt



Meat and stews



Cured cheeses



A wine with great structure and elegance, ideal for autumn-winter menus or tasting menus. Serve between 14 and 16 °C to enhance its aromatic expression and balance.

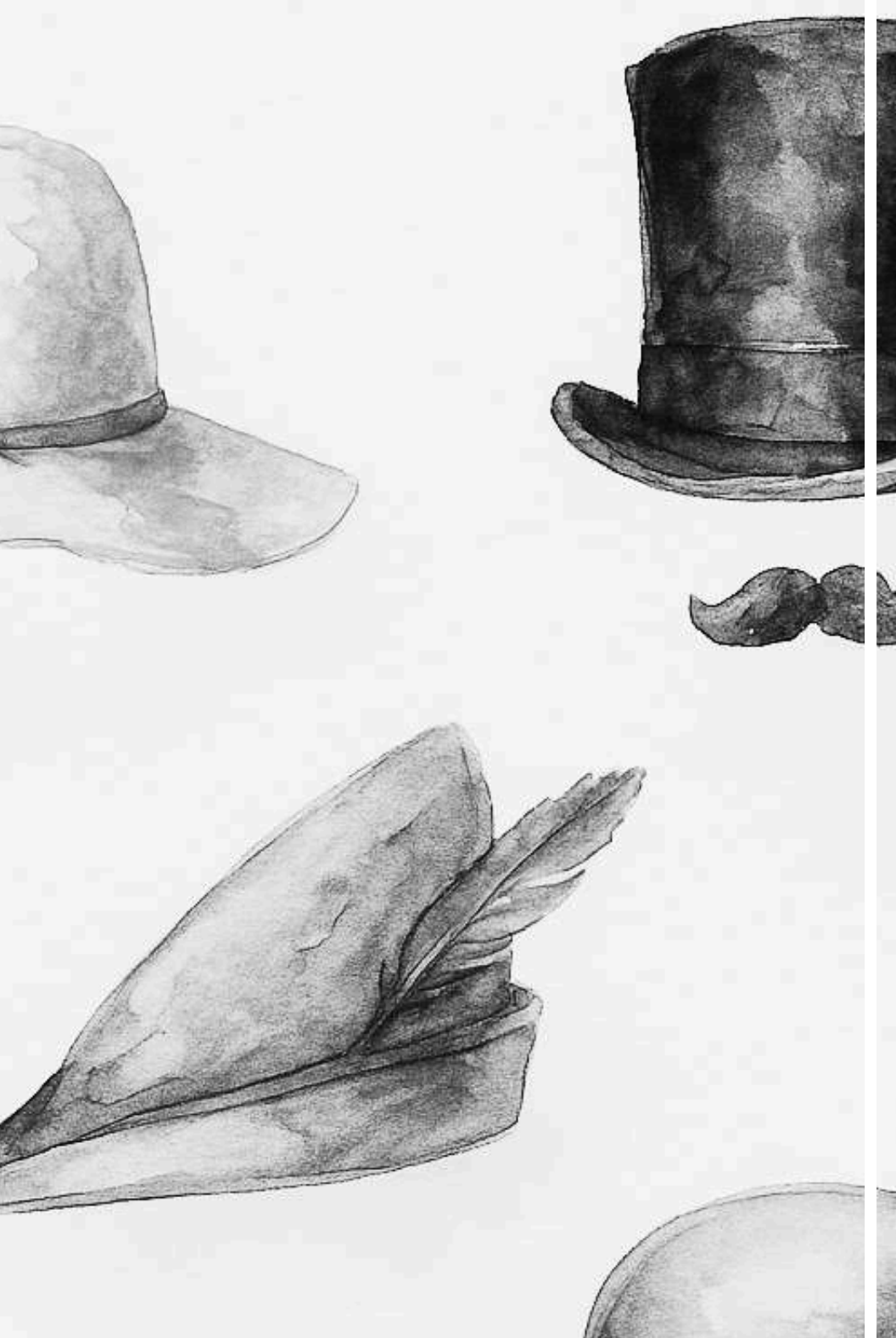


75cl



6 Bottles





TOUS BARO ROBIN HOOD



- 📍 Conca de Barberà
- 🍇 Verdejo
- 🍷 Young / Unoaked
- 🍷 Citrus and floral notes

🍷 75cl | 📦 6 Bottles

TOUS BARO CLEOPATRA



- 📍 Conca de Barberà
- 🍇 Muscat
- 🍷 Young / Unoaked
- 🍷 Citrus notes/White flowers

🍷 75cl | 📦 6 Bottles

TOUS BARO CHAPLIN



- 📍 Conca de Barberà
- 🍇 Merlot & Garnacha
- 🍷 Young / Unoaked
- 🍷 Red fruits and floral notes

🍷 75cl | 📦 6 Bottles

TOUS BARO LINCOLN



- 📍 Conca de Barberà
- 🍇 Tempranillo & Syrah
- 🍷 3 months of rearing
- 🍷 Dark fruit/Spicy notes

🍷 75cl | 📦 6 Bottles

TOUS BARO

Tous Baro Robin Hood



Verdejo



Made from Verdejo grapes, gently pressed to obtain a clean must and preserve maximum freshness.

Alcoholic fermentation takes place in stainless steel tanks at low temperatures (14–16°C), a process that preserves its aromatic purity and expressiveness.

WINE PROFILE



Dry/Sweet



Corps



Acidity

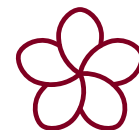


Alcohol

AROMAS / FLAVORS



Aromatic herbs

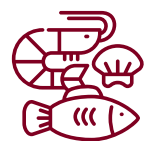


Fennel and chamomile



Citrus notes

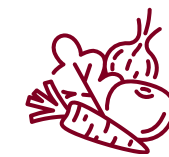
PAIRING



Seafood and white fish



Soft or creamy goat cheeses



Salads and grilled vegetables



An ideal wine for summer and casual meals: brunch, appetizers, or light dinners. Serve it well chilled to enhance its lively acidity and aromatic character. Perfect between 6°C and 8°C.



75cl



6 Bottles



Tous Baro Cleopatra



Muscat



Made from Muscat grapes, gently pressed to obtain a clean must and preserve both the freshness and the aromatic richness characteristic of the variety.

Alcoholic fermentation takes place in stainless steel tanks at low temperatures (14–16°C), guaranteeing maximum aromatic expression and maintaining its fresh, floral essence.

WINE PROFILE



Dry/Sweet



Corps



Acidity



Alcohol

AROMAS / FLAVORS



Fruity



White flowers

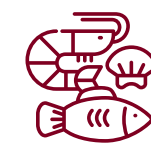


Citrus notes

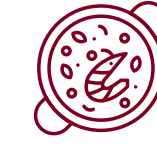
PAIRING



Appetizer



Fish and seafood



Seafood rice dishes



A fresh, lively, and aromatic wine, ideal for serving by the glass, especially in summer. Perfect as a welcome wine or for pairing with light dishes. Serve between 4°C and 6°C to bring out its full expressiveness.



75cl



6 Bottles



Tous Baro Chaplin



Merlot and Garnacha



Made from Garnacha and Merlot grapes, using a short and controlled maceration process that yields its characteristic strawberry color and delicate floral aromas. The harmony between these two varieties provides freshness, balance, and a vibrant, fruity expression that perfectly defines the wine's style.

WINE PROFILE



Dry/Sweet



Corps



Acidity



Alcohol

AROMAS / FLAVORS



Red fruits



Floral touches



Fruity notes

PAIRING



Appetizer



Rice and pasta



Whitefish



A balanced and highly versatile rosé, ideal for serving by the glass on terraces or as an accompaniment to light menus. Serve at 10°C to enhance its aromas and fresh profile.



