



CELLER CREDO

CONNECTED WITH NATURE



*The expression of the Penedès region*

## INTERPRETING LA XAREL·LO

*Xarel·lists*: a term coined to describe those who interpret and explore the properties and virtues of the Xarel·lo grape variety. The Mediterranean variety Xarel·lo is the leitmotif of Celler Credo's wine project and the thematic thread that gives rise to our wines.

The Mediterranean variety Xarel·lo is the leitmotif of Celler Credo's wine project and the thematic thread that gives rise to our wines. Aged on the lees, macerated with the grape skin or stems, with no sulphites added – made today using techniques we learned from our grandparents yesterday... In short, a thousand and one ways of interpreting Xarel·lo. In other words, Xarel·lo is our credo.

*A way to portray the Mediterranean through wine*

## BIODIVERSITY WINES

Our determination to make wines that emerge from a living landscape leads us to collaborate on projects aimed at defending and studying biodiversity in Celler Credo's vineyards, such as a study of butterflies in vineyards as a landscape quality bioindicator and another on the role of bats as a natural insectivore.

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This commitment has led us to produce a collection of biodiversity wines: Ratpenat (100% Macabeu) and Volaina (100% Parellada) – both in collaboration with the Granollers Natural Science Museum – and Mirabelles (100% Malvasía de Sitges). These wines also offer an opportunity to rediscover and explore traditional Mediterranean varieties of the Penedès region, beyond Xarel·lo: Macabeu, grown in exceptionally slaty soil; Parellada, harvested from a vineyard at an elevation of over 600 metres; and Malvasía de Sitges.

*Territories represented by wine*

## BIODINAMICALLY

At **Celler Credo** we see ourselves as defenders of *bio* (life) and *dynamics* (movement). We're guided by values that bring us closer to the land, territories and landscapes of which we form part. Is this, perhaps, the path to reconciling man and nature? Maybe.

We're committed to making *terroir* white wines – without chemical fertilisers, pesticides or herbicides – wines that speak plainly, recounting a sensory history that's free of artifice, authentic. This is a dialogue between man, the variety and the land; a conversation in which there's much to say and nothing to hide.

Xarel·lo wines that chatter; vines that give up their claim to the starring role in a vineyard inhabited by fennel, wild radish, yellow fleabane... by insects and animals that each contribute in their own small way to an ecosystem which, to express its true nature, needs something as easy to say as it is difficult to achieve: balance.

*Vineyards in Alt Penedès*

## TRUE TO OUR ORIGINS

Origins are where things get their start, where they take root. One of our core values is a commitment to share the essence of our origins in Alt Penedès – of the small, distinct territories we call vineyards, which we work in an organic and biodynamic way.

Celler Credo wines are made with grapes from both family-owned vineyards (15 ha) and vineyards cultivated by winegrowers who share our philosophy, based on respecting and defending the value chain of Penedès wines across both cultivation and winemaking – a credo we believe is key to ensuring the future of the region and its agricultural activity.

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Celler Credo builds partnerships with top-tier growers in the Penedès region with whom we share values and a commitment to sustainable viticulture, rooted in respect for identity, the territory and the landscape. We know that winegrowers who work conscientiously and meet strict quality standards deserve a fair price. That's why Celler Credo pays €1.00/kg for Xarel·lo grapes (compared to a current average of €0.35–€0.50/kg in Penedès) and €0.80/kg for Macabeu.

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CONNECTATS AMB LA NATURA

# **BIODIVERSITY WINES**

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## VOLAINA® 2018

*'Volaina' rediscovers the delicacy and freshness of the Mediterranean Parellada variety, cultivated at an elevation of over 500 metres, while also supporting the Catalan Butterfly Monitoring Scheme, which studies the role of this group of insects ("volaines" in Catalan) as bioindicators.*

Volaina is the result of a shared commitment of Celler Credo and the Granollers Natural Science Museum to defend the environment and the living creatures that inhabit it. The agreement between them provides a framework for conducting research and raising awareness of the important role butterflies play in the ecosystem, both as pollinators and as a food source for other species.

