



Axaolivos

AXAOLIVOS GROUP HOLDING



Edición Especial Grandes Vinos

Our Wine Philosophy

Axaolivos Collection



The Concept & Opportunity



The Concept



The Opportunity



Certified by:



Farm
Sustainability
Assessment



Business Advantages

- Inventory “just in time”
- Reduced Costs
- Customer Satisfaction

Axaolivos

Our Wines

Axaolivos

Axaolivos Collection



Entry Level



Spanish Varietal



Premium Varietal



Organic



Premium Blend



Oak-Aged Wine



D.O.



Signature Wine



Sparkling Wine



Low Alcohol
Wine



Cocktail Wine



Alcohol Free



Sparkling Grape Juice Drink



Private Label

LIST OF AVAILABLE WINES

FROM SPAIN

RED WINES (Vinos Tintos)

- Rioja
 - Ribera del Duero
 - Priorat
 - Valdepeñas
 - Navarra
 - Toro
 - Penedés
-

WHITE WINES (Vinos Blancos)

- Rueda
 - Albariño
 - Verdejo
 - Godello
-

ROSÉ WINES (Vinos Rosados)

- Navarra
 - Rioja
-

SPARKLING WINES (Vinos Espumosos)

- Cava (Penedés)

SPECIAL WINES & SPIRITS (Vinos y Licores)

- Orujo Gallego
 - Vinos Dulces de Málaga
 - Manzanilla de Jerez
-

FROM ARGENTINA

RED WINES (Vinos Tintos)

- Malbec
- Cabernet Sauvignon
- Merlot

WHITE WINES (Vinos Blancos)

- Torrontés
- Chardonnay
- Sauvignon Blanc

ROSÉ WINES (Vinos Rosados)

SPARKLING WINES (Vinos Espumosos)

Entry Level Red & White

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Castillo de Sarrión

A range of young, unoaked wines produced using temperature controlled fermentation to preserve fruit and freshness. The reds, made from **Garnacha** and **Tempranillo**, are smooth and versatile, while the whites, blending **Airèn** and **Macabeo**, are fresh and vibrant.

Basic Information

 Bottle: Bordelaise
Alc. Vol: 11% • 750 ml

 **Dry Red**
Garnacha & Tempranillo

 **Semisweet Red**
Garnacha & Tempranillo

 **Dry White**
Airèn & Macabeo

 **Semisweet White**
Airèn & Macabeo



Entry Level Rosé

Castillo de Sarrión

Axaolivos

Collection of dry and semisweet rosé wines from Garnacha and Tempranillo, fermented at controlled temperatures to preserve freshness and fruit. The dry rosé is crisp and elegant ideal with fish, salads and starters, while the semisweet shows berry dishes or fasic with spicy dishes or fruit desserts.



Basic Information

Bottle: Bordelaise

Alc. Vol: 11% • 750 ml



Dry Rosé

Garnacha & Tempranillo

Alc. Vol: 11% • 750 ml

* Dry to Semisweet (up to 30g/L): +0.05.

Snideas of bottles per pallet.720 bottles| Box: 12 bottles



Dry Rosé

Garnacha & Tempranillo



Semisweet Rosé

Garnacha & Tempranillo



Spanish Varietal – Las Cuatro Estaciones

Tempranillo & Airèn



Tempranillo:

Fruity and smooth with berry notes.
Ideal with meats, cheeses or semi-sweet
desserts, and perfect with Mediterranean
dishes.



Airèn:

Fresh and light with citrus and apple notes.
Great with seafood, salads or fruit desserts,
a versatile wine for casual meals and
relaxed gatherings.

Basic Information.

Bottle: Bordelaise

Dry & Semisweet Red • 100% Tempranillo • Alc. Vol 12% • 750 ml

Dry & Semisweet White • 100% Airèn • Alc. Vol 11% • 750 ml



Axaolivos

Spanish Varietal – Misterio Antiguo

Dry & Semisweet

Tempranillo: Fruity and smooth with berry notes.
Ideal with meats, cheeses or semi-sweet desserts,
and perfect with Mediterranean dishes.

Airén:

Fresh and light with citrus and apple notes.
Great with seafood, salads or fruit desserts,
a versatile wine for casual meals

Basic Information

Bottle: Bordelaise

- Dry and Semisweet Red | 100% Tempranillo | Alc. Vol 12% · 750 ml
- Dry and Semisweet White | 100% Airén | Alc. Vol 11% · 750 ml

Logistics

- 720 Bottles per Pallet
- 60 Cases per Pallet (12 Bottles per Case) • 24 Pallets per Container
- 17,280 Bottles per Container
- 1 SKU per Reference
- Labeled with Lot Code & Production Date
- Temperature Controlled Storage: 12–18°C



Axaolivos

3. Premium Varietal *Club 66*

Each bottle captures the authentic character of its variety with vibrant fruit, balance and a smooth texture. Sophisticated yet approachable, these wines express purity, modernity and style premium wines for those who appreciate the true essence of each grape.

Basic Information

Bottle: Bordelaise

- 100% Tempranillo Alc. Vol 13% - 750 ml
- 100% Merlot Alc. Vol 13.5% - 750 ml
- 100% Cabernet Sauvignon Alc. Vol 13.5% - 750 ml
- 100% Syrah Alc. Vol 13.5% - 750 ml
- 100% Sauvignon Alc. Vol 11.5% - 750 ml

Logistics

- MOQ 24 pallets for 3 references, 16 pallet for 2 references
- 720 Bottles per Pallet
- Box: 12 bottles



Supporting Brands



Awarded Wines



Missing Brands



Axaolivos

4. Organic Jardín Verde

From the heart of Castilla-La Mancha, our **Organic** Collection expresses the **authentic character** of the land.