75cl



6 Bottles



Tous Baro Lincoln



Tempranillo and Syrah



Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature (24–28°C) to preserve fruity aromas and develop structure. Pump-overs are performed during fermentation to extract color, tannins, and complexity from the grapes. The wine is then aged for three months in French oak barrels, which impart notes of vanilla, spice, and toast, without compromising its fruity character. Further bottle aging further refines the flavors and aromas.

WINE PROFILE



Dry/Sweet



Corps

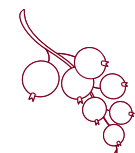


Acidity

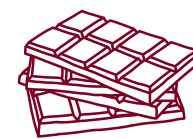


Alcohol

AROMAS / FLAVORS



Red and black fruit



Hints of chocolate and toast

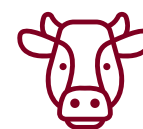


Spicy touches

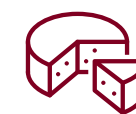
PAIRING



Pasta with sauces



Red meat



Cured and semi-cured cheeses



A structured and characterful wine that pairs well with robust dishes or spicy cuisine. Ideal for relaxed after-dinner conversation or full meals. Serve slightly chilled to balance the aging notes.



75cl




6 Bottles



Tous Baro Oz

 Tempranillo

 Made from Tempranillo grapes using flash fermentation technology, which raises the temperature of the must before fermentation to intensely extract color and aromas of ripe fruit. Subsequent fermentation takes place in stainless steel tanks without contact with the skins, preventing astringency and maintaining a smooth and highly aromatic profile.

WINE PROFILE



Dry/Sweet



Corps

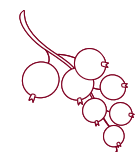


Acidity



Alcohol

AROMAS / FLAVORS



Forest fruits



Floral touches



Fruity notes

PAIRING



Pasta and light dishes



White meat



Semi-cured cheeses



A fresh, fruity, and highly expressive wine, designed for easy and versatile enjoyment. Ideal for sipping slightly chilled and enjoying in casual settings.



75cl



6 Bottles





L'ÀPAT

L'ÀPAT BLANC



- Catalonia
- Xarel·lo & Macabeo
- Young / Unoaked
- White fruit / Floral and citrus notes

75cl | 12 Bottles

L'ÀPAT ROSAT



- Catalonia
- Garnacha
- Young / Unoaked
- Red fruits / Floral touches

75cl | 12 Bottles

L'ÀPAT NEGRE



- Catalonia
- Garnacha & Tempranillo
- Young / Unoaked
- Red fruits / Spicy hints

75cl | 12 Bottles

L'Àpat Blanc



Xarel·lo and Macabeo



Made from Macabeo and Xarel·lo grapes, gently pressed to obtain a clean must and preserve the freshness and primary aromas characteristic of Macabeo.

Alcoholic fermentation takes place in stainless steel tanks at low temperatures (14–16°C) to maintain its aromatic expressiveness and its fresh, elegant profile.

WINE PROFILE



Dry/Sweet



Corps



Acidity



Alcohol

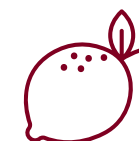
AROMAS / FLAVORS



White fruit

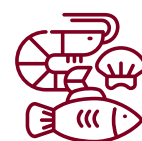


Floral touches



Citrus notes

PAIRING



Seafood and white fish



Soft cheeses



Salads and grilled vegetables



This wine is perfect for casual moments and light meals, whether at picnics, on patios, or at the beach. Its freshness and lightness also make it ideal as an aperitif. Serve between 6°C and 8°C to enhance its qualities.



75cl



12 Bottles



L'Àpat Rosat



Garnacha



Made from Garnacha grapes, using a short and controlled maceration process that gives it its characteristic strawberry color and delicate floral aromas.

Alcoholic fermentation takes place in stainless steel tanks at low temperatures (14–16°C), preserving the aromatic vibrancy and fruity profile typical of a young rosé.

WINE PROFILE



Dry/Sweet



Corps



Acidity

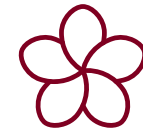


Alcohol

AROMAS / FLAVORS



Red fruits



Floral touches



Fruity notes

PAIRING



Appetizer



White meats



Whitefish



A fresh, elegant, and light rosé that pairs beautifully with both casual aperitifs and summer dinners. Serve between 6°C and 8°C to highlight its vibrancy and finesse.



75cl



12 Bottles



L'Àpat Negre



Garnacha and Tempranillo



Made from Garnacha Tinta and Tempranillo grapes, gently pressed to obtain a clean must and preserve the freshness and primary aromas of the varieties.

Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature to maintain the fruit's vitality and achieve a young, fresh, and balanced wine.

WINE PROFILE



Dry/Sweet



Corps

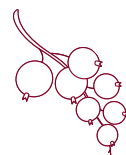


Acidity



Alcohol

AROMAS / FLAVORS



Fruity notes

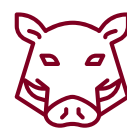


Red fruits

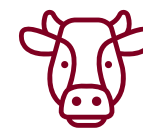


Spicy touches

PAIRING



Hunt



Meat and stews



Cured cheeses



A versatile and characterful wine, ideal for dishes with medium to high intensity. Perfect to enjoy at the right temperature (14°C - 16°C) and to accompany autumn and winter meals or leisurely after-dinner conversations.



75cl



12 Bottles





VINYA LLEVANT

VINYA LLEVANT WHITE



- Catalonia
- Xarel·lo & Macabeo
- Young / Unoakedn
- White fruit / Floral notes / Citrus

75cl | 12 Bottles

VINYA LLEVANT ROSÉ



- Catalonia
- Garnacha
- Young / Unoaked
- Red fruits / Floral touches

75cl | 12 Bottles

VINYA LLEVANT BLACK



- Catalonia
- Garnacha & Tempranillo
- Young / Unoaked
- Red fruits / Spicy hints

75cl | 12 Bottles

Vinya Llevant White



Xarel·lo and Macabeo



Vinya Llevant White is made with Xarel·lo and Macabeo grapes, seeking a perfect balance between freshness and fruit expression.

The winemaking process preserves the most delicate characteristics of the varieties, creating a fresh, harmonious, and fruity wine.

WINE PROFILE



Dry/Sweet



Corps



Acidity



Alcohol

AROMAS / FLAVORS



White fruit



Floral touches

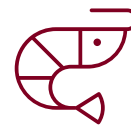


Citrus notes

PAIRING



Birds



Seafood



Whitefish



An ideal wine for light lunches or dinners. Perfect for relaxed moments on the terrace or as a starter to a meal. Serve between 6°C and 8°C to enhance its elegance and freshness.



75cl



12 Bottles



Vinya Llevant Rosé



Garnacha



Vinya Llevant Rosado is crafted with a focus on combining fruitiness and freshness, resulting in an elegant and versatile wine.

The winemaking process preserves the characteristics of the grape variety, yielding a light and refreshing wine.

