



## SICUS Cartoixà 2021

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Grapes: Cartoixà 100%

Production: 1904 bottles

Alcoholic degree: 8,5 %

Single Vineyard: El Mas

68 years old vines – 200m above sea level – Mediterranean Sea at 7 km

Silty soil of calcareous nature, moderately basic with good drainage.

Elaboration: Grapes are hand-harvested. Infusion-fermentation of the whole bunches in tank for 3 months. To run off its own weight (without pressing). Ageing for 7 months in stainless steel tank.



## SICUS Cartoixà Marí 2021

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Grapes: Cartoixà Marí 100%

Production: 932 bottles

Alcoholic degree: 9 %

Single Vineyard: El Peret

21 years old vines – 210m above sea level – Mediterranean Sea at 6 km

Silty soil of calcareous nature, moderately basic with good drainage.

Elaboration: Grapes are hand-harvested. Infusion-fermentation of the whole bunches in tank for 3 months. To run off its own weight (without pressing). Ageing for 7 months in stainless steel tank.



## SICUS Cartoixà Brisat 2021

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Grapes: Cartoixà 100%

Production: 1180 bottles

Alcoholic degree: 9,5 %

Single Vineyard: La Caseta

24 years old vines – 210m above sea level – Mediterranean Sea at 6 km

Silty soil of calcareous nature, moderately basic with good drainage.

Elaboration: Grapes are hand-harvested. Infusion-fermentation of the whole bunches in tank for 8 months. To run off its own weight (without pressing). Ageing for 1 month in amphora and then 7 months in stainless steel tank.



## SICUS Malvasia 2021

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Grapes: Malvasía de Sitges 100%

Production: 1341 bottles

Alcoholic degree: 9,5 %

Single Vineyard: El Corral del Segarra

11-48 years old vines – 240m above sea level – Mediterranean Sea at 8 km

Silty soil of calcareous nature, moderately basic with a lot of depth.

Elaboration: Grapes are hand-harvested. Infusion-fermentation of the whole bunches in tank for 3 months. To run off its own weight (without pressing). Ageing for 7 months in stainless steel tank.



## SICUS Sassy 2021

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Grapes: Garrut & Malvasia

Production: 1127 bottles

Alcoholic degree: 9,5 %

Single Vineyard: La Masia

12 years old vines – 215m above sea level – Mediterranean Sea at 6 km

Silty-Cay soil of calcareous nature, moderately basic with shallow depth.

Elaboration: Grapes are hand-harvested. Infusion-fermentation of the whole bunches in tank for 3 months. To run off its own weight (without pressing). Ageing for 7 months in stainless steel tank.



## SICUS Garrut 2021

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Grapes: Garrut 100%

Production: 3160 bottles

Alcoholic degree: 12 %

Single Vineyard: L'Obaga de Gujo

34 years old vines – 240m above sea level – Mediterranean Sea at 6 km

Silty– Silt soil of calcareous nature, moderately basic with a lot of stone.

Elaboration: Grapes are hand–harvested. Infusion–fermentation of the whole bunches in tank for 3 months. To run off its own weight (without pressing).

Ageing for 1 months in amphora and then 7 months in stainless steel tank.

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## SICUS Sumoi 2021

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Grapes: Sumoi 100%

Production: 1296 bottles

Alcoholic degree: 10 %

Single Vineyard: El Roldonar

64 years old vines – 185m above sea level – Mediterranean Sea at 6 km

Silty soil of calcareous nature, moderately basic with a lot of depth.

Elaboration: Grapes are hand–harvested. Infusion–fermentation of the whole bunches in tank for 3 months. To run off its own weight (without pressing). Ageing for 7 months in stainless steel tank.



## SICUS Cru Marí 2015 (Ancestral Sparkling Wine – PetNat)

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Grapes: Cartoixà Marí 100%

Production: 1450 bottles

Alcoholic degree: 10%

Single Vineyard: La Masia

22 years old vines – 215m above sea level – Mediterranean Sea at 6 km  
Silty–Cay soil of calcareous nature, moderately basic with shallow depth.

Elaboration: Grapes are hand–harvested. Infusion–fermentation of the whole bunches in tank for 5 days and final fermentation in bottle. Fermentation with cork and aging for 8 years in the bottle.



## SICUS Cru Blanc 2015 (Ancestral Sparkling Wine – PetNat)

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Grapes: Cartoixà 100%

Production: 932 bottles

Alcoholic degree: 10 %

Single Vineyard: La Caseta

24 years old vines – 210m above sea level – Mediterranean Sea at 6 km  
Silty soil of calcareous nature, moderately basic with good drainage.

Elaboration: Grapes are hand–harvested. Infusion–fermentation of the whole bunches in tank for 5 days and final fermentation in bottle. Fermentation with cork and aging for 9 years in the bottle.

