

DO 12e

DENOMINACIONS D'ORIGEN
DE VINS CATALANS

WINE DEALERS

We select the most representative wines
of the 12 DO's in Catalonia

12 DO'S
TWELVE WINES
ONE
UNIQUE
COUNTRY



12 UNRELEASED WINES, SPECIALLY SELECTED FOR YOU

Is it possible to discover and taste wines from the twelve Catalonian Designation of Origin represented by one single brand?

Thanks to Dotzevins, yes. Here you can find an unusual way to capture the most representative wines of our country through a unique collection. 12 wines available individually or in elegant gift boxes.

Grapes, wineries, "terroirs", regions, climates ... Each DO have infinite expressions, nuances, interpretations, sensations.

Dotzevins is the vehicle that makes this beautiful journey a reality. Dotzevins It is a passionate trip where you can taste the most representative wine of each DO with respect and passion for their unique characteristics.

Dotzevins will take you around the twelve Catalonian DO's together with its creators: Natxo & Epi. Two passionate entrepreneurs who decided to put to the service of this project, their huge knowledge and experience:

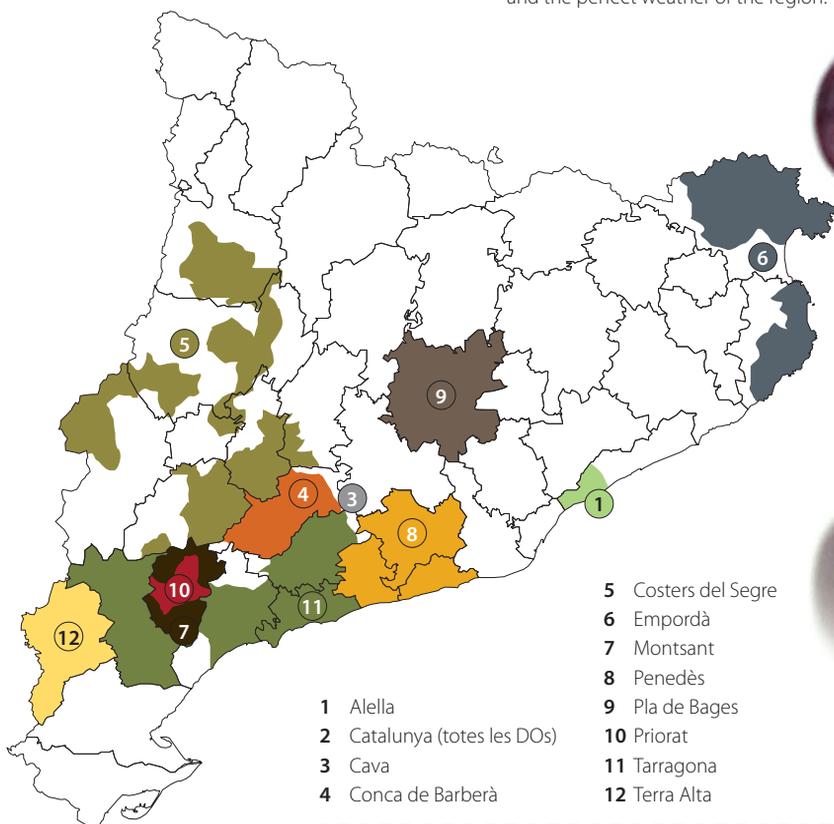
Searching and selecting the best Catalonian DO's and transforming them into an impeccable unique collection, specially designed for the perfect wine collectors.



THE WINE

Dotzevins is the perfect selection of the 12 Catalonian Designation of Origin: 12 different ways to feel one single passion: the wine. One single country: Catalonia.

A collection of wines capable to capture the essential and unique characteristics of each Designation of Origin in Catalonia: the land, the most representative grapes and the perfect weather of the region.



DOTZEVINS

YOU WILL LOVE IT IF...

12

You really want to rediscover one particular Catalonian DO from a new point of view.

You are looking for a perfect wine to become a gift. With 100% guaranteed success.

You are looking for the Maximum quality for your business or cellar shop, with competitive prices.

You really want to enjoy the very best and the most iconic from the 12 Catalonian DO's.

You love blends and unpublished proposals that differ from the 'conventional' market.

You Search for a limited and selected edition of wine. Only for wine lovers.