WINE PROFILE



Dry/Sweet



Corps



Acidity

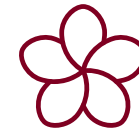


Alcohol

AROMAS / FLAVORS



Red fruits



Floral touches

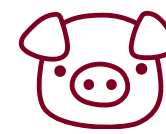


Fruity notes

PAIRING



Appetizer



White meats



Whitefish



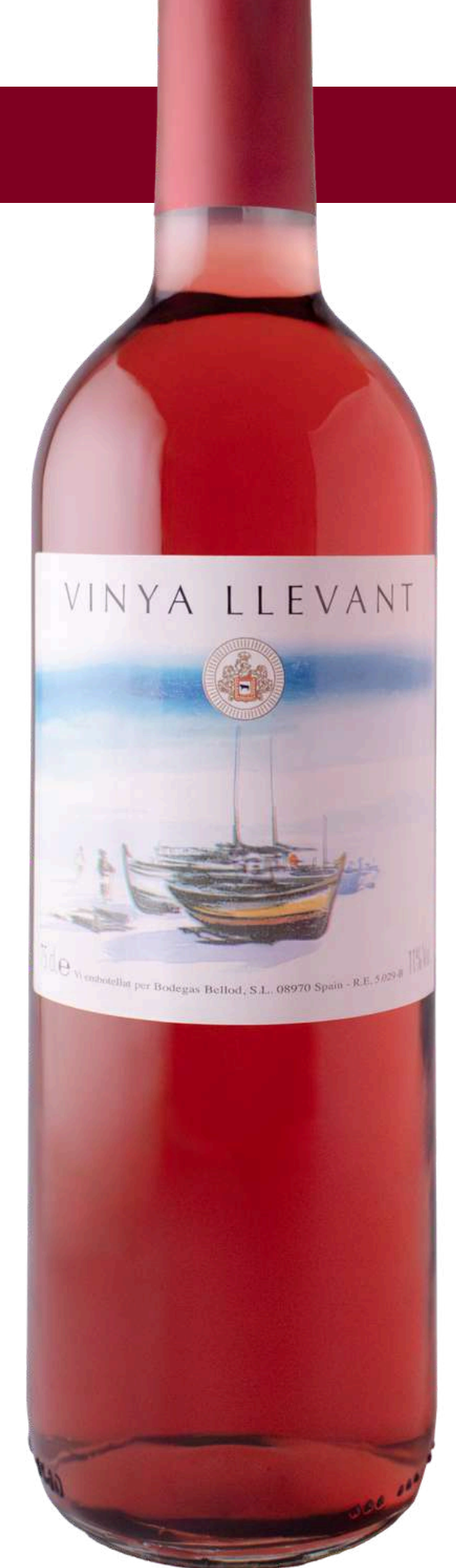
A versatile and light rosé, perfect for celebrations or casual meals. Ideal for starting an outdoor meal or pairing with fresh dishes. Serve between 6°C and 8°C to highlight its elegance.



75cl



12 Bottles



Vinya Llevant Black



Garnacha and Tempranillo



Vinya Llevant Tinto is made with Tempranillo and Garnacha grapes, selected to achieve a balanced, fruity, and fresh wine.

The winemaking process uses techniques that preserve the aromatic richness and quality of the grapes, resulting in a wine with an intense and harmonious character.

WINE PROFILE



Dry/Sweet



Corps



Acidity



Alcohol

AROMAS / FLAVORS



Fruity notes

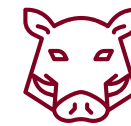


Red fruits

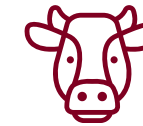


Spicy touches

PAIRING



Hunt



Red meats



Cured cheeses



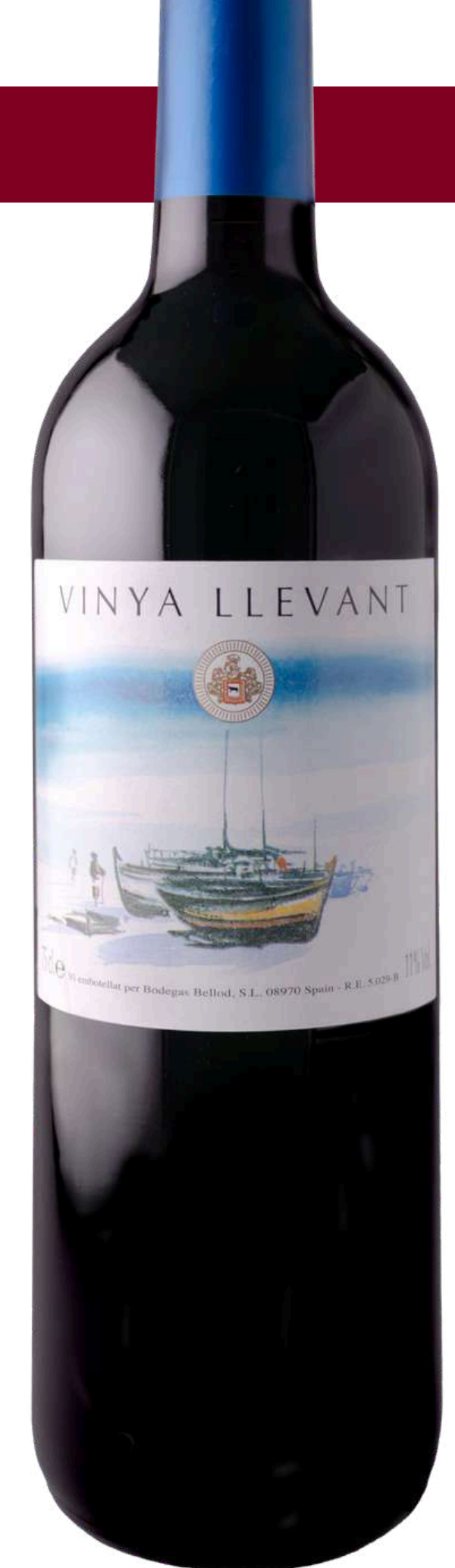
An ideal wine for mid-range meals such as lunches and dinners with flavorful dishes that aren't overly rich. Perfect for pairing with meats and cheeses. Serve between 14°C and 16°C to enhance its freshness and depth.



75cl



12 Bottles





THE WINE UNIVERSE

The wine universe

WHITE

- 📍 Catalonia
- 🍇 Xarel·lo & Macabeo
- 🍷 Young / Unoaked
- 🍷 White fruit / Floral notes / Citrus

📦 5L / 15L.

ROSÉ

- 📍 Catalonia
- 🍇 Garnacha
- 🍷 Young / Unoaked
- 🍷 Red fruits / Floral touches

📦 5L / 15L.

BLACK

- 📍 Catalonia
- 🍇 Garnacha & Tempranillo
- 🍷 Young / Unoaked
- 🍷 Red fruits / Spicy hints

📦 5L / 15L.

VERDEJO

- 📍 Catalonia
- 🍇 Verdejo
- 🍷 Young / Unoaked
- 🍷 Citrus and floral notes

📦 5L / 15L.

3 MONTHS BARRELS

- 📍 Catalonia
- 🍇 Tempranillo
- 🍷 Young
- 🍷 Dark fruit / Spicy notes

📦 5L / 15L.

The wine universe White



Xarel·lo and Macabeo



Made from Macabeo and Xarel·lo grapes, gently pressed to obtain a clean must and preserve the freshness and primary aromas characteristic of Macabeo.

Alcoholic fermentation takes place in stainless steel tanks at low temperatures (14–16°C) to maintain its aromatic expressiveness and its fresh, elegant profile.

WINE PROFILE



Dry/Sweet



Corps



Acidity



Alcohol

AROMAS / FLAVORS



White fruit



Floral touches



Citrus notes

PAIRING



Seafood and white fish



soft cheeses



Salads and grilled vegetables



This wine is perfect for casual moments and light meals, whether at picnics, on patios, or at the beach. Its freshness and lightness also make it ideal as an aperitif. Serve between 6°C and 8°C to enhance its qualities.



5L /15L.



The wine universe Rosé



Garnacha



Made from Garnacha grapes, using a short and controlled maceration process that gives it its characteristic strawberry color and delicate floral aromas.

