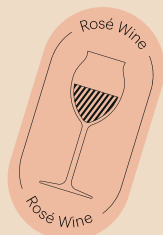
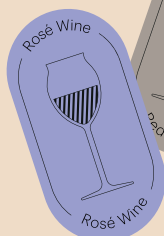


CELLER
JOSEP
VICENS



*Product
catalogue*



*A century-old
family winery*



*A century-old
family winery*

The legacy of five generations

1890

1st generation

Josep Vallespí Ferrer and Paula Vilafranca Vidal, both farmers, made a living by working the family vineyards and making their own wines. This was the beginning of a long legacy that would continue until today.

Their house and winery was then located in Carnisseries Street, in Gandesa.

1930

2nd generation

Josep and Paula's son, Josep Vallespí Vilafranca continued the family tradition from a new location.

Once he married Carme Alcoverro Saun, they moved to Avenida Aragó 20, in Gandesa, home of the current winery and wine store.

1960

3rd generation

Cinta Vallespí Alcoverro, daughter of Josep and Carme, married Francisco Vicens Pallarés and both continued with the family's legacy related to viticulture.

Those years, they used to elaborate and sell bulk wine.

1980

4th generation

Josep Vicens Vallespí has been a farmer since he was 18 years old. He, alongside with Tere Pellisa and his two sons Josep and Pau, has modernized the project with the implementation of some important changes: new techniques in the vineyard, improvements in the winery, and bet for new varieties such as Syrah, of which he was pioneer introducing it in Terra Alta region.

In 2001 he started bottling the wines of the family.

Present

5th generation

Josep and Pau Vicens Pellisa are the fifth and current generation of the winery. Excited and full of fresh ideas, these farmers who are among the youngest in the region, enjoy their day in the vineyards, the winery and the wine store that they opened in 2019 just behind the family home.

The store is a place to show and sale their own wine products where they also organise some wine tastings, wine pairing sessions, and some other activities.

The vineyards from which the wines are born



Our vineyards are located on the surroundings of the city of Gandesa (Terra Alta, Catalonia). We work 38 hectares, 25 of which head pruned and the rest trellised, of mainly old vines of 55 years old average -we own some ones of 80 years old- planted with native varieties as White and Red Grenache, Macabeo and Carignan and well adapted and international imported as Syrah.

100% ORGANIC

In 2019 we obtained the organic certification for all the wines of the winery, reinforcing the philosophy of the project to take the best care of the environment and to let each plant bloom its best expression.

We really look after the process in order to bottle the highest quality of each wine. From grape to glass.

SOILS

The soil catalog of the Terra Alta Appellation classifies up to 17 different profiles.

Limestone is the most characteristic in our area, as it is a soil defined by a poor organic matter. This weather and soils make Terra Alta an ideal region to elaborate great wines.

The climate in Terra Alta is Mediterranean with Continental influence. The range of temperatures goes from 10°C to 14°C; and long and cold winters and hot summers are very much characteristic here. Rainfall is scarce.

Furthermore, our climate is strongly influenced by the winds flowing from the North West, Cerd, and South, Garbinada.





*“Subtle but with
exquisite complexity:
orange blossom
honey, white pear
and arbequina olive”*

Ma Iata Cinta Homenatge



COMPOSITION

100% Macabeu - DO Terra Alta

VINEYARDS

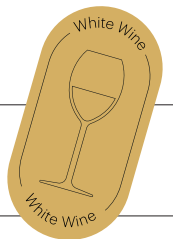
Grau and Coll de Batea

AGING

6 months of battonage in its lees and 6 months in bottle

WINEMAKING

Harvest and manual selection, fermented for 30 days at 16 °C in new 500 litre French oak barrels without toasting. No sulphites are added until the end of fermentation, with a low dosage.



“An emotional and intense wine, in perfect harmony. Violet, marzipan, blueberry, coffee and chocolate”

Mon Iaió Sisco Homenatge

COMPOSITION

100% Carignan - DO Terra Alta

VINEYARDS

Domenges and Grau

AGING

New and second year 225-litre French and American oak barrels for 15 months.
1 year in bottle.

WINEMAKING

Harvest and manual selection. Fermentation and maceration for 20 days at 24 °C with three daily pump-overs.