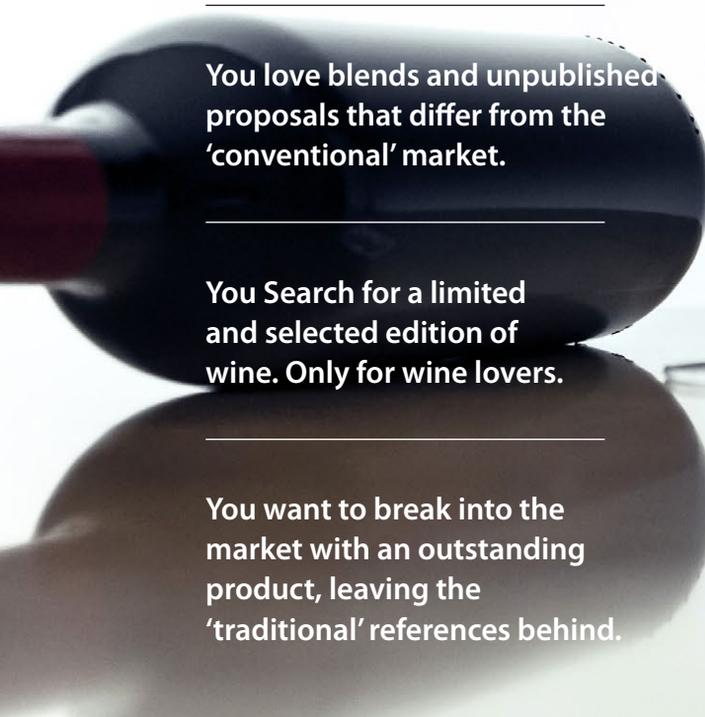
You want to break into the market with an outstanding product, leaving the 'traditional' references behind.

Please, find all this information and even more throughout our website:

dotzevins.cat



DO12e
DENOMINACIONS D'ORIGEN
DE VINS CATALANS



DOTZEVINS ALELLA

It is a wine made from organic grapes "White Pansa" and "White Garnacha", extremely characteristics of this region. The grapes raised up in the sand, and the proximity of the Mediterranean Sea provides the essence of the Pure Mediterranean Wine. We present a young white wine, silky, elegant and very well balanced in acidity. The cellar "Bouquet d'Alella" produce especially for us this charming white wine. This elegant wine scored a great rating on the wine guide of Catalonia.

DO ALELLA

The DO Alella has a very small production, 560 hectares of vineyards located in 18 municipalities in the north of the province of Barcelona. The town of Alella is the main production center. The mild climate and low rainfall recorded therein favors the cultivation of White Pansa, the Xarel·lo or Grenache. All white grapes are produced in different forms: dry wines, semi-dry or fruity aroma with moderate alcohol. It also produced in smaller quantity, red wines from Ull de Llebre and Cava. The QDO has about 137 growers and there are only 6 producers, which sold 800,000 liters of wine.

"TERROIR"

The grapes come from coastal gravel near the village of Alella and faced to the sea, where the sun shines all day. The sand, in fact, is very permeable and allows the vine roots deeper into the soil to search for water. In addition, its characteristic white color causes the reflection of sunlight, facilitating ripening. Protected from the winds by the coastal mountains, favors a mild climate that gives the grapes of the QDO Alella a particular and genuine expression. Overall is a small QDO capable to keep the magical charming of the ancient cellars in Catalonia. It is one of the Oldest in fact.

WINE MAKING

Organic wine produced in modern form. Hand harvested in boxes of 18 kg. It has a Pre fermentative maceration. The grape is Gentle pressed with an exclusive exploitation of its juice. Alcoholic fermentation is being done at controlled temperature of 15 ° C. in stainless tanks for 3 weeks (each variety of grape separately). Wine aging for 6 months doing "batonage".

Limited production of 1,390 bottles.

BLEND



TASTING NOTES

Silky and elegant with a pleasant freshness and balanced acidity. Soft entry on the palate, evolving towards fruit and a long persistence. On the nose it is extremely fresh, with notes of fruits like pear, ripe melon and lychees with a touch of salt and citrus fragrance. This wine detaches Powerful yellow light and subtle reflections of green, clean and bright.

PAIRING

Ideal wine for not too cured cheeses, sausages, Catalanian sausage and egg sausage. Perfect march with foie gras dishes and seafood shell steamed fish and white meats, salads, appetizers, pasta with mild sauces.

Performance **5.000 Kg / Ha**

Alella

DESIGNATION OF ORIGIN
FARMING

2018



6 months
WITH LEES



from 9°C to 11°C
SERVING TEMPERATURE



12%
ALCOHOL



75 cl.
CONTENTS EACH BOTTLE

DOTZEVINS PENEDES

The grapes of this wine come from the Sierra del Garraf, where the calcareous soil and the marinade strongly mark its character. We make our Dotze DO Penedès with organic farming wine, with Xarello as the main grape, extremely characteristic of this DO, accompanied by other varieties such as Macabeo or Chardonnay, very well acclimatized to the area.

DO PENEDES

It is the largest DO in Catalonia with more than 26,000 hectares of vineyards located between the provinces of Barcelona and Tarragona, with Vilafranca del Penedès as the main wine center. 4,088 wine growers, 152 wineries and an average annual production of 32 million liters, of which 35% is exported. The main varieties of predominant white grapes are Xarello, Macabeo, Parellada and Chardonnay.

