# BARÓN D'ALBA

wine cellars and vineyards

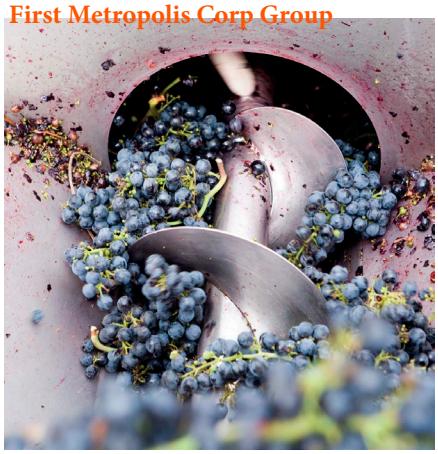
First Metropolis Corp Group






The **wine cellars and vineyards of Baron D'Alba SL** is a project initiated by Sergio Garrido in 2001 with the aim of reviving the old traditions of hand-harvested winemaking which went into decline some 70 years ago. This venture started with the purchase of four established vineyards hosting 45 year old Macabeo and Tempranillo vines. It was quickly expanded with new wine cellars and 22 additional hectares of Cabernet Sauvignon, Merlot, Syrah and Grenache vines. In 2009 Pinot Noir, Gwüztraminer, Viognier and Moscatel de Alejandria were added and today Baron D'Alba produces 4 different wines under the name Clos d'Esgarracordes.

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The process of production is very simple; it is all about respecting the roots of this region's traditional viniculture while bringing it up-to-date with the latest cutting edge technologies of winemaking.

Clos d'Esgarracordes has a capacity of 75,000 litres with a fermenting vessel that can fill 250 oak barrels of 225 litres capacity each. There is an underground cellar for maturing up to 300,000 bottles. In the vinification room fermentation is precisely controlled via small thermostatically controlled tanks.

The production of wines as a whole is overseen with expert dedication by Mario Malafosse, aided by Denis Dubourdieu, Michel Rolland and Kim Crawford in the area of oenology, and by Daniel Muntè in the vineyards.

This young dynamic team has its eye firmly fixed on the exciting future of winemaking in Castellon. It is proud to be part of Clos d'Esgarracordes for the reason that it takes painstaking care in its wine cultivation from picking and sorting only the best grapes by hand to careful storage in state-of-the-art vats. Its philosophy is very simple.

"Quality above quantity without compromise."

For Climate Protection WINERIES

**Since 2012, Clos d'Esgarracordes has been a member of WINERIES FOR CLIMATE PROTECTION, an international association fighting against climate change whose commitment to the environment is to reduce carbon footprint and CO2 emissions year on year.**

BARÓN D' ALBA

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# WINES LIST

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**14%** by Vol. 750ml.

Clos d'Esgarracordes

# **CRIANZA** 2011

**RED CRIANZA**

Merlot, Cabernet Sauvignon, Monastrell, Tempranillo and Syrah

"Our own grape varieties accredited with the IGP Castellon label"

- Hand harvested in 8 kilo crates in September and October 2011.
- Cryomascertion in chilled vats for 18 hours.
- Hand sorted for quality, destemmed and crushed.
- Maceration of peel and must in temperature-controlled vats.
- Controlled fermentation in lagged stainless steel containers.
- Fermented for 17 months in American and French oak barrels.
- Bottled in glass in the traditional way without prior filtration using premium natural corks.
- Matured for 18 months in wine cellars.

## Perfect with:

- Red meat, grilled foods, meat based rice dishes, country cooking and all types of cheese
- Ideal serving temperature 18°
- Decanting to breathe is highly recommended.

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750ml. | 6 | 85 / 510

Nº Lote: CS11130910

**IGP CASTELLO QUALIFIED WINE**

BUREAU VERITAS

IGP CASTELLÓ

BARÓN D'ALBA bodegas y viñedos

First Metropolis Corp Group







Clos d'Esgarracordes

# BARRICA 2012

**RED BARREL/OAK**

Grenache, Monastrell, Tempranillo and Merlot.

