



**BODEGA
SUBMARINA**
DEL MEDITERRÁNEO

DISRUPTIVE WINEMAKING



**THERE IS ONLY ONE
THING MORE IMPORTANT
THAN TIME-HONoured
TRADITIONS: THE
ABILITY TO IMAGINE
NEW ONES**

**TO ENJOY WHAT
VERY FEW CAN ENJOY,
THAT IS WHAT LUXURY
IS ALL ABOUT**



04
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BODEGA SUBMARINA
DEL MEDITERRÁNEO

WHO ARE WE

After more than 7 years of research and work with the University of Alicante, **BODEGA SUBMARINA DEL MEDITERRÁNEO** was born, the first winery in the world to develop an oenological method of **UNDERWATER MATURATION** of wines; a pioneering R+D+i project that sets it apart from other conventional wineries.

Faced with the need for new contributions to the world of wine, we took on the responsibility of carrying out this new project that could have worldwide repercussions. Previously, there had not been a relevant study capable of determining the evolution of wine under the sea and the factors that influence it.

Our wines undergo a journey during which they not only acquire unique nuances that would not be achieved through traditional maturation, but also build a story that makes them more desirable in the eyes of those who appreciate a good product.





¿WHAT IS UNDERWATER MATURATION?

Our research with the University of Alicante has allowed us to standardise a new oenological method, underwater maturation; a process that only gives the wine this new potential when different factors occur simultaneously.

We submerge our wines at a **depth of 24 metres** off the Mediterranean coast, at a precise point where **the Mediterranean water renewal currents converge** and where there is a **constant temperature of between 15 and 19°C all year round**.

In this location, we deposit the wines inside our **maturation silos**, a structure developed and patented by ourselves that boosts the kinetic energy that the water currents exert on the wine, thus producing a **constant state of microvibration** in the bottles that causes a **chemical** change in the wine.

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¿THE RESULT? THE SEA WINE CLUB

The result of our experience and work over the years is **The Sea Wine Club**, the first collection of underwater wines backed by an oenological research project.

Wines of superior quality, with high tannins, great acidity and very aromatic which, after the underwater maturation process, are totally structured, smoothing out edges of acidity or rusticity, maturing the fruits that we previously found in a positive way, achieving a gentleness in the mouth worthy only of the best wineries.

Wines that, after this maturation process, see a notable increase in their longevity and ageing capacity.



HOW DO WE MAKE OUR WINES

We carefully select our vineyards, always orienting this choice towards an exceptional finish after underwater maturation; we elaborate the wine in a millimetric way based on our years of experience and research. In any other way, we would not be able to achieve even a similar result.

It is a process that is fully measured and controlled by our specialists from the very beginning.



**SOME PEOPLE LOOK FOR
PEARLS AT THE BOTTOM
OF THE SEA, WE PREFER
TO CREATE THEM**



**AND NOW YOU CAN
SHARE THEM**



W01

RIBERA DEL DUERO

THE SEA WINE CLUB



LET YOURSELF BE SURPRISED BY OUR
UNDERWATER MATURED WINES

Microvinification of less than 3500
bottles per year.

W01

RIBERA DEL DUERO

EARTH-SEA

PACK

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

INCLUDES:

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

Limited edition of 500 packs



W01

RIBERA DEL DUERO

TASTING NOTES

WINEMAKING

Harvested by hand in our vineyard located in the golden mile of La Ribera del Duero with mixed limestone and clay soils. After alcoholic fermentation, it will rest in new French oak barrels where it will undergo malolactic fermentation and ageing for 18-20 months and a long maturation in the bottle in the winery for an optimal integration of the high tannin content provided by the new oak.

Underwater maturation occurs for 12 months at a depth of 24 meters in the Mediterranean Sea.

CHARACTERISTICS

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

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

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

TASTING

The aroma: Ripe black fruit with hints of ageing. This wine will evolve very well in the glass after awakening from its lethargy. Notes of jams, smoked dishes, coffee and cocoa will stand out.