Alcoholic fermentation takes place in stainless steel tanks at low temperatures (14–16°C), preserving the aromatic vibrancy and fruity profile typical of a young rosé.

WINE PROFILE



Dry/Sweet



Corps



Acidity

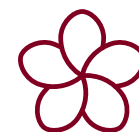


Alcohol

AROMAS / FLAVORS



Red fruits



Floral touches

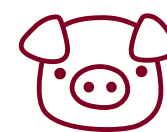


Fruity notes

PAIRING



Appetizer



White meats



Whitefish



A fresh, elegant, and light rosé that pairs beautifully with both casual aperitifs and summer dinners. Serve between 6°C and 8°C to highlight its vibrancy and finesse.



5L /15L.



The wine universe Black



Garnacha and Tempranillo



Made from Garnacha Tinta and Tempranillo grapes, gently pressed to obtain a clean must and preserve the freshness and primary aromas of the varieties.

Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature to maintain the fruit's vitality and achieve a young, fresh, and balanced wine.

WINE PROFILE



Dry/Sweet



Corps

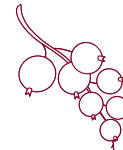


Acidity



Alcohol

AROMAS / FLAVORS



Fruity notes



Red fruits

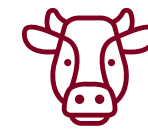


Spicy touches

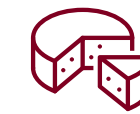
PAIRING



Hunt



Meat and stews



Cured cheeses



A versatile and characterful wine, ideal for dishes with medium to high intensity. Perfect to enjoy at the right temperature (14°C - 16°C) and to accompany autumn and winter meals or leisurely after-dinner conversations.



5L /15L.



The wine universe Verdejo



Verdejo



Made from Verdejo grapes, gently pressed to obtain a clean must and preserve maximum freshness.

Alcoholic fermentation takes place in stainless steel tanks at low temperatures (14–16°C), a process that preserves its aromatic purity and expressiveness.

WINE PROFILE



Dry/Sweet



Corps



Acidity

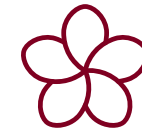


Alcohol

AROMAS / FLAVORS



Aromatic herbs

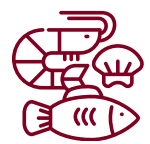


Fennel and chamomile



Citrus notes

PAIRING



Seafood and white fish



Soft or creamy goat cheeses



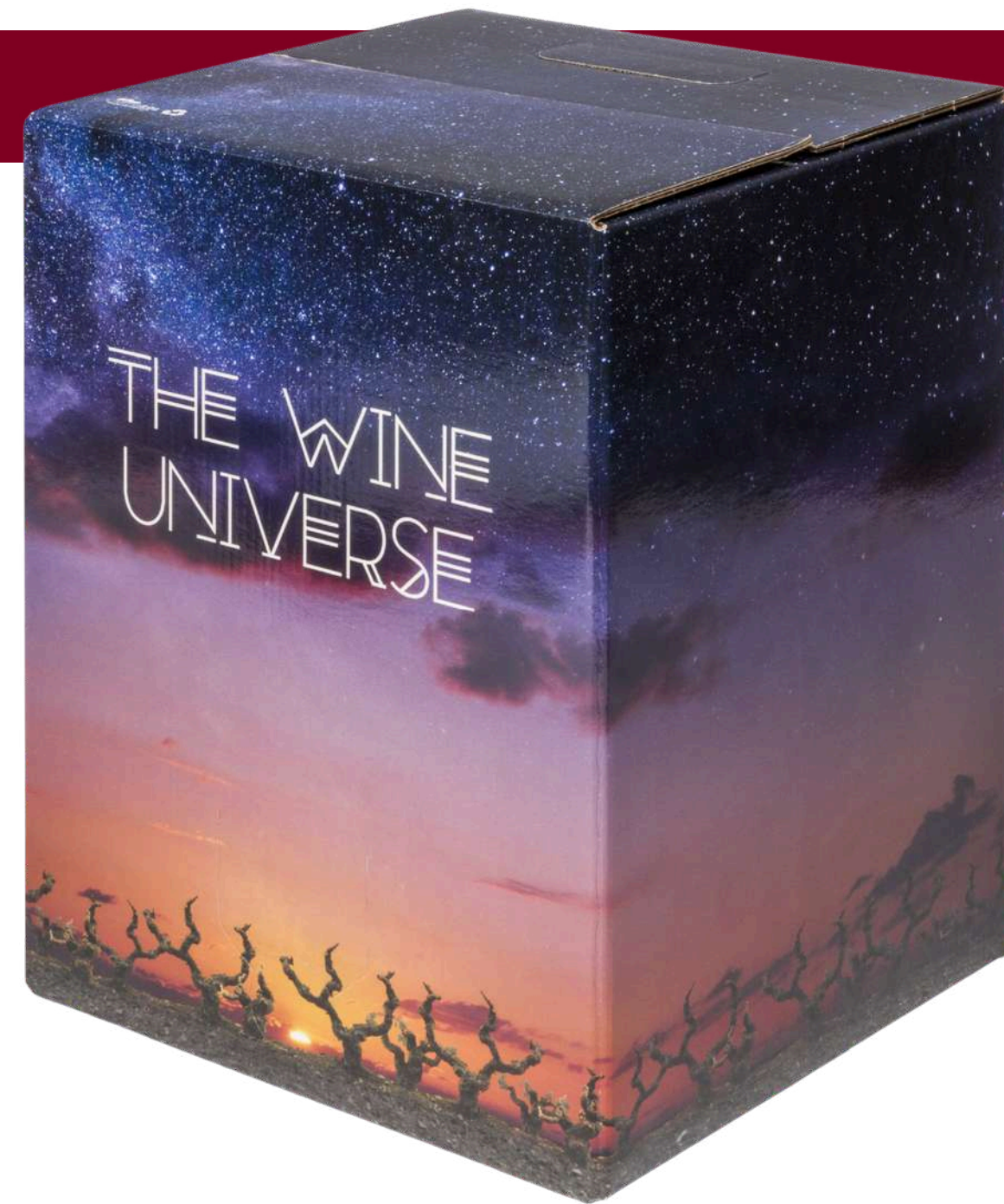
Salads and grilled vegetables



An ideal wine for summer and casual meals: brunch, appetizers, or light dinners. Serve it well chilled to enhance its lively acidity and aromatic character. Perfect between 6°C and 8°C.



5L /15L.



The wine universe 3 months barrel



Tempranillo



Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature (24-28°C) to preserve fruity aromas and develop structure. Pump-overs are performed during fermentation to extract color, tannins, and complexity from the grapes. The wine is then aged for three months in French oak barrels, which impart notes of vanilla, spice, and toast, without compromising its fruity character. Further bottle aging further refines the flavors and aromas.

