

El Celler de SANUI is the only winery in the Costers del Segre Denomination of Origin, located in the town of Lleida.

Situated in front of the "Les Torres" hill, it has great natural beauty and the richness of its ecosystem. It is a single property with more than 10 hectares of vineyards with different varieties of white and black grapes, which surround the winery. There are olive groves and some barren land as well.

It is located on a high plateau, at an altitude of about 270 m., with semi-deep soils, with a calcareous clay texture and a good mineral composition, ideal properties for obtaining a balanced and high quality grapes.

PETIT DE SANUI NEGRE



**COSTERS
DEL
SEGRE**
Denominació
d'Origen

Celler de SANUI

OUR WINES WINES FROM LLEIDA



BEST NEW BRAND
al PETIT DE SANUI NEGRE 2019



BEST YOUNG RED WINE OF
THE D.O COSTERS DEL SEGRE
al PETIT DE SANUI NEGRE 2020



Celler de
SANUI



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El Petit de Sanui - White

VARIETIES:

Macabeo
Riesling
Muscat

ANALYSIS:

Alcohol content 12,50 % vol.
Total Acidity 6,24 gr/l (in H2T) pH 3,44
Volatile Acidity 0,40 gr/l
Total Sulphur Dioxide 73 mg/l
Total Sugars <0,2 g/l

SERVING TEMPERATURE: Between 6 and 8 °C.

TASTING NOTES: Bright yellow in colour, its aroma is of ripe white fruit (apple and pear) and mountain herbs (fennel and thyme). In the mouth it is smooth, slightly acidic, fresh and with good structure. Long, intense and robust.



El Petit de Sanui - Red

VARIETIES:

Tempranillo
Merlot
Syrah

ANALYSIS:

Alcohol content 13,50 % vol.
Total Acidity 4,80 gr/l (in H2T) pH 3,79
Volatile Acidity 0,73 g/l
Total Sulphur Dioxide 42 mg/l
Total Sugars <0,3 g/l

SERVING TEMPERATURE: Between 14 and 16 °C.

TASTING NOTES: Bright ruby red in colour, its intense aroma of red fruits and cherry marks the maturity of the grape. In the mouth it is intense, powerful, very structured and with a slight tannicity due to its youth. Silky and very long aftertaste.



IUNAS - White

VARIETIES:

Macabeo and Riesling

ANALYSIS:

Alcohol content 13,00% vol
Total acidity 5,41 gr/l
Acetic acid 0,20gr/l
Total Sulphur 142,00 mg/l
Residual sugar 0,08 gr/l

SERVING TEMPERATURE: Between 5 and 7 °C.

TASTING NOTES: From the blend of two varieties. Each of them contributes its fundamental characteristic. The Macabeo which gives it smoothness on the palate and the aroma of ripe acidic fruits (apple and pear) and the Riesling which gives it the paleness of its colour, the acidity and a fresh, smooth and fruity palate.



Prat d'Hores - White

VARIETIES:

Macabeo
Riesling
Muscat de Frontignan

ANALYSIS:

Alcohol content 12,80 % vol.
Total Acidity 3,95 gr/l (in H2T)
Volatile Acidity 0,61 g/l
Total Sulphur Dioxide 112 mg/l
Total Sugars <0,2 g/l
Tint 4,759

SERVING TEMPERATURE: Between 6 and 8 °C.

TASTING NOTES: Intense golden yellow and straw in colour, its aroma from very ripe stone fruit (peach and pear), toasted caramel and pastry. In the mouth it is fleshy, structured, with good acidity and good integration of the wood. Long, fatty and intense with an aftertaste on the palate.



Prat d'Hores - Red

VARIETIES:

Red Garnacha
Merlot
Tempranillo

ANALYSIS:

Alcohol content 14,50 % vol.
Total Acidity 4,80 gr/l (in H2T)
Volatile Acidity 0,79 g/l
Total Sulphur Dioxide 111 mg/l
Total Sugars <0,3 g/l
Tint 9,490

SERVING TEMPERATURE: Between 6 and 8 °C.

TASTING NOTES: Intense robé colour, its delicate aroma of ripe red fruits and the cherry compote that marks the maturity of the grape. In the mouth it is intense, powerful, with good acidity, very structured and with a good balance of the wood in which it has been aged. Silky, harmonious and very long aftertaste.



IUNAS - Red

VARIETIES:

Red Garnacha
Tempranillo
Merlot

ANALYSIS:

Alcohol content 13,50% vol
Total acidity 4,75 gr/l
Acetic acid 0,62 gr/l
Total sulphur 112,00 mg/l
Residual sugar 0,80 gr/l

SERVING TEMPERATURE: Between 14 and 16 °C.

TASTING NOTES: From the blend of three varieties. The Garnacha, softness on the palate and the aroma of red fruits. The Tempranillo brings acidity, colour and a fresh, smooth and fruity palate. On the other hand, the Merlot in addition to its violet red colour, gives body and structure to the wine.



Clos de Sanui – Garnacha

VARIETIES:

Red Garnacha

ANALYSIS:

Alcohol content 14,00% vol.
Total Acidity 5,49 gr/l (in H2T) pH 3,71
Volatile Acidity 0,63 g/l
Total Sulphur Dioxide 51 mg/l
Total Sugars <0,3 g/l

SERVING TEMPERATURE: Between 14 and 16 °C.

TASTING NOTES: A garnet red colour with violet tinges, its aroma is of forest fruit cone and acid red fruits. In the mouth it is smooth, elegant, slightly acidic, with lively tannins and good structure. In the mouth it reminds us of the variety it comes from.



Vermut - Bitter Red

VARIETIES:

Macabeo
Red Garnacha

ANALYSIS:

Alcohol content 14,95% vol.
Total Acidity 5,23 gr/l (in H2)
Total Sugars 121,17 gr/l
Mass of volume 1,03

SERVING TEMPERATURE: Between 3 and 6 °C.

TASTING NOTES: Clusters grown in the traditional way on trellises. Fermented at a controlled temperature and garnished with an infusion of wormwood, herbs, aromatic peel and citrus peel. Aged for 9 to 12 months in old chestnut barrels. Elegant and balanced on the palate with a sweetness and balance.



IUNAS - Rosé

VARIETIES:

Red Garnacha
Tempranillo

ANALYSIS:

Alcohol content 12,00% vol
Total acidity 5,34 gr/l
Total sulphur 124,00 mg/l
Residual sugar 0,40 gr/l

SERVING TEMPERATURE: Between 5 and 7 °C.

TASTING NOTES: From the blend of two varieties that have been perfectly adapted to our land for a long time. Each of them contributes its fundamental characteristic. While the Garnatxa Negra gives it volume and aroma, the Temporanillo gives it its characteristic red colour.