On the palate: ripe black fruit, accompanied by very well integrated and structured wood, without edges, which provides a fully-body, powerful and very round wine, leaving a pleasant persistence and long lasting memory on the palate. It respects to the maximum the essence of the wine, which is, as it should be, the grape. It has a great potential for ageing and evolution.

A mature and classic Spanish wine profile with long ageing.



W02

RIOJA ALAVESA

THE SEA WINE CLUB



LET YOURSELF BE SURPRISED BY OUR
UNDERWATER MATURED WINES

Microvinification of less than 3500
bottles per year.

W02

RIOJA ALAVESA

EARTH-SEA

PACK

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

INCLUDES:

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

Limited edition of 500 packs



W02

RIOJA ALAVESA

TASTING NOTES

WINEMAKING

100% Tempranillo. Wine made directly in 225 litre 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 9 months.

Underwater maturation occurs for 9 months at a depth of 24 meters off the Mediterranean coast of Alicante.

CHARACTERISTICS

Type of wine: 100% Tempranillo from La Guarda Rioja Alavesa

Recommended serving temperature: between 14 and 16°C.

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

TASTING

The aroma: very powerful with an appreciated essence of the Rioja Alavesa wine. Flavors such as black fruit compote, notes of liquorice, tobacco and spices all stand out. The barrel ageing is much more pronounced after underwater maturation in the form of vanilla and roasted coffee.

On the palate: we perceive an abundance of ripe black and red fruits, almost compotes. A perfectly integrated acidity, which results in a very well-structured, full-bodied wine on the palate.

In summary: fruity, powerful and mature without losing the freshness of a young wine.



W03

RÍAS BAIXAS

THE SEA WINE CLUB



LET YOURSELF BE SURPRISED BY OUR
UNDERWATER MATURED WINES

Microvinification of less than 3500
bottles per year.

W03
RÍAS BAIXAS

EARTH-SEA PACK

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

INCLUDES:

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

Limited edition of 400 packs



BODEGA SUBMARINA
DEL MEDITERRÁNEO

W03

RÍAS BAIXAS

TASTING NOTES

WINEMAKING

Single varietal wine made from grapes selected and harvested by hand in our vineyard in Condado de Tea. Before vinification, a part of the “flower must” is separated from another part of the must that has been cold macerated with the skins for 48 hours. Using 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, which, after 4 months of ageing on the lees and unfiltered bottling, will conclude the winemaking process.

Underwater maturation occurs for 12 months at a depth of 24 meters off the Mediterranean coast of Alicante, which along with the non-filtering of this wine will develop very slight beginnings of a 2nd fermentation in the bottle.

CHARACTERISTICS

Type of wine: White wine D.O. Rías Baixas. 100% albariño.

Recommended serving temperature: between 8 and 10°C.

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

TASTING

The aroma: high intensity. Stone fruit and tropical aromas stand out above the rest, accompanied by fine notes of butter, brioche and pastries.

On the palate: with volume and balance, unctuous with well-integrated acidity, bringing to mind fruity flavors (mango and stone fruits). Great structure. With an intense fruity retronasal phase, reminiscent of pastry aromas typical of the second fermentation. Its flavor is complex, frank, smooth and fruity.



W04 GODELLO

THE SEA WINE CLUB



LET YOURSELF BE SURPRISED BY OUR
UNDERWATER MATURED WINES

Microvinification of 1500 bottles.

Only available in fine dining

EARTH-SEA

PACK

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

INCLUDES:

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

Limited edition of 180 packs



BODEGA SUBMARINA
DEL MEDITERRÁNEO

W04

GODELLO

TASTING NOTES

WINEMAKING

Godello from centenary organic vines harvested by hand in 15kg crates, transported to the winery in a refrigerated lorry to avoid early fermentation. In the winery, a manual selection is carried out and after destemming, the pre-fermentation maceration, pressing and cold racking process takes place. We start the fermentation in 500l German, Hungary and Austrian oak barrels, where it will remain throughout 12 months with 3 weekly stirrings of the lees. We finish with a filtration of macro-particles and its subsequent bottling to be deposited at the bottom of the sea.