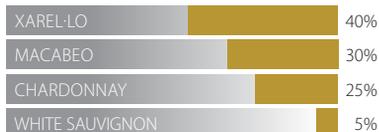
"TERROIR"

Geographically located in the Garraf area, in a calcareous territory belonging to a southern end of the coastal mountain range between the Penedès flat and the Mediterranean Sea. In a landscape of rounded hills, it is a limited cultivated area.

WINE MAKING

Slow fermentation in stainless tank at 15 ° C with natural yeasts (without adding commercial yeasts). The fermentation ended in the month of November. The wine remains 6 months in an stainless steel tank. It is filtered before the bottling process.

BLEND



TASTING NOTES

Fresh, with a powerful straw yellow color, mineral aromas and touches of white fruit. Dry wine, with good acidity and very well balanced.

PAIRING

Appetizers, seafood and rice, white fish and semi-cured cheeses.

Performance 5.500 Kg / Ha

Penedès

DESIGNATION OF ORIGIN

2018



3 months
IN LEES



from 8°C to 10°C
SERVING TEMPERATURE



11,5%
ALCOHOL



75 cl.
CONTENTS EACH BOTTLE



DOTZEVINS TERRA ALTA

This wine is born in the charming terraces that cover the region of Terra Alta, between the River Ebro and Matarraña. It remains within the spirit of 'Mediterranean' terroir where its Grenache plays a key role. A particular character belongs to this wine on nose, wearing white fruit with notes of citrus and ripe apricot. Our Terra Alta wine is voluminous, creamy, slightly sour, refreshing and long on the palate, with a flavor reminiscent of Sant Pere's pear.

DO TERRA ALTA

Between the river Ebro and the Matarraña, the Pandols coastal mountain, Horses and the Ports, are chairing the spectacular typical landscape of the Mediterranean interior, and this is where the Terra Alta DO belongs. The vines are grown on natural terraces, with several slopes (slopes and plains). The cultivation soil, with good draining and variable depth, is rich in limestone and very poor in organic matter. The climate is dry Mediterranean, but with a strong continental influence. While the rains are not very frequent, it is notably the role of prevailing winds: the Sers and Garbinada. The 'Mediterranean-ness' of their terroir, the predominance of traditional grape varieties and the importance of good Grenache define their particular personality. That is why this DO has a distinctive watermark: the "Terra Alta White Grenache." Over 6,000 hectares and 1,400 grape growers enrolled in Terra Alta are made white, pink, red and up to four types of fortified wines (sweet white wine, sweet red wine, mellow and naturally sweet wine).

"TERROIR"

Vineyards located about 400 meters above the sea, arranged in "terraces" and "cliffs" over a clayey limestone soil nature and very poor in organic matter, rainfall has hardly passes 400 ml per year, along with more than 2,000 hours of sunshine during the growing season and the influence of wind regime, mainly dominated by Sers and Garbinada. We find herethe best conditions to have a perfect development of the vineyards and high concentration of grape production and quality.

WINE MAKING

Each variety of this wine was harvested manually. The racking of the first fractions of the must takes place at 13 ° C during 24 hours and then it is fermented for 25 days at 14 ° C. After that, it comes the work with the fine lees for 4 months. Blend is made in early February and then clarified, stabilized and filtered. Bottled wine on 9 March 2016.

BLEND

GRENACHE	80%
VIOGNIER	20%

TASTING NOTES

We can easily detect white fruit with notes of citrus and ripe apricot. Our Terra Alta wine is voluminous, creamy, slightly sour, refreshing and long on the palate, with a flavor reminiscent of Sant Pere's pear.

PAIRING

This is a perfect wine to combine any type of seafood and soft cheeses. It is also elegant and nice to accompany any pasta and rice recipe.

Performance **5.500 Kg / Ha**

Terra Alta

DESIGNATION OF ORIGIN
ORGANIC WINE

2018



4 months
OF LEES



from 8°C to 10°C
SERVING TEMPERATURE



13%
ALCOHOL



75 cl.
CONTENTS EACH BOTTLE

DOTZEVINS CATALUNYA

This is the proposal by Dotzevins for the DO Catalunya, a designation of origin for wines produced in wine regions of Catalonia that comply and assume with all the requirements of the Regulatory Council. This DO was created as an exit and market opportunity for the small Catalan areas of wine production, opening for them the possibility of bottling wine with grapes from another DO or giving them the chance to make mixes with grapes from different DO's. As a matter of fact, the wine culture of this DO offers ideal spaces for experiments with a wider range of varieties and with less restrictions that in the other denominations. That is why in Dotzevins we wanted to do its genuine and original pink wine, characteristic in this DO, rather than in other Catalan DO's, where they are not so convinced with this type of wine.