Tempranillo Organic offers ripe berry notes and smooth tannins, while **Airén Organic** is fresh and vibrant with citrus and floral hints. Pure, sustainable wines that *origin.*

Basic Information

- **Bottle: Bordelaise**
- **100% Tempranillo** Alc. Vol 12.5% – 13.5%
750 ml
- **100% Sauvignon Blanc** Alc. Vol 11.5% – 12.5%
750 ml



Clean Conscience

Non-organic wine production can contaminate water and damage soil.



Commitment To Sustainability

Organic winemakers employ green practices to keep vineyards healthy and protect soil and water.



Potentially Superior Taste

The Journal of Wine Economics reported organic wines scored 4 points higher on average.



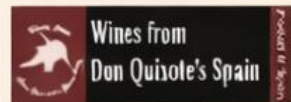
Zero minimal sulfites

Carefully limited sulfites added after fermentation.

—Axaolivos—

5. Premium Blend

Imperium Vini



Two distinct expressions of the same refined vision. Each wine is crafted with intensity and clarity, delivering purity and depth.

*Brief maturation in American oak adds balance and a whisper of spice. **The Gold Label** reveals greater complexity, enhanced by the nuanced character of Garnacha.*

Basic Information

- **Gold**

Tempranillo & Syrah

Ac. Vol 13% **750 ml**

- **Premium Gold**

Tempranillo, Syrah & Garnacha Alc. Vol 13.5% **750 ml**



Number of bottles per pallet: 630 bottles | Box: 6 bottles

7. D.O. Real Bodega



The Crianza (6 months) is youthful and elegant, with vibrant fruit and subtle oak notes. The Reserva (12 months) offers greater depth, combining ripe fruit, spice and polished tannins.

The Gran Reserva (18 months) reaches peak complexity, with refined structure and a long, lingering finish.

Basic Information

Bottle: Conical Bottle

- **Crianza** Tempranillo & Cabernet Sauvignon Alc. Vol 13 – 13.5% 750 ml
- **Reserva** Tempranillo & Cabernet Sauvignon Alc. Vol 13 – 13.5% 750 ml
- **Gran Reserva** Tempranillo & Cabernet Saurignon Alc. Vol-11.5% 750 ml

Pallets

- 720 Bottles per Pallet
- 60 Cases per Pallet (12 Bottles per Case) • 24 Pallets per Container
- 17,280 Bottles per Container
- Labeled with Lot Code & Production Date
- Temperature Controlled Storage: 12–18°C



Spanish Varietal – Misterio Antiguo

Dry & Semisweet

Tempranillo. Fruity and smooth with berry notes. Ideal with meats, cheeses or semi sweet desserts, and perfect with Mediterranean dishes.

Arrenc Fresh and light with citrus and apple notes. Great with seafood salads or fruit dessems, a versatile wine for casumeals

Basic Information Bottle Bordelase

- Dry and Semisweet
Gamacha & Tempramillo
- Semisweet White
100% Airen
- 720 Bottles per Pallet



Axaolivos

MIRADOR DE CASTILLA

OAK-AGED WINES | VINOS ENVEJECIDOS EN ROBLE

Elegancia en cada copa. Vinos criados en roble con gran carácter y complejidad.

BIVARIETAL BLEND 6 MESES

- Tempranillo & Syrah
- Alc. 13% Vol
- Fruta madura, especias, toque sedoso

GRAND BLEND 12 MESES

- Tempranillo, Garnacha, Cabernet Sauvignon & Syrah
- Alc. 13.5% Vol
- Taninos refinados, final largo



Botella Premium



6 Meses en Barrica



Notas de Cata

PRESENTACIÓN

Variada	Álc. Vol.	Formato
6 Meses	13%	75 cl
12 Meses	13.5%	75 cl

Caja x 6 Botellas | 630 Botellas per Pallet

SUPPORTING BRANDS

TANTRA



Estilo Minimalista & Contemporáneo

Medalla de Bronce - Decanter Awards



Tasting Notes



Premium Box & Bottle



RIOJA - RIBERA DEL DUERO



720 Bottles per Pallet
Box: 6 bottles

Rich and intense red wine with a deep cherry color and toasted notes characteristic of the Rioja region.

720 Bottles per Pallet
Box: 6 bottles



720 Bottles per Pallet
Box: 6 bottles

9. Sparkling Wine

María del Mar

Sparkling Wine Collection

Product line of three sparkling wines to embody elegance, sweetness, and romance.

- **Brut:** Crisp and elegant, with citrus and floral notes.
- **Semisweet:** Fruity and smooth, with peach and honey
- **Rosé:** Playful and refreshing, with strawberry and cherry.

Basic Information

Brute White & Rosé

Grapes: Airén & Tempranillo
Alc. Vol: 10.5% 750 ml

Semisweet White & Rosé
Alc. Vol: 9.5% 750 ml

Semisweet

Grapes: Airén & Tempranillo
Alc. Vol: 9.5% 750 ml

Fruity and smooth,
with peach and honey flavors.

Bottle: Donna

Caja de 6 bottles | 510 bottles per pallet



Premium
and 6 bottles



Bottle
bottle



Bottle
bottle



Supporting brands



Tasting notes

Click to see tasting notes

12. Alcohol Free 8 rosas

8 Rosas 0.0% offers refined alcohol-free wines that preserve flavor, aroma and varietal identity. Made from Tempranillo and Airèn, they undergo real fermentation to develop authentic color, tannins and aromas. A gentle cold column process removes alcohol while maintaining freshness and character.

Basic Information

- 100% Airèn Bottle: Burgundy
- 100% Tempranillo Alc. Vol 0.0% 750 ml

Pallets	12	24
14 SKU	1	2 SKU

Number of bottles per pallet: 630 bottles

*MOQ 24 pallets for 2 references, 12 pallets for 1 reference.

