

SUCCÉS VINÍCOLA

- BARBERÀ DE LA CONCA -

COMPANY :

In 2011, we, Albert Canela and Mariona Vendrell, had the opportunity to create "Succés vinícola" thanks to the initiative of the Business Incubator located in Barberà de la Conca. This initiative aims to those entrepreneurs who want to develop a project, may do for a maximum period of ten years, uniquely and minimizing economic risks, since the facilities, have the necessary machinery for the production of wine.

Six years later, in 2016, we moved to our own cellar in Pira.

The company name was originated focusing in the word "Succés" in Catalan, which refers to an event or something that happens.

Each of our wines name, reflects an event in our life, or something that we feel while we make each wine.

OUR AREA :

Conca de Barberà is located in North of the province of Tarragona, Catalonia, Spain. All of our vineyards belong to villages, Barberà de la Conca, Sarral, Cabra del Camp and Solivella.

The altitude of our vineyards are between 450 and 700 meters over sea level.

In the major part of our vineyards the soil is composed by clay and limestone.

EXPERIÈNCIA PARELLADA

2013 11,5% vol. 75 cl.
CONCA DE BARBERÀ
DENOMINACIÓ D'ORIGEN
—Barberà de la Conca—

SUCCÉS

EXPERIÈNCIA PARELLADA

100% Parellada, brisada
procedent de vinyes velles.



RURAL GASTRONÒMICA ROMÀNTICA

Elaborat i embotellat per Succés Vinícola SCP de Montblanc a Barberà de la Conca, Spain RE16.010.08CAT Product of Spain. L2/13. Conté sulfits



1. THE WINE'S NAME ORIGIN.

For both of us this wine was a first experience (experiència in Catalan) because we had never made a white wine.

Therefore, we decided to name the wine: Experiència.

2. VARIETIES.

Parellada 100%.

3. VITICULTURE.

The average age of the vineyards, which provided us the grape of this wine, is about 40 years. We practise organic viticulture, respecting the ecosystem and causing variations in our method depending on the demand of the land.

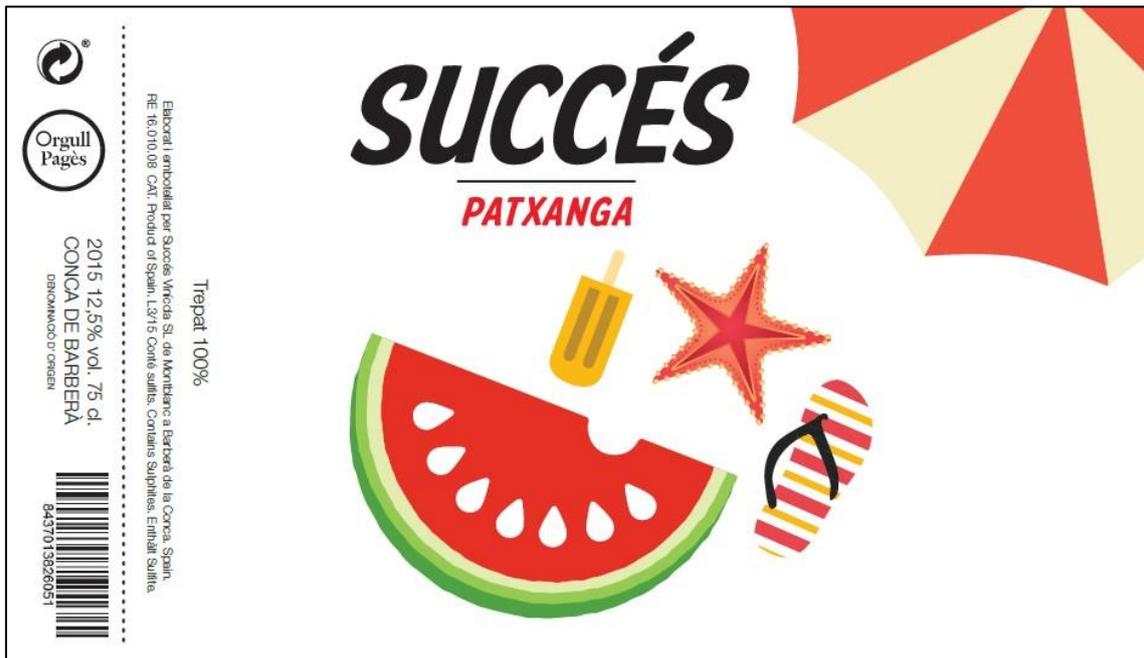
4. VINIFICATION.

