



W
THE
SEA WINE
CLUB

**GIFTS THAT
ORIGINATE FROM
THE SEA**

**ENJOY WHAT
ONLY VERY FEW
CAN SAVOR
THIS IS THE HALLMARK
OF TRUE LUXURY**



SOME PEOPLE SEARCH FOR PEARLS AT THE BOTTOM OF THE SEA WE PREFER TO CREATE THEM

At **THE SEA WINE CLUB** we create authentic gems arising from an underwater maturation process at the bottom of the Mediterranean sea, with results that will both surprise and inspire the consumer. They have the opportunity to develop nuances, flavours and aromas that turn them into something truly exclusive.

Each of our bottles hides a unique story cradled to the rhythm of the tides.



**AND NOW, YOU CAN
SHARE THEM**



EMERGE PACK

ALLOW YOURSELF TO BE IN AWED BY
OUR UNDERWATER MATURATION WINES



DEUS MARE
RÍAS BAIXAS

THE PACK INCLUDES:

An underwater bottle plus
an audiovisual experience inside
the packaging.

Limited edition of 600 bottles

DEUS MARE

RÍAS BAIXAS

EARTH-SEA

PACK

ENJOY THE EXPERIENCE OF COMPARING
OUR TERRESTRIAL WINE WITH
ITS UNDERWATER COUNTERPART

THE PACK INCLUDES:

One underwater bottle and one
terrestrial bottle plus an audiovisual
experience inside the packaging.

Limited edition of 150 bottles



DEUS MARE

RÍAS BAIXAS

TASTING NOTES

WINEMAKING

100% albariño. This single varietal wine is made with our own grapes, selected and harvested by hand from the Condado do Tea estates. Before vinification, a part of the "flower must" is separated from another part of must that has been cold macerated with the skins for 24 hours. Via this method, a greater aromatic expression of the skins is achieved, without losing the fruity aromas of the must. Once this process is completed, fermentation is carried out in stainless steel tanks to conclude the winemaking process.

Underwater maturation occurs for 6 months at a depth of 24 meters off the coast of Alicante in the Mediterranean Sea.

CHARACTERISTICS

Type of wine: White wine D.O. Rías Baixas
Vintage: 2018

Recommended serving temperature: between 8 and 10 °C.

Gastronomy: appetizers, seafood, fish and cheese. Oriental cuisine.

TASTING

The aroma: medium intensity. Floral and fruity aromas. White flowers, citrus, apple and stone fruit.

On the palate: fresh and balanced, unctuous with moderate acidity and well integrated with hints of fruit (apple and stone fruit). Great structure. With an intense fruity retronasal phase, which confirms the olfactory aspects. Its flavour is sweet, frank, smooth and fruity.



Este vino ha dialogado con el mar durante meses. Madurando de un modo único. Innovador. Evolucionando para enriquecer y ampliar las posibilidades de disfrute de los verdaderos aficionados al vino. Constituyéndose en una joya digna de degustar.

THE
SEA WINE
CLUB

Este vino nació para ser único. Para cautivar, uno a uno, todos tus sentidos. Haciéndote escuchar el rumor de la brisa. Sentir el vaivén de las mareas, envolviéndote de Mediterráneo en cada metz. Una experiencia sensorial que disfrutarás como un verdadero lujo.

EMERGE PACK

ALLOW YOURSELF TO BE IN AWED BY
OUR UNDERWATER MATURATION WINES



GRAND MARE
RIOJA ALAVESA

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GRAND MARE

RIOJA ALAVESA

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GRAND MARE

RIOJA ALAVESA

TASTING NOTES

WINEMAKING

100% tempranillo. It is made directly in 225-liter French oak barrels for 14 days at low temperatures, with 4-5 daily stirrings, where it first undergoes alcoholic fermentation and then malolactic fermentation, seeking aromatic complexity. Finally, it is aged in new French oak barrels for 8 months.

Underwater maturation occurs for 6 months at a depth of 24 meters off the coast of Alicante in the Mediterranean Sea.

CHARACTERISTICS

Type of wine: 100% Tempranillo from La Guardia. Rioja Alavesa.
Vintage: 2019

Recommended Serving

Temperature: between 14 and 16 °C.

Gastronomy: soups and vegetable preparations, poultry, grilled meats, stews and casseroles.