*“Sea breeze,
melon, aniseed,
orange blossom
and quince.
A book white
Grenache”*



Maia Cinta Origen



COMPOSITION

100% White Grenache - DO Terra Alta

VINEYARDS

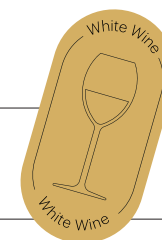
Sendrosa and Serres

AGING

6 months battonage in its lees and 6 months in bottle

WINEMAKING

Harvest and manual selection. Part of the wine is fermented in Ovoids tanks and the rest in stainless steel tanks at a temperature of 16 °C. No sulphites are added until the end of fermentation, with a low dosage.



*“It plays perfectly
between power
and perfume.
Blueberries,
cherries,
eucalyptus,
vanilla and
cloves.”*



Mon Iaió Sisco Origen



COMPOSITION

70% Red Grenache and 30% Carignan - DO Terra Alta

VINEYARDS

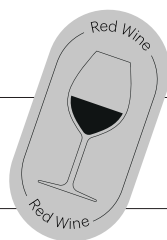
Perdigons and Sendrosa

AGING

Third and fourth year 225 litre French and American oak barrels for 6 months.
6 months in bottle.

WINEMAKING

Harvest and manual selection. Fermentation and maceration for 15-20 days at 24 °C with two daily pump-overs.





*“An atypical
White Garnacha,
fermented in bent
but unroasted casks”*



Lo Divuit Graus



COMPOSITION

100% White Grenache - DO Terra Alta

VINEYARDS

Perdigons

AGING

6 months of battonage in its lees. 6-8 months in bottle

WINEMAKING

Harvested and selected by hand, fermented for 40 days in new 500-litre French oak barrels without toasting. No sulphites are added until the end of fermentation, with a low dosage.

*“Blackcurrant,
spick notes and
cocoa; a spothing
warmth that adds
voluptuousness”*



Lo Syrah del Grau

COMPOSITION

100% Syrah - DO Terra Alta

VINEYARDS

Grau

AGING

New and second year French and American oak casks of 225 liters for 15 months.
1 year in bottle.

WINEMAKING

Harvest and manual selection. Fermentation and maceration for 20 days at 24 °C with three daily pump-overs.





“Fresh almond, white pear and magnolia, a continuous contrast between ripeness and freshness”



Lo Natural de Vicens



COMPOSITION

100% Macabeo - DO Terra Alta

VINEYARDS

Coll de Batea

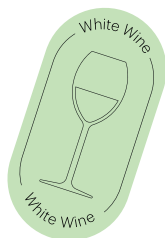
AGING

1 year in bottle

WINEMAKING

Harvest and manual selection. Fermented for 30 days in indigenous yeasts from the same grapes without adding sulphites. Stabilised in the cold of winter and unfiltered.

“Aromatically explosive: passion fruit, olive and fennel. A cheerful wine of great frankness”



Vinyes del Grau Garnatxa



COMPOSITION

100% White Grenache - DO Terra Alta

VINEYARDS

Coll de Batea and Corral d'Enclaret

AGING

4 months of battonage in its lees

WINEMAKING

Harvest and manual selection. Fermentation in stainless steel tanks for 30 days at 16 °C. No sulphites added until the end of fermentation, with a low dosage.





“Ripe pineapple, lemon peel and white peach, in a sunny wine full of saline notes”

Vinyes del Grau Macabeu



COMPOSITION

100% Macabeu - DO Terra Alta

VINEYARDS

Serres

AGING

4 months of battonage in its lees

WINEMAKING

Harvest and manual selection. Fermentation in stainless steel tanks for 30 days at 16 °C. No sulphites added until the end of fermentation, with a low dosage.



“Violet, cola nut, liquorice and laurel. Vibrant wine of primary complexity”



Vinyes del Grau Negre



COMPOSITION

90% Red Grenache and 10% Carignan - DO Terra Alta

VINEYARDS

Grau and Sendrosa

AGING

4-6 months in bottle

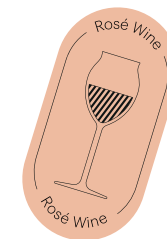
WINEMAKING

Harvest and manual selection. Fermentation-maceration with the skins for 15 days at 24 °C with twice daily pumping over.





“Strawberry and blood orange, green pepper and raspberry. A delicate rosé full of contrasts”



Vinyes del Grau Rosat



COMPOSITION

100% Red Grenache - DO Terra Alta

VINEYARDS

Grau

AGING

No Aging

WINEMAKING

Harvest and manual selection. Maceration on the skins for 1 hour before fermentation. Fermented for 30 days at 16 °C. No sulphites are added until the end of fermentation, with a low dosage.

