BODEGAS PINORD · SPAIN

Cava Clos 15 Premium Cuvée Brut

Cava D.O., Penedès



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Xarel·lo, Macabeo/Viura, Parellada	11.5%	NV · 750 ml

SPARKLING · CAVA · WHITE · BRUT

KOSHER · MEVUSHAL

Tasting notes

Pale straw yellow with fine, delicate bubbles. Gentle aromas of white flowers and fresh fruits like apple, pear, and citrus. The palate is dry yet refreshing, with subtle yeasty notes. Elegant and well-balanced finish, with soft and gentle sparkle.

About the wine

A Cava made by the traditional method: the base wine undergoes a second fermentation in the bottle and rests on its lees before disgorging. It is produced under rabbinical supervision and flash-pasteurised (mevushal). The Tetas family behind Pinord has made wine in Penedès for over 150 years and built the current winery in Vilafranca in 1942.

Cellar and service

SERVE AT	6–8 °C
FOOD PAIRING	Pairs well with shellfish, aperitif and snacks, lean fish, soft cheeses, cured meats, ...

Say it: Bodegas Pinord: bo-DEH-gahs pee-NORD; Cava: KAH-vah; Cuvée: kü-VAY

BODEGAS PINORD · SPAIN

Cava Clos 15 Premium Cuvée Brut Nature

Cava D.O., Penedès



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Xarel·lo, Macabeo/Viura, Parellada	11.5%	NV · 750 ml

SPARKLING · CAVA · WHITE · BRUT NATURE

KOSHER · MEVUSHAL

Tasting notes

Fresh and vibrant aromas of green apple and citrus, with a hint of natural bitterness. Pale yellow in color with fine, persistent bubbles. The palate is crisp and refreshing, leading to a dry and elegant finish.

About the wine

Made by the traditional method, with a second fermentation in the bottle and ageing on the lees, then finished as Brut Nature with no added sugar. Production is kosher-supervised and the wine is mevushal (flash-pasteurised). Xarel·lo, the backbone of this Cava, is the Penedès grape prized for giving sparkling wines structure and the ability to age.

Cellar and service

SERVE AT	6–8 °C
FOOD PAIRING	Pairs well with aperitif, seafood, salads, soft cheeses.

Say it: Bodegas Pinord: bo-DEH-gahs pee-NORD; Cava: KAH-vah; Brut Nature: BRÜT na-TÜR; Cuvée: kü-VAY

BODEGAS PINORD · SPAIN

Cava Clos 15 Premium Cuvée Demi Sec

Cava D.O., Penedès



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Xarel·lo, Macabeo/Viura, Parellada	11.5%	NV · 750 ml

SPARKLING · CAVA · WHITE · DEMI SEC

KOSHER · NON-MEVUSHAL

Tasting notes

Pale yellow in color with fine, delicate bubbles. Aromas of fruits like apple, pear, and citrus, with a hint of honey. Gently sweet on the palate, with a smooth texture and a refreshing finish.

About the wine

This Cava undergoes its second fermentation in the bottle by the traditional method and rests on its lees; a sweeter dosage after disgorging makes it Demi Sec. It is made under kosher supervision. Pinord's name comes from 'Pi del Nord', the northern pine that gave its name to the family's vineyards.

Cellar and service

SERVE AT	6–8 °C
FOOD PAIRING	Pairs well with desserts, light aperitif, and spicy dishes. It can also be enjoyed on its own as an aperitif.

Say it: Bodegas Pinord: bo-DEH-gahs pee-NORD; Cava: KAH-vah; Cuvée: kü-VAY

BODEGAS PINORD · SPAIN

Clos 15, Blanc de Blancs Penedès, 2023

Penedès D.O., Vilafranca del Penedès, Barcelona, Penedès, Catalunya



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Xarel·lo, Macabeo/Viura, Muscat	11%	2023 · 750 ml

STILL · WHITE · DRY | KOSHER · MEVUSHAL

Tasting notes

Appearance: Pale lemon yellow, bright and clear with greenish reflections. Nose: Green apple, white peach and citrus, complemented by orange blossom and gentle tropical notes. Palate: Dry, light and fresh, with clear white-fruit flavours, balanced acidity and a subtle chalky character. Finish: Clean and refreshing, with lingering citrus peel and delicate floral notes.

About the wine

A still white from Penedès, fermented cool to keep its aromas and made under rabbinical supervision. It is mevushal: briefly flash-heated so the wine stays kosher whoever pours it. Pinord's Tetas family, now in its fourth generation, has converted its own vineyards to certified organic farming.