Handpicked in boxes. Manual selection of the grapes. The 50% of the grape is direct pressing and the rest, macerated with the skins during all the fermentation, approximately 25 days. Spontaneous fermentation in stainless steel tanks. Cold stabilization during the winter with the natural low temperatures.

5. TOTAL NUMBER OF BOTTLES.

14000 bottles.

PATXANGA



1. THE WINE'S NAME'S ORIGIN.

Patxanga: 1. Football street game with only one rule, to have fun with friends. 2. A type of music typically played in villages' summer festivals.

Both concepts reflect summer, friends and fun as our idea of this wine.

2. VARIETIES.

Trepat 100%

3. VITICULTURE.

The average age of the vineyards, which provided us the grape of this wine, is about 40 years. We practise organic viticulture, respecting the ecosystem and causing variations in our method depending on the demand of the land.

4. VINIFICATION.

Handpicked in boxes. Manual selection of the grapes.
100% whole grapes directly pressed. Spontaneous
fermentation in stainless steel tanks. Cold
stabilization during the winter before bottling.

5. TOTAL NUMBER OF BOTTLES.

10000 bottles.

LA CUCA DE LLUM



1. THE WINE'S NAME ORIGIN.

When we started as a company, our calendar was strict, so adapting to these timetables was an obligation for us. One night we went to pick up samples of grapes from one of the properties which provide us with the grapes for this wine, and we saw a Firefly, that's why the name of the wine.

2. VARIETIES.

100% Trepat.

3. VITICULTURE.

The average age of the vineyards, which provided us the grape of this wine, is about 40 years. We practise organic viticulture, respecting the ecosystem and causing variations in our method depending on the demand of the land.

4. VINIFICATION.

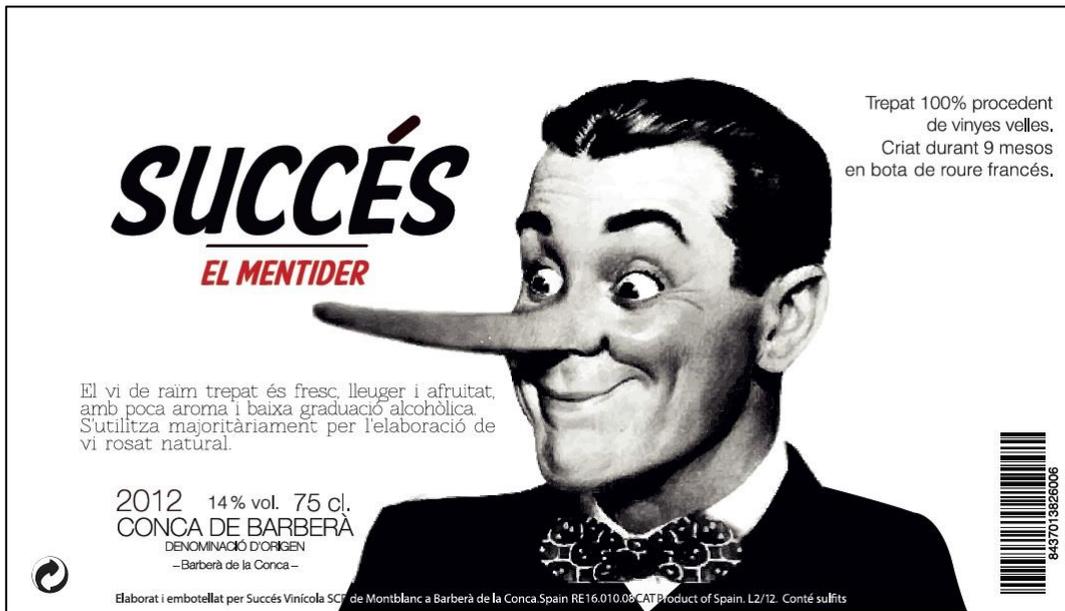
Handpicked in boxes. Manual selection of the grapes. Spontaneous fermentation in stainless steel tanks. Maceration for approximately 35 days. Spontaneous malolactic in stainless steel tanks.

