



Presentation

About the history

Bodegas Pinord has over a hundred years of winemaking experience in the Penedès region of North-eastern Spain to its name. They make wines and cavas (sparkling wines), using traditional methods, inherited from their ancestors. Today, the use of state-of-the-art technology, together with an exceptional team of hard-working professionals helps to make their wines and cavas famous around the world.

品诺集团

品诺发展史

品诺酒庄在西班牙东北部佩内德斯地区已有 **100** 多年的酿酒历史。酒庄酿造静 止酒及卡瓦起泡酒--从先辈传承下来的传统法酿造工艺。时至今日,品诺专业、 敬业的团队以其尖端酿酒技艺,令品诺集团的葡萄酒及卡瓦起泡酒蜚声世界。

In the last few years, **Bodegas Pinord** has extended its range of products and has started to make wines in other wine appellations within Spain. These new wines are all made using organic farming methods.

近些年,品诺酒庄逐步将触角伸至西班牙其他法定产区,所有品诺酒庄出产的葡 萄酒都采用有机种植法。

Generation after generation, the **Tetas family**'s philosophy can be summed up in the following words: Family tradition, a pioneering and innovative spirit, love for the land and a passion for great wines.

品诺集团的所有者--德塔家族,代代传承的信念是,家族传统、开拓进取、热爱家园、钟爱美酒。





Today

Actually, Bodegas Pinord produces 12 million of bottles for year and is present on five continents, and the number of new countries with our wines and cavas increases year after year. Currently, Pinord is present in over 50 countries worldwide.

今日之品诺

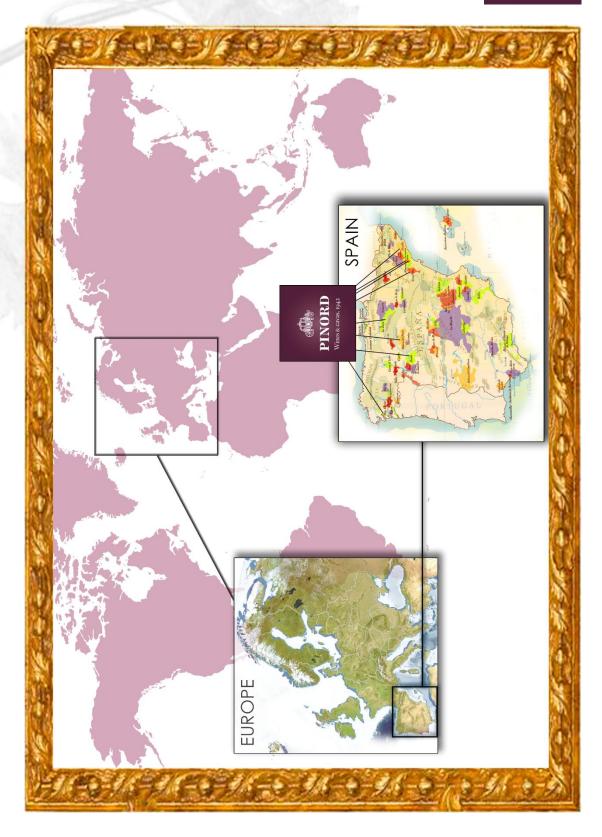
品诺酒庄每年生产的一千两百万瓶葡萄酒,目前已行销五大洲,多达 50 个国家 和地区。各国的销量逐年上升。



Pinord - Appellations of Origin

品诺 - 原产地控制





Pearl Wines



The fisrt winery to make Pearl Wines in Spain

In 1942, Bodegas Pinord pioneered the first Pearl Wines in Spain.

Pearl, or naturally sparkling wines, give off fine bubbles that are produced by the fermentation of residual sugars from the grapes, giving them an especially fruity flavour. These wines have a light, sumptuous palate, making them ideal for drinking at any time of day.

The first Pearl wines were called Reynal and were followed later on, by La Nansa series, each made from different grape varieties. Recently they have added Mediterranean Muscat, a sweeter wine, ideal as an aperitif.

