

featured flight of the month

jordi masdeu, spanish winemaker and owner
\$18 per wine flight + \$15 per cheese pairing



Jordi Masdeu is a winemaker who works on a variety of wines, including Mas La Mola Negra, L'Expressió del Priorat, Cava L'Atzar, and Scala Dei Masdeu.

In Catalonia, wine is not simply a product to drink but more of a religion stored in ornate cathedrals and providing work to more than 2/3 of the population. Vineyards have marked the landscape for centuries as can be seen from the ancient vines growing in the fields surrounding the Poblet Monastery and the Church and town hall of Santa Maria de Barbera de la Conca. Here the vineyards survived the war and are part of the culture and history of these mountains and its inhabitants. The three brands comprising Vinitum, Mas La Mola, Moli Dels Capellans and Cava L'atzar are an enological journey through the grape varieties that have made these valleys famous.

Old bush vines are Priorat's most coveted resource – they produce tiny yields on infertile, ancient soils. The result is an immensely concentrated, chewy style of Spanish wine with few parallels in Europe. The taste of the red Priorat wines is full bodied and dark fruity. But the secret to Priorat wines is the mineral flavour they have because of the unique Llicorella soils on which the grapes grow. *Llicorella*, a free-draining, nutrient-poor soil made up of partially-decomposed slate and quartz. responsible for reflecting heat back into the vine canopy; ripeness is seldom an issue in the Priorat wine region. However, while the subsoils lack nutrients, they are both cool and damp, providing essential moisture during the summer. It is always sunny in Priorat. Summers in this region are long, hot and dry, and annual rainfall averages 500mm, making this one of the warmest, driest areas in Spain. This warm and dry climate is highly conducive to ripening berries packed with sugar, acids, and anthocyanins.

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non-vintage cava reserva *l'atzar*

penedes, spain

\$15|\$54



The Mas La Mola winery is located outside of Barcelona in the region of Penedès. This Cava is a sparkling wine that's dry in style and lends itself magically to seafood dishes: a raw bar is ideal. What gives this Cava finesse is the extended aging in bottle before release – 22 months – more than your average bottle of Champagne. The delicate and fine bubbles tickle your tongue with pure fresh flavours of crunchy apples and biscuit notes.

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2022 trepat *molí dels capellans*

conca de barbera, catalonia, spain

\$14|\$50



Trepát wines are typically light-bodied, with bright red fruit flavors such as strawberry, raspberry, and cherry, and often feature subtle herbal or spicy notes. It's known for its fresh acidity and lower alcohol levels, making it a great choice for refreshing, easy-drinking wines. In recent years, some producers have been experimenting with making red wines from Trepát, offering more complex and structured expressions of the grape.

Set in the hills of the D.O. Conca de Barbera, just west of Barcelona and neighboring Priorat, Molí dels Capellans is making serious wines from indigenous Catalan varieties. The Mediterranean climate here is moderated by altitude and coastal breezes, and the limestone and slate soils bring mineral depth to the wines. This Trepát is soft and elegant, with tart cherry, raspberry, spice, mineral, and a touch of white pepper. 100% Biodynamic.

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2022 garnacha blend *mas la mola 'l'expressio del priorat'*

priorat, spain

\$15|\$54



70% Garnacha/30% Carignan

L'Expressió del Priorat 2022 is an excellent choice for those who want to discover the charm of the wines of the Priorat region. Its intense aromas, balanced taste and elegant aftertaste provide an exceptional tasting experience for both everyday and special moments. What makes this wine even more special is its very limited edition.

This wine is made from 70% Garnacha Negra and 30% Carignan grapes grown in the Poboleda area of Priorat. The area has a unique microclimate and Llicorella slate soil, which gives the wine an exceptional mineral character. The vines, with an average age of 20 years, are grown organically, following the principles of sustainable agriculture.

After careful manual harvesting, the grapes are fermented in stainless steel tanks in order to preserve their natural fruitiness and freshness. The maceration with the skins lasts long enough to extract the required color and tannins. After fermentation, the wine is aged in stainless steel tanks for eight months to maintain its freshness and fruitiness.

Although L'Expressió del Priorat 2022 is designed to be enjoyed young, if properly stored it can be aged for several more years, during which the flavor will become even more delicate and complex.