Supporting brands



Main Brand

10. Low Alcohol Wine María del Mar

A light, fresh and fruity white wine with only 9% alcohol and a balanced touch of acidity and sweetness. Its smooth profile and lower alcohol content make it an ideal choice for those who want to enjoy wine in a lighter style without giving up flavor.

Basic Information

Bottle: Burgundy

- Low Alcohol Wine
- Semi-sweet White

Alc. Vol 9% 750 ml

Pallets	12	24
	1 SKU	2 SKU

Number of bottles per pallet: **630 bottles**

*MOQ 24 pallets for 2 references, 12 pallets for 1 reference



Low Alcohol

A lighter option to enjoy wine with less alcohol while savoring great taste.



Fresh and fruity profile

Pleasant aromas and flavors that feel vibrant and easy to a drink.



Balanced acidity and sweetness

Smooth and harmonious on the palate.



Light and smooth style

Ideal for relaxed moments and casual occasions.



Full flavor, lighter experience

Perfect for those who want to enjoy wine in a softer, more refreshing way.



Easy to enjoy anytime

A versatile wine for social gatherings, sunny days, everyday enjoyment.



[Tasting notes](#)

11. Cocktail Wine MoonDay

Refreshing, vibrant and fruity, **Moon Day Cocktail Wine** blends light frizzante wine with bright notes of **Cherry** and **Passion Fruit**. Smooth bubbles, juicy character and a slightly sweet finish create a refreshing and a-drink experience, delivering a lively and modern style designed for celebrations and effortless enjoyment.

Basic Information

- **Cocktail Wine Passion Fruit**
- **Cocktail Fruit** Cherry
- **Bottle:** Burgundy
Alc. Vol 6.5% 750 ml

Pallets | 29 |

Pallets

12

1 SKU

24

2 SKU

Number of bottles per pallet: **630 bottles**

***MOQ 24 pallets for 2 references, 12 pallets for 1 reference**



NEW PRODUCT

2 0 2 6

• **Cherry:**

Smooth and fruity, with juicy cherry notes and soft, refreshing bubbles. Ideal for lively gatherings and sweet, sparkling toasts.

• **Passion Fruit:**

Tropical and exotic, with bright passion fruit aromas and a lightly sweet finish. Perfect for sunny days and relaxed celebrations.



Intense
Fruit Flavors



Frezzante
Bubbles



Tasting notes



ROGER GOULART RANGE





ROGER GOULART BRUT MILLÉSIMÉ 2023

Type of cava: Brut
Category: Cava de Guarda
Grape varieties:
40% Xarel·lo
30% Macabeo
30% Parellad

Analytical data:
Acidity: 5.8 gr/l
Cellar aging: minimum 15 months
Sugar content: 8 gr/l
Alcoholic volume: 11.5% Vol

Winemaking

Traditional blend of Penedès varieties where the Xarel·lo variety has a special predominance. The grapes are harvested and vinified separately, at dawn to guarantee the coolness of the night and ensure the freshness and minimizes oxidation.

The grapes are refrigerated prior to pressing to prevent loss of aromas. With very low pressing yields we obtain a fine and clear must that is racked prior to fermentation at low temperature for more than 10 days and always with the help of selected yeasts.

Bottling date marks the beginning of the second fermentation and subsequent aging in our century old underground cellars located at 30 meters below surface, with a constant temperature of 14°C all year round.



ROGER GOULART BRUT NATURE RESERVA 2020

Type of cava: Brut Nature
Category: Guarda Superior Reserva
Grape varieties:
40% Xarel·lo
30% Macabeo
30% Parellada

Analytical data:
Acidity: 5.9 gr/l
Cellar aging: minimum 24 months
Sugar content: 2 gr/l
Alcoholic volume: 12% Vol.

Winemaking

The Xarel·lo is the soul of this blend, a traditional variety from the Penedès that provides wines with a medium-high alcohol content, structured and with a high acidity that makes it suitable for long aging cavas.

All varieties are harvested separately at the optimum moment of maturation, and always at dawn to ensure the coolness of the night, which guarantees good preservation of aromas and prevents unwanted oxidation. Grapes are refrigerated at their arrival to the winery to preserve their varietal characteristics.

After a gentle pneumatic pressing, the must obtained is clarified by static sedimentation for about 10 days. The wines obtained are mixed in the appropriate proportion to achieve the definitive base wine for bottling. After this, second fermentation and aging take place in our century old underground cellars located at 30 meters below surface, with a constant temperature of 14°C all year round.



ROGER GOULART BRUT ORGANIC RESERVA 2022

Type of cava: Brut
Category: Organic Reserva
Grape varieties:
50% Macabeo
30% Xarel·lo
20% Parellada

Analytical data:
Acidity: 5.8 gr/l
Cellar aging: minimum 26 months
Sugar content: 8 gr/l
Alcoholic volume: 11.5% Vol.

Winemaking

The grapes are vinified separately, passing by refrigeration prior to pressing (to avoid loss of aromas). The yield of the pressed grape juice is of 50%. Static racking at low temperature. Fermentation is carried out at low temperature (16- 18°C) and with selected yeast.

The base wine is made with an important acid component and at a low pH degree in order to carry out a long aging period. After bottling, the second fermentation and aging take place in cellars located 30 meters underground with a stable room temperature of 14°C all year round.

Cava obtained from organic viticulture, certified by the CCPAE (ES-ECO-019-CT) and Certified Manufacturer No. CT005574 E.



ROGER GOULART GRAN RESERVA JOSEP VALLS 2020

Type of cava: Extra Brut
Category: Guarda Superior Gran Reserva
Grape varieties:
30% Xarel·lo
20% Macabeo
20% Parellada
15% Pinot Noir
15% Chardonnay

Analytical data:
Acidity: 5.8 gr/l
Cellar aging: minimum 36 months
Sugar content: 4 gr/l Alcoholic
Alcohol: 12% Vol.

