

MASAVEU ● BODEGAS

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“Respect for nature and for the ‘terroir’ since 1974, bestows authenticity on each of the wines created by Bodegas Masaveu. Individual and distinctive character that shines through from the land to the terroir, to the vine and finally to the glass. We use a unique form of winemaking, taking exquisite care of our own vineyards to create a range of top quality wines.

Based on this model of sustainable winemaking, every project in each of the Masaveu family wineries grows, progresses and prospers with a distinct personality. Each bottle of our wines is born from nature, conceived with true love, nurtured with total dedication, and matured with unique personality and individuality.

A beautiful mosaic of Varietal, colours, aromas and flavours, fill the palette of the author, winegrower, enologist, winemaker and artist with the colour and vitality, the Masaveu brush then creates a unique and original exhibition of wines. Terroir wines, from different soils in several areas in Spain, forming a unique rainbow of grape Varietal grown in family-owned vineyards.

Commitment to quality is imperative; a pact made with the origins, the land, the fruit, and the grape. We live by this philosophy in our five wineries: Fillaboa (Rías Baixas), Murua (Rioja Alavesa), Leda (Castilla y León), Pagos de Aráiz (Navarra) and Valverán (Asturias).”

Signed: José Masaveu Herrero

Managing Director of Masaveu Bodegas



GRANDES
PAGOS
DE ESPAÑA



FILLABOA®

Fillaboa reflects the magic of Galicia, the spell of its landscapes, and the seduction of its unique vineyards. The charm of the legendary estate where it lies; of its gardens, of the breeze from the Atlantic that sways the centenary trees and mingles with fragrances of camellias, hydrangeas and magnolias. The manor house and stone chapel are vestiges of its fabulous past, surrounded by a 1,600-metre-long stone wall. Bodegas Fillaboa was conceived at the end of the 18th Century and has belonged to the Masaveu family since 2000. Fillaboa is the only winery in Galicia to form part of Grandes Pagos de España, an association which promotes very high quality Spanish wines due to the uniqueness of the soil and the plots where they come from.

All of this magic begins in the 74-hectare vineyard that surrounds the winery, planted on rolling slopes alongside the Tea and Miño Rivers, on the Portuguese border. The rich soils and proximity to the sea, the kind Atlantic climate, the heavy rains and mild temperatures, all make Fillaboa a privileged enclave for growing albariño grapes. This native varietal is small and sweet and makes exceptional white wines, renowned for their floral and fruity essences, smooth taste and pleasant refreshing acidity.

To make Fillaboa's albariño wines, each plot is meticulously hand harvested. The musts ferment in stainless steel tanks, at controlled

temperatures, with native yeasts selected from the estate. Resulting in the annual production of a total of 200,000 bottles of authentic albariño elixir with seductive coupages which after a delicate aging process on fines lees, acquires finesse in the bottle on the winery's premises.

This is the magic of Fillaboa's wines; fresh, exclusive white wines that express the uniqueness of Galicia and its most emblematic grape, awarding attractive aroma of tropical fruits, of orange blossom and citrus fruits and offering its characteristic saline flair. Fillaboa evokes sensations which have conquered palates and senses all over the world.

Lugar de Fillaboa
Salvaterra de Miño 36459
Pontevedra, Spain.
Tel: +34 986 658 132



Fillaboa

Origen: D.O. Rías Baixas.

Varietal: 100% albariño.

Aging: minimum 4 months on fine lees.

Limited Production: 180,000 bottles.



Fillaboa Selección Finca Monte Alto

Origen: D.O. Rías Baixas.

Varietal: 100% albariño.

Aging: 12 months on fine lees.

Limited Production: 15,000 bottles.



La Fillaboa 1898

Origen: D.O. Rías Baixas.

Varietal: 100% albariño.

Limited Production: no more than 3,500 bottles.



Aguardiente Blanco Fillaboa

Origen: D.O. Orujo de Galicia.

Alcohol content: 40% vol.

Limited Production: 250 bottles.



