



Segura Viudas



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01 HOME & HISTORY

HEREDAD
THE LAND



HEREDAD

HOME & HISTORY

HEREDAD OUR ROOTS

Located outside Barcelona,
Spain, Heredad Segura
Viudas is a historic winery
tucked in the quiet, sunny
vineyards of the ancient
wine region of **Penedès**.





HEREDAD

OUR HOME

TORRELAVIT, ALT PENEDES
CATALUÑA, SPAIN

HEREDAD SEGURA VIUDAS





HEREDAD

OUR HERITAGE



The origins of the Heredad date back to the **11th century** in the middle of the Iberian Crusades (“la Reconquista.”)

HEREDAD

A HOUSE OF HISTORIES

Our beautiful stone manor house has assumed **many identities** over its **centuries of history**:

- Embattled fortress
- Farmhouse
- Flour mill
- Distillery
- Family residence
- Government acquisition
- Boutique winery
- International enotourism destination

This building has lived it all.





HEREDAD

THE DEFENSE TOWER

The land belonged to the Monastery of Sant Cugat, the most important monastery in the county of Barcelona, until the abbey ceded the land to one, Gerard Alemany.

Alemany constructed the first building on the land originally as a **defensive tower**.

The tower marked and defended territory gained in battle **during the Reconquista**. Battle scars and bullet holes can still be seen in the walls to this day.

Hostilities ceased toward the end of the century and the property then changed ownership several times.

HEREDAD

FROM FORTRESS TO FARMHOUSE

New buildings were added in the 12th century, transforming the battle-scarred tower into a family home and a working **farmhouse**. Like many surrounding farms, grains and cereals were grown on the estate and there was a working mill in the building.

Beyond **milling flour**, the estate became synonymous with the **cultivation of grapes** due to the native vines criss-crossing its steep hills and swampy river banks.

A deed from 1156 refers to the building itself as the **Domus de Reÿm**.
("The house of grapes.")



Domus de Reijn

1156

“I am proclaiming to those present and the future
that I, Ramon Guillem d’Odena,
and my spouse, Berenguera,
give to you Geraldo and to your progeny
the hill and the house we call
“Domus de Reym”
for you to build a house and settle down
the best you can do.”

(Anno 1156)





"THE HOUSE OF GRAPES"