Winemaking

As it is a long-aged cava, the predominant varietal composition is Xarel·lo and Chardonnay, two structured varieties, with a high alcohol and high acidity contents.

Harvest is carried out at dawn, to take advantage of the freshness of the summer nights and avoid oxidation of the grapes. Grapes are refrigerated at a low temperature to prevent the extraction of herbaceous flavors and to preserve the varietal characteristics. Very low pneumatic press juice yields of less than 50%. Static dewatered at low temperature.

Fermentation of the musts with selected yeast. Once the fermentation is finished and after several stages of racking, the blend of the different varieties is made to obtain the final base wine.



THE ROGER MARK II GRAN RESERVA 2017

Type of cava: Brut Nature

Category: Guarda Superior Gran Reserva

Grape varieties:

30% Xarel·lo
20% Macabeo
20% Parellada
15% Pinot Noir
15% Chardonnay

Analytical data:

Acidity: 5.8 gr/l
Cellar aging: minimum 75 months
Sugar content: 2.1 gr/l Alcoholic
Alcohol: 12% Vol.

Winemaking

The grapes are harvested at night and until the early hours of the morning. In the winery, varieties are received separately and the grapes are destemmed and the pulp is cooled to 7°C to preserve the aromas and varietal characteristics as much as possible. Very gentle pneumatic pressing with a must yield of less than 50%, followed by static settling at low temperature for 24 hours and then fermentation in stainless steel tanks at 16°C with selected yeasts. Racking for natural clarification and subsequent blending of varieties to define the final cuvée and subsequent racking for secondary fermentation in the bottle. Its 75 months of ageing serves to extract the maximum potential of yeast autolysis, giving the final product very peculiar and unique aromas, structure in the mouth and bouquet, making this cava an exclusive product in its category.

Vintage / Harvest description

In terms of climate, the year was marked by a very adequate spring rainfall regime, but a dry and somewhat warm end to the cycle, which ended with a harvest of low-average yields but excellent quality. 4.500 bottles were produced



ROGER GOULART BRUT ROSÉ MILLÉSIMÉ 2022

Type of cava: Brut

Category: Guarda

Grape varieties:

90% Garnacha
5% Monastrell
5% Pinot Noir

Analytical data

Acidity: 5.8 gr/l
Cellar aging: minimum 14 months
Sugar content: 8 gr/l
Alcoholic volume: 12% Vol.

Winemaking

The Garnacha Negra is the predominant variety in all Roger Goulart cavas, largely due to its fine aroma, light structure and, above all, its incredible color that lasts in a lively and stable way during the years of ageing.

The grapes are harvested and vinified separately, in the early hours of the day to preserve the freshness of the fruit. The grapes are refrigerated prior to pressing to prevent loss of aromas. Maceration at low temperature of approximately 8 hours to achieve a medium-intense coloration of the must.

Very gently pneumatic pressing to avoid excessive extraction of pigments and green tannins. Settling of the must and subsequent fermentation at low temperature. After several rackings to naturally clarify the wine, the blend of the different varieties is carried out. After bottling, the second fermentation and aging takes place in our century old underground cellars located at 30 meters below surface, with a constant temperature of 14°C all year round.



ROGER GOULART BRUT SEMI SEC 2023

Type of cava: Brut

Category: Cava de Guarda

Grape varieties:

40% Xarel·lo
30% Macabeo
30% Parellad

Analytical data:

Acidity: 5.6 gr/l
Cellar aging: minimum 14 months
Sugar content: 35 gr/l
Alcoholic volume: 11.5% Vol

Winemaking

Traditional blend of Penedès varieties where the Xarel·lo variety has a special predominance. The grapes are harvested and vinified separately, at dawn to guarantee the coolness of the night and ensure the freshness and minimizes oxidation.

The grapes are refrigerated prior to pressing to prevent loss of aromas. With very low pressing yields we obtain a fine and clear must that is racked prior to fermentation at low temperature for more than 10 days and always with the help of selected yeasts.

Bottling date marks the beginning of the second fermentation and subsequent aging in our century old underground cellars located at 30 meters below surface, with a constant temperature of 14°C all year round.



ROGER GOULART CORAL ROSÉ 2022

Type of cava: Brut

Category: Guarda

Grape varieties:

70% Garnacha
30% Pinot Noir

Analytical data

Acidity: 5.9 gr/l
Cellar aging: minimum 12 months
Sugar content: 9 gr/l
Alcoholic volume: 12% Vol.

Winemaking

In addition to Garnacha Negra, we have used Pinot Noir in this cava. A variety with great aromatic finesse, high acidity content and very good aptitude for ageing.

The grapes are vinified separately, in the early hours of the day to preserve the freshness of the fruit. One at the winery they are refrigerated prior to pressing to prevent loss of aromas. Light skin maceration to achieve a slight color intensity. Pressing yields are less than 50%. Static racking at low temperature. Fermentation of clean musts at 16-18°C with selected yeast. After bottling, the second fermentation and aging takes place in our century old underground cellars located at 30 meters below surface, with a constant temperature of 14°C all year round.




CAVA KEY DETAILS

MAIN GRAPE VARIETALS

WHITE GRAPES

MACABEU
Vivacity
Freshness
Fruity notes

XAREL·LO
Body
Alcohol
Unctuousity

PARELLADA
Finesse
Elegance
Floral notes

CHARDONAY
Structure
Alcohol
Aromatic intensity

RED GRAPES

GARNACHA
Red fruit character
Colour intensit
Soft texture

PINOT NOIR
Elegance
Fine structure
Aromatic complexity

CAVA AGEING CATEGORY

Further ageing → finer bubbles → greater complexity and texture.