Underwater maturation occurs for 12 months at a depth of 24 meters in the Mediterranean Sea.

CHARACTERISTICS

Type of wine: natural white wine, 100% Godello.

Serving recommendations: between 7 and 10°C.

Gastronomy: oysters, caviar, red shrimp, pasta with dairy sauces, cheese-based dishes...

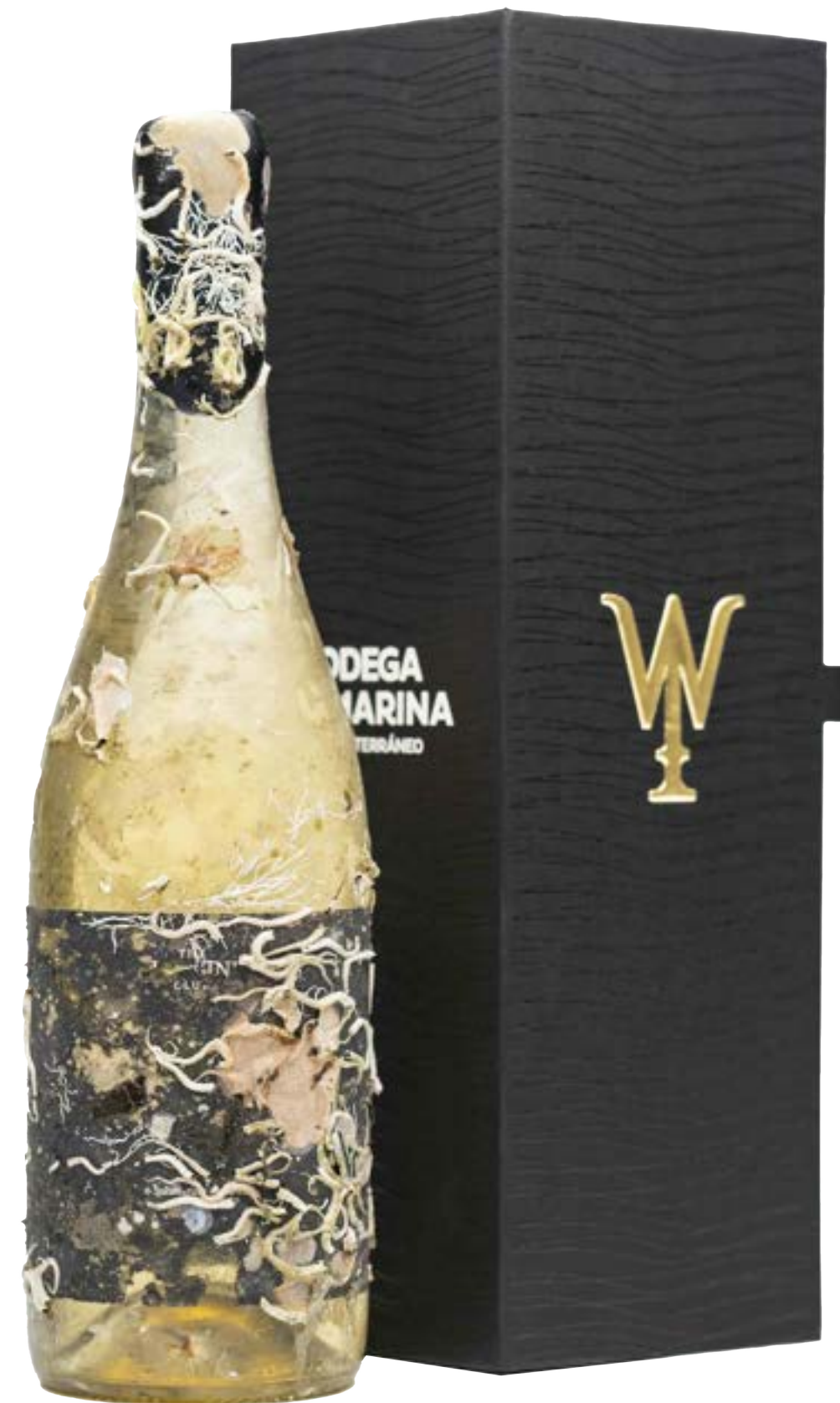
TASTING

The aroma: medium to high intensity. In a still glass, the primary aromas are predominantly floral (chamomile flower, geranium), fruity (pineapple and ripe apple) and mineral. When we shake the glass, we can appreciate the prominence of the secondary aromas: fermentation, butter, brioche and French pastries. Its journey through the 500l oak barrel reminds us of hints of vanilla and nutmeg, among others.

On the palate: it presents a lively, electric and dry acidity. We can appreciate mainly citrus peels, fresh apple, sweet spices, vanilla and nutmeg. A complex retronasal stands out, with aromas from ageing on the lees: buttery, creamy and lactic aromas such as lemon yoghurt.

In summary, we find a creamy, voluminous, well-balanced and persistent wine with a pleasant mineral finish with a peculiar spiciness.

A wine with high capacity for ageing and evolution.



BODEGA SUBMARINA
DEL MEDITERRÁNEO

CV01

CAVA BRUT RESERVA

THE SEA WINE CLUB



LET YOURSELF BE SURPRISED BY OUR
UNDERWATER MATURED WINES

Microvinification of less than
3000 bottles per year.

CV01

CAVA BRUT RESERVA

EARTH-SEA

PACK

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

INCLUDES:

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

Limited edition of 150 packs



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45

BODEGA SUBMARINA
DEL MEDITERRÁNEO

CV01

CAVA BRUT RESERVA

TASTING NOTES

WINEMAKING