WINE PROFILE



Dry/Sweet



Corps



Acidity

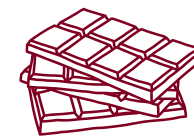


Alcohol

AROMAS / FLAVORS



Red fruit



Roasted and cocoa

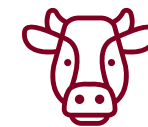


Spicy touches

PAIRING



Pasta with sauces



Red meats



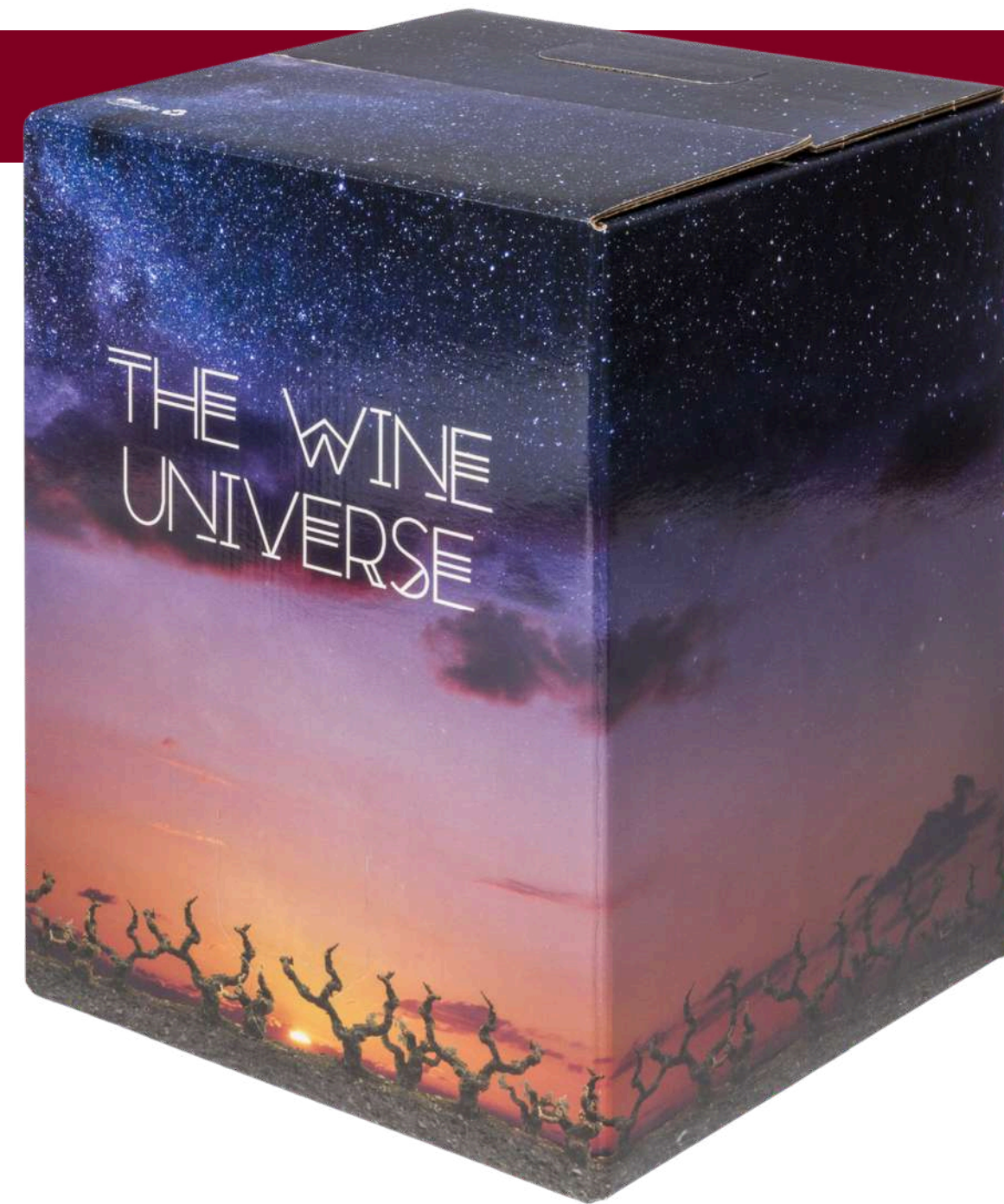
Cured and semi-cured cheeses



A structured and characterful wine that pairs well with robust dishes or spicy cuisine. Ideal for relaxed after-dinner conversation or full meals. Serve slightly chilled to balance the aging notes.



5L /15L.





CASTELL DE BRUGUÉS



Castell de Brugués

WHITE

- Catalonia
- Xarel·lo & Macabeo
- Young / Unoaked
- White fruit / Floral notes / Citrus

20L*

ROSÉ

- Catalonia
- Garnacha
- Young / Unoaked
- Red fruits / Floral touches

20L*

BLACK

- Catalonia
- Garnacha & Tempranillo
- Young / Unoaked
- Red fruits / Spicy hints

20L*

*Format exclusively for dispensers. Minimum consumption of 30L per week per tap.

Castell de Brugués White



Xarel·lo and Macabeo



Made from Macabeo and Xarel·lo grapes, gently pressed to obtain a clean must and preserve the freshness and primary aromas characteristic of Macabeo.

Alcoholic fermentation takes place in stainless steel tanks at low temperatures (14–16°C) to maintain its aromatic expressiveness and its fresh, elegant profile.

WINE PROFILE



Dry/Sweet



Corps



Acidity



Alcohol

AROMAS / FLAVORS



White fruit

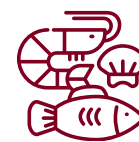


Floral touches



Citrus notes

PAIRING



Seafood and white fish



soft cheeses



Salads and grilled vegetables



This wine is perfect for casual moments and light meals, whether at picnics, on patios, or at the beach. Its freshness and lightness also make it ideal as an aperitif. Serve between 6°C and 8°C to enhance its qualities.



20L.

Designed exclusively for dispensers.
Minimum consumption of 30L per week per tap.

Castell de Brugués Rosé



Garnacha



Made from Garnacha grapes, using a short and controlled maceration process that gives it its characteristic strawberry color and delicate floral aromas.

Alcoholic fermentation takes place in stainless steel tanks at low temperatures (14–16°C), preserving the aromatic vibrancy and fruity profile typical of a young rosé.

WINE PROFILE



Dry/Sweet



Corps



Acidity

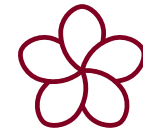


Alcohol

AROMAS / FLAVORS



Red fruits



Floral touches

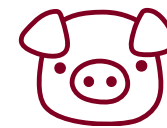


Fruity notes

PAIRING



Appetizer



White meats



Whitefish



A fresh, elegant, and light rosé that pairs beautifully with both casual aperitifs and summer dinners. Serve between 6°C and 8°C to highlight its vibrancy and finesse.



20L.

Designed exclusively for dispensers.
Minimum consumption of 30L per week per tap.

Castell de Brugués Black



Garnacha y Tempranillo



Made from Garnacha Tinta and Tempranillo grapes, gently pressed to obtain a clean must and preserve the freshness and primary aromas of the varieties.

Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature to maintain the fruit's vitality and achieve a young, fresh, and balanced wine.

WINE PROFILE



Dry/Sweet



Corps

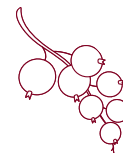


Acidity



Alcohol

AROMAS / FLAVORS



Fruity notes

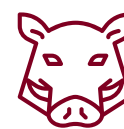


Red fruits

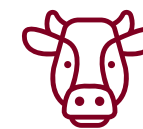


Spicy touches

PAIRING



Hunt



Meat and stews



Cured cheeses



A versatile and characterful wine, ideal for dishes with medium to high intensity. Perfect to enjoy at the right temperature (14°C - 16°C) and to accompany autumn and winter meals or leisurely after-dinner conversations.



20L.

Designed exclusively for dispensers.
Minimum consumption of 30L per week per tap.



**CAVA TOUS BARO
BRUT**



Brut



75cl



6 Bottles

**CAVA TOUS BARO
BRUT NATURE**



Brut Nature



75cl



6 Bottles

CAVAS

Cava Tous Baro Brut



Xarel·lo, Macabeo and Parellada



Made with classic Cava DO grape varieties. Bottle aging adds aromatic complexity, combining fruity notes with nuanced development. Its Brut category offers a dry profile with a gentler touch thanks to its very low sugar content.