Celler Credo has formed partnerships with top-tier growers in the Penedès region with whom we share values and a commitment to sustainable viticulture, rooted in respect for identity, the territory and the landscape. Volaina, the wine that results from this collaboration, is made from grapes harvested from two vineyards in the municipality of Aiguamúrcia, in Pla de Manlleu, one of the highest areas in Penedès. One is known as Els Pinyers (owned by winegrower Jaume Bargans); the other, Sant Miquel (owned by winegrower Jaume Nin). Both are cultivated in accordance with the principles of organic viticulture.

All Celler Credo grapes are harvested by hand to ensure a precise selection of the fruit and to guarantee its excellent quality. Furthermore, we take great care over grape ripening with the aim of producing wines with natural, fresh acidity with the intention of achieving an expressive and balanced wine.

The must fermentation takes place in stainless steel tanks on our own yeasts from Celler Credo's vineyards, an essential element for producing truly terroir wines. To give the fullest possible expression to the true Parellada character, we do a light maceration with the destemmed grapes at the end of the fermentation, followed by a bâtonnage of the lees and six months of ageing in vats. This wine may contain natural sediments due to our minimal intervention.



### Variety

100 % Parellada

### Vineyards location

Pla de Manlleu, one of the highest zones in the Penedès region at an elevation of over 500 m



### Alcohol content

9,5 % · 75 cl

### Total Sulphur dioxide

39 mg/l

150 mg/l is the max. permitted by the EU for organic white wines

### Residual sugar

0,5 g/l

### Suitable for vegans

Vegan Wine

### Natural Cork Stopper

Cork is a sustainable recyclable material



### EcoBottle

390 gr

Less weight, less impact on the carbon footprint

### Organic farming



Certified Organic by CCPAE

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## RATPENAT® 2018

*Enigmatic and unknown, yet absolutely essential for a balanced ecosystem, the bat is the only flying mammal on the planet. Its remarkable biological features include its long lifespan (bats can live for over 40 years) and its ability to consume 600 to 1,200 insects an hour.*

The white wine **Ratpenat** (the Catalan word for “bat”) grew out of an agreement between Celler Credo and the Granollers Natural Science Museum to work together to defend the environment and the creatures that inhabit it. The agreement between both, started in 2013, supports projects aimed at raising public awareness of the importance of bats in the ecosystem, where it plays a valuable role as an efficient insectivore.

**Celler Credo** has formed partnerships with top-tier growers in the Penedès region with whom we share values and a commitment to sustainable viticulture, rooted in respect for identity, the territory and the landscape. **Ratpenat**, the wine that results from this collaboration, is made using grapes from a single vineyard in the north of Piera, with soil composed of glossy slate (phyllites) and quartz gravel – absolutely unique in the Penedès region. The vineyard, with a total of two hectares of bush-trained vines, stands in a small valley known as La Riera Seca. The vines are 30 years old.

All Celler Credo grapes are harvested by hand to ensure the excellent quality of the fruit. All our wines are produced and bottled on the property.

The must fermentation takes place in stainless steel tanks on our own yeasts from Celler Credo's vineyards, an essential element for producing truly terroir wines. After fermentation, the wine is aged in barrels made of old oak for one month, then allowed to rest for six months in vats. This wine may contain natural sediments as a result of our minimal intervention.



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### Variety

100 % Macabeu

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### Bottles produced

4.877

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### Alcohol content

11 % · 750 cl

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### Total Sulphur dioxide

30 mg/l

150 mg/l is the max. permitted by the EU for organic white wines

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### Residual sugar

0,5 g/l

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### Suitable for vegans

Vegan Wine

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### Natural Cork Stopper

Cork is a sustainable recyclable material



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### EcoBottle

390 gr

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### Organic farming



CERTIFIED ORGANIC  
BY CCPAE.