Licor de Hierbas Fillaboa

Origen: D.O. Licor de Hierbas de Galicia.

Method: made by macerating aromatic herbs (aniseed, cinnamon, liquorice, nutmeg, chamomile, coriander, fennel, thyme and rosemary) for one month in Galician Grape Pomace.

Alcohol content: 35% vol.

Limited Production: 250 bottles.



Aguardiente Envejecido Fillaboa

Origen: D.O. Orujo de Galicia.

Aging: minimum 7 years in French oak barrels.

Alcohol content: 40% vol.

Limited Production: 250 bottles.

Leda

viñas viejas



“Only in this way, without any artificial aid, can we obtain authentic hand-crafted wines that express the honesty of their origin”.

To talk about Leda is to talk about unusual, extraordinary wines that reflect sweetness and sensuality; an attractive “multiterroir” winery that connects the personality of the tempranillo grape with the expression of selected vineyards from different areas of Castilla y León. The winery was created in 1998 by the prestigious enologist Mariano García, who is linked to some of the most important winemaking projects in Spain, the Masaveu family joined in 2009. Apart from designation of origin, this winery’s concept includes a philosophy of organic farming showing maximum respect for the vineyard: “Only in this way, without any artificial aid, can we obtain authentic hand-crafted wines that express the honesty of their origin”.

This distinguished winery can be found in Tudela de Duero (Valladolid), where it began back in the 17th century when wine was made in the manor house, which boasts a winepress and underground cellars, using grapes from several vineyard plots situated on the banks of the Duero River. All of the grapes, exclusively tempranillo, come from very old vines of up to 100 years old. Leda conserves the specific lineage and virtues from each area, the heterogeneity and edaphological exclusivity of soils and vineyards, precisely of this grape. The fruit is hand-harvested, transferred to a selection table and then vinified

employing the most advanced technology (fermentation in truncated cone-shaped vats at a controlled temperature) and finally matured in French and American oak casks.

The result is an exclusive limited edition production of 60,000 annual bottles of Más de Leda and Leda Viñas Viejas wines. These red wines express the roots, lineage and diversity of their origins and seduce the wine lover who seeks emotions with unique personality and expression; red wines that create a true rush of sensations, very bright colours, intense red fruit aromas, fresh balsamic notes, and a balanced, long, pleasant, round and captivating taste.

Red wines with worldwide recognition that have been awarded 94 points & 1st. Rank Best Wines by Wine Spectator or 93 points by Robert M. Parker’s Wine Advocate.

Calle Mayor 48
Tudela del Duero,
Valladolid, Spain.
Tel.: + 34 983 52 06 82



Más de Leda ⁽¹⁾

Origen: V. de T. Castilla y León.

Varietal: 100% tempranillo.

Aging: 14 months, in French and American oak barrels.

Producción: 45,000 bottles.

Leda Viñas Viejas ⁽²⁾

Origen: V. de T. Castilla y León.

Varietal: 100% tempranillo.

Aging: from 18 to 24 months, in French and American oak barrels.

Producción: 6,000 bottles.

Guarda de Leda Selección 2015 ⁽³⁾

Origen: V. de T. Castilla y León.

Varietal: 100% tempranillo.

Aging: 30 months, in French and American oak barrels.

Producción: 4,222 bottles.





MURUA

Bodegas Murua lies at the heart of the Rioja Alavesa, in Elciego, a historical town boasting a unique winemaking tradition. Life in this beautiful town revolves around wine. Its charming rural surroundings, dotted with noble stone palaces, create a perfect atmosphere for winegrowers and wineries. Murua is the owner of a valuable cultural heritage: 110 hectares of its own vineyards with very old vines of over 60 years old; 30 plots hold deep-rooted vines which reflect all the typical characteristics of the native grape Varietal: tempranillo, graciano, mazuelo, viura, malvasía and grenache noir.