WINE PROFILE



Dry/Sweet



Corps



Acidity

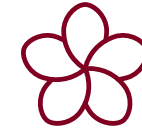


Alcohol

AROMAS / FLAVORS



Citrus notes



Floral touches



Fine bubble

PAIRING



Seafood and fish



Appetizers



Salads



A versatile cava, perfect for everyday meals or celebrations. Fresh, balanced, and pleasant, ideal for toasting.

Serve between 6°C and 8°C.



75cl



6 Bottles



Cava Tous Baro Brut Nature



Xarel·lo, Macabeo and Parellada



Made with the three traditional grape varieties of the Cava DO, which contribute freshness and character. Bottle aging provides balance, finesse, and a clean, fruity expression. As a Brut Nature, it offers a very dry profile, with a marked and elegant acidity, and no added sugar.

WINE PROFILE



Dry/Sweet



Corps



Acidity

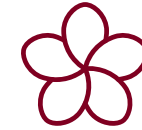


Alcohol

AROMAS / FLAVORS



Citrus notes



Floral touches



Fine bubble

PAIRING



Seafood and fish



Appetizers



Salads



Perfect for starting any meal or accompanying light dishes. Its dry and refreshing character makes it an excellent choice for toasts and celebrations. Serve between 6°C and 8°C.



75cl



6 Bottles



GENEROUS AND AROMATIC



VERMOUTH



Bellod Vermouth

- Young / Unoaked
- Classic · Herbal and spicy notes

Bottle 75 cl / 100 cl
Box 5 L / 15L



White Vermouth Bellod

- Young / Unoaked
- Fresh · Floral and citrus notes

Bottle 75 cl / 100 cl
Box 5 L / 15L



De Luna Reserva Vermouth

- Reserve
- Balsamic and spicy notes

Bottle 75 cl
Box 5 L



De Luna white vermouth

- Young / Unoaked
- Floral and citrus notes

Bottle 75 cl
Box 5 L

BELLOD VERMOUTH



Bellod Vermouth is handcrafted in clay jugs, using our finest base white wine. It is then macerated with a carefully selected blend of aromatic plants, flowers, and fruits, following a traditional recipe that guarantees balance, depth, and character.



Appearance: Deep, brilliant caramel red.

Nose: Intense, floral aromas with notes of ripe fruit and an elegant background of aromatic herbs.

Palate: Harmonious and balanced, with a perfect combination of sweetness and bitterness. Persistent and very pleasant.



Consumption preference:

Ideal for appetizers and tapas.

Recommended temperature: between 6° and 8°.



- Bottles of 75 cl or 100 cl
- Bag in box of 5 L or 15L

BELLOD WHITE VERMOUTH



White vermouth handcrafted in clay jugs, from a selected base white wine macerated with botanicals, flowers and aromatic plants that provide freshness and expression.



Appearance: Bright straw yellow.

Nose: Intense aromas of fresh fruit, white flowers, and aromatic herbs.

Palate: Fresh, balanced, and elegant, with a smooth sweetness and a delicate bitterness.



Consumption preference:

Ideal for appetizers and tapas.

Recommended temperature: between 6° and 8°.



- Bottles of 75 cl or 100 cl
- Bag in box of 5 L or 15L

DE LUNA RESERVA VERMOUTH



De Luna Reserva Vermouth is crafted from a traditional recipe passed down through generations. Its 30 carefully selected botanicals are macerated in clay amphorae for seven lunar cycles, a slow, natural, and respectful process that fosters a deep integration of aromas and flavors. This extended maceration and subsequent aging process result in a unique, balanced vermouth with a distinctive character, renowned for its superior quality and artisanal nature.



Appearance: Deep color with golden highlights.

Nose: Intense and balsamic, with herbaceous and spicy notes.

Palate: Balanced, with a refined bitterness, good acidity, and a long, elegant finish.



Consumption preference:

Ideal for gastronomic appetizers.

Recommended temperature: between 6° and 8°.



- Bottles of 75 cl or 100 cl
- Bag in box of 5 L

VERMUT DE LUNA BLANCO



De Luna White Vermouth is made from a traditional recipe passed down through generations. Its 30 carefully selected botanicals are macerated in clay amphorae for seven lunar cycles, a slow, natural, and respectful process that fosters a deep integration of aromas and flavors, ensuring an authentic, balanced, and nuanced vermouth.



Appearance: Pale yellow with a bright sheen.
Nose: Floral and fresh, with subtle citrus notes.
Palate: Smooth, balanced, and refreshing, with a pleasant finish.



Consumption preference:

Ideal as an aperitif, served sunny or on the rocks.
Recommended temperature: between 6° and 8°C.





- Bottles of 75 cl or 100 cl
- Bag in box of 5 L




MUSCATELS





Muscatel pina


-  Sweet
-  Floral notes and tropical fruit

-
-  Bottle 75cl/100cl
Jug 2L/5L
Box 3L/ 5L/15L



Muscatel a l'orange pina

-  Flavored sweet
-  Citrus notes of orange

-
-  Bottle 75cl/100cl
Jug 2L/5L

MUSCATEL PINA



Made with Muscat of Alexandria, selecting the best grapes to obtain a sweet, aromatic and balanced wine.



Appearance: Pale yellow with a bright sheen.
Nose: Intensely floral and fruity, with notes of tropical fruit.
Palate: Sweet, warm, and harmonious, with good acidity and a long finish.



Consumption preference:

Ideal as an appetizer or with dessert.
Recommended temperature: between 6° and 8°.



- Bottles of 75 cl or 100 cl
- Jugs of 2 L or 5 L
- Bag in box of 3 L, 5 L or 15 L

MUSCATEL A L'ORANGE PINA



Muscatel made with natural maceration of orange peel, which provides an elegant and refreshing citrus profile.



Appearance: Golden with orange highlights.
Nose: Candied orange, white flowers, and honeyed notes.
Palate: Sweet, enveloping, and fresh, with a long, aromatic finish.



Consumption preference:

Ideal with desserts or cheeses.
Recommended temperature: between 6° and 8°.



- Bottles of 75 cl or 100 cl
- Garrafa of 2 L or 5 L



**Sangria
Coll de Mar 7%**

- Young / Unoaked
- Notes of red fruit and citrus

bottle 75 cl / 150 cl
Box 20L



**Sangria
Coll de Mar 12%**

- Young / Unoaked
- Notes of red fruit and orange

Bottle 37,5 cl / 75 cl / 100 cl / 150 cl
Jug 2 L / 5 L
Box 3 L / 5 L / 15 L / 20 L



**Sangria
Coll de Mar White**

- Young / Unoaked
- Notes of white fruit and citrus

Bottle 100 cl / 150 cl
Jug 2 L / 5 L

SANGRIA

SANGRIA 7° COLL DE MAR



Sangria made from selected wine and a maceration of natural fruits that provide freshness and smoothness.



Appearance: Bright ruby red.

Nose: Red fruits and citrus.

Palate: Sweet, smooth, and very refreshing.



Consumption preference:

Ideal for sharing.

Recommended temperature: between 6° and 8°.



- Bottle of 75 cl or 150 cl
- Bag in box de 20 L

SANGRIA 12° COLL DE MAR



Sangria made from selected wine and a maceration of natural fruits that provide freshness and smoothness.



Appearance: Bright ruby red.
Nose: Red fruits and citrus.
Palate: Sweet, smooth, and very refreshing.



Consumption preference:

Ideal for sharing.
Recommended temperature: between 6° and 8°.



