



Vinya els Vilars



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VILARS ROBLE



FACTSHEET

- Grape varieties: Merlot and Shiraz
- DO Costers del Segre
- Own vines
- 6 months in French oak barrels

TASTING NOTES

Attractive with a sense of freshness and balance. Notable fruity nose, with fine hints of mature grapes, inky and good wood.

Vigorous and full bodied on the palate, fleshy, moderately tannic, rounded and vivid.

Serve around 15°C.

As it has not undergone any cold stabilisation, natural sediments may appear.

VILARS



FACTSHEET

- Grape varieties: 50% Merlot and 50% Shiraz
- DO Costers del Segre
- Own vines
- 13 months in French Bordeaux oak barrels

TASTING NOTES

Intense cherry colour with unctuous free-run and violet reflection. Aroma of ripe red and black fruit, with an earthy, spicy, toasted and complex background.

It is very powerful and rounded on the palate, tasty with ripe tannins.

A long and very rounded aftertaste that invites you to another glass.

As it has not undergone any cold stabilisation, natural sediments may appear. You are advised to decant it half an hour before drinking.

Serve around 15°C.

LEIX



FACTSHEET

- Grape variety: 100% Shiraz
- DO Costers del Segre
- Own vines
- 13 months in French Bordeaux oak barrels

TASTING NOTES

Cherry colour with blue tones in a fine coat. Bouquet of ripe fruit, spicy, very fine toasted with balsamic aromas.

On the palate, fine toast, creamy oak, mineral, good acidity and fresh well-defined finish. With notes of red fruit caramel, broad balsamic. It goes well with meats, oily fish such as red tuna, and dark chocolate.

As it has not undergone any cold stabilisation, natural sediments may appear. You are advised to decant it half an hour before drinking.

Serve around 14°C.

GERAR



FACTSHEET

- Grape varieties: 100% Merlot
- DO Costers del Segre
- Own vines
- 12 months in French oak barrels
- 100% malolactic fermentation in barrels

TASTING NOTES

Concentrated wine, bright purple in colour with violet edges. Intense aromas of ripe red and black berries, accompanied by balsamic and spicy nuances and with a spicy finish.

Deeply sweet and velvety. The liquorice notes of the fruit are linked to the smooth minerality, with a spicy finish.

A long, juicy and elegant finish that clings to the palate.

As it has not undergone any cold stabilisation, natural sediments may appear. To drink it at its finest, you are advised to decant it half an hour before.

Serve around 15°C.

TALLAT DE LLUNA



FACTSHEET

- Grape varieties: 100% Shiraz
- DO Costers del Segre
- Own vines
- 24 months in 100% new French oak barrels
- 100% malolactic fermentation in barrels

TASTING NOTES

Cherry-red colour with a purple tinge on the edges. Complex, intense, fine and elegant smell, with fruit compote, undergrowth, spicy and balsamic aromas.

Well structured and enveloping in the mouth with a great fruity load and touches of chinese ink and balsamics. A long aftertaste.

As it has not undergone any cold stabilisation, natural sediments may appear. To drink it at its finest, you are advised to decant it half an hour before.

Serve around 15°C.

NENA



FACTSHEET

- Young rosé wine
- DO Costers del Segre
- Own vines
- 100 % syrah

TASTING NOTES

Elegant strawberry red, shiny and clean. Great aromatic intensity, with a good mixture of red fruits and field flowers.

The mouthfeel is soft and balanced, its perfect acidity offers freshness and intensity.

Refined, pleasant and extended finish.

It combines perfectly with appetizers, rice, pasta and raw fish.

Recommended temperature 10 - 12°C.

QUIM



FACTSHEET

- Young white wine
- D.O. Costers del Segre
- Own vines
- Coupatge elaborated with Macabeo and Muscatel

TASTING NOTES

Greenish pale yellow colour

White fruit (banana and peach) aromas with a touch of tropical fruits (pineapple) and jasmine

The mouthfeel is delicate and fresh and fruity. Globally delightful.

It combines perfectly with light starters, seafood, fish and white meat

Recommended temperature around 6 - 8°C.

AWARDS

AWARDS AND DISTINCTIONS 2009

- Vilars 2006 bronze Mezquita in Cordoba Mosque contest
- Leix 2006: Silver Medal at the Syrah du Monde contest

AWARDS AND DISTINCTIONS 2010

- Leix 2006: Silver medal contest selection
- Vilars 2006: Silver medal contest selection

AWARDS AND DISTINCTIONS 2011

- Tallat de Lluna 2008: Gold medal in the contest AWC Vienna
- Gerar 2009: bronze medal in the Challenge III to the best Spanish wines for Asia organized by Sommeliers International & HKSA
- Vilars Roble 2009: Silver medal in the Challenge III to the best Spanish wines for Asia organized by Sommeliers International & HKSA
- Vilars 2008: bronze medal in the Challenge III to the best Spanish wines for Asia organized by Sommeliers International & HKSA

AWARDS AND DISTINCTIONS 2012

- Tallat de Lluna 2008: Gold Medal at the International Wine Challenge contest Catavinum (IWCC)
- Vilars 2008: Silver medal in the IWCC
- Leix 2008: gold medal at IWCC
- Tallat de Lluna 2009: Silver medal in the contest AWC Vienna
- Gerar 2009: bronze medal in the contest AWC Vienna

AWARDS AND DISTINCTIONS 2015

- Vilars Roble 2012: Silver medal in the Berlin Wine Trophy
- Leix 2011: Silver medal in the Berlin Wine Trophy