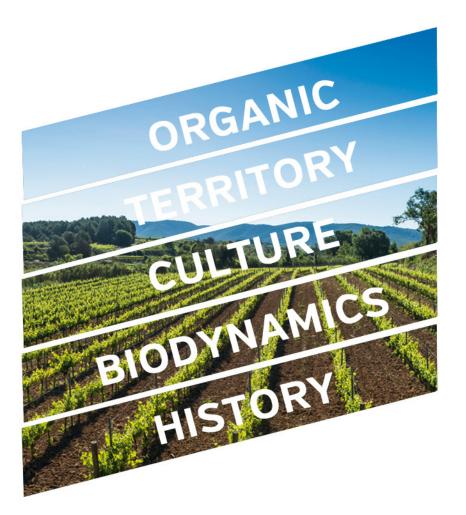
EUDALD MASSANA NOYA WINERY







CARING FOR THE EARTH FOR 9 GENERATIONS

The Eudald Massana Noya winery represents the fruit of 9 generations of 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 organically and biodynamically, 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 Noya 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 organically and biodynamically.

Organic farming allows us to fully respect the environment. The farm and the winery have been registered with the CCPAE since 1999. The CCPAE is a worldwide body that certifies that all wine and cavas produced under this certification have a distinct, quality guarantee and have been produced organically. 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 Noya 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 of the Penedès.



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.»







El Primer 2019

Young wine 100% Tempranillo



Avi Ton 2017

Chestnut barrel 100% Xarel·lo



EUDALD Dry Macabeu, Xarel·lo and Parellada 12 months of aging



White Cepell 2019

Viognier, Macabeo Xarel·lo, Muscat



La Creueta 2016

12 months in oak barrel Cabernet Sauvignon, Merlot and Petit Verdot



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



Rose Cepell 2019

100% Merlot



INNAT Dry

Cava Natural, with no added sulfites Macabeu and Xarel·lo



Tempranillo, Merlot, Cabernet Sauvignon



EUDALD off-dry

12 months of aging Macabeu, Xarel·lo and Parellada



Mil·lenni Dry Gran Reserva

Macabeu, Xarel·lo and Chardonnay 48 months of aging



Brima 2013 Natural Sweet wine 100% Viognier

EUDALD MASSANA NOYA WINERY



ORGANIC FARMING



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