"Our own grape varieties accredited with the IGP Castellon label"

- Hand harvested in 8 kilo crates during September and October 2012.
- Cryomascertion in chilled vats for 18 hours.
- Hand sorted for quality, destemmed and crushed
Maceration off peel and must in temperature-controlled vats.
- Controlled fermentation in lagged stainless steel containers.
- Fermented for 12 months in American and French oak barrels.
- Bottled in glass in the traditional way using natural corks.
- Matured for 7 months in wine cellars.

## Perfect with:

- Tapas, red meat, grilled food, rice dishes, vegetables and fish
- Ideal serving temperature 16°



750ml. | 6 | 85 / 510

**13,5%** by Vol. 750ml.

Nº Lote: TB1214

**IGP CASTELLO QUALIFIED WINE**

First Metropolis Corp Group

BUREAU VERITAS

IGP CASTELLÓ

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bodegas y viñedos

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**13%** by Vol. 750ml.

Clos d'Esgarracordes

# **ROSADO** 2014

**DRY, FRUITY ROSÉ**

Monastrell, Grenache, Tempranillo and Syrah

"Our own grape varieties accredited with the IGP Castellon label"

- Hand harvested in 8 kilo crates during August and September 2014.
- Cryomascertion in chilled vats for 18 hours.
- Hand sorted for quality, destemmed and crushed.-
- Maceration of peel and must in a press for 1 hour.
- Controlled fermentation in lagged stainless steel containers.
- Bottled in glass in the traditional way using natural corks

## Perfect with:

- Tapas, all kinds of pasta, white meat and rice dishes
- Ideal serving temperature 5°

750ml. | 6 | 85 / 510

Nº Lote: R1401

**IGP CASTELLO QUALIFIED WINE**

First Metropolis Corp Group

First Metropolis Corp Group




13% by Vol. 750ml.

Clos d'Esgarracordes

# MACABEO 2014

**WHITE BARRICO**

Macabeo, Viognier and Moscatel

"Our own grape varieties accredited with the IGP Castellon label"

- Hand harvested in 8 kilo crates during August and September 2014.
- Cryomascertion in chilled vats for 18 hours.
- Hand sorted for quality, destemmed and crushed.
- Maceration of peel and must in a press for 3 hours.
- Controlled fermentation in lagged stainless steel containers.
- A portion of the old Macabeo grape vines fermented in American and French oak barrels.
- Bottled in glass in the traditional way using natural corks.

## Perfect with:

- Mediterranean fish, seafood, fish-based rice dishes
- Ideal serving temperature 5°

750ml. | 6 | 85 / 510

Nº Lote: BM1501

**IGP CASTELLO QUALIFIED WINE**

BUREAU VERITAS

IGP CASTELLÓ

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**14,5%** by Vol. 750ml.

Clos d'Esgarracordes

# GEWÜSTRAMINER 2014

**WHITE, FERMENTED IN BARRELS**

Gewürztraminer and Viognier

"Our own grape varieties accredited with the IGP Castellon label"

- Hand harvested in 8 kilo crates during August 2014.
- Cryomascertion in chilled vats for 18 hours.
- Hand sorted on steel tables for quality.
- Maceration of peel and must in a press for 3 hours.
- Controlled fermentation in lagged stainless steel containers.
- Matured in American and French oak barrels.
- Bottled in glass in the traditional way using natural corks.

## Perfect with:

- Mediterranean fish, seafood, fish-based rice dishes, mild or semi-matured cheeses, quince based desserts.
- Ideal serving temperature 5°

750ml. | 6 | 85 / 510

Nº Lote: GW02

**IGP CASTELLO QUALIFIED WINE**

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BUREAU VERITAS

IGP CASTELLÓ

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SELECTED BY GILBERT & GAILLARD WINE GUIDE GOLD

2015 Decanter WORLD WINE AWARDS BRONZE

Clos d'Esgarracordes

# PELEGRÍ 2011

**RED CRIANZA OF THE VINEYARD**

100% Cabernet Sauvignon

"Our own grape varieties from the vineyards around Clos d'Esgarracordes accredited with the IGP Castellon label"

- Hand harvested in 8 kilo crates during October 2011.
- Cryomascertion in chilled vats for 18 hours.
- Hand sorted for quality, destemmed and crushed.
- Maceration of peel and must in temperature-controlled vats.
- Controlled fermentation in lagged stainless steel containers.
- Fermented for 18 months in American new French oak barrels.
- Bottled in glass in the traditional way without prior filtration using premium natural corks.
- Matured for 18 months in wine cellars.