CAVA DE GUARDA (Minimum 9 months ageing)
Freshness
Primary fruit expression
Light texture

CAVA DE GUARDA SUPERIOR
Extended ageing potential
Higher quality standards
Terroir-Driven CAVA
(Includes Reserva, and Gran Reserva)

CAVA RESERVA (Minimum 18 months ageing)
Greater complexity
Creamier texture
Integrated bubbles
Balance between fruit and ageing

CAVA GRAN RESERVA (Minimum 30 months ageing)
Autolytic complexity (brioche, toast)
Fine, persistent bubbles
Depth and structure
Long finish




CAVA KEY DETAILS

SWEETNESS LEVEL OF CAVA

BRUT NATURE

0-3 g/L residual sugar
No sugar added in dosage
Pure expression of the wine and Terroir

EXTRA BRUT

0-6 g/L residual sugar
Very dry style
Crisp and precise

BRUT

0-12 g/L residual sugar
Balanced dryness
Most versatile gastronomic style

EXTRA SECO

12-17 g/L residual sugar
Slightly rounder style
Soft fruit perception

SECO

17-32 g/L residual sugar
Noticeably off-dry
Smooth and approachable

SEMI-SECO

32-50 g/L residual sugar
Sweet style
Often for desserts



CAVA SPECIALIST SINCE 1882

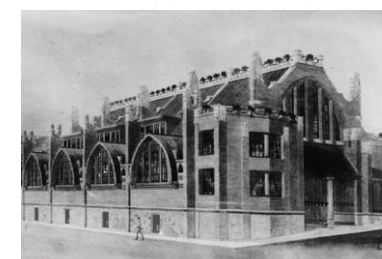
Pioneer in producing the best sparkling wine by the Traditional Method in Spain, ROGER GOULART represents the most authentic taste of CAVA since 1882.

The house is synonymous with high quality, elegance and craftsmanship. Time will continue to have the last word at ROGER GOULART. Excellence is at the heart of everything.

ROGER GOULART blends heritage and innovation, and symbolizes Spanish lifestyle made of passion and good moments shared with friends & family.



Roger Goulart Cavas are fresh, structured and very elegant





SUSTAINABILITY

All Roger Goulart we have committed to a respectful viticulture. Our aim is to extend this approach and the Organic Reserva Village is another proof that we are determined to pursue our efforts in the future.

We are working with local winegrowers (bunches we have known for long generations) to help them grow their vines in the best way to get the finest grapes.



1. Water reduction
Water use reduction plans, reduced the volume used by 50% per bottle produced.



2. Sustainable Packaging
Continue with the use of Sustainable Packaging, through the use of bottles with recycled glass and recycled cardboard.



3. Renewable Electric Energy
Electricity consumption from 100% renewable resources.



LA VAL

VINEYARDS



Finca Porto, Condado de Tea, Rias Baixas

UNIQUE WINES FROM GALICIA'S UNEXPLORED HISTORIC SOILS

PORTO

4 Hectares

Altitude: 50 m - 80 m

Age: planted 13 years ago

Porto is a plot bordering the Arantei estate that shares the same altitude, the same training system (traditional high vine pergola), the same planting frame (4x4m) as well as the same soil characteristics and climatic conditions (temperate Atlantic Ocean, with mild winters, warm summers and rainfall every month of the year).

The only differences are the grape varieties and the year of planting (2010). In this plot we find the following varieties: Albariño (2 ha), Treixadura (1 ha) and Loureira (1 ha).

From Porto come wines with a clear local and autochthonous character, characteristic of the O Condado sub-area.

LA VAL

RANGE



ALBARIÑO



TREIXADURA



CONDADO
DE TEA



ARANTEI



GRAN AÑADA

LA VAL

ALBARIÑO 2024

Pioneering Rías Baixas Albariño house. Recognised for its high and consistent quality, fruit, freshness and typicity.

THE VINEYARD

A blend of the different vineyards of the winery, containing the characteristics of each one of them. In fact, in this wine we can find peculiarities of the three typical soils of the Rías Baixas appellation, granite in Taboexa (acidity), alluvium and pebbles in Arantei and Porto (fruit, depth) and schist in Vilachán (minerality).

WINEMAKING

The grapes are hand-harvested in 20 kg cases. The grapes are transported and stored in cold storage. Pellicular maceration of 40% of the grapes at 10 °C for 4 hours. Gentle pressing with selection of the best free-run juice. Fermentation in stainless steel vats at 16/17 °C. The wine is devatted with its fine lees on which it sits for three months.

2024 HARVEST

Rain defined the 2022 vintage, reaching historic levels in Rías Baixas. Winter and spring were warm and very wet, with continuous rainfall until mid-July. Budburst occurred in early March, a pattern that has become common in recent years. Heavy precipitation caused slight losses during flowering and high fungal pressure, demanding intensive vineyard work.

The dry spell from late July through August, combined with good water reserves in the vines and cool September nights, encouraged slow and even ripening. This led to a slightly early harvest, but with grapes of outstanding quality and excellent health.



Grape variety: 100% Albariño
Alcoholic volume: 12,5%
Volatile acidity: 0,3
SO2 Free/Total: 25/70
pH: 3,39
Total acidity: 7.2 g/l in tartaric

LA VAL

TREIXADURA 2024

Treixadura is a noble Galician variety historically grown in this southern area of the Rías Baixas due to its suitable growing conditions, warmth and less rainfall than in more coastal areas.

La Val Treixadura is a wine where we can recognise this variety with more Atlantic touches, greater acidity, freshness and a more moderate ABV.

THE VINEYARD

The grapes come from the Porto estate (4Ha and 13 years old), alluvial soil and boulders where the Miño river used to flow. Grown according to the traditional Galician pergola vine training system.

WINEMAKING

Hand-harvested in 20 kg cases.