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# CELLER\_CREDO

## MIRABELLES 2016

*'Mirabelles', a wine that explores the vibrancy of Malvasia de Sitges and its extraordinary ageing potential. A re-encounter with one of the great indigenous varieties of the Penedès wine region.*

**Mirabelles 2016** represents another step forward in Celler Credo's commitment to rediscovering and exploring the traditional varieties of the Penedès region. **Mirabelles** is made from a family vineyard located in Can Rossell de la Serra (Torrelavit), cultivated in accordance with the principles of organic and biodynamic agriculture. The vineyard, which occupies a total of 0.9 hectares, stands at an elevation of 280 metres and is made up of clay-loam soil.

In Celler Credo we let plant cover grow spontaneously between the vines. This cover plays a crucial role, loosening the soil, regulating water retention and drainage, and helping to foster biodiversity and to maintain a balance in the vineyard ecosystem. Natural treatments made of plants are applied to the vines in order to control the presence of fungus and strengthen the vine's defences.

All Celler Credo grapes are harvested by hand to ensure the excellent quality of the fruit. Furthermore, we take great care over grape ripening with the aim of producing wines with natural, fresh acidity with the intention of achieving an expressive and balanced wine.

Most of the **Mirabelles** must is fermented in stainless steel vats; the remainder in a small vessel made of low-porosity red clay, which allows the wine to breathe to a degree and respects Malvasia de Sitges' varietal character. Fermentation takes place with indigenous yeasts isolated from Celler Credo's vineyards, an essential element of identity in the making of truly terroir wines. After fermentation, the wine is stirred with the finest lees for one month, then carefully aged in the bottle for two years.

This wine may contain natural sediments due to our minimal intervention.



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### Variety

100 % Malvasia de Sitges

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### Bottles produced

566

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### Alcohol content

11,5 % · 75 cl

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### Total Sulphur dioxide

36 mg/l

150 mg/l is the max. permitted by the EU for organic white wines

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### Residual sugar

<0,5 g/l

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### Suitable for vegans

Vegan Wine

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### Natural Cork Stopper

Cork is a sustainable recyclable material



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### EcoBottle

390 gr

Less weight, less impact on the carbon footprint

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### Organic, biodynamic farming



Certified Organic by CCPAE



Certified Biodynamic by Demeter

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# XAREL·LO COLLECTION

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## MIRANIUS 2018

*'Miranius' - a clever fox who ventures into our vineyards and is delighted by the sweet aromas of the grapes.*

Miranius is a lively, vibrant wine that ages well in the bottle. It is made 100% from the Mediterranean variety Xarel·lo and has strong varietal character with crisp acidity and a good palate.

Miranius is intended to express the richness and singularity of the landscapes of the Penedès region. That's why it's made using grapes harvested from a selection of Xarel·lo vineyards distributed in three main areas of the territory: Plana del Penedès, Muntanyes de l'Ordal (vineyards at an elevation of 400 metres) and Vall del Bitlles. All these vineyards are cultivated in accordance with the principles of organic agriculture.

All Celler Credo grapes are harvested by hand to ensure a precise selection of the fruit and to guarantee its excellent quality. Furthermore, we take great care over grape ripening with the aim of producing wines with natural, fresh acidity with the intention of achieving an expressive and balanced wine.

The must fermentation takes place in stainless steel tanks on our own yeasts from Celler Credo's vineyards, an essential element for producing truly terroir wines.

This wine may contain natural sediments due to our minimal intervention. Miranius 2018 is produced and bottled on the property.



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**Variety**

100 % Xarel·lo

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**Alcohol content**

11 % · 75 cl

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**Total Sulphur dioxide**

33 mg/l

150 mg/l is the max. permitted by the EU for organic white wines

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**Residual sugar**

0,5 g/l

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**Suitable for vegans**

Vegan Wine

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**Natural Cork Stopper**

Cork is a sustainable recyclable material



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**EcoBottle**

390 gr

Less weight, less impact on the carbon footprint

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**Organic farming**

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## ALOERS 2018

*'Aloers' was the name given to farmers in the Middle Ages who owned the land that they cultivated. They were free of any duty to pay rent or render service.*

Aloers 2018 is made using grapes from a unique vineyard located in the interior of Alt Penedès, in the municipality of Subirats – cultivated in accordance with the principles of organic, biodynamic agriculture. The vines are 50 years old and the vine training method is based on bush shape.