## Perfect with:

- Red meat, game, meat-based rice dishes, game and beef stews, mature cheese
- Ideal serving temperature 18°
- It is recommended to decant prior to drinking to let the wine breathe.

750ml. | 6 | 85 / 510

**14%** by Vol. 750ml.

Nº Lote: CS11130911

**IGP CASTELLO QUALIFIED WINE**

BUREAU VERITAS

IGP CASTELLÓ

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**13,5%** by Vol. 500ml.

Clos d'Esgarracordes

# DOLÇ DE GLORIA 2012

**NATURAL SWEET WHITE CRIANZA**

100% Macabeo obtained from a late harvest

"Our own grape varieties accredited with the IGP Castellon label"

- Hand harvested in 8 kilo crates during November 2012.
- Cryomascertion in chilled vats for 18 hours.
- Hand sorted for quality.
- Maceration of peel and must in a temperature-controlled vat for 2 hours.
- Controlled fermentation in lagged stainless steel containers.
- Matured for 12 months in new French oak and acacia barrels.
- Bottled in glass in the traditional way using premium natural corks.

## Perfect with:

- Fresh Foie gras on toast with marmalade, matured cheeses, blue cheeses and desserts.
- Ideal serving temperature 8°

500ml. | 6 | 100 / 600

Nº Lote: DG01

**IGP CASTELLO QUALIFIED WINE**

First Metropolis Corp Group

BUREAU VERITAS

IGP CASTELLÓ

BARÓN D'ALBA bodegas y viñedos

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**12,5%** by Vol. 750ml.

Clos d'Esgarracordes

# LLEVANT BLANC 2015

**YOUNG FRUITY WHITE**

Moscatel, Macabeo and Gewürztraminer

"Our own grape varieties accredited with the IGP Castellon label"

- Hand harvested in 8 kilo crates during August and September 2015.
- Cryomascertion in chilled vats for 18 hours.
- Hand sorted for quality, destemmed and crushed.
- Maceration of peel and must in a temperature-controlled vat for 1 hour.
- Bottled using the PATENTED HELIX system.

## Perfect with:

- Mediterranean fish, seafood, fish-based rice dishes.
- Ideal serving temperature 5°

750ml. | 6 | 85 / 510

Nº Lote: LLB1501

**IGP CASTELLO QUALIFIED WINE**

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**13%** by Vol. 750ml.

Clos d'Esgarracordes

# LLEVANT NEGRE 2014

**YOUNG RED, CARBONIC MASCERATION**

Tempranillo, Merlot and Grenache

"Our own grape varieties accredited with the IGP Castellon label"

- Hand harvested in 8 kilo crates during September 2014.
- Cryomascertion in chilled vats for 18 hours.
- Hand sorted for quality.
- Maceration of peel and must in vats for 5 days.
- Bottled using the PATENTED HELIX system.

## Perfect with:

- Tapas, Mediterranean rice dishes, cheese and fish
- Ideal serving temperature 15º

750ml. | 6 | 100 / 600

Nº Lote: LLN1501

**IGP CASTELLO QUALIFIED WINE**

BUREAU VERITAS

IGP CASTELLÓ

BARÓN D'ALBA bodegas y viñedos

First Metropolis Corp Group

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ISO 9001
BUREAU VERITAS
Certification

IGP CASTELLÓ

CASTELLÓ RUTA DE SABOR

Castellón MEDITERRÁNEO
RUTA DEL VINO - LES USERES / VILAFAMÉS

Compromiso de Calidad Turística

Km 0 PRODUCTE LOCAL
i de qualitat !

BARÓN D'ALBA
bodegas y viñedos

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