珍珠酒(天然起泡酒)

西班牙首家酿造天然起泡酒的酒庄

1942年,品诺成为西班牙首家运用天然酿造法酿制起泡酒。

珍珠酒,或称"天然起泡酒",通过瓶中的残留的天然葡萄糖分二次发酵产生气泡而成,运用该法酿制的起泡酒果香尤其出众,口感轻盈奢华,适合全天候、任意场合饮用。

品诺的首款珍珠酒名为"蕾娜",其后是"琅萨系列",采用的葡萄品种各不相同。近年,采用慕斯卡特酿造的一款天然起泡酒,更为甜美,是各类甜品的绝佳 佐配。









D.O. Penedès

The region

In the Catalonia State, in north-est of Spain, is situated the region of Penedès, one of the most important and high-quality wine regions.

佩内德斯

位于西班牙东北部加泰罗尼亚洲的佩内德斯,早已以其世界顶级的葡萄酒享誉全球。



The Pinord area under vine in the Penedès covers 26,000 hectares, with a density of 2300-3000 vines per hectare. This territory extends along the Mediterranean coast from Martorell to Roda de Barà and is divided into three zones: the Upper Penedès, the Central and the Lower Penedès.

佩内德斯的葡萄园占地超过 26,000 公顷,种植密度极低,每公顷平 均 2300-3000 株。佩内德斯沿着地中海海岸,北起马尔托瑞,南至罗 达巴拉,分为三部分,上佩内德斯,佩内德斯中央及下佩内德斯。





The influence of the sea and the sun makes the Central and Lower Penedès, with its warm and mild climate, ideal for harvesting traditional white varieties such as Xarel·lo, Macabeo (Viura) and Chardonnay, as well as the red varieties such as Tempranillo, Cabernet Sauvignon or Merlot.

地中海和太阳的影响下,中佩内德斯和下佩内德斯 气候温暖,是传 统白葡萄品种 Xarel·lo, Macabeo (Viura), Chardonnay 以及红 葡萄品种 Tempranillo, Cabernet Sauvignon, Merlot 的理想种 植地。

The Upper Penedès is more of an inland area, whose vineyards can reach 800 metres and where the white grape variety of Parellada is in the majority, along with others such as Riesling, Gewurztraminer or Muscat of Alexandria as well as red varieties such as Cabernet Franc, Cabernet Sauvignon or Pinot Noir

上佩内德斯更接近内陆,很多葡萄园海拔高达 800 米。白葡萄品种 Parellada 占据主导地位,其他品种 Riesling, Gewurztraminer, Muscat of Alexandria 以及 Cabernet Franc, Cabernet Sauvignon, Pinot Noir 等红葡萄品种也有种植。

In general, the soils here are deep, sandy, clay-based and permeable and they retain rainwater well.

As is generally the case in quality wine regions, in the Penedès the soil is poor in organic matter and lime.

佩内德斯的土壤总体上较深,以沙质,粘土为主,渗透性上佳,保水性能好,土壤贫瘠,适合优质酿酒葡萄的种植。



Chateldon



The Chateldon serie is the better representation of this region. A high quality wine with different styles.

品诺葡萄酒

Chateldon 萨德敦系列展现佩内德斯风土的高端葡萄酒,融入多种酿酒风格。



<u>D.O. Cava</u>

Sparkling Wines

Pinord Cava is marketed under the Marrugat label, which is one of the family surnames. With this historical name, Bodegas Pinord would like to recall and pay homage to the viticultural know-how of the family's ancestors.

Cavas Marrugat is located in Vilafranca del Penedés, making up part of the complex of Bodegas Pinord. Their excellent wines constitute the base wine for their cavas.

Spread over three floors, the Cava buildings are spacious, yet the cavas produced are of limited production as the aim is at quality.