This winegrowing treasure defines the winery's philosophy: highest quality wines made with our own vineyards. Murua is the flagship winery of Bodegas Masaveu, since its creation in 1974 it has become an essential reference amongst the best wines in the Rioja region. In its first two decades of existence, its emblematic Reserva and Gran Reserva wines set the standard; elegant reds marked by long and meticulous aging processes in barriques and bottle. With the arrival of the new millennium, Murua created a more modern range of wines with an attractive and youthful personality, VS Murua and M de Murua are exclusive fresh reds, in which primary and fruity sensations stand out. Elegant, artisan wines, distinguished by the intriguing terroir and the precise aging cycles; icons of the Rioja Alavesa that stand amongst

the highest quality 21st century reds; **Murua: devoted to Rioja wine.**

Consequently, Murua's facilities and methodology have achieved excellence. Selected plots are vinified separately; this process includes the harvesting, reception, manual selection of the grapes, and investment in the facilities. Their wines are matured in selected casks and are embraced by the silence and darkness of the aging rooms; pure gems, meticulously carved from the terroir to the bottle. As a result, Murua makes limited editions with a maximum of 250,000 bottles of top quality wines.

Carretera de Laguardia, S/N
Elciego 01340
Álava, Spain.
Tel: + 34 945 606 260



Inspiration

Murua Blanco Fermentado en Barrica

Origin: D.O.Ca. Rioja.

Varietals: viura, malvasía and white grenache.

Aging: 9 months in new French and American oak barrels.

Limited Production: 8,000 bottles.



Tradition

Murua Reserva

Origin: D.O.Ca. Rioja.

Varietals: tempranillo, graciano and mazuelo.

Aging: 18- 24 months in French and American oak barrels, over 5 years in bottle.

Limited Production: 120,000 bottles.



Veguín de Murua Gran Reserva

Origin: D.O.Ca. Rioja.

Varietals: tempranillo, graciano and mazuelo

Aging: 24-30 months in new French and American oak barrels and a minimum of 8 years in bottle.

Limited Production: 18,000 bottles.

Modern

VS Murua (1)

Origin: D.O.Ca. Rioja.

Varietals: tempranillo, graciano and mazuelo.

Aging: 16 months in French and American oak barrels.

Limited Production: 75,000 bottles.

M de Murua (2)

Origin: D.O.Ca. Rioja

Varietal: 100% tempranillo. Vines between 60 and 70 years old.

Aging: 18 months in new French oak barrels and 6-7 months in bottle.

Limited Production: 5,000 bottles.



(1)



(2)



The acquisition of the Pagos de Araiz estate in Olite by the Masaveu Family in 2000, meant the beginning of a fresh and daring project in the traditional D.O. Navarra. This venture began with the construction of an ultra-modern 14,000-m2 winery situated just outside the medieval town of Olite. Over the following three years, 250 hectares of family-owned vineyards were planted around the building. Their innovative management method and the wide variety of wine tourism activities on offer at Pagos de Araiz connect the historical, natural and winemaking importance of the surroundings with art and gastronomy. This is the ideal context for a brilliant and promising future, together with the values of Navarra, a classical yet emerging winemaking territory.

The most painstaking care taken from the vine to the glass, is the essence of this wines oenological development. The vines planted in 2001 are teamed with the latest technology (temperature control systems in tanks and rooms, bottling line with a capacity of up to 6,000 bottles/hour...). The estate boasts pioneering control processes. The harvest is mechanical and takes place during the night and early morning, enabling the grape to arrive at the winery in a maximum of half an hour, fresh, whole and in the best possible condition. Furthermore, the fieldwork during the vegetative cycle is totally coordinated and immediate, to meet the plants every need. Each varietal is vinified separately and the

wine is then matured in French and American oak barrels, resulting in an average annual production of 500,000 bottles of wine with capacity and potential.

Pagos deAraiz wines have conquered the most demanding consumers and expert tasters all over the planet, reaping prizes and acknowledgements, encouraging the winery to continue improving each day. Countries like Japan and the U.S. can now enjoy Pagos de Araiz wines. This winery has strengthened its presence in the main markets of Europe, Asia and America, reaffirming its international vocation.