Wine from our two vineyards in the Penedés, one of old Macabeo and the other of younger Xa Rel·lo and Parellada, both very close to the sea with very mineral soils. Natural and organic elaboration. After a cold prefermentation maceration process for a grand aromatic extraction and the alcoholic fermentation, we put a small quantity of the base wine to mature in Austrian oak barrels of second use, which will be our expedition liqueur.

The bottles will be aged for a minimum of 30 months in rhyme, in order to obtain aromatic complexity and structure, as well as fine and creamy bubbles. This process is followed by natural disgorgement in order to avoid thermal contrast, and thus preserve the aromas of the cava as much as possible.

Underwater maturation occurs for 9 months at a depth of 24 meters in the Mediterranean Sea.

CHARACTERISTICS

Type of wine: sparkling. COUPAGE (60%), Macabeo (30%), Xarel·lo y Parellada (10%) originary from La Granada del Penedés (Barcelona) D.O. Cava.

Serving recommendations: between 8 and 10°C.

Gastronomy: perfect for complex and meat dishes. Excellent for wines and desserts.

TASTING

The aroma: Grand main aroma of nuts, complemented by stone fruits. Subtle hints of honey and intense brioche and pastry aromas.

On the palate: It has great finesse. Complex and harmonious structure, its unctuousness and its fine bubbles, together with a perfectly integrated acidity are reminiscent of great vintage houses of Champanois. A very balanced, creamy finish and a very pleasant aftertaste, again marked by the underwater maturation and the natural yeasts from the second fermentation.



CV02 CAVA ROSÉ

THE SEA WINE CLUB



48
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49

LET YOURSELF BE SURPRISED BY OUR
UNDERWATER MATURED WINES

Microvinification of 2200 bottles.