卡瓦起泡酒

品诺卡瓦起泡酒品牌为"慕汝佳",命名取自家族中的一个姓,谨以纪念先辈。

慕汝佳系列在 Vilafranca del Penedés 酿制,该庄园空间宽敞,但 产量严格控制,只为生产品质酒。



<u>D.O.Q. Priorat</u>

The region



In Catalonia, a bit more southerly, we find the D.O.Q. Priorat.



The Priorat is one of the oldest winegrowing regions in Spain. Wine has been made here for more than eight centuries. It is located in a mountainous area in the province of Tarragona in North-eastern Spain, with steep slopes overlooking the Siurana and Montsant river valleys.

Four decades ago, a report on agricultural activity in the region, published by the UN's Food and Agriculture Organization (FAO), concluded that the Priorat had all the necessary attributes to make one of the best wines in the world.

One of these attributes was its exceptional and characteristic soil: a superficial top layer over a substrate of slate – Llicorella – in which the vines cast their long roots into the steep slopes of the mountainside. The vineyards start at around 300 metres and climb up to 600 metres with slopes of between 15% and 20%, interrupted by small sinuous terraces which have become a hallmark of the region.

Another characteristic attribute of the area is its climate. Warmed by southerly winds and offset by the cold winds of the north, the Priorat's unique climatology makes for long, hot summers and dry, cold winters.



普里奥拉

佩内德斯再往南,就是普里奥拉 D.O.Q。

普里奥拉拥有长达 8 个多世纪的酿酒历史,是西班牙最古老的葡萄酒 产区之一。位于西班牙西北部的塔拉贡纳省,产区内多为山地,陡峭 的山坡与 Siurana, Montsant 两条河形成的河谷交错分布。

早在上世纪 70 年代,联合国粮食与农业组织就曾发布报告称,普里奥拉拥有生产世界最佳葡萄酒的全部条件。

其中一个条件是其无以伦比的土壤条件,表层土壤下是名为 Llicorella的片岩,促使葡萄根部扎入深层土壤中。多数葡萄园位于 海拔 300 米到 600 米之间的山坡上,山坡倾斜角度在 15%-20% 之间。蜿蜒于山坡之间的梯田,已成普里奥拉独特的自然风景。

另一个条件是气候。夏天温暖的南风,冬天严寒的北风,促成普里奥 拉漫长炎热的夏天和干燥寒冷的冬天。

+7 Priorat



This wine serie exalt the quality of the D.O.Q. Priorat with excellence and make a legend in the region.

+7 系列葡萄酒

本系列葡萄酒为普里奥拉 D.O.Q.绝佳酒的代表。

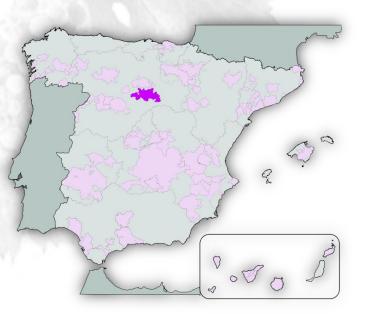


<u>D.O. Ribera del Duero</u>



The region

In the top of the central zone of Spain, Ribera del Duero is one of the first wine regions in the country.



Towards the 6th century BC, the Vaquos were the first people who chose to permanently settle on the Northern Meseta or plain of Castille.

They were socially and culturally very advanced and grew grapes to make wine, making it a central element of their social festivities and banquets, as well as during funeral rites.

里贝拉杜埃罗产区

该产区位于西班牙中部偏北,同样拥有悠久的酿酒历史。

早在公元前6世纪, 瓦克斯人开始在美色塔北部和卡斯蒂拉平原定居。 瓦克斯人文明程度相当高, 他们种植葡萄, 酿造葡萄酒, 葡萄酒在当时是瓦克斯人节日、喜庆葬礼不可或缺的组成部分。

Pinord would like to pay homage to the Vaquos, by christening their wines, made in Valbuena de Duero, with the name of these pioneering people who chose this fertile and magical land. This land, twenty-five centuries later is still producing exceptional wines which have earned themselves a place of





honour amongst the best wines in the world. They are the wines of the Ribera del Duero.