*“Ripe pineapple,
grapefruit, fresh apple
and a light background
of green olives”*



Xeic Blanc



COMPOSITION

50% White Grenache, 40% Macabeu and 10% Viogner - DO Terra Alta

VINEYARDS

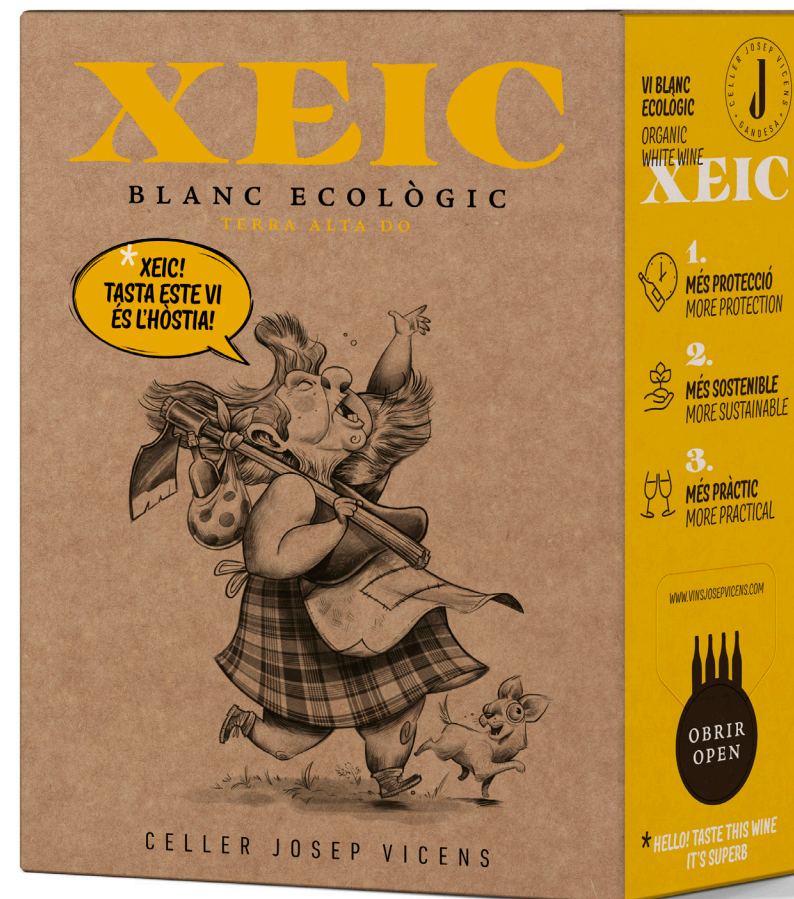
Serres and Vora Vall

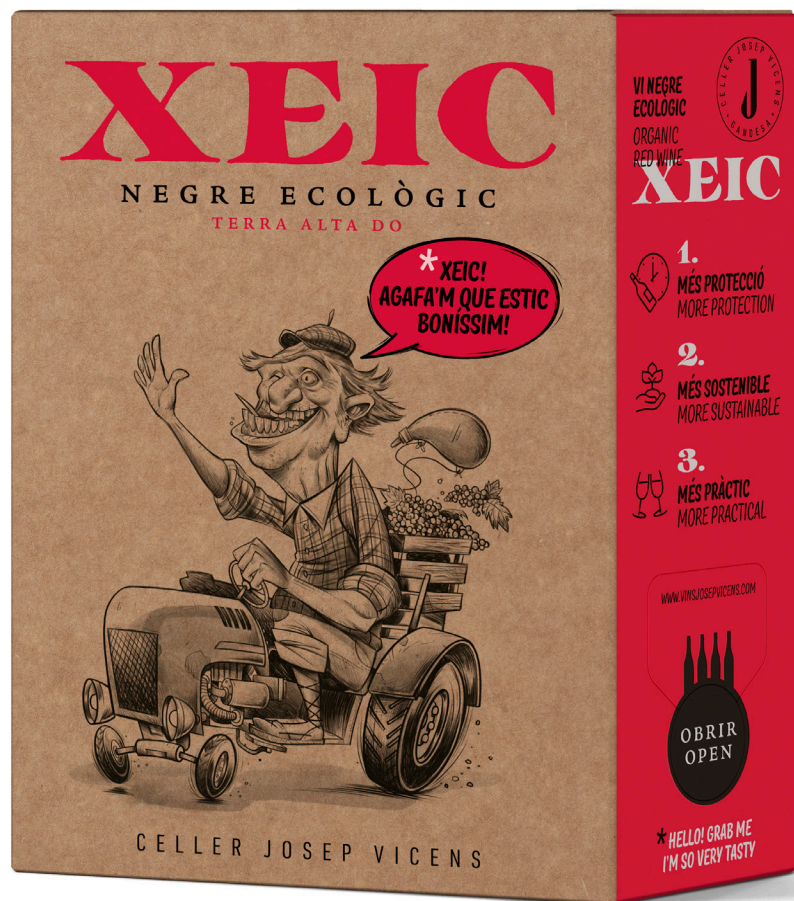
AGING

No Aging

WINEMAKING

Manual selection and harvesting. Each variety is fermented in stainless steel tanks at a controlled temperature of 16 °C for 1 month without adding sulphites until the end of fermentation, with a low dosage.





*“Blackberries,
blueberry yogurt,
licorice, black pepper
and hints of bay leaf”*

Xeic Negre



COMPOSITION

50% Syrah and 50% Red Grenache - DO Terra Alta

VINEYARDS

Corral d'Enclaret and Grau