DO CATALUNYA

The DO Catalunya collects the history and tradition of wineculture in Catalonia and includes a broad range of autochthonous and traditional varieties in a composition that gathers a good part of the vineyards of Catalonia. In total, it integrates 330 municipalities that are located all around Catalonia. Of the 22 millions of bottles marketed per year in 2000 with the seal of the DO Catalunya, now it has been reached up to 60.3 million current bottles. As they say from the DO itself, each Bottle of this origin contains the full country in its entirety. And this is not rhetoric but literal, keeping in mind that the philosophy of this DO intends to offer a more flexible and flexible framework for winemakers and more coupage possibilities applied in the creation of their wines.

"TERROIR"

The DO extends to the northeast of the Iberian Peninsula, between the Mediterranean Sea and The Pyrenees. Acquire 42,985 ha. of wine landscape surface, distributed in 426 municipal hometowns of Catalonia, where the vineyard has been cultivated and harvested traditionally, becoming an characteristic element and absolutely inherent basis in its landscapes and in its culture. Thanks to the DO Catalunya, wine producing municipalities that could not be assigned to any other name of origin but with the capability to do great wines, are now open to the market under the protection of their own Denomination of Origin. An important part of the Anoia region or the Baix Llobregat, can be protected and get the seal of quality and confidence that the DO Catalunya provides.

WINE MAKING

Cabernet Sauvignon grapes were harvested on the day September 21, 2017 by hand and stocked on boxes of 15 kg. Once it reached the cellar, it was done by a direct pressing of the grape. It was placed in a cold tub at 11°C and left for two days on its own, and after that, becomes the sapration of the sludge from the clean part. Here it begins the fermentation process at a temperature of 16°C with the yeast selected. On November 18th, it was moved to a tub until its clarification, and then gets ready to be bottled.

TASTING NOTES

In the nose, we detect genial aromas of strawberry, orange blossom and rose petals. Very delicate in the mouth, greedy with volume, light cherry touches and a slight finish of toasted almonds. Very gastronomic wine

BLEND

CABERNET SAUVIGNON 100%

PAIRING

Very gastronomic wine, pairing perfectly with white meat, pastas, tatak salmon or tuna tartar.

Performance 6.000 Kg / Ha

Catalunya

DESIGNATION OF ORIGIN

2017



7 months
IN ITS OWN LIES



8°C
SERVING TEMPERATURE



14,5%
ALCOHOL



75 cl.
CONTENTS EACH BOTTLE



DOTZEVINS CONCA DE BARBERÀ

We present a young wine, fresh and well balanced acidity. Made from a blend of Trepat grapes (QDO most representative grape) and Grenache. This unique blend is drawn up between the various producers and OJ was very elaborate a bet with the winemaker winery Sebastian Ricard Mas outsider who is who makes us TWELVE wine DO Conca de Barberà.

CONCA DE BARBERA

Conca de Barberà has Almost 4,200 hectares of vineyards in the north of the province of Tarragona, bordering Lleida on the west, and Montblanc is the capital. The production area is nestled in a basin or depression, with a very special geo climatic space for growing grapes. Trepat grape variety in this territory represents 90% of world production, of which 8,500 hectoliters are prepared by the QDO and with its 22 wineries they are able to produce 1.2 million of bottles. The grapes are typical Trepat in red and rosé wines, and Macabeu and Parellada in whites and sparkling wines with low alcohol content, a delicate fruity aromas and light acidity.

"TERROIR"

The grapes are coming from vineyards in Sierra de Miramar, 400 meters high in calcareous clay soils. Vineyards are planted 35 years ago and faced southwest, which provides the sun light at midday. The area is not very warm, but it has a huge thermal contrast between day and night. All this makes the grapes ripen slowly, maintaining a good acidity that provides freshness.

WINE MAKING

One week of cold maceration (10 ° C) in order to extract all the aromatic potential of the skins. Endogenous yeast fermentation at 20 ° C for 14 days pumped over twice daily maximum of five minutes each (always with oxygen). Of pumping over and subsequently divided after the press. After that, the Malolactic fermentation and spontaneous process of clarification by decantation (natural cold) becomes given. Aged for 5 months in steel tank.

BLEND



TASTING NOTES

Sweet, elegant and expressive with red fruit notes. Long and persistent on the palate with essences of almond, laurel and white pepper together with an spicy final. In the Nose it maintains the same characteristics. Cherry color with ruby rim, medium-low intensity and small tears are found in this wine.

PAIRING

The balanced blend of this wine makes an excellent companion for both white meats and pastries. And also rice, blue fish, meats and creamy cheeses.

Performance **7.000 Kg / Ha**

Conca de Barberà

DESIGNATION OF ORIGIN

2016

 **5 months**
OF LEES

 **from 14°C to 16°C**
SERVING TEMPERATURE

 **13%**
ALCOHOL

 **75 cl.**
CONTENTS EACH BOTTLE

DOTZEVINS PLA DE BAGES

Organic young red wine, harvested manually and fermented in stainless steel tank, with the most characteristic grapes of the territory. It came with personality, soft and of excellent quality. The percentage of grapes chosen for this wine is made with Garnacha and Mandó. Our Dotze DO Pla de Bages wine has been produced and directed by Josep M. Claret, from El Molí Winery (Collbaix).

