

MASAVEU ● BODEGAS



www.masaveubodegas.com



FILLABOA®



LEDA



MURUA



VALVERÁN

MASAVEU ● BODEGAS



“Respect for nature and the terroir since 1974 has shaped the expression of authenticity of the Masaveu Family Wineries: a singular and distinctive character which extends from the land, the terroir and the vineyard, to the glass; an argument with a unique style based on the pampering of our own vineyards; a story of references of the highest quality.

Based on this winemaking sustainability model, the projects undertaken at each of the wineries run by the Masaveu family grow, progress and prosper, with a distinct personality. Each and every bottle of wine, the very offspring of nature itself, is nurtured with true love and aged with absolute dedication, maturing according to its own distinctive temperament and uniqueness.

A suggestive mosaic of varieties, colours, aromas, and flavours bring colour and life to the palette of the author, the vine-grower, the oenologist, the winemaker, the artist... The Masaveu artistry thus creates a unique and original winemaking experience. Wines of terroir, from different terrains in diverse regions of Spain: a spectacular rainbow of grape varieties and our own vineyards.

This is how an enduring commitment to quality is conceived; a pact from origin; the land, the fruit and the grape, and it is fully expressed at our wineries Fillaboa (Rías Baixas), Murua (Rioja), Leda (Castilla y León) and at our cider mill in Asturias, Valverán.”

Fdo: José Masaveu Herrero
General Manager of Masaveu Family Wineries



FILLABOA®

D.O. Rías Baixas

Fillaboa represents the magic of Galicia, the enchantment of its landscapes and the seduction of its unique vineyards. It is the charm of the legendary estate on which it is located, of its gardens, of the Atlantic breeze that sways centenary trees and merges with the fragrances of camellias, hydrangeas, and magnolias. A 1,600-metre-long stone wall, which houses its Stately Manor and a stone chapel, are vestiges of its fabulous history. Fillaboa Wineries was founded at the beginning of the 19th century. and has belonged to the Masaveu family since 2000. It is the only winery in Galicia included in the prestigious "Grandes Pagos de España" Association, which promotes, recognises, and supports Spanish wines of the highest quality linked to the singularity of the terroir and the vineyard from which they are made.

All this alchemy is cultivated in 74 hectares of vineyards, 50 of which are our own vineyards, divided into 12 different Albariño grape plots planted on rolling hillsides, situated on the banks of the Tea and Miño rivers, close to the border with Portugal. The richness of its soils, the proximity of the sea, the benefits of the Atlantic climate, abundant rainfall, and its mild temperatures, make Fillaboa a privileged enclave for growing Albariño grapes. This small-grained, sweet-tasting native variety produces exceptional white wines renowned

for their floral, fruity essence, smooth flavour and pleasantly refreshing acidity. Fillaboa Albariño wines are produced after meticulous manual harvesting of each plot separately. The musts ferment with indigenous yeasts selected on the estate itself, in stainless steel tanks at a controlled temperature. The result is a total annual production of around 200,000 bottles of authentic Albariño elixir, which, after delicate ageing on fine lees, is bottled at the winery's own facilities.

Such is the magic of Fillaboa wines: fresh, exclusive whites that express the uniqueness of Galicia and its most emblematic grapes; they exude an attractive aroma of tropical fruits, orange blossom and citrus, and have a characteristic saline quality. Fillaboa evokes sensations that have conquered palates and senses all over the world.

The winery has been awarded the Sustainable Wineries For Climate Protection (SWfCP) certificate, proof of its fight against climate change and its commitment to sustainability. This certificate evaluates wineries efforts in four specific areas: environmental, social, economic and governance. The ISO 14001 certificate, an internationally recognised standard which stands as a testament to an organization's dedication to sustainability and environmental consciousness.

Lugar de Fillaboa, Salvaterra de Miño
36458, Pontevedra, España
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www.bodegasfillaboa.com





Fillaboa

Origin: D.O. Rías Baixas.

Varietal: 100% albariño.

Ageing: ≤ 6 months on fine lees.

Limited production:
≤ 180.000 bottles.



Fillaboa Selección Finca Monte Alto

Origin: D.O. Rías Baixas.

Varietal: 100% albariño.

Ageing: ≤ 24 months on fine lees.

Limited production:
≤ 16.000 bottles.



