



SANT PERE WINES

PRESENTATION DOSSIER



COOP V. DEL CAMP SANT PERE DE MOIXENT

The *Cooperativa V. Sant Pere de Moixent* is a collaboration grape and olive growers in the historic village of Moixent and some neighboring towns. Our cooperative includes slightly more than 1,000 members who farm around 5,000 hectares in total—an average of less than 12.5 acres per grower. All fruit is sourced from vineyards and olive groves in the *La Costera* zone, a growing region considered to be the most important quality leader for both wine and olive oil from the province of Valencia.

Our cooperative is located in the region of **La Costera** and the municipality of **Moixent**, which are situated toward the interior portion of the province of **Valencia, Spain**. The company was **founded in 1951** as the "**Cooperativa del Campo San Pedro Apóstol**". It was and still is a collective of top-level regional producers who collaborated with the purpose, spirit and vocation of forming an organization capable of bringing together a large number of family farmers to **consolidate, serve and preserve** their agricultural holdings, thereby ensuring the maximum opportunity in support of their interests.

CELLAR

The winery is medium in size and transforms around 500,000 kg of grapes into wine in an average year. Our facilities are in excellent condition, with concrete tanks that allow us to maintain a handmade approach in our winemaking, which we have continued to follow over the years.

Inside the winery we have more than 40 concrete tanks and more than 100 American and French oak barrels. These, along with the exceptional quality of the grapes produced by our partners, allow us to produce wines of excellent quality. We produce red and white wines, all protected by the DO Valencia certification.



OUR WINES

Tradition, Innovation and Craftsmanship

Tradition, innovation and craftsmanship epitomize today's *Cooperativa V. Sant Pere de Moixent* winery, proudly representing our native province of Valencia. Faithful to our origins, **our fourth generation of winemakers** maintains the passion for authenticity and commitment to **quality grapes and wines** that inspired the cooperative's founders **more than 50 years ago**.

Our medium-sized winery is **in excellent condition** and is well equipped to transform about 550 tons of grapes into wine every year. We find that a traditional approach using concrete tanks has allowed us to follow a more **meticulous and artisanal approach** in our winemaking practices. This commitment to **small-batch craftsmanship** is something we have carried forward through the years.

Currently we produce **modern, elegant wines** in a clearly Mediterranean style, something **preferred and highly valued** by the knowledgeable wine lovers that will also **delight the senses** of anyone who tastes them, regardless of background. Our collaboration with **Celler del Roure winery** has helped further elevate the sophistication of our Sant Pere wines, attracting positive recognition from international wine critics.

Inside the winery we have forty concrete tanks and more than a hundred **American and French oak barrels**. These resources, together with the **exceptional terroir of our grapes**, allows us to produce excellent wines that show the full potential of the Valencia DO. The expert hands of our farmer-partners treat the vines with great care based on **generations of experience**: another important quality factor for our wines



Scores obtained in the best lists:

	PEÑÍN	PARKER
Sant Pere Tinto 2017	89	89+
Sant Pere Blanc 2017		88
Vinyes Velles Tinto2017	91	90+
Vinyes Velles Blanc 2017	91	89
Sant Pere Blanc2018	88	

DATA SHEETS:

Sant Pere Tinto 2018

Description: Vino Tinto, D.O. Valencia

Varieties: Monastrell (Mourvedre) 70%, complementary varieties 30%.

Alcoholic degree: 13,5°

Soil typology: Clay-limestone

Altitude above sea level: Approx. 550 meters

Type of plantation: Bush vine

Average Density Vines per Hectare: 2,000 vines / Ha

Harvest: Hand harvested

Winemaking: Total destemming. Fermentation in concrete tanks with native yeasts.

Malolactic fermentation in concrete tanks.

Aging: Eight months, 80% in concrete tanks and 20% in French oak barrels

Bottling date: June 2018

Production: 50,000 bottles of 750 ml



Cherry red color of medium intensity; aromas of seasonal red and black fruits with nuances of aromatic plants and spices. Easy entry on the palate: elegant, well-balanced, fresh and complex.