## SICUS Cru Blanc 2012 (Traditional Sparkling Wine)

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Grapes: Cartoixà 100%

Production: 2410 bottles

Alcoholic degree: 11,5 %

Single Vineyard: La Caseta

23 years old vines – 210m above sea level – Mediterranean Sea at 6 km  
Silty soil of calcareous nature, moderately basic with good drainage.

Elaboration: Grapes are hand–harvested. Pre–fermentative maceration for 4 days at low temperature. Fermentation and aging in tank for 6 months and bottling for the second fermentation in the bottle. Aging in bottle of 132 months. Zero dosage.



## SICUS Spvma Noctvis (Sparkling Oxidative Wine)

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Grapes: Cartoixà and Macabeu

Production: 500 bottles

Alcoholic degree: 12 %

Vineyard blend: La Caseta and Les Solanes

Elaboration: Grapes are hand-harvested. Pre-fermentative maceration for 4 days at low temperature. Fermentation and aging in tank for 6 months and bottling for the second fermentation in the bottle with a aging in the bottle for 124 months. SICUS Vel-OX (oxidative wine) added at the time of dosing..



## SICUS Meliterrani 2019 (Sweet Wine)

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Grapes: Cartoixà 100%

Production: 220 bottles (0,5 L)

Alcoholic degree: 8,5 %

Single Vineyard: La Caseta

24 years old vines – 210m above sea level – Mediterranean Sea at 6 km  
Silty soil of calcareous nature, moderately basic with good drainage.

Elaboration: Grapes are hand-harvested. dehydration of the grapes for 1 month in a greenhouse. Pressing of the dehydrated grape with a yield of 10% of must-honey. Fermentation and aging in amphora for 4 years



## SICUS Vel-OX 2015 (Oxidative Wine)

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Grapes: Macabeu 100%

Production: 900 bottles (0,5 L). 1 extraction and bottling for each year 2019–2020–2021–2022. (total 900 bot x 4 vintage)

Alcoholic degree: 13,5 %

Single Vineyard: Les Solanes

46 years old vines – 240m above sea level – Mediterranean Sea at 8 km  
Silty soil of calcareous nature, moderately basic with a lot of depth.

Elaboration: Grapes are hand-harvested. Infusion-fermentation of the whole bunches in tank for 1 year. Aged for 18 months in barrels with flower veil (biological), in oxidative aging until bottling.



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## SICUS DÇ–OX 2013 (Oxidative – Semi Sweet Wine)

Grapes: Sumoi 100%

Production: 500 bottles (0,5 L).

Alcoholic degree: 13,5 %

Single Vineyard: El Roldonar

58 years old vines – 185m above sea level – Mediterranean Sea at 6 km

Silty soil of calcareous nature, moderately basic with a lot of depth.

Elaboration: Grapes are hand-harvested. dehydration of the grapes for 1 month in a greenhouse. Pressing of the dehydrated grape with a yield of 50% of must.

Fermentation and oxidative aging in barrel 3 years.





## SICUS SONS Cartoixà 2018

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Grapes: Cartoixà 100%

Production: 419 bottles

Alcoholic degree: 10 %

Single Vineyard: La Caseta

23 years old vines – 210m above sea level – Mediterranean Sea at 6 km  
Silty soil of calcareous nature, moderately basic with good drainage.

Elaboration: Grapes are hand-harvested. Right after, the whole grape is broken and introduced into the amphora buried in the vineyard (including the stem). The amphora is sealed and left to rest for 3 months fermenting and infusing. At the end of December, the amphora is opened and only the liquid part is extracted (without pressing). Finally, the wine is taken to the winery where it will rest for 4 months before bottling.



## SICUS SONS Cartoixà Marí 2018

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Grapes: Cartoixà Marí 100%

Production: 373 bottles

Alcoholic degree: 10 %

Single Vineyard: El Sitgetí

33 years old vines – 220m above sea level – Mediterranean Sea at 6 km  
Silty soil of calcareous nature, moderately basic with a lot of depth.

Elaboration: Grapes are hand-harvested. Right after, the whole grape is broken and introduced into the amphora buried in the vineyard (including the stem). The amphora is sealed and left to rest for 3 months fermenting and infusing. At the end of December, the amphora is opened and only the liquid part is extracted (without pressing). Finally, the wine is taken to the winery where it will rest for 4 months before bottling.



## SICUS SONS Malvasia 2018

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Grapes: Malvasia 100%

Production: 636 bottles

Alcoholic degree: 10 %

Single Vineyard: La cova del Sitgetí

35 years old vines – 220m above sea level – Mediterranean Sea at 6 km

Silty soil of calcareous nature, moderately basic with a lot of depth.