La Fillaboa 1898

Origin: D.O. Rías Baixas.

Varietal: 100% albariño.

Limited production:
≤ 6.600 bottles.



Orujo de Galicia Fillaboa

Origin: I.G. Orujo de Galicia.

Alcohol content: 40% vol.

Limited production:
≤ 250 bottles.



Licor de Hierbas de Galicia Fillaboa

Origin: I.G. Licor de Hierbas de Galicia.

Winemaking: Cold maceration of a selection of aromatic herbs such as mint and chamomile, amongst others, which are later distilled and mixed with Aguardiente de Orujo de Galicia. In order to achieve a crystal clear product with an intense aroma this mixture rests before bottling.

Alcohol content: 35% vol.

Limited production:
≤ 250 bottles.



Orujo de Galicia Envejecido Fillaboa

Origin: I.G. Orujo de Galicia.

Ageing: Minimum of 7 years in French oak barrels.

Alcohol content: 40% vol.

Limited production:
≤ 250 bottles.



Y LEDA

V.T. de Castilla y León

To speak of Leda is to speak of unique and extraordinary wines which reflect sweetness and sensuality, of an attractive "multi-terroir" winery concept which connects the personality of the Tempranillo grape with the expression of organic vineyards selected from different areas of Castile and Leon. The winery was founded in 1998 by the prestigious oenologist Mariano García, linked to some of the most important wine projects in Spain, a project which the Masaveu family joined in 2009. A script that includes -apart from denominations of origin- a philosophy of ecological agriculture with maximum respect for the vineyard: "Only this way, without artifice, can we obtain authentic artisanal wines which honestly express their origin".

This refined winegrowing venture is located in Tudela de Duero (Valladolid). Here, however, its history dates back to the 19th century, a time when wine was already being made at the Manor Estate, which has a wine press and underground cellars, from different plots close to the Duero River. The grapes -all Tempranillo- are grown in

very old vineyards, which are up to 100 years old. Leda maintains the lineage and virtues of each area, the heterogeneity and edaphological exclusivity of the terroir and vineyards. The grapes - harvested by hand - go through a selection table and are vinified using state-of-the-art technology (fermentation in truncated cone-shaped stainless steel tanks with temperature control) followed by ageing in French and American oak barrels.

The result is an exclusive production limited to no more than 50,000 bottles of Más de Leda organic wines per year, Leda Viñas Viejas and Guarda de Leda Selección wines. These are red wines which reflect the roots, lineage and diversity of their origins and seduce the wine lover who seeks emotions with unique personality and expressiveness; red wines which create a real wealth of sensations, bright vivid colours, intense aromas of red fruits, fresh balsamic hints, together with a balanced, long, pleasant, rounded, and captivating taste; world-class red wines which have received awards from prestigious international publications.

Calle Mayor 48, Tudela de Duero,
47320, Valladolid, España.

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*"Only this way, without artifice,
can we obtain authentic artisanal
wines which honestly express
their origin"*



Más de Leda

Origin: V.T. de Castilla y León.

Varietal: 100% tempranillo.

Ageing: 15 months in French and American oak barrels.

Production: ≤ 30.000 bottles.



Leda Viñas Viejas

Origin: V.T. de Castilla y León.

Varietal: 100% tempranillo.

Ageing: 18 to 24 months in French, American and Spanish oak barrels.

Production: ≤ 15.000 bottles.



Guarda de Leda Selección

Origin: V.T. de Castilla y León.

Varietal: 100% tempranillo.

Ageing: 32 months in French, American and Spanish oak barrels.

Production: ≤ 5.000 bottles.



D.O.Ca. Rioja

Murua Wineries is located at the heart of Rioja Alavesa, in Elciego, a historic village with a unique winemaking tradition. Life in this beautiful village revolves around wine. Its charming rural setting, dotted with noble and typical ashlar stone mansions, creates the perfect atmosphere for vinegrowers and wineries. Here, Murua has a valuable estate: 80 hectares of its own ecologic vineyards, very old vines over 60 years old; 40 plots with deep-rooted vines that show all the typicality of their native varieties: Tempranillo, Graciano, Mazuelo, Viura, Malvasía and Garnacha.