Pressing of the whole grapes at low pressure, no more than 0.4 bar.

Spontaneous fermentation in small 1,500 litres stainless steel vats.

Aged for three months on its fine lees.

2024 HARVEST

Harvest took place on September 16, with grapes in exceptional health, despite this variety's natural sensitivity to botrytis and a year marked by high rainfall.

The resulting wine shows moderate alcohol and excellent acidity, with a pronounced Atlantic character that promises outstanding ageing potential.



Grape variety: 100% Treixadura

Alcoholic volume: 12%

Volatile acidity: 0.25

SO2 Free/Total: 32/87

pH: 3.3

Total acidity: 7,2 g/l

LA VAL

CONDADO DE TEA 2024

The Rías Baixas recognises the Condado do Tea as appellation wines traditionally produced as blends that include Albariño, Treixadura and white Loureiro.

La Val Condado is a tribute to these ancient wines where diversity and complexity come together, full of mineral freshness.

THE VINEYARD

The grapes come from the Porto estate (4Ha, planted 2010), with alluvial and pebble soils deposited where the Miño river used to flow. The pergola vine training system is the traditional Galician vine.

WINEMAKING

Separate fermentation of the three varieties. Spontaneous fermentation with the yeasts provided by the vineyard. Blending according to the characteristics of each variety depending on the vintage.

2024 HARVEST

In general terms, the 2024 harvest in Rías Baixas produced lower yields than the 2023 vintage. The Albariño grapes for this wine were harvested on September 5, followed by Treixadura and Loureiro on September 16.

The growing cycle was shaped by a warm spring following a similarly mild winter. Combined with high humidity, this led to reduced budburst and lower overall production. Summer brought milder temperatures and cool nights in September, allowing for a more precise harvest and optimal ripeness. The intense aromatics of the musts in the winery clearly indicate the exceptional quality of the vintage.



Grape variety: 60% Albariño,
30% Treixadura & 10% White Loureiro
Alcoholic volume: 12,5%
Volatile acidity: 0,21
SO2 Free/Total: 34 / 75
pH: 3,3
Total acidity: 6.9 g/l

LA VAL

ARANTEI 2024

Finca Arantei combines the potential of a great, old vineyard with traditional "colleiteiro" winemaking processes: Patient work and age-old experience, to obtain great wines.

THE VINEYARD

Is all of 26 hectares of albariño, planted in 1989 and as such one of the oldest vineyards in the Rías Baixas appellation. pruned as a traditional pergola vine training system, its' planted on spectacular alluvial soil where the Miño river has been depositing layers and layers of minerals for millions of years. Deep soil with clay levels higher than normal in this appellation, which make it highly resistant to heat and water stress. Its orientation and mesoclimate achieve an early ripening with profound and balanced musts.

WINEMAKING

Hand-harvested in 20 kg boxes. Pellicular maceration of the grapes at 10 °C for 4 hours. Gentle pressing, selecting only the free-run juice. Spontaneous fermentation with the vineyard's own yeasts. Aged for six months on its fine lees. Unhurried spring rest to achieve natural clarification and stabilisation. 10% of the wine is fermented in 1-year 500-litre French barrels.

2024 VINTAGE

Budburst occurred slightly early, in early March, following a warm and rainy winter. Intense spring rainfall required meticulous vineyard management—including grass mowing, shoot removal, and canopy thinning—to prevent fungal diseases.

From mid-July onward, the weather shifted to a dry period with moderate temperatures lasting through the harvest. Good water reserves and the absence of heatwaves allowed for slow, steady ripening and excellent grape health.

Harvesting at the Arantei estate began on September 5, earlier than in the more northerly subzones of the appellation, with outstanding quality prospects.



Grape variety: 100% Albariño
Alcoholic volume: 12,5%
Volatile acidity: 0,33
SO2 Free/Total: 31/79
pH: 3.2
Total acidity: 7.3 g/l in

LA VAL

GRAN AÑADA 2020

LA VAL GRAN AÑADA is the result of combining the versatility of Albariño and its ageing capacity, with a universe of soils and optimal climatic conditions. All this is combined with a vinous tradition and culture passed down for generations that results in what we believe is the finest of atlantic wines.

THE VINEYARD

A selection of the best plots from our estates. Vineyards that extend along the Miño river, from the highest and most granitic areas of Condado do Tea (Taboexa) through the boulder terraces of Salvaterra (Arantei and Porto) and ending near its end in the Atlantic Ocean, in O Rosal (Vilachán). They are vineyards of different ages, soils and climates that provide complexity and character to the wine.

WINEMAKING

The grapes are hand-harvested in 20 kg cases. Stabilisation of the bunches in cold storage at 10 °C. Gentle pressing to extract the clearest fresh must. Traditional fermentation on the grapes' own yeasts. After devatting, the wine is aged partially in 500 and 600 litre French oak barrels and partially in tanks on its finest lees for 4 years. Rigorous monitoring of the wine's elevage to ensure the wine has the potential to be not just very good but Great.

2020 HARVEST

The 2020 vintage was defined by early budbreak in early March, the result of a warm and dry winter. Spring followed in the same pattern — mild and low in humidity — setting the stage for a healthy and balanced growing season.

Summer was dry and sunny, allowing for even ripening and excellent phenolic development. Harvest took place under ideal conditions, between the 4th and 8th of September, in line with the region's historical average.

The result is a vintage marked by purity, freshness and structure — a natural candidate for Gran Añada.



Grape variety: 100% Albariño
Alcoholic volume: 12,5%
Volatile acidity: 0,5 gr/l
SOL2 Free/Total: 30/130
pH: 3,2
Total acidity: 7.4 gr/l in tartaric



UNIQUE WINES FROM GALICIA'S UNEXPLORED HISTORIC SOILS

VALDEORRAS IS THE CRADLE OF GODELLO

Vineyards have been cultivated on these slopes
since Roman times.

