





CARING FOR THE EARTH FOR 10 GENERATIONS

Eudald Massana Winery represents the outcome of 10 generations of the Massana family history that have been dedicated to viticulture, all the while working with body and soul in order to grow and develop the estate. The property consists of 30 hectares of vineyards located in the heart of the Penedès, in Sant Pau d'Ordal (Subirats), where the different soils on the estate, together with the chalky soils and minerality due to the influence of the sea, make the winery's estate an ideal place for elaborating high quality cava and wines.

From the very beginning, we wanted to cultivate both organic and biodynamic, converting these two ways of farming into a philosophy of work and a fundamental pillar throughout all the processes of the winery.

**«THE PROCESS OF MAKING A GREAT WINE BEGINS WITH
THE LAND, AND THEREFORE IN THE VINEYARDS.»**



The Massana family's commitment to the environment has always been one of the most outstanding values of its agriculture, and it is because of this that we have always worked both organic and biodynamic farming, allowing us to fully respect the environment. The farm and the winery have been registered with the CCPAE since 1999. The CCPAE is a worldwide organisation that certifies that all wine and cavas produced under it have a distinct, quality guarantee and have been produced organically.

In addition, since 2023 Eudald Massana Winery is officially part of Demeter, the brand for biodynamic agriculture products. Biodynamic cultivation, practiced from the very beginning by our ancestors, seeks to balance the biological aspects of plants with nature, taking into account the different phases of the moon and also applying biodynamic preparations to the earth.

«ORGANIC AND BIODYNAMIC PRODUCTION ARE OUR FUNDAMENTAL VALUES.»

«WE CONTROL THE WHOLE PROCESS, BECAUSE THIS IS THE PATH TO EXCELLENCE.»

The Eudald Massana winery exclusively uses grapes from the farm itself in order to control the whole process and guarantee exceptional quality in each grape, as we know that the grape is the basis of a high quality wine or cava. The wines and cavas from our winery are able to bring about new sensations with each tasting and transmit the full essence of the winery and the Penedès wine region.



The farm consists of 30 hectares of vineyards, that have been planted on privileged lands composed of different soils, which means that every plot has its own identity. The great diversity of the farm allows us to combine different grape varieties to be able to later make wines and cavas with their own personality.

The farm cultivates both white varieties : Macabeo, Xarel·lo, Parellada, Chardonnay, Muscat and Viognier, and red varieties : Cabernet Sauvignon, Merlot, Tempranillo, Pinot Noir, Marselan and Petit Verdot. All of them bring personality and character to our wines and cavas while allowing a continuous experimentation that translates into creating new products.



The wines and cavas of Eudald Massana Noya are the result of hard work in the vineyard and in the winery itself, and the wines are D.O. Penedès certified and the sparkling wines are D.O. Cava certified.

«OUR WINES ARE AT THE FOREFRONT OF WINEMAKING, A FUSION OF INNOVATION AND TRADITION.»



WINES AND CAVAS



White CEPELL

Vignier, Macabeu and Xarel·lo



Rose CEPELL

Pinot Noir and Merlot



Red CEPELL

Tempranillo, Merlot and Cabernet Sauvignon



LA CREUETA

Cabernet Sauvignon, Merlot and Petit Verdot



AVI TON

Single Vineyard Wine
100% Xarel·lo



EUDALD Sweet

Macabeu, Xarel·lo and Parellada
12 months of aging



EUDALD Off-dry

Macabeu, Xarel·lo and Parellada
12 months of aging



EUDALD Rosé Off-dry

Pinot Noir
12 months of aging



EUDALD Brut Nature

Macabeu, Xarel·lo and Parellada
12 months of aging



EUDALD Brut Nature Reserva

Macabeu, Xarel·lo and Parellada
18 months of aging



BREA

Xarel·lo
Orange Wine



MARTINA

Macabeu, Xarel·lo and Parellada
14 months of aging



HINNAT no added sulfites

Macabeu, Xarel·lo and Parellada
18 months of aging



ARMILAR Reserva

Macabeu, Xarel·lo, Parellada and Chardonnay
24 months of aging



MIL-LENNI Nature Gran Reserva

Xarel·lo and Chardonnay
48 months of aging



BRIMA

Natural Sweet wine
100% Viognier



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BIOSPHERE
TOURISM





CEPELL

Young wine produced from Macabeo grapes from the la torre vineyard; Xarel·lo from old vines; Viognier, to finish it with fruit.

Grape variety: Viognier, Macabeu and Xarel·lo

Terroir: own organic viticulture vineyards located in Subirats.

D. O. Penedès.

Alcohol content: 12,5°

Vineyard: Maiol de Vinyó, Fondo dels Pous, Pujo Baix and El Torrent

Planting year: 2007 - 1989 - 2014 - 2014

Altitude: 200-230 metres high

Management: Trained on Wires

Rootstock: Richter 110

Fermentation at low temperatures 15°C in order to preserve all the possible aromas of the fruit.





CEPELL

Merlot from the l'olivera vineyard whose calcareous. Clayey soil 100% give us low production with which were able to achieve very fruity flavours.