This winemaking treasure truly defines our winemaking philosophy: wines of the highest quality from our own vineyards. Therefore, since its foundation in 1974, Murua, the Masaveu Family flagship Wineries, has become an essential reference among the great Rioja wines. In its first two decades of life, their emblematic Reserva and Gran Reserva were an oenologica hallmark; elegant red wines characterised by long, meticulous ageing in barrel and bottle. With the arrival of the new millennium, Murua creates a more modern range, with an attractive, youthful personality. VS Murua and M de Murua were born; exclusive, fresh red wines, with a

predominance of primary, fruity sensations. Elegant, artisanal wines, distinguished by the virtue of their terroir and shorter ageing cycles, icons of Rioja Alavesa and highly expressive reds for the 21st century.

With this aim, Murua achieves excellence with the appropriate facilities and its unparalleled methodology. Plot vinification is performed separately, harvesting, reception and manual selection of the grapes are undertaken with the utmost care. The wines age in carefully selected barrels, cradled by the silence and darkness of its ageing cellars; authentic jewels painstakingly crafted, from the terroir to the bottle. As a result, Murua elaborates limited productions with a maximum of 250,000 bottles of wine with all its high-end references.

Murua has been awarded the Sustainable Wineries For Climate Protection (SWfCP) certificate, proof of its fight against climate change and its commitment to sustainability. This certificate evaluates wineries efforts in four specific areas: environmental, social, economic and governance. The ISO 14001 certificate, an internationally recognised standard which stands as a testament to an organization's dedication to sustainability and environmental consciousness.

Inspiration



Murua Blanco Fermentado en Barrica

Origin: D.O.Ca. Rioja.

Varietal: Viura, Malvasía and White Garnacha.

Ageing: 9 months in new French and American oak barrels.

Limited production:
≤ 11.000 bottles.

Tradition



Murua Reserva

Origin: D.O.Ca. Rioja.

Varietal: Tempranillo and Graciano.

Ageing: 18-24 months in French and American oak barrels and 5 years in the bottle.

Limited production:
≤ 120.000 bottles.



Veguín de Murua Gran Reserva

Origin: D.O.Ca. Rioja.

Varietal: Tempranillo and Graciano.

Ageing: 26-32 months in new French and American oak barrels and over 5 years in the bottle.

Limited production:
≤ 14.000 bottles.

Cutting Edge



VS Murua

Origin: D.O.Ca. Rioja.

Varietal: Tempranillo and Mazuelo.

Ageing: 16 months in French and American oak barrels.

Limited production:
≤ 60.000 bottles.



M de Murua

Origin: D.O.Ca. Rioja.

Varietal: 100% Tempranillo. 60-70-year-old vineyard.

Ageing: 18 months in new French and American oak barrels and over 6-7 months in the bottle.

Limited production:
≤ 3.600 bottles.

Icon



Finca la Pedrita

Origin: D.O.Ca. Rioja.

Varietal: Destemmed Tempranillo and Graciano with whole clusters of Viura and Malvasía.

Ageing: 17 months in new, lightly toasted, French oak barrels.

Limited production:
≤ 329 bottles.