After the fermentation we age the wine 5 months in steel and in fibre glass tanks, and later, minimum 3 months more in bottle.

5. TOTAL NUMBER OF BOTTLES.

24000 bottles.

EL MENTIDER



SUCCÉS
EL MENTIDER

Trepat 100% procedent de vinyes velles. Criat durant 9 mesos en bota de roure francès.

El vi de raïm trepat és fresc, lleuger i afruitat, amb poca aroma i baixa graduació alcohòlica. S'utilitza majoritàriament per l'elaboració de vi rosat natural.

2012 14% vol. 75 cl.
CONCA DE BARBERÀ
DENOMINACIÓ D'ORIGEN
- Barberà de la Conca -

Elaborat i embotellat per Succés Vinícola S.C. de Montblanc a Barberà de la Conca, Spain. RE76.010.08 CAT Product of Spain. L2/12. Conté sulfits

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1. THE WINE'S NAME ORIGIN.

El Mentider (Liar) is elaborated with the variety trepat, native to the area. This grape is characterized by low alcohol content and, generally, is used for wine-making base for rosé cava. Mentider is the antithesis of the previous definition. When we saw that we could get much potential of this variety, and that what we did, was totally opposite to general definition, we decided to name it "El Mentider".

2. VARIETIES.

100% Trepat.

3. VITICULTURE.

This wine comes from four small vineyards, total area of which does not reach 4 has. We also want to highlight that the age varies between 80 and 120 years old. Each property has different characteristics and this is reflected in the way to take care of them. A concentrated and healthy grape is the basis for this wine.

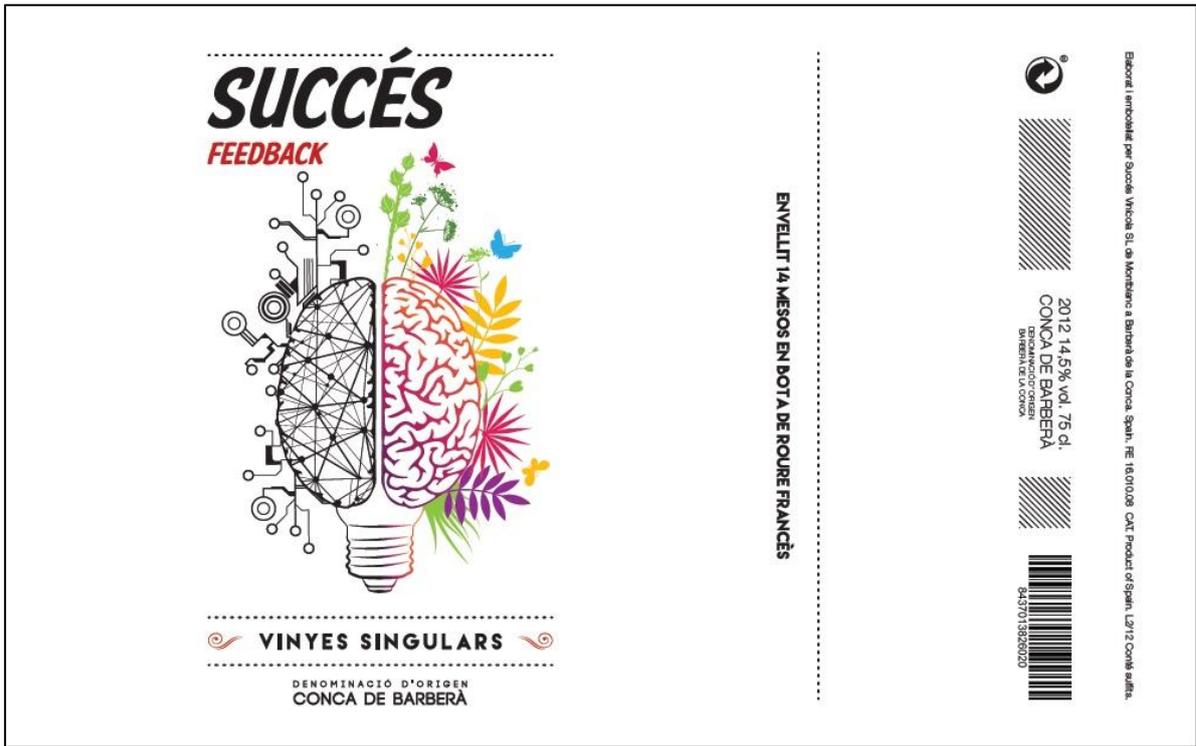
4. VINIFICATION.