- Bottle of 37,5 cl / 75 cl / 100 cl / 150 cl
- Jug of 2 L or 5 L
- Bag in box of 3 L, 5 L, 15 L or 20 L

SANGRIA COLL DE MAR WHITE



White sangria made from white wine and selected fruits, fresh and aromatic.



Appearance: Bright pale yellow.

Nose: White fruit and citrus.

Palate: Smooth, fresh, and slightly sweet.



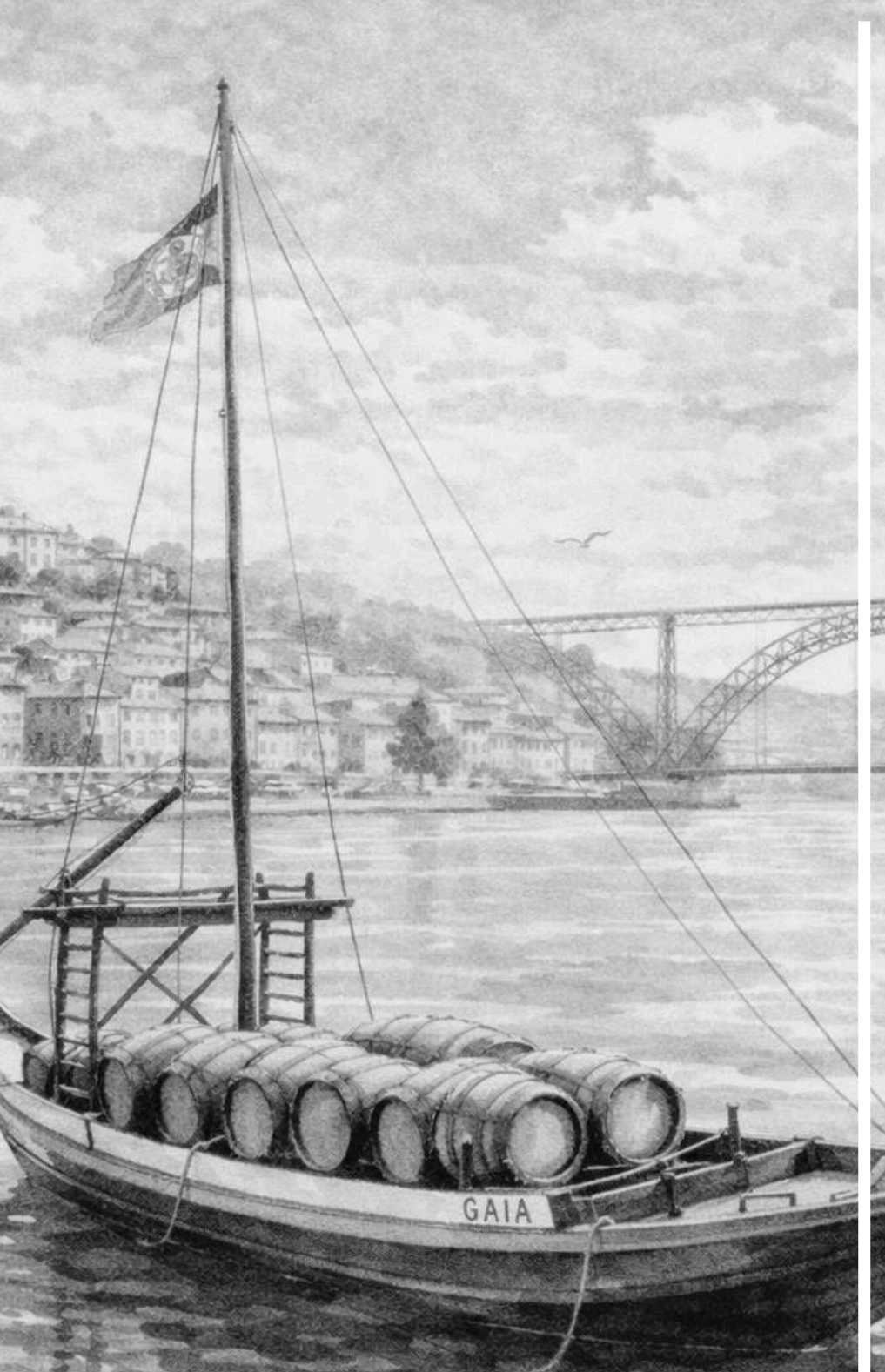
Consumption preference:

Ideal for hot days.

Recommended temperature: between 6° and 8°.



- Bottle of 100 cl or 150 cl
- Jug of 2 L or 5 L



OPORTOS



Oporto Royal Ruby

- Young / Unoaked
- Notes of ripe red fruit

Bottle 75 cl / 100 cl



Oporto Royal White

- Young / Unoaked
- Notes of white fruit and nuts

Bottle 75 cl / 100 cl



Oporto Royal White Dry

- Reserve
- Fresh and light notes

Bottle 75 cl



Oporto Royal Tawny

- Aged
- Notes of nuts and caramel

Bottle 75 cl / 100 cl



Oporto Royal Tawny 10 years

- Average aging
- Notes of dried fruit and vanilla

Bottle 75 cl



Oporto Royal Tawny 20 years

- Long-term aging
- Complex and spicy notes

Bottle 75 cl

Oporto ROYAL RUBY



Oporto made according to the classic Oporto wine tradition, from selected red grapes. Its ruby style is characterized by a short aging period that preserves the fruit's freshness and aromatic intensity, resulting in an expressive, vibrant wine full of character.



Appearance: Intense and brilliant ruby color with violet reflections.

Nose: Frank and intense aromas of ripe red fruit, cherry, and plum, with light floral notes.

Palate: On the palate, it is sweet, balanced, and round, with a pleasant structure, soft tannins, and a persistent, fruity finish.



Consumption preference:

Ideal to accompany desserts, chocolate, soft cheeses, or to enjoy on its own during tasting moments.

Recommended temperature: between 10° and 12°C.



Bottle of 75 cl or 100 cl

OPORTO ROYAL WHITE



Ideal to accompany desserts, chocolate, soft cheeses, or to enjoy on its own during tasting moments.

Recommended temperature: between 10° and 12°C.



Appearance: Bright, clear, golden yellow.

Nose: Fresh aromas of ripe white fruit, nuts, and light honey notes.

Palate: Smooth, balanced, and elegant, with well-integrated sweetness and a refreshing acidity that lengthens the finish.



Consumption preference:

Ideal as an aperitif, neat or on the rocks.

Recommended temperature: between 8° and 10°C.



Bottle of 75 cl or 100 cl

OPORTO ROYAL WHITE DRY



White Oporto made in a drier style, designed to offer a fresher and lighter expression, while maintaining the character and elegance typical of oporto wines.



Appearance: Pale yellow with golden highlights.
Nose: Delicate aromas of white fruit, dried fruit, and subtle herbaceous notes.
Palate: Fresh, lively, and dry, with marked acidity and a clean, refreshing finish.



Consumption preference:

Ideal as an aperitif or light combinations.
Recommended temperature: between 8° and 10°.



 Bottle of 75 cl

OPORTO ROYAL TAWNY



This Oporto is crafted through oxidative aging in oak barrels, which imparts aromatic complexity and a silky texture. The passage of time defines its elegant and refined character.



Appearance: Amber color with orange highlights.
Nose: Complex aromas of dried fruit, caramel, toffee, and notes of aged wood.
Palate: Round, silky, and balanced, with an elegant sweetness and a long finish.



Consumption preference:

Ideal for enjoying on its own or as an accompaniment to desserts.

Recommended temperature: between 10° and 12°C.