Camino de Araiz S/N
Olite 31390
Navarra, Spain.
Tel.: +34 948 926 963



(1) (2) (3) (4) (5)

Pagos de Araiz Range

Pagos de Araiz Rosado (1)

Origin: D.O. Navarra.

Varietal: 100% grenache.

Pagos de Araiz Rosé (2)

Origin: D.O. Navarra.

Varietal: 100% grenache.

Pagos de Araiz Joven (3)

Origin: D.O. Navarra.

Varietals: 60% tempranillo and 40% grenache.

Method: alcoholic fermentation for 15 days, with daily pigeage and remontage.

Pagos de Araiz Roble (4)

Origin: D.O. Navarra.

Varietals: tempranillo, merlot and grenache.

Aging: 6 months in French and American oak barrels.

Pagos de Araiz Crianza (5)

Origin: D.O. Navarra.

Varietals: merlot, tempranillo, syrah and cabernet-sauvignon.

Aging: 10 months in French and American oak barrels.

Blanco Range

Blanco Chardonnay (6)

Varietal: 100% chardonnay.

Method: fermentation in French oak barrels for 21 days.

Limited Production: 3,000 bottles.

Blanco Syrah (7)

Varietal: 100% syrah.

Aging: 12 months in French and American barrels.

Limited Production: 7,000 bottles.



(6) (7)





VALVERÁN

An authentic elixir, full of nuances, ideal to pair with foie, cheese, not too sweet desserts and, surprisingly, with game and Iberian pork cheek.

Valverán is the first and most exclusive ice-cider in the Iberian Peninsula, it is fruit of over ten years of research and tests in the cider mill, which boasts up-to-date oenological technology. José Masaveu Herrero, General Manager of Masaveu Bodegas, has been leading this project, his most personal one, in Sariego, in the heart of the Cider District of Asturias, since 1998. Over 35,000 apple trees grow on the grounds and are cared for using integrated organic farming techniques; the orchard perfectly reflects the green beauty of the Asturian countryside. Here we create a fine raw material, the origin of Valverán.

Only 16,000 bottles of this distinguished ice-cider are made, maintaining the Masaveu Family's philosophy of excellence: limited edition terroir wines. Valverán's apple trees are perfectly aligned on the beautiful estate. The orchard was designed to achieve exquisite native apple, to make the pioneering "20 Manzanas by Valverán", employing time and patience, two years pass from the time the apple are collected until the ice-cider goes on sale in the most exclusive establishments. Each bottle contains the concentrated juice of 20 apple. After the complex freezing process at -20°C, the essence is fermented at a controlled, constant temperature of 10°C for 12 months, in order to maintain the fruit and sensory qualities intact.

The visionary character of José Masaveu and Valverán, the only company in Spain that exclusively makes ice-cider as a unique product, has blossomed beautifully into a liquid delicatessen; a sensual, fresh, surprising ice-cider. An authentic elixir, full of nuances, ideal to pair with foie, cheese, not too sweet desserts and, surprisingly, with game and Iberian pork cheek. Valverán is valued all over the world by both great gastronomy experts and the most prestigious national and international restaurants; and has been recognised with awards such as the First Prize in the International Hall of Gala Ciders in a blind tasting.

El Rebollar
Sariego; 33518,
Asturias, Spain.
Tel.: +34 985 222 793



VALVERÁN 20 MANZANAS
ICE CIDER

Origen: Concejo de Sariego
(Comarca de la sidra, Asturias)

Varietals: "raxao" and "durona de tresali",
"verdialona", "de la riega" and "fuentes".

Alcohol content: 10% vol.

Serving temperature: 7°C

Limited Production: 16,000 bottles.





MURUA



FILLABOA®



Martin Scorsese - Iker Casillas - Woody Allen - Pedro Almodóvar - Bill Gates

SCORES AND PRIZES

Murua and Fillaboa have always been the official wines at the Prince of Asturias Awards Gala dinners.