DO PLA DE BAGES

An extension of about 500 hectares of farms in the region of Bages (Barcelona) with the populations of Artés and Manresa as major centers of wine production. The most representative grapes are Picapoll, Macabeo and Chardonnay in white wines. As for red wines, native varieties such as black Picapoll, Sumoll and Mandó are being recovered. The other varieties that are grown are Merlot, Cabernet Sauvignon, Cabernet Franc, Garnacha Negra, Tempranillo and Syrah. In the DO there are about 100 wine growers and 10 wineries that produce an annual average of about 1.2 million bottles, of which 85% are consumed in the national market.

“TERROIR”

The grape comes from vineyards located between Manresa and Rajadell, under the hill of Collbaix and in front of the Sierra de Montserrat in a clay soil. The exceptional microclimate of the region allows the cultivation of vineyards and olive groves as it is under the influence of the Mediterranean Sea, sheltered by Montserrat and touched by the northern winds that come from the Pre-Pyrenees. This situation offers significant temperature changes between day and night. In the Pla de Bages they enjoy a Mediterranean mid-mountain climate, with little rainfall and a fairly pronounced annual thermal oscillation.

WINE MAKING

Manual harvest in boxes of 20 Kg. And grain selection on triage table. Maceration in press for 12 hours. Alcoholic fermentation at 14 ° C for 22 days. Clarification with casein and bentonite. Aging of 6 months in stainless steel deposit and 2 months in bottle before going to market. Stabilized by cold and light filtration, and as a consequence, some sediments may appear at the bottom of the bottle.

BLEND



TASTING NOTES

Wine with good structure in the mouth, expressive, with round and friendly tannins, sweet cherry entrance and elegant cocoa finish. On the nose, aromas of cherry, cocoa, orange peel, green almond and hints of star anise, tofe and vanilla. Ruby color with medium intensity.

PAIRING

Chocolate bull tail, orange duck or cuttlefish with meatballs

Performance **5.100 Kg / Ha**

Pla de Bages

DESIGNATION OF ORIGIN
FARMING

2018



6 months
IN STAINLESS STEEL TANK



from 16°C to 18°C
SERVING TEMPERATURE



14,2%
ALCOHOL



75 cl.
CONTENTS EACH BOTTLE



DOTZEVINS COSTERS DEL SEGRE

Organic wine harvested by hand and aged in French oak barrels. The grapes, mostly Cabernet Sauvignon, Carignan and Grenache grow away from the maritime influence but with sunshine and a high level of aridity and humidity due to the persistent fogs of winter. Those are unique facts that give it its 'Continental' character, typical of the DO Costers del Segre. The result is a powerful wine, balanced and slightly spicy.

DO COSTERS DEL SEGRE "TERROIR"

Denomination Of Origin Costers del Segre holds 4153 hectares of vineyards, located in the middle basin of the river Segre, between the Pyrenees and the Ebro. The weather in that land is dry and hard, mainly because remains distant from the maritime influence with sunshine and high aridity, with little rain and moisture resulting from persistent fogs of winter.

Regulatory Council has registered 601 wineries and 40 companies trading an average of 17 million liters of wine. Its inland weather nature has maintained its wines away from the most popular routes of commercialization. The result is a wine with very characteristic traits as a result of new grape varieties and production methods. Costers del Segre is, in fact, the first of which were introduced Catalonia varieties Cabernet Sauvignon, Merlot and Chardonnay along with local varieties and where they take the California winemaking techniques.

The vineyards are located in the region of "Les Garrigues" on an altitude above the sea ranging between 550 and 700 meters, in the south of the province of Lleida, between the towns of La Pobla de Cérvoles and Albagés. The landscape stands out with olive, almond and is extremely characterized by its dry land. The land and climate are typical characteristics of this area, giving the wines the aim of expressing sensory richness of this environment. The very low rainfall, extreme temperatures, rough terrain on terraces and gravel soils of different mineral compositions, poor in its organic matters, constitutes the ideal place for the production of ecological wines.

BLEND

CABERNET SAUVIGNON	50%
GRENACHE	26%
CARIÑENA	20%
SYRAH	4%

WINE MAKING

Organic grapes harvested manually in boxes of 12 kg. Fermentation took place in cylindrical stainless steel tanks at about 24-26 ° C. The Maceration of Grenache, Carignan and Syrah takes about 10 days and about 20 days Cabernet Sauvignon. After that the press is done with Pressing lightweight pneumatic press. Co-inoculated malolactic fermentation of Grenache, Carignan and the Syrah and Cabernet Sauvignon comes in the sequence. The wine was bottled in May 2016 and aged in French oak barrels of medium grain.