 Bottle of 75 cl or 100 cl

OPORTO ROYAL TAWNY 10 YEARS



Aged Oporto for an average of 10 years in barrel, developing a greater aromatic depth and a more refined texture.



Appearance: Deep amber.

Nose: Dried fruit, caramel, vanilla, and spicy notes.

Palate: Silky, complex, and persistent, with a long and harmonious finish.



Consumption preference:

Ideal for special moments and after-dinner conversation.

Recommended temperature: between 10° and 12°.



 Bottle of 75 cl

OPORTO ROYAL TAWNY 20 YEARS



Aged for an average of 20 years in cask, achieving a highly evolved, deep and elegant expression.



Appearance: Bright, dark amber.

Nose: Very complex, with aromas of dried fruit, spices, caramel, and fine wood.

Palate: Very silky, concentrated, and persistent, with great balance and length.



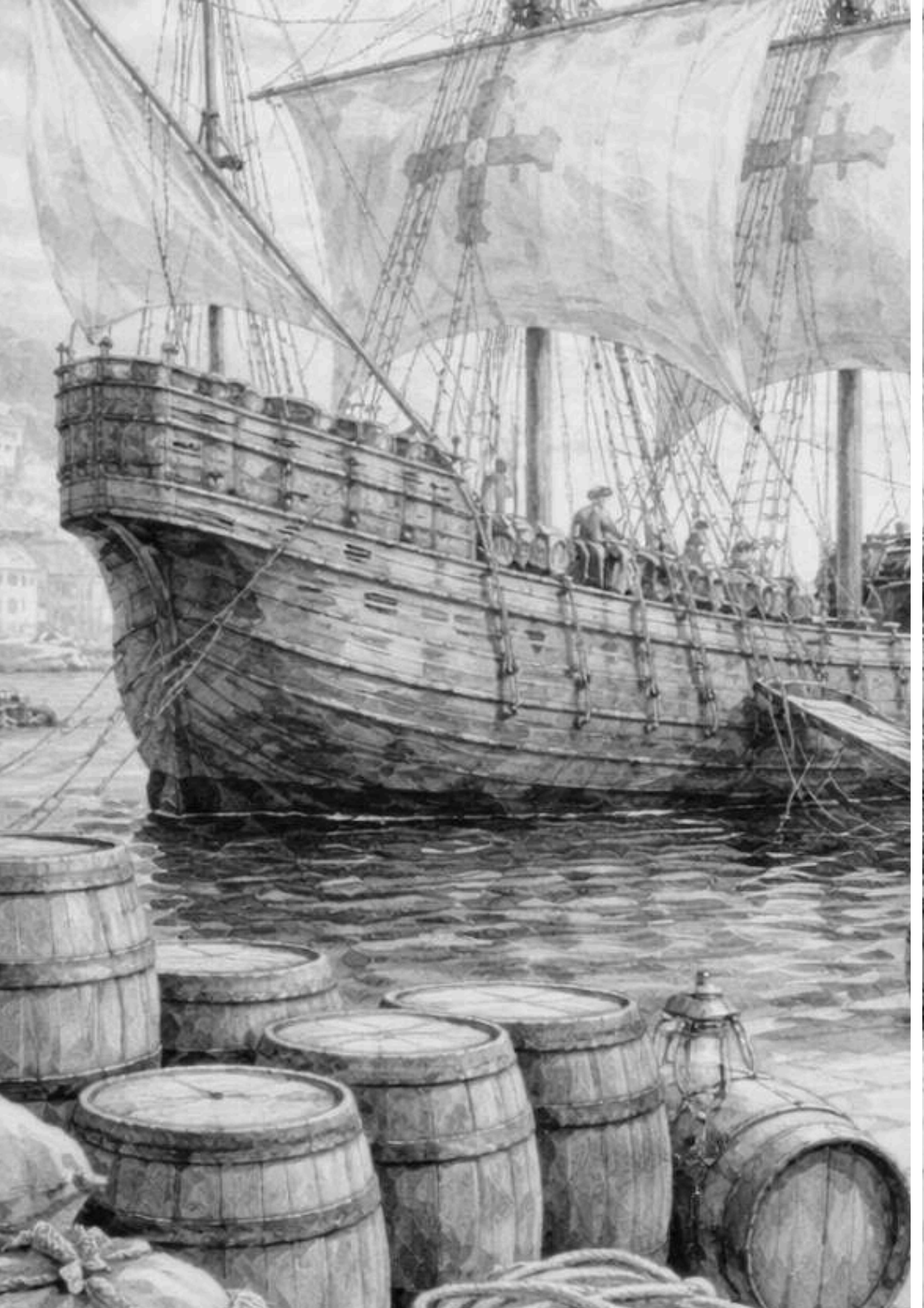
Consumption preference:

Ideal for slow savoring and special moments.

Recommended temperature: between 10° and 12°C.



 Bottle of 75 cl




FLAVORED



Or doux

 Sweet

 Floral and honeyed notes


 Bottle 75 cl/100 cl
Jug 2 L/5 L
Box 3 L



Puerto rey

 Sweet

 Spicy and toasty notes

 Bottle 75 cl/100 cl
Jug 2 L/5 L
Box 3 L



Puerto rey premium

 Sweet

 Complex and spicy notes

 Bottle 100 cl

OR DOUX



Aromatized wine made from selected wines and a gentle maceration of botanicals and natural aromas, which provide elegance and balanced sweetness.



Appearance: Bright golden color.

Nose: Floral, honeyed, and slightly spicy aromas.

Palate: Sweet, silky, and balanced, with a smooth texture and a pleasant finish.



Consumption preference:

Ideal as an appetizer or to accompany desserts.

Recommended temperature: between 6° and 8°C.



- Bottle of 75 cl or 100 cl
- Jug of 2 L or 5 L
- Bag in box of 3 L

PUERTO REY



Aromatized wine made following a traditional process, combining selected wines with botanicals and natural aromas that give it character and intensity.



Appearance: Deep, bright amber color.

Nose: Aromas of spices, aromatic herbs, and subtle hints of vanilla.

Palate: Intense, structured, and persistent, with a long and balanced finish.



Consumption preference:

Ideal as an aperitif or for leisurely enjoyment.

Recommended temperature: between 8° and 10°C.



- Bottle of 75 cl or 100 cl
- Jug of 2 L or 5 L
- Bag in box of 3 L

PUERTO REY PREMIUM



Crafted using a meticulous method, fortifying at the optimal moment to preserve the wine's intensity and enhance its depth. After prolonged aging, it refines and rounds out, developing a warm, balanced, and nuanced profile.



Appearance: Dark and glossy.

Nose: Aromatic and elegant, with spicy notes and hints of ripe fruit.

Palate: Smooth, enveloping, and balanced, with a lingering and pleasant finish.



Consumption preference:

Ideal as an aperitif, neat or with ice and a slice of citrus fruit.

Recommended temperature: between 6° and 8°C.




• Bottle of 100 cl



SPRITZ



Vermujito

-  Sweet
-  Citrus notes and bubbly freshness

 75cl |  6 Bottles

VERMUJITO



A bubbly Mediterranean fusion based on vermouth tradition, with essential hints of lime and mint that evoke the Caribbean mojito.

A very refreshing vermouth with a fine, well-integrated effervescence.



Appearance: Pale yellow with a bright sheen.

Nose: Floral and fresh, with subtle citrus notes.

Palate: Smooth, balanced, and refreshing, with a pleasant finish.



Consumption preference:

Ideal as an aperitif with crushed or regular ice.

Recommended temperature: between 6° and 8°C.



- Botetles of 75 cl
- Boxes of 6 bottles



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