Aloers offers the freshest, most genuine expression of the Mediterranean Xarel·lo grown on calcareous soils. Celler Credo's team wants to ensure a wine of great vivacity that can have a long life in the bottle.

All Celler Credo grapes are harvested by hand to ensure a precise selection of the fruit and to guarantee its excellent quality. Furthermore, we take great care over grape ripening with the aim of producing wines with natural, fresh acidity with the intention of achieving an expressive and balanced wine.

Aloers is made by allowing the must to macerate for a few hours with the grape stems and skins. Celler Credo's wines ferment always on indigenous yeast isolated from our vineyards, an essential element for producing truly terroir wines.

With the aim of giving structure and finesse to the wine, lees are stirred for approximately one month. Then, the wine remains in stainless steel tank for 6 months on the fine lees.

Aloers seeks to give the fullest possible expression to the terroir and may have completely natural sediments due to our minimal intervention. This wine is vinified and bottled on the property.



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**Variety**

100 % Xarel·lo

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**Bottles produced**

13,000

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**Alcohol content**

10.5 % · 75 cl and 150 cl

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**Total Sulphur dioxide**

26 mg/l

150 mg/l is the max. permitted by the EU for organic white wines

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**Residual sugar**

0,5 g/l

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**Suitable for vegans**

Vegan Wine

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**Natural Cork Stopper**

Cork is a sustainable recyclable material



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**EcoBottle**

390 gr

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**Organic, biodynamic farming**

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# CELLER\_CREDO

## CAN CREDO 2015

*'Can Credo' is the name by which our house is commonly known in Sant Sadurní d'Anoia.*

Can Credo is made exclusively with grapes from a family-owned vineyard in la Pedra Blanca Estate –in the county of Alt Penedès, Barcelona. All of the vineyards have been cultivated according to the principles of organic, biodynamic agriculture.

We let cover crop grow spontaneously between the vines. This cover plays a crucial role, loosening the soil, regulating water retention and drainage (essential in the dry farming system we practise), and helping to foster biodiversity and maintain a balance in the vineyard ecosystem. Natural treatments based on medicinal plants (phytotherapy) are applied to the vines to control the presence of fungus and strengthen the vine's defences in a natural way.

All Celler Credo grapes are harvested by hand to ensure the excellent quality of the fruit. Before pressing, the grapes used to make Can Credo wines are inspected on a manual selection table.

Balanced and deep, Can Credo expresses the character of Xarel·lo grape grown in a calcareous soil. During the winemaking process, we destem the grapes and macerate them on the skins for three days. We then draw off the must without pressing to separate the most elegant and subtle fraction of the juice. Fermentation on indigenous yeast isolated from our vineyards takes place in oak casks, where the wine is aged for about two months.

It may contain completely natural sediments due to our minimal intervention. This wine is produced and bottled on the property.



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**Variety**

100 % Xarel·lo

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**Bottles produced**

1,333

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**Alcohol content**

12 % · 75 cl

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**Total Sulphur dioxide**

54 mg/l

150 mg/l is the max. permitted by the EU for organic white wines

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**Residual sugar**

0,2 g/l

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**Suitable for vegans**

Vegan Wine

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**Natural Cork Stopper**

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**EcoBottle**

390 gr

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**Organic, biodynamic farming**

Certified Biodynamic by Demeter



Certified Organic by CCPAE

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## CAPFICAT 2016

*'Capficat': a branch that's buried –without being cut from the stump it grows from– and gives life to a new vine.*

The white wine **Capficat** comes from our family-owned vineyard Serral del Bosc – a mainly calcareous terrain characterised by a loamy soil texture (balanced mix of sands, silts and clays). All our vineyards are located in Alt Penedès county and have been grown according to the principles of organic, biodynamic agriculture.