TASTING NOTES

Easily detect black fruit on the nose, spicy notes of cinnamon and vanilla and a subtle hint of wood and undergrowth. In the mouth we find a round wine, balanced with soft tannins and flavors of stewed fruit and spicy undertones.

PAIRING

Here we find a perfect wine to match grilled meats, stews and casseroles. If we can choose three "perfect" dishes to accompany our Costers del Segre we can easily choose the veal with mushrooms, duck's magret with sweet jams and oxtail in its own sauce.

Performance **4.000 Kg / Ha**

Costers del Segre

DESIGNATION OF ORIGIN
ECOLOGICAL

2017



11 months
OF LEES



from 16°C to 18°C
SERVING TEMPERATURE



15%
ALCOHOL



75 cl.
CONTENTS EACH BOTTLE

DOTZEVINS EMPORDÀ

QDO Empordà wine is the natural son of the North wind crashing the Mediterranean Sea. It has grown surrounded by earth and clay pebbles. This wine has a very similar blend in percentage as Priorat has. That is why, if you have the opportunity to taste two wines, you will see the importance of the “terroir” that brings each of them.

DO EMPORDÀ

The QDO is divided into two areas in the province of Girona: Lower Empordà and Alt Empordà. The winery “Celler de Mas Llunes” de Garriguella belongs to the latter region and it is our producer. The most distinctive grapes here are, for red wines: Grenache, Samson, Merlot and Cabernet Sauvignon. For white wines there are Macabeu white Grenache and Chardonnay. The DO Empordà has 360 growers and 49 wineries, with an annual production of about 5.4 million liters of wine and 20% of those who were destined for international markets.

“TERROIR”

The grapes come from flat land near the village of Garriguella. Some vines are planted in clay floors and other in substrates with a considerable altitude above sea level. Tramontana wind plays an important role in this region together with the mild climate given by the proximity of the Mediterranean Sea as well.

WINE MAKING

The different varieties are fermented separately in stainless steel tanks cooled at a temperature of 20 ° C. They make two daily of pumping over, after 20-25 days at the start of fermentation, depending on variety. The malolactic fermentation is done in the same tank. Clarification and filtration were taken into a minimal treatment and aging was 3 months in French oak barrels.

BLEND



TASTING NOTES

Fresh, well balanced, with notes of ripe fruit (cherry, cranberry ...), well integrated toasted wood, sweet spices like cinnamon and cloves, persistent in its passage through the throat. The nose is fresh, expressive, intense, with spicy scents of wild herbs and fruity. It carries a delightful Cherry color with violet trim.

PAIRING

White meat and red meat, sausages, cheeses, salads. Perfect dancer with fresh fruit, or even fish stew or zarzuela, especially for those who sometimes prefer white wines. Perfect complement for duck or lamb.

Performance **3.500 Kg / Ha**

Empordà

DESIGNATION OF ORIGIN

2014



3 months
BARREL AGING



18°C
SERVING TEMPERATURE



14,5%
ALCOHOL



75 cl.
CONTENTS EACH BOTTLE



DOTZEVINS MONTSANT

The DO Montsant's red wine has been produced with grapes from a wide variety of farms and several mineral compositions. Farms located in El Masroig, La Serra d'Almos, Darmós, Els, Guiamets, Capçanes, Marçà and Falset. We are talking about a wine created to satisfy a wide variety of palates, friendly and with an identity of the environment. A great feeling of ripe red fruit, spicy notes and aromatic herbs. Soft, ripe and velvet tannins in a fresh, fruity wine.

DO MONTSANT

DO Montsant is more than an exotic surprise. It is a denomination that has made its own place in the national market and in the international wine panorama. When we talk about Montsant, we talk about Garnacha and Carignan wines, produced in an area that integrates up to 17 different municipalities, located mainly in the Priorat region and also in the Ribera d'Ebre region. The territory it occupies is delimited by a semicircle of mountains that distinguish their domains in a singular way with respect to their neighboring denomination Priorat.

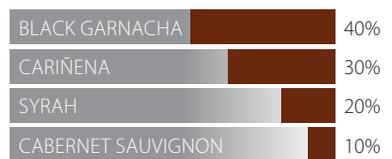
"TERROIR"

Within the DO Montsant, the clay, granite and lime predominate and in less proportion, the slate. The orography is varied and rugged, even though it is softer in comparison with some areas of the south. The vineyards are 50 meters above sea level, in the lower zones, and 700 meters, in the highest areas. In this area, the Mediterranean climate is marked by a certain continental nature, because of the effect produced by the mountains, hiding the territory from the maritime influence, with a sharp contrast between the daytime and nighttime temperatures at the time of ripening.

WINE MAKING

This is a traditional wine, with a winemaking process different in each farm and depending on the type of grape. Fermentation takes about 7 days at a controlled temperature of 25-28 °. After that, comes the maceration of 22 days and then, aged for three months in cement cups.