Grape variety: Pinot Noir

Terroir: own organic viticulture vineyards located in Subirats.

D. O. Penedès.

Alcohol content: 12,5°

Vineyard: La Torre and Cal Toful

Planting year: 2015 - 2014

Altitude: 220-240 metres high

Management: Trained on Wires

Rootstock: 1103 Pausen

Macerated at 10° for 24 hours and fermented at 16°.





CEPELL

As a young wine, all its grapes come from the property's young vines.

Grape variety: Ull de Llebre, Merlot and Cabernet Sauvignon.

Terroir: own organic viticulture vineyards located in Subirats.

D. O. Penedès.

Alcohol content: 12,5°

Vineyard: La Palmera, Darrera Casa and Cal Toful

Planting year: 1994 - 1998 - 2014

Altitude: 230 - 250 metres high

Management: Trained on Wires

Rootstock: 1103 Pausen and Richter 110

Fermented at 19°C in order to obtain a good extraction of fruit without an excess of tannins.





Avi Ton

Wine from xarel·lo vineyard that is over 70 years old, with very low production and a oak fermentation process, this wine is an homage to my Eudald's father and grandfather of my children from who it gets its name.

Grape variety: Xarel·lo - Qualified Estate Wine

Terroir: own organic viticulture vineyards located in Subirats.

DO Penedès.

Alcohol content: 12,5°

Vineyard: Avi Ton

Planting year: 1945

Altitude: 250 meters high

Management: Vas

Rootstock: Lote CL 235

Macerated at 5°C for 38-45 hours. Fermentation takes place in chestnut oak barrels. Aged for 3 months with its own lees where the battonage takes places.





LA CREUETA

Cabernet sauvignon, from the vineyard for which this wine is named, La Creueta. The northeast-southwest orientation of the land allows us to achieve optimal maturation that gives us significant alcohol content. And merlot from the l'olivera vineyard whose calcareous, clayey soil and low yield give us a considerably powerful fruit this combinations of features allows for excellent ageing in barrel and bottle.

Grape variety: Cabernet Sauvignon, Merlot and Petit Verdot.

Terroir: own organic viticulture vineyards located in Subirats.

D. O. Penedès.

Alcohol content: 13.5°

Vineyard: La Creueta, Darrera casa, l'Olivera and La Barraca

Planting year: 1998 - 1998 - 2001 - 2014

Altitude: 230-250 meters high

Management: Vas and Trained on Wires

Rootstock: 1103 Pausen.

After a long macerations and fermentation, the wine ages in french and american oak barrels for 12 months. Subsequently aging in the bottle continues.





EUDALD

Brut Nature

Cavas produced from Macabeo, Xarel·lo and Parellada grapes from the flatter vineyards that surround the farmhouse. Gravelly, sandy and fresh soil yields wines with just the right acidity to create fine cavas.

Grape variety: Macabeu, Xarel·lo and Parellada.

Terroir: own organic viticulture vineyards located in Subirats.

Aging: aged in cellar for 12 to 14 months

D. O. Cava.

Alcohol content: 11,5°

Vineyard: Davant de casa, Sota a casa, La Torre, La Serra Emparrada and La Serra Parellada

Planting year: 1990 - 1988 - 1988 - 1990 - 1973

Altitude: 230-260 metres high

Management: Vas and Trained on Wires

Rootstock: Richter 110

Traditional method. Second fermentation takes place in the bottle.





EUDALD

Reserva Brut Nature

Cavas produced from Macabeo, Xarel·lo and Parellada grapes from the flatter vineyards that surround the farmhouse. Gravelly, sandy and fresh soil yields wines with just the right acidity to create fine cavas.

Grape variety: Macabeu, Xarel·lo and Parellada.

Terroir: own organic viticulture vineyards located in Subirats.

Aging: aged in cellar for 18 to 20 months

D. O. Cava.

Alcohol content: 11,5°

Vineyard: Davant de casa, Sota a casa, La Torre, La Serra Emparrada and La Serra Parellada

Planting year: 1990 - 1988 - 1988 - 1990 - 1973

Altitude: 230-260 metres high

Management: Vas and Trained on Wires

Rootstock: Richter 110

Traditional method. Second fermentation takes place in the bottle.





EUDALD

Brut

Cavas produced from Macabeo, Xarel·lo and Parellada grapes from the flatter vineyards that surround the farmhouse. Gravelly, sandy and fresh soil yields wines with just the right acidity to create fine cavas.

Grape variety: Macabeu, Xarel·lo and Parellada.

Terroir: own organic viticulture vineyards located in Subirats.

Aging: aged in cellar for 12 to 14 months

D. O. Cava.

Alcohol content: 11,5°

Vineyard: Davant de casa, Sota a casa, La Torre, La Serra Emparrada and La Serra Parellada

Planting year: 1990 - 1988 - 1988 - 1990 - 1973

Altitude: 230-260 metres high

Management: Vas and Trained on Wires

Rootstock: Richter 110

Traditional method. Second fermentation takes place in the bottle.