AGING

No Aging

WINEMAKING

Manual selection and harvesting. Each variety ferments in its own vat and macerates with the skins for 15 days in stainless steel tanks at a controlled temperature of 24 °C.



*“A strong presence
of Mediterranean
herbs and gentian.
Cinnamon, pepper
and cloves”*

Xeic Vermut

COMPOSITION

100% Garnatxa Blanca

VINEYARDS

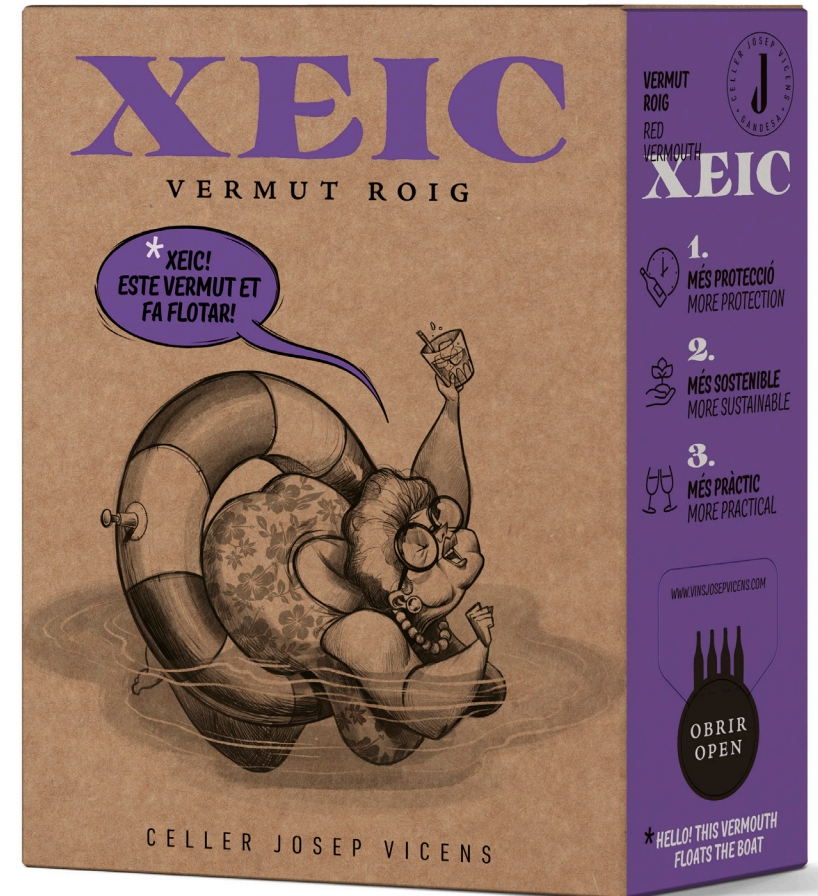
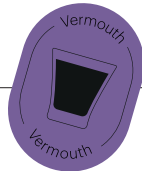
Serra

AGING

No Aging

WINEMAKING

Fermented with selected yeasts at a low temperature of 16 °C in stainless steel tanks. Great presence of Mediterranean herbs and gentian. A vermouth that does not forget tradition but with a contemporary touch in its balance.



*A century-old
family winery*