DOMUS DE REYM · YEAR 1156



HEREDAD

THE 20TH CENTURY CAVA REVOLUTION

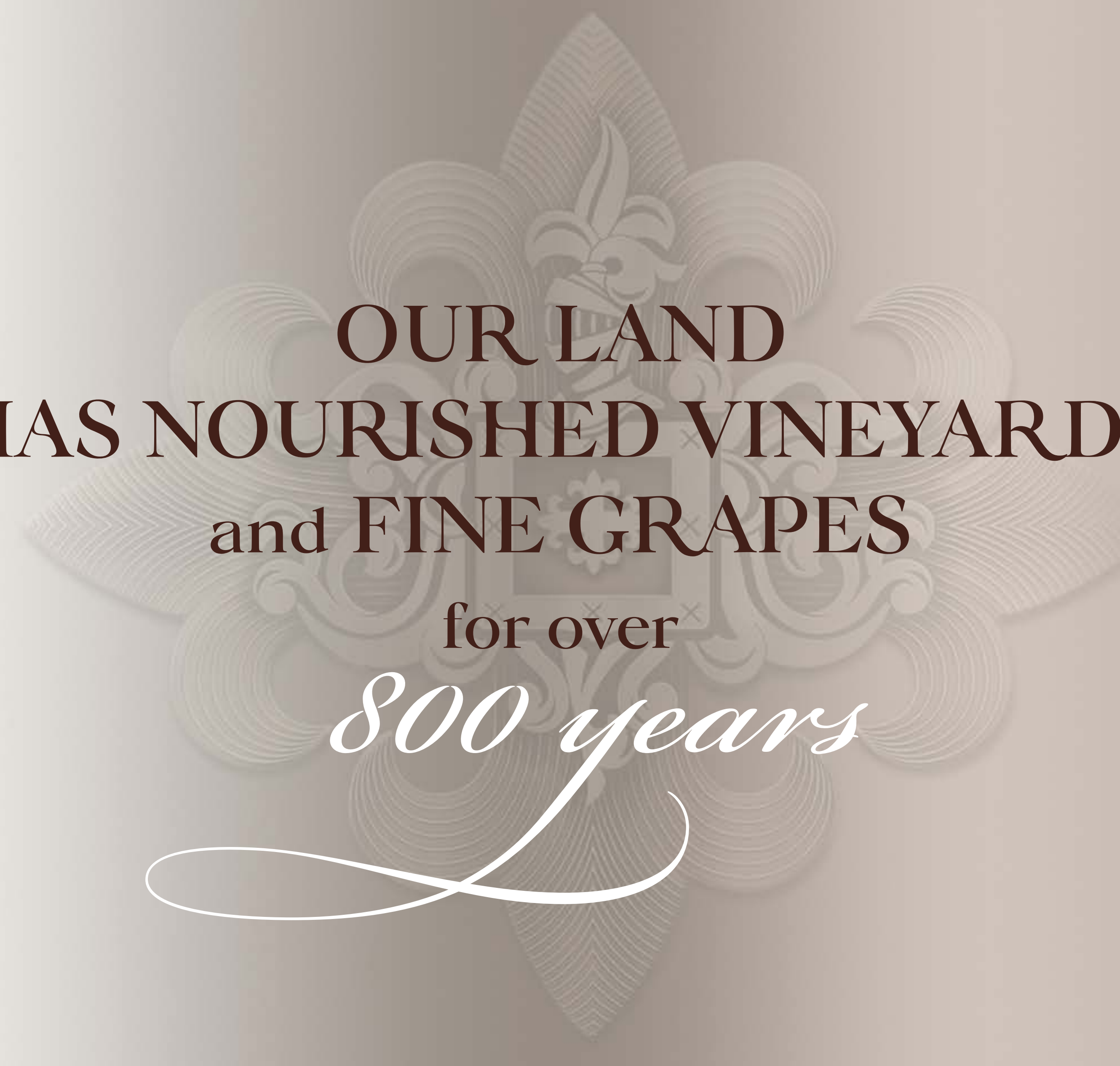
In the mid 20th century, **cava** became recognized as a revolution in the world of “champagne.” It grew to become an international reference of sparkling wine in its own right, recognized for quality and diversity.

The farmhouse and estate of Can Esbert de Raim were bought by the **Segura brothers in the 1950s**. New caves and wineries with the latest machinery were soon built. The brothers began marketing their own cava in **1969**, with the launch of the iconic **Segura Viudas Heredad** premium cava.