Only available in fine dining

CV02
CAVA ROSÉ

EARTH-SEA PACK

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

INCLUDES:

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

Limited edition of 180 packs



BODEGA SUBMARINA
DEL MEDITERRÁNEO

CV02

CAVA ROSÉ

TASTING NOTES

WINEMAKING

Organic certified Trepát vineyard where we use a pioneering technique for the containment of pests and diseases: ozone treatment. We harvest by hand in 20kg crates. In the winery, a manual selection is carried out and after destemming, a short pre-fermentation maceration takes place for a higher tannin content, pneumatic press and first fermentation in stainless steel tanks. We start the second fermentation in the bottle while we keep a base barrel throughout the same period as the rhyme.

After 26 months of ageing, we proceed to carry out a manual disgorging by hand, with the expedition liqueur being the base wine which has been aged in second use French oak at the same time.

Underwater maturation occurs for 12 months at a depth of 24 meters in the Mediterranean Sea.

CHARACTERISTICS

Type of wine: sparkling rose wine. D.O. Cava, 100% Trepát.

Serving recommendations: between 5 and 7°C.

Gastronomy: rice dishes, oily fish, appetizers, salted meats, pastries, pastas, etc...

TASTING

The aroma: medium-high intensity, complex and elegant. In the spotlight, we appreciate mineral hints of talcum powder, mushrooms and hay, as well as apricot and candied fruit. When the glass is swirled secondary aromas of pastry and butter come to mind. Floral and fruity aromas are present in the background.

On the palate: dry, with a high acidity, which combines perfectly with its minerality and high tannin content. It stands out for its creaminess. Stone fruits are reaffirmed accompanied by hints of yoghurt and nuts. A long finish with a bitter aftertaste reminiscent of caramel.

It stands out for its fine and creamy bubbles.



BODEGA SUBMARINA
DEL MEDITERRÁNEO

NEW COLLECTION —ALPHA—



ALPHA, like the brightest star in its constellation.
ALPHA, as the top level of a hierarchy.
ALPHA, like the most exceptional wines
from the most extraordinary vineyards in the world.

ALPHA ÍGNEO
MALVASÍA VOLCÁNICA

Microvinification of 1800 bottles.

• coming soon •

ALPHA ÍGNEO

MALVASÍA VOLCÁNICA

TASTING NOTES

WINEMAKING

We start by going through a selection table to begin the vinification process with a cold pre-fermentation maceration of the must. Then, after 72 hours, we will start the alcoholic fermentation in the same tank with 4-5 daily stirrings, where we will later leave the wine to rest on its lees for 10 months, which we will clarify with clays and bottle without filtering.

Underwater maturation occurs for 12 months at a depth of 24 meters in the Mediterranean Sea.

CHARACTERISTICS

Type of wine: 100% volcanic Malvasia, from Tenerife. Canary Islands.

Recommended serving temperature: between 9 and 11°C.

Gastronomy: soups and vegetable dishes, poultry, seafood, fishes, mild stews and white meats.

TASTING

The aroma: very powerful fruity content, fruit such as mango and banana stands out as well as very sweet floral notes. The ageing on lees stands out with milky, sweet and buttery notes.

On the palate: voluminous, grand complexity and creaminess. It stands out for its high load of sweet and ripe fruit. A very well-integrated acidity, a wine with very mineral and sweet notes. It foreshadows a great evolution in the bottle.