EUDALD

Semi Sec

Cavas produced from Macabeo, Xarel·lo and Parellada grapes from the flatter vineyards that surround the farmhouse. Gravelly, sandy and fresh soil yields wines with just the right acidity to create fine cavas.

Grape variety: Macabeu, Xarel·lo and Parellada.

Terroir: own organic viticulture vineyards located in Subirats.

Aging: aged in cellar for 12 to 14 months

D. O. Cava.

Alcohol content: 11,5°

Vineyard: Davant de casa, Sota a casa, La Torre, La Serra Emparrada and La Serra Parellada

Planting year: 1990 - 1988 - 1988 - 1990 - 1973

Altitude: 230-260 metres high

Management: Vas and Trained on Wires

Rootstock: Richter 110

Traditional method. Second fermentation takes place in the bottle.





EUDALD

Rosé Brut

Cavas produced from Pinot Noir grapes from the flatter vineyards that surround the farmhouse. Gravelly, sandy and fresh soil yields wines with just the right acidity to create fine cavas.

Grape variety: Pinot Noir

Terroir: own organic viticulture vineyards located in Subirats.

Aging: aged in cellar for 14 to 16 months

D. O. Cava.

Alcohol content: 11,5°

Vineyard: La Torre

Planting year: 2015

Altitude: 230 meters high

Management: Trained on Wires

Rootstock: 1103 Pausen

Traditional method. Second fermentation takes place in the bottle.





innat

Cava elaborated **without sulphites** added, from grapes from xarel·lo and macabeu from the most plain vineyards that surround the farm; gravelly, sandy and fresh lands that give us a special acidity to obtain a very special cava.

Grape variety: Macabeu, Xarel·lo and Parellada

Terroir: own organic viticulture vineyards located in Subirats.

Aging: aged in cellar for 18 to 22 months

D. O. Cava.

Alcohol content: 11,5°

Vineyard: Fons dels Pous, Camí de l'hort, El Boet and Sobre el Poble.

Planting year: 1989 - 1990 - 1994 - 1989.

Altitude: 230-310 meters high

Management: Vase and Trained on Wires

Rootstock: Richter-110, 1103 Pausen.

Traditional method. Second fermentation takes place in the bottle.





ARMILAR

Cava produced from selected grapes from the farmhouse - Macabeo, Xarel·lo, Parellada and Chardonnay varieties give us very subtle flavours.

Grape variety: Macabeu, Xarel·lo and Parellada

Terroir: own organic viticulture vineyards located in Subirats.

Aging: aged in cellar for 24 to 30 months

D. O. Cava.

Alcohol content: 11,5°

Vineyard: La Torre, La Serra Vas, El Capataç, Mayol d'Avinyo and Santiago.

Planting year: 1988 - 1963 - 2004 - 2007 - 1973

Altitude: 230-250 meters high

Management: Vas and Trained on Wires

Rootstock: Richter-110, 1103 Pausen.

Traditional method. Second fermentation takes place in the bottle.





ARMILAR

Magnum

Magnum Cava Brut Nature Reserva produced from selected grapes from the farmhouse - Macabeo, Xarel·lo, Parellada and Chardonnay varieties give us very subtle flavours.

Grape variety: Macabeu, Xarel·lo and Parellada

Terroir: own organic viticulture vineyards located in Subirats.

Aging: aged in cellar for 24 to 30 months

D. O. Cava.

Alcohol content: 11,5°

Vineyard: La Torre, La Serra Vas, El Capataç, Mayol d'Avinyo and Santiago.

Planting year: 1988 - 1963 - 2004 - 2007 - 1973

Altitude: 230-250 meters high

Management: Vas and Trained on Wires

Rootstock: Richter-110, 1103 Pausen.

Traditional method. Second fermentation takes place in the bottle.





Mil·lenni

Cava produced personally and with feeling for special occasions, using grapes selected for long ageing.

Grape variety: Chardonnay, Macabeu and Xarel·lo

Terroir: own organic viticulture vineyards located in Subirats.

Aging: aged in cellar for 40 to 48 months

D. O. Cava.

Alcohol content: 12°

Vineyard: Capataç and El Boet

Planting year: 2004 - 1994

Altitude: 250 - 310 metres high

Management: Trained on Wires

Rootstock: 1103 Pausen and Richter 110

Traditional method. Second fermentation takes place in the bottle.





Brima

Natural sweet wine from a late harvest. Brima was born from Eudald Massana Noya's interest in researching, experimenting and finding out more. It is a customized wine with a limited production, which is created using the best selection of varieties from the vineyard in each harvest. Each brima year is unique and unrepetable. It is a door that opens up to a world of new tastes and aromas that awaken exceptional sensations to the most selective palates.

Grape variety: Viognier

Terroir: own organic viticulture vineyards located in Subirats.

DO Penedès.

Bottle type: Oslo 50cl

Alcohol content: 14.5°

Vineyard: Maiol de Vinyó

Planting year: 2007

Altitude: 240 metres high

Management: Trained on Wires

Rootstock: Richter 110

Picked in mid-November, the grapes are pressed delicately with a vertical press and fermented in oak barrel. The maturing is later continued in vat and bottle.





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