

# PEKATU

*Cuando abrió los ojos, recogió  
la toca y volvió al claustro.*



RIOJA

DENOMINACIÓN DE ORIGEN CALIFICADA







"THE BEST  
SELECTION OF  
WINES AND CAVAS  
SINCE THE XVII  
CENTURY"

Our selection of cavas and wines are from various regions where we extract the best selection of grapes to make a coupage unique in aromas, textures, color and sensations.

Imagine getting reacquainted with nature in a unique, idyllic place, and full of history, an old convent of nuns which closed in the 17th century, reconverted today to welcome visitors to disconnect in a privileged enclave.

Ancient cells of the Clarisas nuns and a central glass patio make this the ideal place to get away from the world and enjoy exclusive events together with the selection of our wines.





# Pekatu White Wine

## DATA SHEET

Alcoholic Grade: 12.5% vol.  
Denomination of Origin: D.O.Ca. Rioja  
Varieties: White Garnacha 10%  
Viura 90%

## ELABORATION

We elaborate this wine by the traditional method of these lands, maceration and fermentation of gradual and progressive development with controlled temperature, that does not exceed at any moment 28 °C.

To extract the singular characters of the varieties that constitute it and after thirteen or fourteen days, we proceed to the bleeding and pressing of the pastes.

## TASTING NOTE

It is a clean and bright wine, with a low color layer. It has a straw yellow color. The nose maintains the primary aromas of fruits such as apple and banana and with a slightly vegetable and fresh nuance. In the mouth it is an acid and fresh wine, due to its youth, and very pleasant, without being extremely long. The after-taste is not long, because this type of wine should leave the mouth fresh and clean, ready to receive another drink.

info@pekatuwine.com  
www.pekatuwine.com





# Pekatu Author Red Wine

## DATA SHEET

Alcohol content: 13% vol.  
Denomination of origin: D.O. Ca. Rioja  
Varieties: Tempranillo 85% Viura 15%

## ELABORATION

Following the traditional method of these lands, we proceeded to a maceration of the grapes for 5 hours, and then, we bleed the must, so that it ferments without contact with the solid parts of the grape. It ferments for twenty days at a temperature of 20 °C, to extract the singular characteristics of the varieties that constitute it.

## TASTING NOTE

It is a clean and bright wine, with abundant tears and a high color layer. Garnet color, with purple trim around the meniscus of the glass.

The nose maintains the primary aromas, ripe fruit and with a slight character of licorice and fennel, wrapped by a floral, herbaceous and smoky, and notes of ripe fruit compote.

The palate is a fresh and warm wine, due to his youth, but with volume. Through the retronasal route aromas of ripe fruits, licorice and fennel are appreciated.

The aftertaste is not long, because this type of wine should leave the mouth fresh and clean, ready to receive another drink.

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## Crianza Pekatu Red Wine

### DATA SHEET

Alcohol content: 13.5% vol.  
Denomination of origin: D.O. Ca. Rioja  
Varieties: Tempranillo 90%  
Garnacha 5% Viura 5%

### ELABORATION

This is a wine made from the northernmost grapes of the Rioja. We ferment the grapes at 30 °C. and macerate for a period of 30 days, with daily and prolonged overruns, then this wine is aged in American oak barrels for 365 days. After a necessary and adequate rest, it is bottled to finish maturing it.

### TASTING NOTE

It is a clean and bright wine, with a middle layer of color, it has a ruby red color, with tiled nuances. The nose presents elegant tertiary aromas, with intense nuances of smoke, licorice and overripe fruit, with enveloping and mellow smells, ending with a balsamic sensation.

In the mouth it is a light wine in the attack, and velvety in the step to mouth, with a balanced structure. Through the retronasal route, oaky and toasted aromas are appreciated. It is a wine with a very affectionate and pleasant aftertaste.

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www.pekatuwine.com





# Reserva Pekatu Red Wine

## DATA SHEET

Alcohol content: 13,5% vol.  
Denomination of origin: D.O. Ca. Rioja  
Varieties: Tempranillo 85%  
Garnacha tinta 10% Viura 5%.

## ELABORATION

It is a wine made from grapes selected from our oldest vines and from the northernmost area of the area, we fermented the grapes at 30 °C. We macerated for a period of 45 days, with daily and prolonged overruns. The wine is then aged for 450 days in American oak barrels, and after a necessary and adequate rest, it is bottled, remaining 750 days in the bottle to finish the maturation.

## TASTING NOTE

It is a clean and bright wine, with a medium / high color layer, which is ruby red, with slight shades of tiles. The nose presents elegant tertiary aromas, with intense nuances of vanilla, cloves and dried fruits, with enveloping and sweet smoked notes.