THE LAND

HOME & HISTORY





OUR LAND
HAS NOURISHED VINEYARDS
and FINE GRAPES

for over

800 years

THE LAND

IBERIAN WINE AMPHORAS

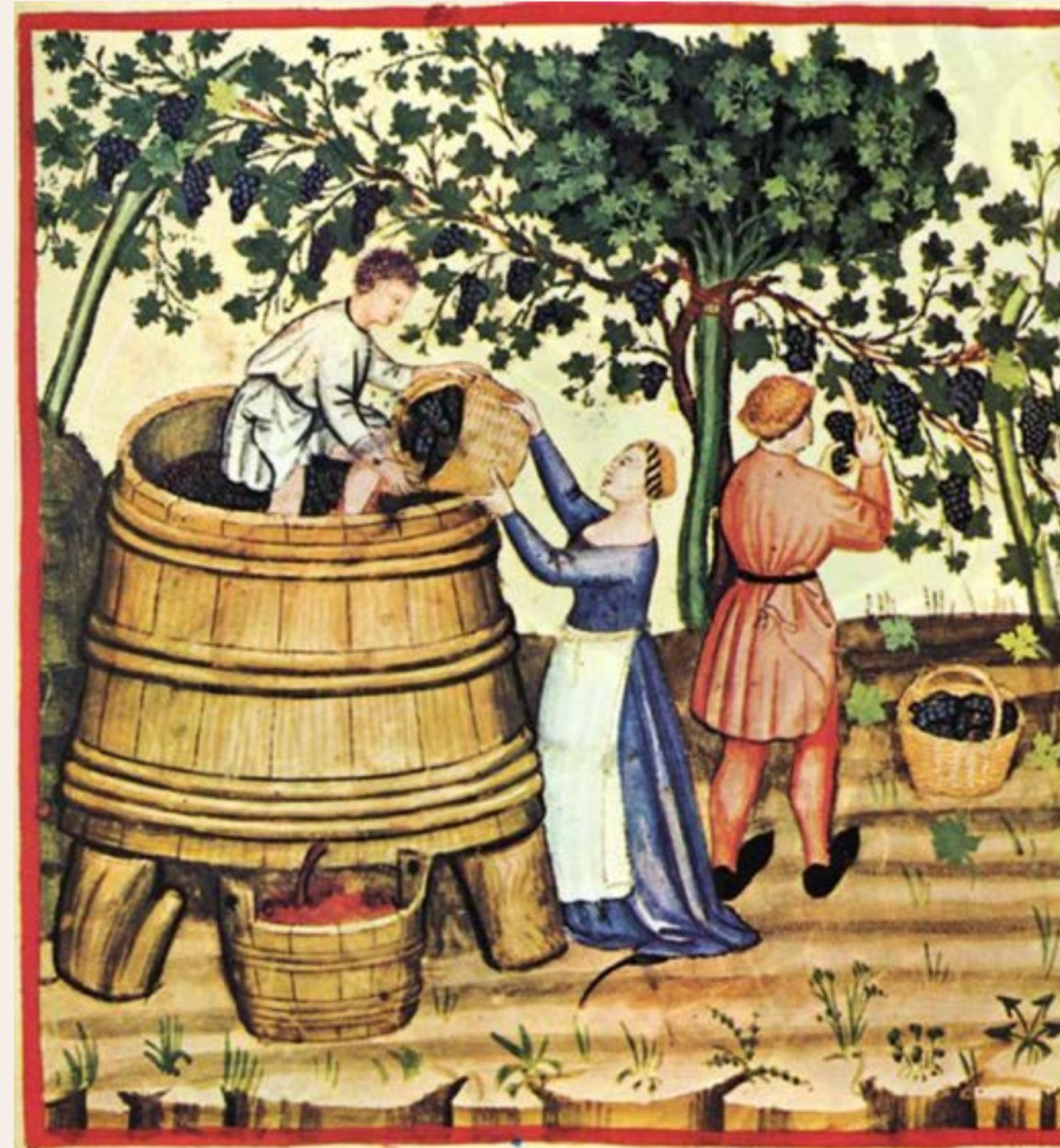
Pieces of Iberian ceramics dating back to 600-300 BC were found in the vineyards of Segura Viudas. They have been attributed to plates and dishes, **Iberian amphoras for transporting wine** (conical shape at the base) and jars for storing food.



THE LAND

MEDIEVAL TIMES

During the medieval period, wine became a regular part of everyday life.





THE LAND

THE GIFT OF GRAPES- CENTURIES OF WINEMAKING

Vine growing and wine consumption were two of the the most noteworthy innovations of the Iron age.

Grapes and wine arrived to the peninsula thanks to the Phoenicians but it took a few centuries more until the **Greeks started cultivating vines about 2,400 years ago.**

We believe that it around this time, the 4th century BC, that a population was settled permanently enough in the region today known as Penedés to cultivate the grapes.

Wine was initially quite a valuable product and difficult to obtain. It was frequently used as a bargaining tool in commercial transaction. Later it became popular, was cultivated locally and formed a part of religious ceremonies and celebrations as well as commercial transactions.



THE LAND

LOVE OF LOCAL

OUR PREMIUM QUALITY WINES ARE MADE FROM THE FINEST GRAPE VARIETIES, INDIGENOUS TO THE REGION.

In many areas of Spain, the rich heritage of indigenous varieties is being rediscovered. These had been forgotten, due to the fashion of French varieties in international markets.

We are amazed at how these varieties behave: they support climate change much better, allow more sustainable agricultural practices, and give our wines something genuine.



02 BIO-DIVERSITY

WINERY FOR CLIMATE PROTECTION
SUSTAINABLE TOURISM

BIODIVERSITY

RESPECTING OUR ROOTS

OUR LAND IS PROTECTED, BIODIVERSE
AND CERTIFIED AS A WINERY
FOR CLIMATE PROTECTION.

Sustainable Wineries for Climate Protection (SWFCP) is the first and only specific certification of **environmental sustainability for the wine sector** and aims to become the international benchmark in winemaking and the environment, seeking out solutions and best practices for wineries.



**SUSTAINABLE
WINERIES**
for Climate Protection





BIODIVERSITY

AN ENVIRONMENTALLY SUSTAINABLE WINERY

Developed by the Spanish Wine Federation (Federación Española del Vino - FEV), the WFCP certification system establishes the environmental criteria sustainable wineries must meet.