We let plant cover grow spontaneously between the vines. This cover plays a crucial role, loosening the soil, regulating water retention and drainage (essential in the dry farming system we practise), and helping to foster biodiversity and to maintain a balance in the vineyard ecosystem. Natural treatments of medicinal plants (phytotherapy) are applied to the vines in order to control the presence of fungus and strengthen the vine's defences. All Celler Credo grapes are harvested by hand to ensure the excellent quality of the fruit.

**Capficat** epitomizes purity and transparency. It contains no added sulphites, only those naturally produced by yeasts during the fermentation process (<8 mg/l). This wine reflects the quality of the grapes used and the work done in the vineyard. Must fermentation takes place in used oak barrels, and the wine is then left in the barrels for approximately two months. Celler Credo's wines ferment always on indigenous yeast isolated from our vineyards.

**Capficat** seeks to give the fullest possible expression to the terroir and may have completely natural sediments due to of our minimal intervention. All our wines are grown, produced and bottled on the property.



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**Variety**

100 % Xarel·lo

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**Bottles produced**

1,666

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**Alcohol content**

10.5 % · 75 cl

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**Total Sulphur dioxide**

<8 mg/l

150 mg/l is the max. permitted by the EU for organic white wines

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**Residual sugar**

0,4 g/l

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**Suitable for vegans**

Vegan Wine

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**Natural Cork Stopper**

Cork is a sustainable recyclable material



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**EcoBottle**

390 gr

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**Organic, biodynamic farming**

Certified Biodynamic by Demeter



Certified Organic by CCPAE

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## ESTRANY SOLIDARI 2017

Estrany Solidari is the end result of the effort and enthusiasm of nearly 200 people who took part in Celler Credo's Verema Solidària (Solidarity Harvest) on 16 September 2017. Volunteers hand-harvested 3800 kg of Xarel·lo grapes, which Celler Credo had reserved exclusively for the event. The fruit harvested was at the point of full ripeness and blessed by the generosity of nature, which offered us grapes that were healthy, expressive and had great potential to convey the direct, honest, transparent style of our wines.

The goal of the Solidarity Harvest is to connect land, wine and social conscience. Part of the proceeds from the sale of **Estrany Solidari** goes to support programmes aimed at reducing poverty and social exclusion of people with intellectual disabilities.

**Estrany Solidari** is made using grapes from the Serral del Bosc vineyard, which is characterised by loamy soil with calcareous nodules (balance of sand, silt and clay). The vineyard—which belongs to Celler Credo and is located in the county of Alt Penedès—is cultivated in accordance with the principles of organic and biodynamic agriculture.

The wine **Estrany Solidari** is made using a traditional technique from the days when white grape varieties were macerated with the grape skins. This method is used to showcase the Xarel·lo variety in a frank, uncompromising way that captures all its depth and rough-edged elegance. Fermentation is done using our own yeast from Celler Credo vineyards. The first stage, lasting about a week, takes place in open oak barrels with the Xarel·lo skins. The process is then completed in a stainless-steel tank.

It may contain natural sediments due to our minimal intervention in the winemaking process. Cultivation, vinification and bottling are done entirely on our property. We recommend decanting before drinking.



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**Variety**

100 % Xarel·lo

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**Bottles produced**

2.933

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**Alcohol content**

13,5 % · 75 cl

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**Total Sulphur dioxide**

43 mg/l

150 mg/l is the max. permitted by the EU for organic white wines

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**Residual sugar**

0.2 g/l

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**Suitable for vegans**

Vegan Wine

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**Natural Cork Stopper**

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**EcoBottle**

390 gr

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**Organic, biodynamic farming**

Certified Biodynamic by Demeter



Certified Organic by CCPAE

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