品诺集团特意将该地区酿造的酒取名"瓦克斯",以向当初选择此地 定居、酿造葡萄酒的瓦克斯人致敬。时至今日,里贝拉杜埃罗依然在 世界优质葡萄酒版图中占有重要的一席之地。

Vaquos

This wine serie represents the character of this ancient wine region. 本系列为里贝拉杜埃罗这一古老产区的代表。





D.O. Rueda

The region

The territory of the Rueda is in the center of the depression of the Duero River, on a plateau of gentle terrain and slopes under the Atlantic winds. It is located at a high altitude with a slight slope from south to north.



Extensive alluvial terraces on the banks of the Duero and its tributaries Trabancos, Zapardiel and Adaja, form the geology of the area, which has mostly organic brown earth poor, stony and permeable material, facilitating aeration and drainage, with limestone outcrops.

Both soil and climate are two fundamental conditions in this area for the development of the vine.

卢埃达

卢埃达产区位于杜罗河中游的高原上,地势由东往西逐渐下降,易受大西洋海风影响。





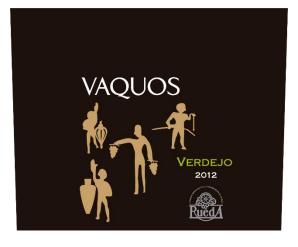
Vaquos Verdejo

A great wine elaborated with Verdejo grapes, one of the most unusual grapes of the world.

瓦克斯维德霍

以特有葡萄品种--维德霍酿造而成的一款佳酿。









<u>D.O.C. Rioja</u>

The region

Rioja is a privileged region for growing grapes and making top-quality wines, with a unique personality and an exceptional aptitude for ageing. The Rioja wine region is located in northern Spain, on both sides of the River Ebro. The local terrain perfectly delimits the region and sets it apart from surrounding territories. From an administrative point of view, however, its 63,593 hectares of vineyards are divided between three provinces on the Upper Ebro - La Rioja (43,885 ha), Alava (12,934 ha) and Navarre (6,774 ha).





The whole area benefits from the confluence of two distinctly opposed climates -Atlantic and Mediterranean- which provide mild temperatures and an annual rainfall of slightly above 400 l/m2 -ideal conditions for growing grapes. The Regulations recognise the existence of three subareas with distinct vitivinicultural characteristics. In Rioja Alavesa there is a significant influence of the Atlantic climate and the soils are chalky-clay situated in terraces and small plots. In Rioja Alta the climate is also mainly Atlantic, while the soils are chalky-clay, ferrous-clay or alluvial. Rioja Baja has a drier, warmer climate, thanks to the Mediterranean influence and the soils are alluvial and ferrous-clay.

里奥哈

毋庸赘言, 里奥哈早已以其独具一格, 陈年能力上佳, 品质卓越的葡萄酒享誉世界。地处西班牙北部, 埃伯若河贯穿整个产区。其地形特征将其与其他地方划分开来。从行政辖区角度看, 上埃博若区 63593 公顷的葡萄产区可以划为三部分, 里奥哈(43,885 公顷), 阿拉瓦 (12,934 公顷) 和纳瓦拉(6,774 公顷).

该产区气候深受两大水体--大西洋和地中海的影响,气候温和,年降雨量 400ml--种植葡萄的理想降雨量。里奥哈下属三个分区,风格特色各自不同:阿拉维萨气候深受大西洋影响,土壤为白垩粘土,多为梯田,小地块。阿尔塔气候以海洋气候为主,土壤为白垩粘土,铁质粘土以及冲击土壤。巴亚则受地中海气候影响,较为干燥温暖,土壤多为冲击土和铁质粘土。



Gran Logrado



In the oldest wine region of Spain, Gran Logrado Serie is one of the most representative product of the special characteristics of the place.

格兰罗格拉多

该系列酒为爱好者展现了该古老产区的最佳风土。