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	Seafood, grilled fish, salads, pasta with lemon or herb sauces, chicken, roasted vegetables and mild cheeses.

Say it: Bodegas Pinord: bo-DEH-gahs pee-NORD; Penedès: peh-neh-DESS

BODEGAS PINORD · SPAIN

Clos 15 Cabernet Sauvignon Merlot, 2021

Penedès D.O., Penedès



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Cabernet Sauvignon, Merlot	13%	2021 · 750 ml

STILL · RED · DRY

KOSHER · MEVUSHAL

Tasting notes

Aromas of ripe black fruits such as raspberries and blackberries. Deep ruby red colour, harmonised with notes of vanilla and oak. Soft tannins and a delicate, light taste.

About the wine

A Penedès red vinified under rabbinical supervision, with only observant Jews handling the wine. It is mevushal: briefly flash-heated so it stays kosher whoever serves it. Pinord's founder Josep Maria Tetas, who built the Vilafranca winery in 1942, is credited with making Spain's first pearl (lightly sparkling) wine.

Cellar and service

SERVE AT	16–18 °C
FOOD PAIRING	Ideal with red meat, stews, and cheeses.

Say it: Bodegas Pinord: bo-DEH-gahs pee-NORD; Cabernet Sauvignon: kah-ber-NAY so-vee-NYON; Merlot: mer-LOH

BODEGAS PINORD · SPAIN

Clos 15 Tempranillo, 2023

Penedès D.O., Penedès



COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Tempranillo	13%	2023 · 750 ml

STILL · RED · DRY

KOSHER · MEVUSHAL

Tasting notes

Bright ruby red in color, with expressive aromas of red berries such as cherry, raspberry. Smooth on the palate with soft tannins, making it an easy-drinking wine.

About the wine

A young Penedès Tempranillo made under kosher supervision and flash-pasteurised (mevushal), so it remains kosher whoever pours it. It is made to show fresh, fruit-driven character rather than oak. In Catalonia, Tempranillo goes by the local name Ull de Llebre, meaning 'hare's eye'.

Cellar and service

SERVE AT	14–16 °C
FOOD PAIRING	Pairing with grilled white meat, cold cuts, soft cheeses, tapas, pasta or pizza

Say it: Bodegas Pinord: bo-DEH-gahs pee-NORD; Tempranillo: tem-prah-NEE-yo

CELLER DE CAPCANES · SPAIN

Flor de Primavera Peraj Ha'abib, 2022

Montsant D.O., Montsant





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Cabernet Sauvignon, Carignan/Cariñena, Grenache/Garnacha	15%	2022 · 750 ml

STILL · RED · DRY

KOSHER · NON-MEVUSHAL

Tasting notes

Deep ruby red color. Rich aromatic complexity, combining notes of forest fruits, cocoa, spicy and balsamic nuances. Generous body, with soft and robust tannins that display ripe fruit flavors and exceptional balance.

About the wine

Capçanes' flagship kosher red, fermented with wild yeasts and aged around 14 months in French oak under rabbinical supervision, without pasteurisation. It was the cooperative's first kosher wine, made from 1995 for Barcelona's Jewish community, and the 2009 vintage scored 95 points from Wine Advocate.

Awards

Catavinum World Wine & Spirits Competition 2025 — Great Gold, 96 points (2022); Tim Atkin 2025 — 92 points (2022); Decanter Montsant Tasting 2025 — 91 points (2022); Vinous (Antonio Galloni) 2024 — 92 points (2022); James Suckling 2024 — 91 points (2022); Guía Peñín 2024 — 92 points (2022); Decanter World Wine Awards 2024 — 90 points (2022); Gilbert & Gaillard International Challenge 2024 — Double Gold (2022); Berliner Wein Trophy 2024 — Gold (2022); Frankfurt International Trophy 2024 — Gold (2022)

Winemaking

MATURATION	12 months in new French – kosher certified oak barrels (300 L), of medium and medium plus toast.

Cellar and service

SERVE AT	16–18 °C
AGEING POTENTIAL	Until about 2032 (Tim Atkin)
FOOD PAIRING	Well accompaniment to red meats, duck, lamb, veal, roasts, stews, stews, grills, baked dishes. Also veggie lasagna or moussaka. Kosher Gastronomy.

Say it: Celler de Capçanes: seh-YAY deh kap-SAH-nes

CELLER DE CAPCANES · SPAIN

Peraj Petita Blanc, 2024

Montsant D.O., Montsant





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
White	Grenache Blanc/Garnacha Blanca	12.5%	2024 · 750 ml

STILL · WHITE · DRY | KOSHER · NON-MEVUSHAL

Tasting notes

Peraj Petita Blanc enchants the palate with its vibrant vivacity and a bouquet redolent of luscious white fruits, unfolding with elegant finesse.