The climate is continental with Atlantic influence.
Annual precipitation ranges from 700 to 1,000 mm,
depending on the area.

Winters in Valdeorras are very cold, while
summers are scorching hot

VILLAGE
WINE
Éntoma



3 STYLES OF WINE

CLASSIFIED VINEYARD
WINE
A Malosa



GREAT WINES FROM
CLASSIFIED VINEYARDS

Regueirón, A Villeira,
Los Carismáticos
and Sede e Fame



Maruxa Mencía

Maruxa, or María in Spanish, is a traditional name. It was the name of the winery founder's mother. The wine comes from our vineyards in the village of Éntoma, in Valdeorras, and is classified as a village wine.

CHARACTERISTICS OF THE VINEYARD

The fruit comes from suppliers, who cultivate small plots from the village of Éntoma, Val do Galir and Val do Sil. We work very closely with our suppliers and mark the dates of work, in order to obtain the style of wine we are looking for and to avoid over-ripening. The plots in Val do Galir are south facing, at an altitude of 350 m., with slate soils. The rest of the plots are located on northern slopes above the river Sil, at an altitude between 600 and 800 metres.

WINEMAKING

We harvest manually in cases of 15 kgs to preserve the integrity of the grape. Once the grape arrives at the winery, and prior to alcoholic fermentation, they are cooled to avoid oxidation. Grapes are destemmed and not crushed of grape to ensure the wine preserves the primary aromas. Fermentation is carried out in small stainless steel tanks and open plastic tubs. No barrel ageing, pure Mencía.



Val do Galir Godello

This wine comes from our A Malosa vineyard in the village of Éntoma in Valdeorras. This wine has the category of a classified vineyard.

CHARACTERISTICS OF THE VINEYARD

This wine is made from a unique and singular vineyard, as is our A Malosa estate, a piece of 21 hectares planted 9 years ago, located in Éntoma, in the Don Fiz area. We can find in it extreme, very poor soil of 100% slate schist in the easternmost area; and also more loamy and clayey in the westernmost part. The vineyard grows on terraces between 400 and 600 metres above sea level.

WINEMAKING

We harvest manually in 15 kg boxes. Maceration of the grapes is carried out in a refrigerated fridge prior to fermentation. Grapes are pressed with low pressures. Wine is aged for 5 months in stainless steel tanks, foudre and 500 litre French oak barrels.





Val do Galir Mencía

Val do Galir Mencía comes from our vineyards in Éntoma.



CHARACTERISTICS OF THE VINEYARD

This wine is made with a selection of grapes from our plots cultivated on terraces since 1998. Vineyards are located in different plots in the municipality of Entoma, such as Valdemioto and Soutiño Novo. The terraces ensure optimum retention of rainwater to encourage rooting and the uptake of organic material. With south orientation in the upper part of the terraces and an altitude of 500m, soils are predominantly made of Clay loam and slate. Mixing our own grapes with other minority varieties such as Brancellao, Sousón or Garnacha Tintorera or Alicante Bouschet creates a very distinctive wine. Sustainable viticulture is practiced in the vineyards.

WINEMAKING

We harvest manually in cases of 15 kgs to preserve the integrity of the grape. Once the grape arrives at the winery, and prior to alcoholic fermentation, they are cooled to avoid oxidation. Grapes are destemmed and not crushed of grape to ensure the wine preserves the primary aromas. Fermentation is carried out with indigenous yeast. Wine is aged for 10 months in French oak barrels.



Regueirón Godello

Regueirón is the name of the plot where the grapes for this wine come from. Located in Éntoma, Regueirón is a vineyard of exceptional quality.



CHARACTERISTICS OF THE VINEYARD

Regueirón is the name of the plot from which the grapes for this wine come. This terraced vineyard is located in the easternmost part of Valdeorras. Facing south and southeast, the plot has a 40% slope, which favours good sun exposure and aeration, and features loamy-sandy soils.

The soils are deep, with good nutrient and mineral retention. Part of the mineral supply to the roots is enhanced by the decomposition of surface slate.

Sustainable viticulture is practised.

WINEMAKING

The grapes are harvested by hand into 15 kg boxes and refrigerated for 24 hours. They are then pressed to obtain the must, which ferments in new French oak barrels (500 litres) and French oak *foudres*.

The wine is aged for 10 months in a combination of barrels and *foudres*.



A Villeira Mencía

A Villeira is the name of the plot where the grapes for this wine come from. Located in As Ermitas, A Villeira is a large vineyard of exceptional quality.



CHARACTERISTICS OF THE VINEYARD

Finca A Villeira is located in As Ermitas, near Valbuxán, in the northernmost area of Valdeorras, where the Bibei River forms a natural boundary with Ribeira Sacra. The plot faces east at an altitude of 700 metres above sea level and covers approximately 0.4 hectares.

It was planted in 1958 across more than a dozen centuries-old stone terraces supported by granite walls. The soils are sandy, formed from decomposed granite, and are poor and shallow in nature. Due to its rugged topography, the vineyard can only be worked by hand or with animal traction. Sustainable viticulture is practised.

WINEMAKING

The grapes are harvested by hand into 15 kg boxes. They are then carefully selected and fermented with whole clusters in six 500-litre second-use barrels.

The stems are removed by hand as fermentation progresses. Fermentation is carried out with indigenous yeasts.

The wine is aged in the same barrels for 12 months.



Los Carismáticos - Merenzao



The name of the wine is a tribute to the religious order of the sanctuary of As Ermitas, a historical presence in the region and in the vineyards of the village. The sanctuary is visible from almost all the orientations of our estate.

CHARACTERISTICS OF THE VINEYARD

The Merenzao grapes come from the Los Carismáticos estate, located on the southern slopes of the Val do Bibei, in the northern part of Valdeorras, in the village of As Ermitas.