In the mouth it is a meaty wine in the attack, and velvety in the passage to the mouth, with balanced structure and mature tannins. It is a wine with a long aftertaste, very enveloping, pleasant and tasty.

info@pekatuwine.com  
www.pekatuwine.com





# Organic Cava

## DATA SHEET

Varieties: 55% Xarel-lo,  
35% Macabeo and 10% Parellada.  
Aging: Under constant conditions of temperature and humidity, they remain in the cellars for a minimum of 20 months.  
Graduation: 11.5% vol.  
Total acidity: 6.9 g / l  
Sugar: 0.7 g / l

## ELABORATION

Origin: It is located in Sant Sadurní d'Anoia, in Barcelona. Our process is in accordance with strict standards established by the 2012 European Union norms for organic wine production, which is appealing to more and more consumers who value the high antioxidant properties of wine without contaminants, chemicals or pesticides.

## TASTING NOTE

Our cava is pale yellow with a fresh aroma thanks to the traces of fruit of the base wine and the 20-month aging process. Good bubble release, without too much carbon dioxide and with a balanced acidity, it is a pleasure to drink. Best served well-chilled between 5 °C and 6 °C of temperature.

## RECOMMENDED PAIRINGS

Ideal to pair with charcuterie, appetizers and starters, as well as a variety of grilled meats and seafood. Its balanced flavor and organic production make our cava a perfect sparkling wine to make everyday meals and occasions more memorable, yet is special enough to serve as an excellent celebratory sparkling wine for wedding toasts, exclusive events or other special occasions.

info@clausuracava.com  
www.clausuracava.com





# Organic Cava

## DATA SHEET

Varieties: Pinot Noir (85%)  
and Trepát (15%).

Vintage: 2017 - Edition: January 2018.

Aging: In constant temperature and  
humidity conditions, it remains in the  
cellars for a minimum of 12 months.

Graduation: 11.5% vol.

Total acidity: 4.9 g/l

Sugar: 1.4 g/l

## ELABORATION

Made with the varieties of Pinot Noir  
and Trepát to achieve a classic rosé  
Cava according to the traditional and  
artisan method that guarantees excel-  
lent quality.

## TASTING NOTES

Cherry red color with a clear and  
bright appearance with a fine and per-  
sistent bubble. It has the characteris-  
tic aroma of red fruits such as  
strawberry.

In the mouth it is fresh and pleasant.  
We recommend serving it between  
5-7 ° C temperature.

## PAIRING

Suitable for all occasions, especially  
for starters, appetizers and brunch.

info@clausuracava.com  
www.clausuracava.com





# Vermouth Clausura

## DATA SHEET

Premium red vermouth

Alcohol content: 17% vol.

Origin: Barbastro (Huesca)

Grape varieties used in the wine:

Garnacha blanca and Macabeo.

## ELABORATION

We make this vermouth with a quality white wine base made from traditional varieties from the Ebro valley, on which we macerate more than 20 extracts between spices, plants, flowers and fruits. Subsequently, grape must is added to sweeten and thus balance the bitterness from some of the spices and finally it is topped with alcohol of vinous origin.

## TASTING NOTE

It has an intense aroma of aromatic herbs, spices and citrus rinds. The grape must used gives it a voluminous and fruity mid palate. In the mouth it is intense, balanced and very long, with a powerful aftertaste. Bitter notes predominate in the aftertaste.

Label Art by Juan Pablo Vacas

More info at:

[www.vacasart.com](http://www.vacasart.com)

[info@clausuracava.com](mailto:info@clausuracava.com)

[www.clausuracava.com](http://www.clausuracava.com)





# Sangría Clausura

## DATA SHEET

Traditional Premium Sangria

Alcohol content: 8.5% vol.

Origin: Barbastro (Huesca)

Grape varieties used in wine: Garnacha

## ELABORATION

We make this sangria with a base of quality red wine of the Garnacha variety, traditional from the Ebro Valley. Grape must and citrus juices with pulp, both orange and lemon, are added.

It is then macerated with cinnamon stick from Sri Lanka and vanilla beans from Papua New Guinea.

Industrial concentrated aromas are not added and the sweetness and acidity of the product only comes from the fruit itself.

## TASTING NOTE

On the nose, aroma of red fruits from the wine used, as well as aromas of oak aging and spices. There are also notes of the citrus fruits used and memories of grapes, coming from the grape must used. On the palate it is sweet, but just enough, trying to balance well with acidity. It has a pleasant and voluminous mid palate.

Label Art by Victoria Delgado

More info at:

[www.victoriadelgado360.com](http://www.victoriadelgado360.com)

[info@clausuracava.com](mailto:info@clausuracava.com)

[www.clausuracava.com](http://www.clausuracava.com)



“The Best Selection of Wines & Cavas  
Since the 17th Century”





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