



Selection Cavas & Wines Cal Rector

*Exclusive products
&
Competitive prices*



VINOS TINTOS

INTRAMURS 2013 12€

ABADÍA DE POBLET D.O. Conca de Barberà / Tempranillo y Sirah
Its elegance and refinement makes it a good companion for rice, pasta, meat and light cheeses.

* In nose is complex, good intensity with ripe red fruit scents, jams and spices.

ANIMA de RAIMAT 2012 12€

RAIMAT D.O. Costes del Segre / Carbernet Sauvignon, Tempranillo y Sirah

One of our most versatile wines that can marry wide variety of products, such as, sausages, ham and cheese, vegetables, stews, red meats and roasts.

* Sweet tannins and soft, but powerful structures that remain long in the mouth.

VIÑA POMAL 12€

Viña Pomal Centenario Crianza 2011 / D.O. Rioja / 100% Tempranillo

Harmonizes perfectly with mild dishes such as rice, cheeses, pasta, stews, vegetables, fish dishes ... and traditional dishes where red wines is a must.

*The palate is soft, balanced and fresh. With good structure and soft tannins.

SCALA DEI 16€

SCALA DEI GARNATXA 2013 / D.O.C. Priorat / 100% Garnatxa

Mature Red fruits scents, but fresh & attractive!

The palate & taste of this wine is round and full, with franc fruits memories found in the nose, and with the typical minerality of the soils of Licoella Priorat (Catalonia).

*Grilled meat, venison, cheeses, ham and other sausages of quality. Ideal for all kinds of pasta and tapas.



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CAVAS

PRIMA VIDES 10€

D.O. Costes del Segre Cava / Brut / Macabeo - Xarel-lo - Parellada / Codorníu

** It is ideal as an aperitif, accompanying nuts, salted tarts, assorted canapés. For meals, blends with the paellas or fish rice, vegetable salads and white meats.*



RAIMAT BRUT NATURE 15€

D.O. Costes del Segre Cava / Brut Nature / Chardonay, Pinot Noir

** Creaminess derived from its contact with yeast. Clean finish and Persistent citrus acidity. This Cava is perfect as an appetizer or during a meal with white meats, fish, rice and pasta.*



VINOS BLANCOS

LA CHARLA 2013 12€

D.O. Rueda / Verdejo

This white wine harmonizes perfectly with creams, salads, sautéed vegetables, starters, fish and seafood, smoked, white meat, legumes and pasta or rice.

** Soft and fresh entry, with an unctuous mouth pass that balanced with a well integrated acidity and a persistent finish.*

INTRAMURS BLANCO 2013 12€

ABADÍA DE POBLET / D.O Conca del Barberá / 100% Charnoday.

Perfect complement with risottos, tender and semi-cured cheeses, white meats, fish and seafood.

**Friendly, balanced, wide and fresh, with a long and persistent finish, it invites you to continue drinking.*