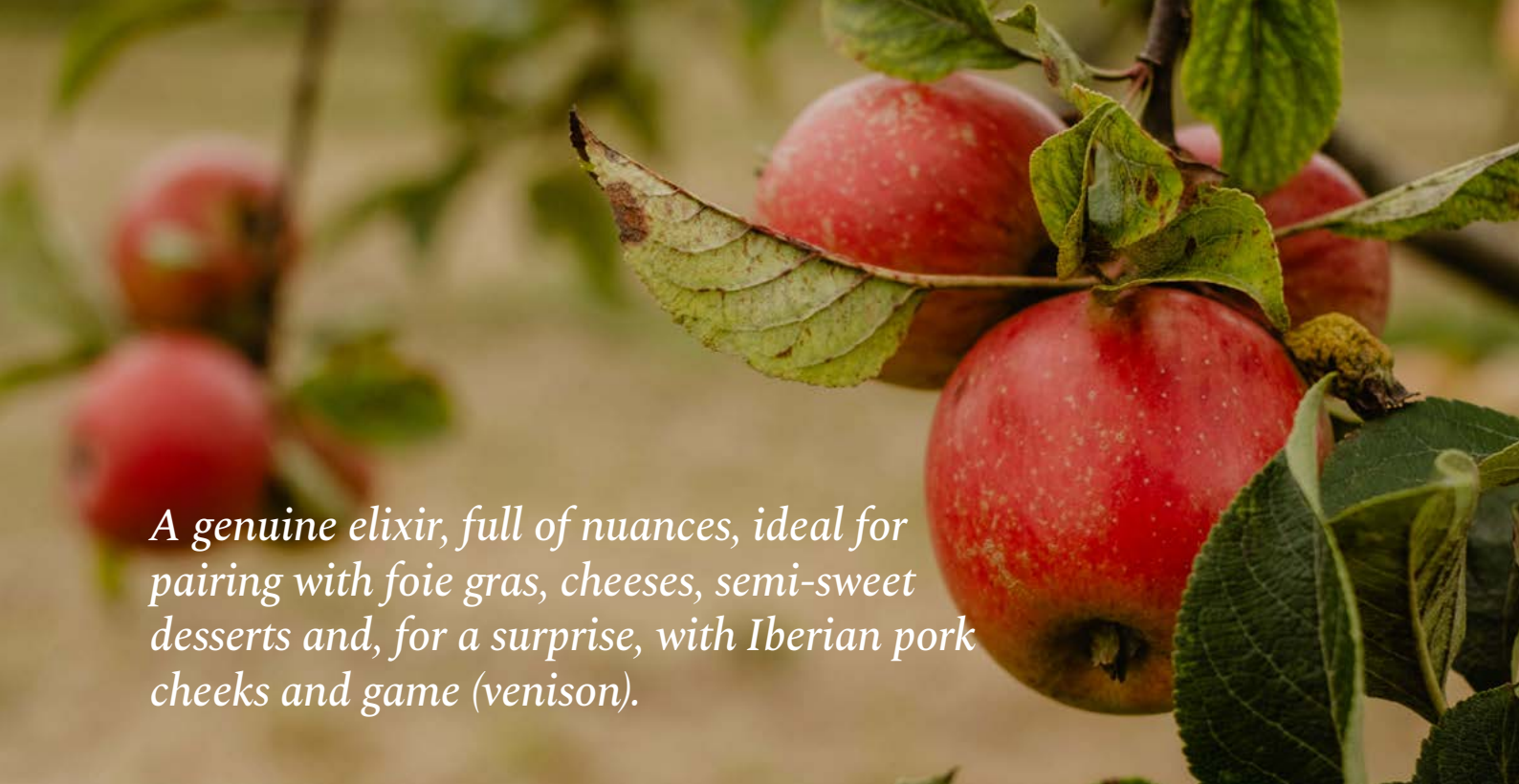
VALVERÁN

Valverán - the first and most exclusive ice cider in the Iberian Peninsula - is the result of more than ten years' research and trials at a site equipped with advanced winemaking technology. Since 1998, in Sariego, the heart of the Asturias Cider Region, José Masaveu Herrero, CEO of Masaveu Family Wineries, has been at the helm of his most personal of projects. Here, more than 20,000 apple trees are tended in an estate that expresses all the green charm of the Asturian landscape. It is the creation of a great raw material; the origin of Valverán.

This distinguished ice cider, of which about 27,000 bottles are made, upholds the Masaveu family philosophy of excellence: terroir elaborations. The Valverán apple trees are perfectly aligned on a magnificent estate. The cider orchard, the largest in Asturias, was so designed to obtain exquisite native apples with which to develop over time and with patience - it takes two years from apple harvesting to the distribution of its ice cider to the most exclusive establishments - the pioneering "Valverán 20 apples". Each bottle contains the concentrated must of at least 20 apples, hence the name. After a complex freezing process at -20°C ,

the water contained in the apple must is separated and fermented for ten months at a constant controlled temperature of 10°C in order to maintain its fruity and sensory qualities intact. It is then aged on fine lees for 12 months in stainless steel tanks before being released onto the market.

The visionary character of José Masaveu and Valverán -the only company in Spain which exclusively produces ice cider as its only product - is now exuberant in the guise of a liquid delicatessen; a sensual, fresh, surprising ice cider. A genuine elixir, full of nuances, ideal for pairing with foie gras, cheeses, semi-sweet desserts and, for a surprise, with Iberian pork cheeks and game (venison). Valverán is appreciated all over the world by the great masters of gastronomy, the most prestigious national and international restaurants; and has been awarded prizes such as the Best Special Cider at World Cider Awards, Grand Gold at CINVE or First Prize at the International Gala Cider Fair (Salón Internacional de Sidras de Gala) in a blind tasting.