About the wine

White Garnacha is hand-picked at the end of August from higher-altitude Montsant vineyards, fermented at 16–18°C and kept on its lees in stainless steel. It is made under the supervision of Barcelona's rabbi and is not pasteurised. Capçanes began making kosher wine in 1995, when Barcelona's small Jewish community asked the cooperative for one.

Winemaking

RESIDUAL SUGAR	0.3 g/l

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	Pairing for light and mediterranean dishes. Grilled white fish with herbs or an asparagus and goat cheese salad perfectly complement the freshness and complexity of this wine.

Say it: Celler de Capçanes: seh-YAY deh kap-SAH-nes

CELLER DE CAPCANES · SPAIN

Peraj Petita Rosat, 2024

Montsant D.O., Montsant





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Rosé	Grenache/Garnacha	13.5%	2024 · 750 ml

STILL · ROSÉ · DRY

KOSHER · NON-MEVUSHAL

Tasting notes

Medium pink color. Fragrant and perfumy notes with white peach and red fruity aromas. Dry entrance on the palate with a vibrant acidity that keeps this full-bodied rose fresh and very lively. Notes of freshly picked strawberries and cherries with a floral fragrant background and a rich mineral finish

About the wine

Red Garnacha from Montsant is hand-picked in mid-September and made by the saignée method, bleeding juice off the skins, then fermented cool at 15–17°C. It is kosher, made under rabbinical supervision and not pasteurised. The 2022 vintage earned 95 points in the '50 Great Rosé Wines of the World' selection.

Awards

Falstaff Rosé Special 2026 — 89 points (2024)

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	This rosé pairs wonderfully with creamy rissottos, shellfish, paellas, cheese tables and oysters.It also pairs with mussels or tempura appetizers.

Say it: Celler de Capçanes: seh-YAY deh kap-SAH-nes

BODEGAS YZAGUIRRE · SPAIN

Vermouth Rojo

Vermouth, Tarragona





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	White base wine from Macabeo, flavoured with close to 80 herbs and spices	15%	NV · 1 L

VERMOUTH

Tasting notes

It presents an intense aroma with herby and spicy notes. Subtle balsamic notes contribute to its pleasant and unique structure. It has a good aromatic intensity in the mouth which balances out the acidity very well. Long, intense and slightly bitter aftertaste.

About the wine

Yzaguirre steeps around 80 herbs and spices in copper cauldrons, macerates them for about a month, then blends the extract with white wine, wine spirit and sugar. The house in El Morell, near Tarragona, dates to 1884 and is considered the oldest vermouth brand still on the Spanish market, its recipe kept secret.

Winemaking

MATURATION	Botanicals macerate cold for about two months; the classic vermouths then rest about 4–5 weeks in stainless steel tanks

Cellar and service

SERVE AT	Very chilled, with ice and a slice of orange
FOOD PAIRING	Excellent as an everyday aperitif: with 2 anchovy-stuffed olives, 2 or 3 ice cubes and a slice of orange. Pairs well with appetizers like cured meats, cheeses, and tapas.

Say it: Bodegas Yzaguirre: bo-DEH-gahs ee-thah-GHEE-rreh

BODEGAS YZAGUIRRE · SPAIN

Vermouth Rojo

Catalunya, Tarragona





COLOUR	GRAPES	ALCOHOL	VINTAGE · VOLUME
Red	Wine base + ~80 herbs and spices	15%	NV · 1 L

RED VERMOUTH · SWEET | KOSHER · MEVUSHAL

Tasting notes

Color: Mahogany red with golden or orange hues Aroma: Rich bouquet of herbs, spices, and caramel with balsamic and floral hints Palate: Sweet at first, gently bitter in the finish Notes of dried fruits, licorice, cloves, and Mediterranean herbs Balanced acidity, velvety and long-lasting mouthfeel

About the wine

This kosher edition follows Yzaguirre's classic method: around 80 herbs and spices are macerated, and the extract is blended with white wine, wine spirit and sugar, here under rabbinical supervision and pasteurised (mevushal). The recipe dates from 1884, when the Basque-French Yzaguirre family made their first vermouth in Reus.

Winemaking

MATURATION	Botanicals macerate cold for about two months; the classic vermouths then rest about 4–5 weeks in stainless steel tanks

Cellar and service

SERVE AT	8–10 °C
FOOD PAIRING	Olives, tapas, light meats, and anchovies

Say it: Bodegas Yzaguirre: bo-DEH-gahs ee-thah-GHEE-rreh