Robert Parker
90 Points - Murua Reserva



Decanter
92 Points - M de Murua
91 Points - Veguín de Murua
90 Points - Murua Reserva

“Powerful and expressive, with a complex, smoky interplay between oak, fruit and bright citric acidity.”

Veguín de Murua. Decanter



Guía Peñín
93 Points - Murua Reserva
92 Points - VS Murua
92 Points - M de Murua
92 Points - Veguín de Murua
90 Points - Murua Fermentado en Barrica



Robert Parker
91 Points - La Fillaboa 1898
90 Points - Selección Finca Monte Alto



Wine Enthusiast
91 Points - Selección Finca Monte Alto
91 Points - Fillaboa

“Fillaboa ranks among the most consistent high-quality producers of Albariño”.

WhineEnthusiast



Decanter
97 Points. Best in Show - La Fillaboa 1898
95 Points - Selección Finca Monte Alto



97 Points - La Fillaboa 1898
93 Points - Selección Finca Monte Alto
91 Points - Fillaboa



CHRISTIE'S

“ Murua and Fillaboa are one of the official wines of the events made in Spain by the prestigious auction houses Sotheby's and Christie's ”

Sotheby's



Medalla Oro
Concours Selections Mondiales des
Vins Canada



Medalla de Oro
Concours Mondial Bruxelles



Medalla de Oro
Concours Mondial Bruxelles


LEDA


**PAGOS DE
ARAIZ**



Medalla de Oro
Concours Mundus Vini



Medalla de Oro
Concours Mondial Bruxelles



Medalla Oro
Gilbert & Gaillard



Medalla Oro
Concours Selections Mondiales des
Vins Canada

SCORES AND PRIZES



Robert Parker
93 Points - Leda Viñas Viejas
91 Points - Leda Viñas Viejas
90 Points - Más de Leda



Wine Spectator
94 Points - Leda Viñas Viejas



Wine Enthusiast
93 Points - Leda Viñas Viejas
92 Points - Leda Viñas Viejas



Wine & Spirits
91 Points - Leda Viñas Viejas
90 Points - Leda Viñas Viejas



Guía Peñín 2019
92 Points - Leda Viñas Viejas
91 Points - Más de Leda

*“Superb depth and
concentration, and a pure,
lengthy finish”.*

Leda Viñas Viejas. Robert Parker



Robert Parker
87 Points - Pagos de Araiz Crianza



Wine Enthusiast
91 Points - Blaneo Syrah
89 Points - Pagos de Araiz Roble
88 Points - Pagos de Araiz Crianza



Guía Peñín
91 Points - Blaneo Syrah
89 Points - Pagos de Araiz Crianza
88 Points - Pagos de Araiz Rosado
87 Points - Blaneo Chardonnay



REVISTA
RESTAURADORES

Revista Restauradores
91 Points - Blaneo Syrah
90 Points - Pagos de Araiz Crianza
89 Points - Blaneo Chardonnay



Decanter
88 Points - Pagos de Araiz Crianza

*“It ‘s sexy. Smarty executed,
serious and concentrated”.*

Blaneo Syrah. WhineEnthusiast



VALVERÁN

ACHIEVEMENT

Listed at Eleven Madison Park, world's Best Restaurant 2017 by The World's 50 Best Restaurants Guide and 3 Michelin Stars.



Chef Daniel Humm and Will Guidara, co-owner of Eleven Madison Park, *** Michelin



Valverán is a Pioneer in the production of ice-cider in Spain. Due to its astonishing success it now appears on the best menus of the most exclusive national and international restaurants.

Joan Roca, Celler Can Roca, *** Michelin



EL CELLER DE CAN ROCA
GIRONA



Diverxo, de David Muñoz, *** Michelin



Restaurant Sollo, * Michelin



Dani García de Dani García, *** Michelin



MASAVEU ● BODEGAS

www.masaveubodegas.com



www.bodegasfillaboá.com



www.bodegasleda.com



www.bodegasmurua.com



www.bodegaspagosdearaiz.com



www.llagaresvalveran.com