A genuine elixir, full of nuances, ideal for pairing with foie gras, cheeses, semi-sweet desserts and, for a surprise, with Iberian pork cheeks and game (venison).



Valverán 20 Manzanas

ICE CIDER

Origin: Concejo de Sariego (Comarca de la sidra, Asturias).

Varietal: "raxao", "dura de tresali", "verdialona", "de la riega", "xuanina" and "fuentes".

Alcohol content: 10% Vol.

Serving temperature: 12 °C.

Limited production:
≤ 27.000 bottles.

National Awards and Ratings

Fillaboa

94 PUNTOS
GUÍA
DE VINOS
GOURMET

Fillaboa



93
ABC
puntos

Fillaboa
Selección Finca
Monte Alto



100
GUÍAPENÍN
PUNTOS

La Fillaboa 1898



Murua

94 PUNTOS
GUÍA
DE VINOS
GOURMET



Murua Blanco
Fermentado en Barrica

98 PUNTOS
GUÍA
DE VINOS
GOURMET



VS Murua

92
GUÍAPENÍN
PUNTOS



M de Murua

97 PUNTOS
GUÍA
DE VINOS
GOURMET



Murua Reserva

97 PUNTOS
GUÍA
DE VINOS
GOURMET



Vegin de Murua
Gran Reserva



Leda



Murua and Fillaboa, official wines at the Princess of Asturias Awards Gala dinners since their inception.

International Awards and Ratings



Robert Parker

91 POINTS – La Fillaboa 1898

91 POINTS – Fillaboa Selección Finca Monte Alto

93 POINTS – Leda Viñas Viejas

90 POINTS – Más de Leda

90 POINTS – Guarda de Leda

90 POINTS – Murua Reserva

90 POINTS – Vegin de Murua Gran Reserva



Wine Spectator

91 POINTS – Fillaboa Selección Finca Monte Alto

90 POINTS – La Fillaboa 1898

94 POINTS – Leda Viñas Viejas



Decanter

97 POINTS – La Fillaboa 1898 **BEST IN SHOW**

95 POINTS – Fillaboa Selección Finca Monte Alto

90 POINTS – Fillaboa

93 POINTS – Leda Viñas Viejas

91 POINTS – Más de Leda

90 POINTS – Guarda de Leda Selección

96 POINTS – Vegin de Murua Gran Reserva

94 POINTS – VS Murua

92 POINTS – M de Murua

90 POINTS – Murua Reserva

90 POINTS – Murua Blanco Fermentado en Barrica

*Murua and Fillaboa, official wines for the events
organised by the prestigious auction houses
Sotheby's and Christie's.*

Sotheby's

CHRISTIE'S



JAMESSUCKLING.COM 

James Suckling

93 POINTS – La Fillaboa 1898
92 POINTS – Fillaboa Selección Finca Monte Alto
92 POINTS – Fillaboa

92 PUNTOS – Guarda de Leda Selección
91 POINTS – Leda Viñas Viejas
91 POINTS – Más de Leda

94 POINTS – Veguín de Murua Gran Reserva
93 POINTS – M de Murua
92 POINTS – Murua Reserva
92 POINTS – VS Murua
91 POINTS – Murua Blanco Fermentado en Barrica



Wine Enthusiast

93 POINTS – Fillaboa Selección Finca Monte Alto
91 POINTS – Fillaboa

93 POINTS – Leda Viñas Viejas



Wine & Spirits

94 POINTS – Fillaboa Selección Finca Monte Alto
93 POINTS – Fillaboa

91 POINTS – Leda Viñas Viejas



Tim Atkin

96 POINTS – La Fillaboa 1898
94 POINTS – Fillaboa Selección Finca Monte Alto
93 POINTS – Fillaboa

90 POINTS – Leda Viñas Viejas
90 POINTS – Más de Leda

93 POINTS – Murua Blanco Fermentado en Barrica
91 POINTS – M de Murua
91 POINTS – Murua Reserva
90 POINTS – VS Murua



MASAVEU ● BODEGAS



DIGITAL VERSION CATALOG



FILLABOA®



LEDA



M U R U A



VALVERÁN