BLEND



TASTING NOTES

In the nose, we find ripe black fruit, plum, blackberry, anise and a touch of liquorice. In the mouth, we have a very balanced wine, rounded, sweet, long in the mouth, and medium / high intensity.

PAIRING

Based on its freshness, it is an ideal wine for white and red meats, spicy dishes, pasta, salads and cheeses. In any case, the fresh contribution of the DO Montsant to the palate, will balance the spices and sauces of the dishes.

Performance **4.000 Kg / Ha**

Montsant

DESIGNATION OF ORIGIN

2018



3 months
IN CEMENT CUPS



16 -18°C
SERVING TEMPERATURE



14,5%
ALCOHOL



75 cl.
CONTENTS EACH BOTTLE

DOTZEVINS PRIORAT

Wine produced in farms with 6 months spent in French oak barrels. Grenache, Samson, the Syrah, Cabernet Sauvignon and a touch of Merlot grapes, typical of this area, together with the mineralization of slate, gives clever intensity and personality, hard to find in other "terroirs". We get here an Intense wine with an elegant red fruit essence.

DO PRIORAT

Official Qualified Catalonian DO only occupies a small mountainous region located to the west of the province of Tarragona. Within its 1,900 hectares of vineyards, the most representative grapes ready to produce wines are Grenache and Carignan. The annual production of this QDO is 2 million bottles, developing in the area an estimative of 618 growers and 98 wineries. Porrera and Gratallops are the main towns; 45% of the total production is destined for export.

"TERROIR"

The grapes come from hillside terraces of slate. The vineyards are planted on steep slopes with 30% and 40% of inclination. Each strain has a reduced production: between 1 ½ kg and 1 kg, with fruits that have high mineral component that provides a point of freshness to the wines. The slate, warm summers and cold winters, provides to this area very special wines, with clearly high intensity and strength. Together with "Mas Sinén" Cellar, we produce a limited edition of 1,390 bottles, which express the most representative of this QDO.

WINE MAKING

Ecologically treated grapes, harvested by hand in boxes of 15 kg. Selected and rigorously chosen from the same strain. Every harvested grape is slow-stemmed. The fermentation takes place in stainless steel tanks for 14 days and 14 days of maceration with skin. The vertical pressing machine gently presses the grape and then the wine rests for 6 months in French oak barrels.

BLEND



TASTING NOTES

Intense flavor, meaty with hints of ripe red fruit, toasted soft and creamy, accompanied by a subtle spicy taste of pepper, cinnamon and vanilla. Long aftertaste with ripe fruit and retro-nasal smoked and spices. On the nose, fresh, expressive, with intense aromas of ripe blackberries and sloes predominantly, spicy scents of wild herbs, black pepper grain and hints of wet stone (slate) funds. Ripe cherry color, high layer with purple trim, thick legs, very slow and tinted.

PAIRING

It matches perfectly with cheeses, meats, red meats, and hunting meat such as pheasant, partridge, guinea fowl or civets. Baked Lamb or beef stew with mushrooms and other "consistent" plates with mushrooms or truffle dishes, stuffed capon, chicken or steak with mushrooms. The best pairing for this wine can be also a goose with pears, or even a good selection of chocolates. Here we have a Perfect wine for consistent foods.

Performance **2.500 Kg / Ha**

Priorat

DESIGNATION OF ORIGIN
FARMING

2013



6 months
AGING IN BARRELS



18°C
SERVING TEMPERATURE



14,5%
ALCOHOL



75 cl.
CONTENTS EACH BOTTLE



DOTZEVINS TARRAGONA

The Denomination of Origin Tarragona is the seal that identifies and protects the wines elaborated in the Camp de Tarragona and part of the Ribera d'Ebre. The proposal of Dotzevins is a sweet and essentially Mediterranean wine, fresh, perfect to match dessert and cheeses.

DO TARRAGONA

The amphora in the logo of the Denomination of Origin "Tarragona" synthesizes the millenarian presence of viticulture in this particular region. It directly links and connects with the Roman Empire and its cultural legacy since the amphora was the recipient of ceramics used in antiquity to store and transport wine.

The production area of the DO Tarragona presents two zones clearly differentiated. The area of "Camp de Tarragona", together with the counties of Alt Camp, Baix Camp and Tarragonès, and the area of the Ribera d'Ebre.

This territory is between the Ebro River and the Mediterranean Sea. The relief of the DO is simple. Most of the territory is below 600m and most of the vineyard is between 100 and 400 meters.

WINE MAKING

Manually harvested in two times, harvesting only scratched grapes. Fermentation, processing, Filtration and bottling carried out with less than 45 days in order to preserve all primary aromas in the bottle.

TASTING NOTES

We can easily appreciate in the nose, lychee perfume, pineapple, orange peel and anise freshness. In the mouth it is fresh with flavors of tropical fruits and selected notes of syrup and grape.