Elaboration: Grapes are hand-harvested. Right after, the whole grape is broken and introduced into the amphora buried in the vineyard (including the stem). The amphora is sealed and left to rest for 3 months fermenting and infusing. At the end of December, the amphora is opened and only the liquid part is extracted (without pressing). Finally, the wine is taken to the winery where it will rest for 4 months before bottling.



## SICUS SONS Sumoi 2018

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Grapes: Sumoi 100%

Production: 421 bottles

Alcoholic degree: 11 %

Single Vineyard: El Revell

7 years old vines – 360 above sea level – Mediterranean Sea at 6 km

Silty soil of calcareous nature, moderately basic with good drainage.

Elaboration: Grapes are hand-harvested. Right after, the whole grape is broken and introduced into the amphora buried in the vineyard (including the stem). The amphora is sealed and left to rest for 3 months fermenting and infusing. At the end of December, the amphora is opened and only the liquid part is extracted (without pressing). Finally, the wine is taken to the winery where it will rest for 4 months before bottling.



## SICUS SONS Monastrell 2015

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Grapes: Garrut 100%

Production: bottles

Alcoholic degree: 14 %

Single Vineyard: La Plana

31 years old vines – 210m above sea level – Mediterranean Sea at 6 km

Silty soil of calcareous nature, moderately basic with good drainage.

Elaboration: Grapes are hand-harvested. Right after, the whole grape is broken and introduced into the amphora buried in the vineyard (including the stem). The amphora is sealed and left to rest for 3 months fermenting and infusing. At the end of December, the amphora is opened and only the liquid part is extracted (without pressing). Finally, the wine is taken to the winery where it will rest for 6 months before bottling.







## **SICUS Acidity Lovers 2018 (Ancestral Sparkling Wine – PetNat) MAGNUM**

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Grapes: Macabeu 100%

Production: 800 bottles 1,5L

Alcoholic degree: 6,5 %

Single Vineyard: El fondo del Mas

67 years old vines – 200m above sea level – Mediterranean Sea at 7 km

Silty soil of calcareous nature, moderately basic with a lot of depth.

Elaboration: Grapes are hand-harvested. Infusion-fermentation of the whole bunches in amphora for 10 days, and final fermentation in the bottle.



## **A WINE WORK ORANGE 2021 (Ancestral Sparkling Wine – PetNat)**

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Grapes: Cartoixà, Cartoixà Marí, Malvasia, Macabeu

Production: 3350 bottles

Alcoholic degree: 9 %

Unlike SICUS where we always start with "Single vineyards", with A Wine Work Orange we formalize a new and freer way of elaborating. With a blend of different terroirs and different grapes.

Elaboration: Elaboration: In Wine Work Orange, it arises from the use of squeezing all the grapes that remain in the tank after the to run off of different SICUS.

Therefore it is the result of the press

of the whole grapes with an infusion time of between 8 and 90 days.

Ageing for 40 days in amphora and then 8 months in stainless steel tank.

In the harvest 2021, we add juice to ferment in bottle.



## HIDRA 2020

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Grapes: Garrut, Sumoi, Cartoixà, Cartoixà Marí, Malvasia, Macabeu

Production: 2200 bottles

Alcoholic degree: 9,5 %

Unlike SICUS where we always start with "Single vineyards", with HIDRA we formalize a new and freer way of elaborating. With a blend of different terroirs and different grapes.

Elaboration: Elaboration: In Hidra, it arises from the use of squeezing all the grapes that remain in the tank after the to run off of different SICUS. Therefore it is the result of the press of the whole grapes with an infusion time of between 8 and 90 days. Ageing for 40 days in amphora and then 8 months in stainless steel tank.

*1€ for each bottle of HIDRA will go to an animal shelter.  
In the vintage 2021 the donation will be to SOS Galgo.*



## HIDRA 2021 (Ancestral Sparkling Wine – PetNat)

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Grapes: Garrut, Sumoi, Cartoixà, Cartoixà Marí, Malvasia, Macabeu

Production: 2300 bottles

Alcoholic degree: 10 %

Unlike SICUS where we always start with "Single vineyards", with HIDRA we formalize a new and freer way of elaborating. With a blend of different terroirs and different grapes.

Elaboration: Elaboration: In Hidra, it arises from the use of squeezing all the grapes that remain in the tank after the to run off of different SICUS. Therefore it is the result of the press of the whole grapes with an infusion time of between 8 and 90 days. Ageing for 40 days in amphora and then 8 months in stainless steel tank. In the harvest 2021, we add juice to ferment in bottle.

*1€ for each bottle of HIDRA will go to an animal shelter.  
In the vintage 2021 the donation will be to The Donkey Sanctuary.*