Sant Pere Blanc 2018

Description Vino Blanco, D.O. Valencia:

Varieties: Macabeo 80%, Malvasia 20%

Alcoholic degree: 13°

Soil typology: Clay-limestone

Altitude above sea level: Approx. 550 meters

Type of plantation: Bush vine

Average Density Vines per Hectare: 2,000 vines / Ha

Yield per Acre: 30 hl/ha

Harvest: Hand harvested

Winemaking: Total destemming. Fermentation in concrete tanks with native yeasts.

Aging: Three months in concrete tanks

Bottling date: December 2018

Production: 17,000 bottles of 750 ml



Pale golden color; good aromatic intensity of white fruit (pears, apples), with hints of fresh cut flowers. Luscious and flavorful on the palate, dry, well-balanced and very fresh.

Sant Pere Blanc 2018, Vinyes Velles (Old Vines)

Description: White wine from old vines, D.O. Valencia

Varieties: Pedro Ximénez 70%, Macabeo 20%, Malvasía 10%

Alcoholic degree: 13°

Soil typology: Clay-limestone

Altitude above sea level: Approx. 550 meters

Type of plantation: Bush vine

Average Density Vines per Hectare: 2,000 vines / Ha

Yield per Acre: 30 hl/ha

Harvest: Hand harvested

Winemaking: Total destemming. Fermentation in concrete tanks with native yeasts.

Aging: eight months in concrete tanks except the Pedro Ximénez component, which is fermented and aged in a combination of French and American oak barrels.

Bottling date: October 2019

Production: 10,000 bottles of 750 ml

Wine from old vines. It presents a golden straw color with a dense tear that reveals the intense degree of fructose and natural glyceric point. On the nose, fruit aromas predominate with hints of peach on soft roasted touches of wood. Its passage through the mouth is pleasant and the subtlety of its natural alcohol content gives it a persistent, soft and elegant finish.



Sant Pere Tinto 2017, Vinyes Velles (Old Vines)

Description: Red wine, D.O. Valencia

Varieties: Monastrell (Mourvedre) 80%, Cariñena 20%.

Alcoholic degree: 13°

Soil typology: Clay-limestone and sandy loam

Altitude above sea level: Approx. 550 meters

Type of plantation: Bush vine

Average Density Vines per Hectare: 2,000 vines / Ha

Harvest: Hand harvested

Winemaking: Total destemming. Fermentation in concrete tanks with native yeasts.

Malolactic fermentation in concrete tanks.

Aging: Eight months in concrete tanks

Bottling date: May 2018

Production: 15,000 bottles of 750 ml

Wine from old vines planted in three single-vineyard blocks of Monastrell and one of Cariñena. Red wine created to be cellared. The wine's depth and natural concentration derives from its old-vine fruit, We give it almost a year of aging, but use concrete vats rather than wood for fermentation and aging to preserve the purity and freshness of this wine's limestone terroir. Bright, clear cherry-red in color; very attractive aromas of black fruit and wild berries (blueberries) in the beginning, leading to floral notes (roses, lavender) and wild brushland. Elegant on the palate: fresh, focused, minerally and mouth-watering.



Bag in box

Description: Red Wine-White Wine

5 and 10 liter format

Winery: Sant Pere, Moixent (Valencia)

Red Varieties: Monastrell (Mourvedre) 50%, Tempranillo 50%.

White Varieties: Macabeo 50%, Merseguera 50%.

Alcoholic degree (red): 13.5° Alcoholic degree (white): 12.5°

Aging: None



Red: Intense cherry color with garnet edges. Full “tear-drops’ in the glass with good color. Intense nose of very ripe, sweet berries, with fine mineral notes and background of aromatic herbs and licorice. The palate is clean, fruity and very tasty with hints of blackberry, plum and red currant. A round, medium-bodied wine with sweet tannins, generous fruit and a fresh clean finish.

White: Light straw color with some green glints. Intense nose of good character showing ripe white fruits and some herbaceous sensations, that match its herbaceous hue. In the mouth the attack has intensity, with a creamy texture on the mid-palate. Good body and excellent acidity, leading to a long finish with remarkable weight of fruit and a surprising persistence.

Sincerely,

Francisco Moratal Ferrandis

Commercial