"TERROIR"

The climate of the DO Tarragona and the direct influence of the sea, with its soft land offers an exceptional terrain, absolutely ideal to offer soft and fresh wines. A wine genuinely and typically Mediterranean. The DO Tarragona has several "terroirs" that clearly marks the difference between the landscape close to the sea, or close to the banks of the River Ebro.

We can easily find the sandy limestone ground very close to the surface. In the subsoil we find slender stone and a lot of gravel on the surface with weak organic matter content.

BLEND

SMALL GRAIN MUSCATEL 100%

PAIRING

Perfect pairing with desserts, tea biscuits, swiss candies, blue cheeses and foie gras.

Performance **5.500 Kg / Ha**

Tarragona
Vi dolc

DESIGNATION OF ORIGIN

2017



90 days
IN ITS OWN LIES



8°C
SERVING TEMPERATURE



12,5%
ALCOHOL



50 cl.
CONTENTS EACH BOTTLE

DOTZEVINS CAVA

The Dotze DO Cava - "Brut Nature Reserva" has been elaborated taking care of the autochthonous varieties of the Penedès, cultivated on French terrers. The first objective in the creation process was to care for the blend, with a second slow fermentation, at a low temperature and a peaceful and quiet rest on mothers. In terms of proportions: 50% of Xarel·lo provides the necessary body and structure to tolerate the aging of the wine. 25% Macabeu offers elegance, finesse and delicate bitter notes with aromas of white and sweet fruit. 25% of Parellada closes the blend with a very refreshing citrus acidity.

DO CAVA

The Cava Denomination of Origin protects the QSWPIGR (nota del traductor, que coño es esto?) wines (quality sparkling wine produced in a given region) elaborated according to the traditional method of Cava del Penedès. It does so since 1991, when a new regulation of a Denomination of Origin was enacted. But the tradition to produce sparkling wine dates back much sooner. The first bottles of Cava began to be produced in 1872. A century later, in 1972, the first Regulatory Council of Sparkling Wines was established to regulate the production, processing and designation of the wines called until then as champagne. The new regulation collected all the wineries that at that time were producing quality sparkling wines. Especial highlights are the concentration in Alt Penedès, where all municipalities have wineries registered in the Denomination of Origin. We find in Vilafranca del Penedes the Regulatory Council and very close to there, we find also the historical capital of the cava in Sant Sadurní d' Anoya, which concentrates 76 wineries with 75% of the total production.

TASTING NOTES

The Dotze DO Cava - "Brut Nature Reserva" presents a Golden and brilliant coat with greenish hues, a constant rosary of fine bubble and the sparking royal crown with a persistent foam on the top. In the nose, the first floral aromas remains the smooth Mediterranean springtime, followed by a slight citrus fruit with a nice yeast that reminds you like pastry. In the mouth, it shows a careful entry with a very well integrated fine bubble. An excellent acidity adapts very well with a bitter finish giving it strength and complexity. It should be noted the residual aroma of the mouth and the reminiscences of white fruit.

"TERROIR"

Vineyards that grow in clayey soil, poor in organic matter, limestone and with a high magnesium component that gives Cava the acidity needed to enjoy the freshness. The Mediterranean climate, bright and sunny, with mild winters and summers not excessively hot, occasional and moderate rainfall distributed throughout the year, helps in order to produce an optimum microclimate for the cultivation of Grape and its maturation

WINE MAKING

El Dotze DO Cava "Brut Nature Reserva" ha sido elaborado mimando las variedades autóctonas del Penedès, cultivadas en las fincas sobre terrenos francos, cuidando el cupaje, con una lenta segunda fermentación a baja temperatura y un silencioso reposo sobre madres.

BLEND

XAREL·LO	50%
PARELLADA	25%
MACABEO	25%

PAIRING

It is a perfect cava to accompany all kinds of snacks, fish, white meat or soft meats. It is also ideal for accompanying rices, fresh pasta and all kinds of baked goods.

Performance 10.000 Kg / Ha

Cava

DESIGNATION OF ORIGIN
BRUT NATURE RESERVA



24 months



7°C
SERVING TEMPERATURE



11,5%
ALCOHOL



75 cl.
CONTENTS EACH BOTTLE





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WINE DEALERS: THE BEST WINES FOR YOUR BUSINESS.

Wine market is extremely dynamic: trade fairs, producers, cellars, awards... Because of that, it is mandatory to offer always high quality products, in perfect harmony with your personality and your business nature. Quality products always updated to the possible novelties in the market, and in perfect association with the consumer tastes and critics reviews. (And of course, adapted to the budget of each pocket). Deal with that it is not always easy, and time is short.

If you want to renovate your wine portfolio and update it according to your preferences and needs, trust in our advice, trust in Dotzevins. We select and offer the most accurate wines of the 12 QDO from Catalonia for your business.

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