Handpicked in boxes. Manual selection of the grapes. Fermentation spontaneously in stainless steel tanks. Macerated for about 45 days. Malolactic spontaneously in barrels of 500- 600L. Aged in those barrels during about 9 months, depending on the vintage.

5. TOTAL NUMBER OF BOTTLES.

5000 bottles.

FEEDBACK



1. THE WINE'S NAME ORIGIN.

This wine is the unique wine that we produce that isn't a 100% the same variety.

Albert's father is a wine-grower and his dream was to have a wine made from his vineyards. The wine comes from a selection of our better vineyards to produce an aged wine.

We chose to name it Feedback because we had different opinions when we were making this wine.

This wine was the result of that feedback.

2. VARIETIES.

Cabernet Sauvignon 60%, Trepát 40%.

3. VITICULTURE.

We practise organic viticulture.

The vineyards have low production and characteristics that make them unique.

The vineyard of Cabernet Sauvignon is called "La Romiguera", and it's our favourite vineyard of Cabernet. The vineyard is at 700 meters over sea level.

4. VINIFICATION.

Handpicked in boxes. Manual selection of the grapes. Fermentation spontaneously in stainless steel tanks. Malolactic spontaneously in French oak barrels. Aged in same barrels during about 14 months, depending on the vintage.

5. TOTAL NUMBER OF BOTTLES.

4300 bottles.

EL PEDREGAL



1. THE WINE'S NAME'S ORIGIN.

We have named this wine El Pedregal because it is the name of the vineyard where the grapes, we make this wine with, come from.

2. VARIETIES.

Parellada 100%

3. VITICULTURE.

This vineyard was planted in 1967 in Cabra del Camp at 600m over sea level.

The land is composed of river cobbles and this makes the wine very mineral. Also, the altitude of this property helps these vines to maintain the acidity.

4. VINIFICATION.

Handpicked in boxes. Manual selection of the grapes. Just the flower must. Spontaneous fermentation in stainless steel tank during, approximately, 25 days. Malolactic in the same tank without move the wine, and after we keep the wine in the tank all the winter. After that period, we bottle it and we age it for 6 more months in bottle.

5. TOTAL NUMBER OF BOTTLES.

800 bottles.

EL SOLÀ

- El Solà -
de **SUCCÈS**
Trepat 100%
Plantat l'any 1900
2016
Conca de Barberà
Denominació d'Origen

75 cl.

14% vol



1. THE WINE'S NAME'S ORIGIN.

We have named this wine El Solà because it's the name of the vineyard where the grapes, we make this wine with, come from.

2. VARIETIES.

Trepat 100%

3. VITICULTURE.

This vineyard was planted in the year 1900 in Sarral at 480 m over sea level.

The soil of the vineyard is clay and limestone.

The vines were planted in a traditional rootstock called Lot. This rootstock was very used 100 years ago, just after the phylloxera, because the vines with this rootstock produce a lot.

Obviously, 120 years later, those vines produce every year a very low quantity of intense grapes.

4. VINIFICATION.

Handpicked in boxes. Manual selection of the grapes. Spontaneous fermentation in a small steel tank. We macerate the wine during approximately 40 days and after the fermentation, we age the wine 14 months in barrel.

After that, we bottle it and we aged the wine during 2 years more in bottle.

5. TOTAL NUMBER OF BOTTLES.

300 bottles.