This amphitheatre-shaped site features sandy soils formed from decomposed granite, which are poor and shallow in nature, along with a wide range of climatic exposures. The stone terraces were built by hand in the 19th century.

The vineyard is over 50 years old. Due to its rugged topography, the soil can only be worked by hand or with animal traction. Sustainable viticulture is practised.

WINEMAKING

The grapes are harvested by hand into 15 kg boxes. Spontaneous fermentation takes place in four 500-litre barrels, using whole clusters, with the stems gradually removed during fermentation.

Fermentation is carried out with indigenous yeasts.



Sede e Fame

With Sede e Fame ("Thirst and Hunger") we continue our tribute to the sanctuary of the Charismatic Order of the Hermits. On the façade of the sanctuary there are two faces, Sede and Fame. Sede and Fame represent the search for spiritual happiness. Our wine gives another kind of happiness. Or maybe not.



CHARACTERISTICS OF THE VINEYARD

Palomino vines are grown across four small plots in the As Ermitas area. The Palomino grape is a variety that has historically been cultivated in the region and has adapted perfectly to granite sands and quartz schist soils.

The vineyard was planted on stone terraces in the early 20th century, at an altitude of 750 metres above sea level.

The Palomino vines are interplanted with Mencía, Garnacha, Godello, Merenzao and Doña Blanca, a traditional mixed planting locally known as "Mesturado".

The soils are sandy, formed from decomposed granite and quartz schist, and are poor and shallow in nature. Sustainable viticulture is practised.

WINEMAKING

The whole clusters are gently pressed by hand. Spontaneous fermentation takes place in earthenware amphorae and casks. The wine is aged in these vessels for 24 months prior to bottling.



ASÚA

ASÚA WHITE BARREL FERMENTED

TECHNICAL DETAILS

- Type of wine: Barrel fermented
- Grape varieties: 100% Viura
- Ageing: 5 months in Hungarian and French oak barrels
- Alcoholic volumen: 13%



ASÚA

ASÚA RESERVA

TECHNICAL DETAILS

- Type of wine: Red
- Grape varieties: 100% Tempranillo
- Aging and barrel type: 18 months in French oak barrels

ASÚA RESERVA 2020



"The 2020 Asúa Reserva was produced with grapes from red clay and limestone soils from their own vineyards in Haro. It fermented with indigenous yeasts in concrete and oak vats and matured in French oak barrels, half of them new, for 18 months. It feels quite classical but with fruit, and it's clean and tasty, with spicy oak and some chalky tannins. It has 14% alcohol, a pH of 3.65 and 5.4 grams of acidity. This is a little more modern and exuberant than the Imperial, which is more classical. It has a medium-bodied palate with good structure and abundant tannins without the depth or complexity of previous years like 2018 or 2016. 35,000 bottles produced. It was bottled in December 2023."

Luis Gutiérrez February 2024

ASÚA CRIANZA 2021



"The 2021 Asúa Crianza is a village red from Haro. It's a fresh wine with a longer élevage (15 months in French barrique) after fermenting in stainless steel and going through malolactic in concrete. It's not a shy wine at 14.3% alcohol, with an expressive nose, including notes of beeswax and honey. It's part of the range of wines from Haro with fine tannins and good freshness and balance. 60,000 bottles produced. It was bottled in December 2023."

Luis Gutiérrez February 2024

ASÚA

ASÚA CRIANZA

TECHNICAL DETAILS

- Type of wine: Red
- Grape varieties: 100% Tempranillo
- Aging and barrel type: 18 months in French oak barrels



ASÚA

ASÚA GRAN RESERVA

TECHNICAL DETAILS

- Type of wine: Gran Reserva
- Grape varieties: 100% Tempranillo
- Aging and barrel type: 24 months in French oak barrels

PROGRAMMING



About Us

Our Services:

Buyer and Relationship Management: AxaOlivos Group specializes in attracting and managing buyer relationships, ensuring a smooth and reliable purchasing experience.

Digital Infrastructure Development: From creating websites to maintaining digital marketplaces, we handle all the necessary technological infrastructure for efficient business operations.

Exclusive Operations in Asia: Invest ROI Club manages operations in Vietnam and other Asian countries, ensuring the highest quality and efficiency in manufacturing and logistics.

Marketing Strategies and Smart Contract Development: With an innovative focus on marketing and technology, we implement effective strategies and develop blockchain-based solutions to optimize business operations.

Our Philosophy:

We believe in creating value through innovation, operational efficiency, and close collaboration with our partners and clients. Our commitment is to provide export solutions that not only meet but exceed global market expectations.

With a combination of expertise in relationship management, advanced technology, and a deep understanding of Asian markets, AxaOlivos Group and Invest ROI Club are poised to lead the way in international trade.

About Us

AxaOlivos Group & Invest ROI Club: Uniting Visions for Excellence in Exports

At AxaOlivos Group and Invest ROI Club, we have forged a strategic alliance that combines experience, innovation, and dedication to revolutionize the landscape of exports between Spain and Asia. Our mission is to facilitate and optimize international trade, creating a solid bridge between buyers and manufacturers through advanced digital infrastructure and comprehensive operational management.



Eduardo Antolín:

With vast experience in relationship management and digital infrastructure development, Eduardo leads Axaolivos Holding Group with a clear vision towards operational excellence. His focus on creating efficient digital platforms has been crucial in effectively connecting buyers and manufacturers. Excellent relationships with major buyers and over 30 years of experience in import and export

Executive Team



René Louis:

An expert in operational and strategic management in Vietnam and other Asian countries, René is the driving force behind the exclusive operations management at Invest ROI Club. His ability to handle logistics and coordinate with local manufacturers ensures a smooth and reliable supply chain.

Axaolivos Holding Group



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