TASTING

The aroma: very powerful, the essence of Rioja Alavesa wine can be appreciated. Red fruits, liquorice notes, tobacco and hints of spices are prevalent. The barrel aging appears only as an enhancer of these nuances.

On the palate: again we perceive a great abundance of red fruits and a perfectly integrated acidity, which augurs a great potential for underwater maturation. To summarise: powerful, young, fresh and very fruity.



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EMERGE PACK

ALLOW YOURSELF TO BE IN AWED BY
OUR UNDERWATER MATURATION WINES



MAGNA MARE
RIBERA DEL DUERO

THE PACK INCLUDES:

An underwater bottle plus
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Limited edition of 600 bottles

MAGNA MARE

RIBERA DEL DUERO

EARTH-SEA

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THE SEA WINE CLUB

MAGNA MARE

RIBERA DEL DUERO

TASTING NOTES

WINEMAKING

100% tempranillo. Harvested by hand in our own vineyards with limestone soils, located in the Ribera del Duero. Aged for 14 months in new French oak barrels, plus a long maturation in the bottle in the winery for optimal integration of the high tannic load provided by the new oak.

Underwater maturation occurs for 6 months at a depth of 24 meters off the coast of Alicante in the Mediterranean Sea.

CHARACTERISTICS

Type of wine: 100% Tempranillo from Quintanilla de Arriba.
D.O. Ribera del Duero
Vintage: 2015

Serving recommendations:

open 45 minutes before serving and serve at a temperature between 15 and 17 °C.

Gastronomy: ideal for stews, grilled meats, game meats, cheeses and cured cold meats.

TASTING

The aroma: fruity at first, followed by hints of aging French oak, smoke-dried, spices, leather, roasted coffee and cocoa.

On the palate: black fruit accompanied by very well integrated and structured wood, without edges, which provides a full-bodied, powerful and very round wine, leaving a pleasant persistence and memory in the mouth. It respects to the maximum the essence of the wine, which is, as it should be, the grape.



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ALLOW YOURSELF TO BE IN AWED BY
OUR UNDERWATER MATURATION WINES



CV 01 CAVA BRUT RESERVA

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Limited edition of 600 bottles

CV 01

CAVA BRUT RESERVA

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CV 01

CAVA BRUT RESERVA

TASTING NOTES

COUPAGE

(55%) Macabeo, (40%) Xarel-lo and (5%) Parellada. Harvested by hand in our own vineyards in calcareous-clay soils. Our emblematic cava is the result of careful quality control throughout the production process, prioritizing respect for natural processes. The different phases, such as fermentation, foaming and aging, are very important to obtain the organoleptic characteristics that define our identity.

It is aged for a minimum of 28 months, in order to obtain aromatic complexity and structure, as well as a fine and creamy bubble, all followed by an artisanal disgorging to avoid thermal contrast and thus preserve as much as possible the aromas of the cava.

Underwater aging occurs for 6 months at a depth of 24 meters off the coast of Alicante in the Mediterranean Sea.

CHARACTERISTICS

Type of wine: Sparkling wine. Blend (55%) Macabeo, (40%) Xarel-lo and (5%) Parellada from La Granada del Penedés (Barcelona).
Vintage: 2017

Recommended drinking

temperature: between 6 and 8 °C.
Gastronomy: perfect with complex dishes and meats. It is also excellent for tasting smoked meats or Iberian ham accompanied with bread with tomato. And to complete this recommendation, desserts are a must; the aromas from its long aging process pair extraordinarily well with nuts and desserts with lighter sweet flavours.

TASTING

The aroma: great main aroma of stone fruits such as peach, complemented with white flowers. Subtle aromas of honey and intense brioche and pastry aromas, which are enhanced by the underwater aging that complements any nuances provided by the yeast.

On the palate: it has great finesse with fine bubbles. Fresh, light and harmonious structure, with a very balanced finish and a very pleasant aftertaste, again marked by the underwater aging process and the natural yeasts of the second fermentation.



OUR ACTIVITY NOT ONLY RESPECTS THE SEABED

IT REINFORCES IT BY CREATING
ARTIFICIAL REEFS THAT ALLOW
THE INCREASE OF MARINE BIOMASS
AND THE REGENERATION OF
POSIDONIA MEADOWS

DISCOVER
THE EXPERIENCE



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www.theseawineclub.com