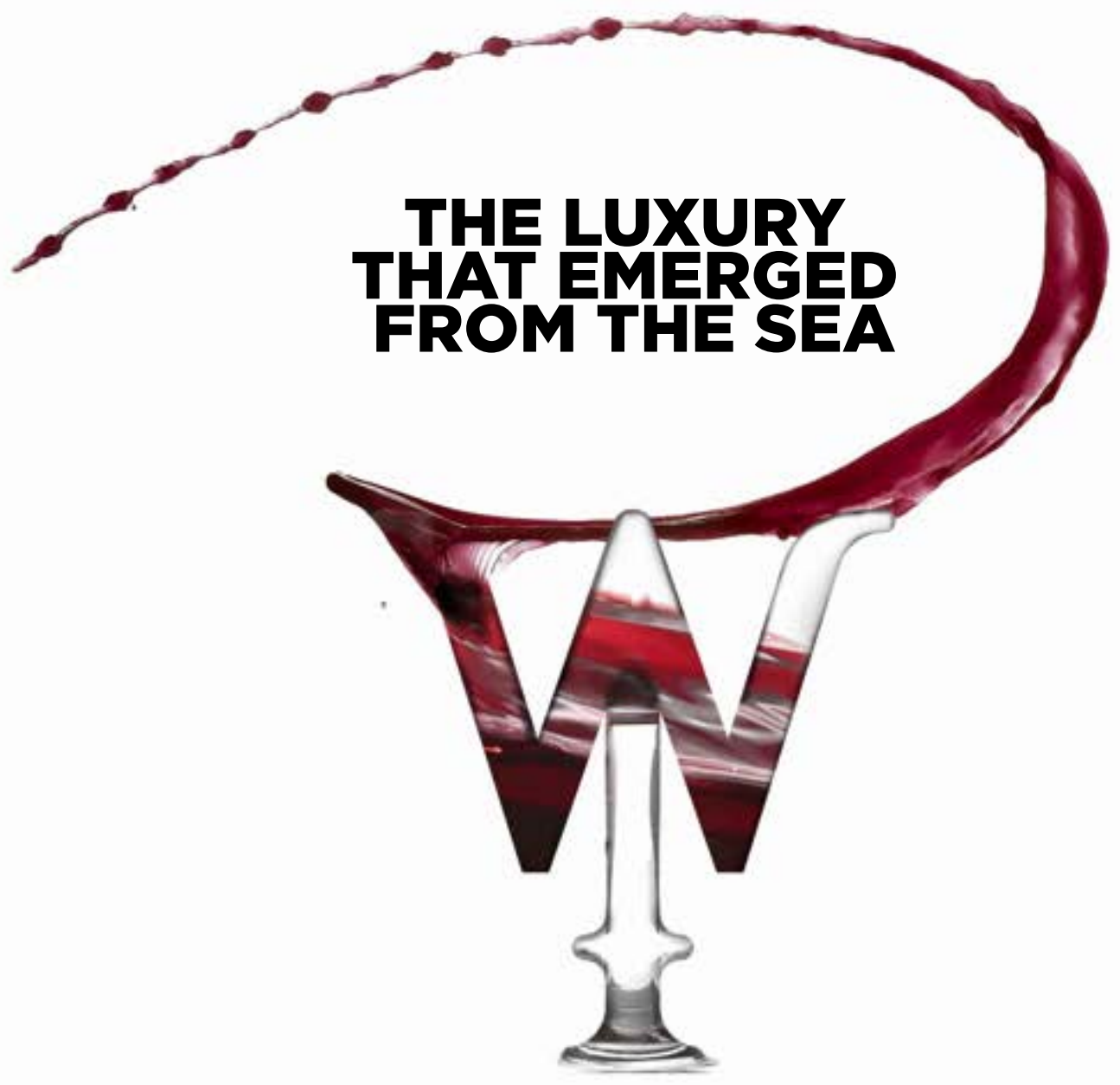
OUR ACTIVITY NOT ONLY RESPECTS THE SEABED

**OUR STUDIES HAVE SHOWN
THAT IT ALSO REINFORCES IT BY CREATING
ARTIFICIAL REEFS THAT ALLOW THE
INCREASE OF THE MARINE BIOMASS AND
THE REGENERATION OF THE POSIDONIA
MEADOWS.**

WE COLLABORATE WITH THE UNIVERSITY OF ALICANTE AS PART OF OUR R+D+I POLICY

**ANALYSING FROM A SCIENTIFIC AND
RIGOROUS PERSPECTIVE THE UNDERWATER
EVOLUTION OF THE FLAVOURS AND
STRUCTURES OF SUBMERGED WINES.**

DISCOVER
THE EXPERIENCE



THE LUXURY THAT EMERGED FROM THE SEA

BODEGA SUBMARINA
DEL MEDITERRÁNEO

www.theseawineclub.com