WFCP certification is geared towards ongoing improvement and sustainability in wineries, based on **four key areas**: reduction of greenhouse gases (GHG), water management, waste reduction and energy efficiency and renewable energy.

WFCP certification allows us to demonstrate in a concrete, measurable and independent way the real commitment of our winery to environmental sustainability.



BIODIVERSITY

OUR PRECIOUS ECOSYSTEM



An important and harmonious part of our wine-making process is our study, understanding, and **promotion of the biodiversity** of the **ecosystem** around the Heredad.

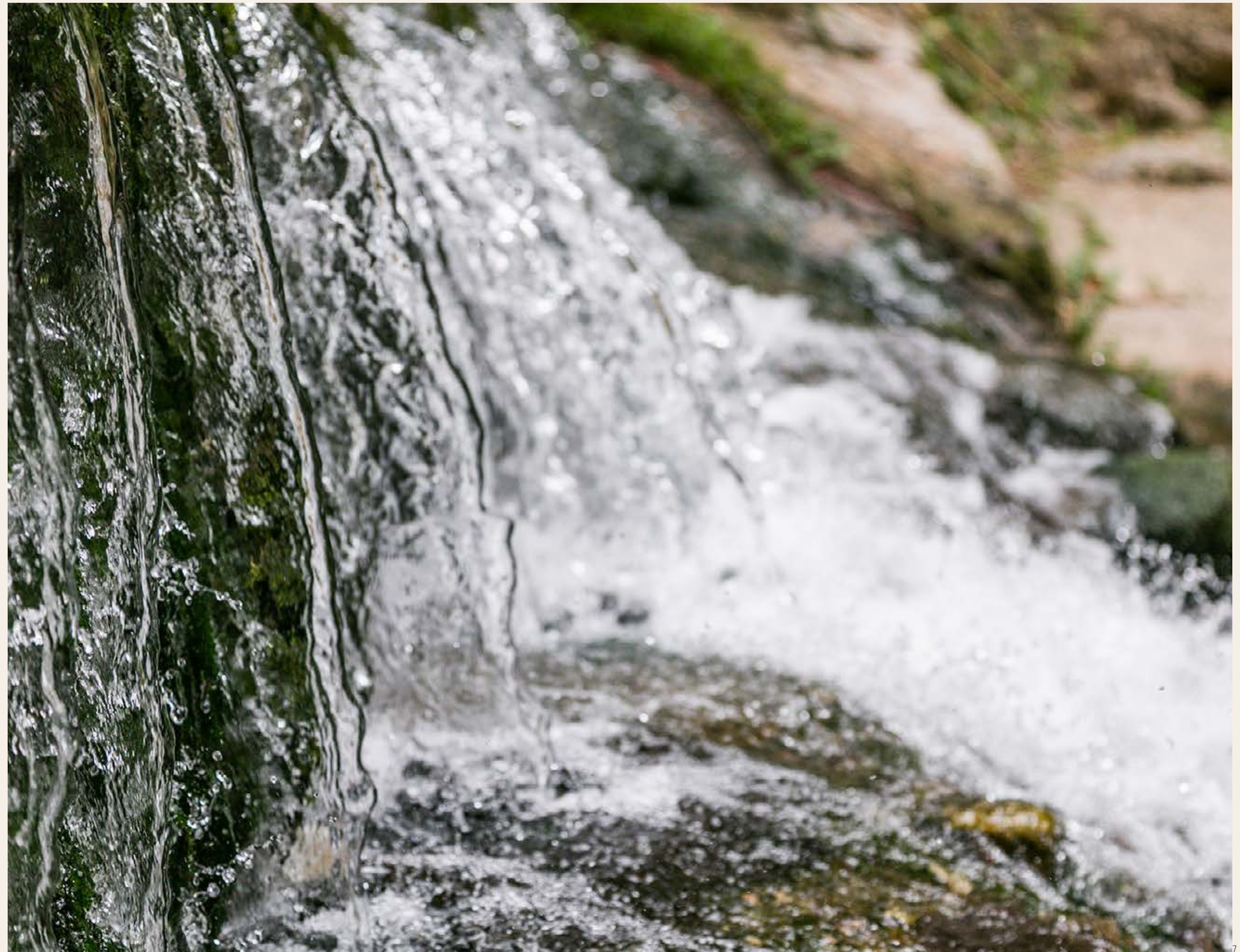
The flowers that bloom in the vineyards, the medicinal uses of wild vegetation, the variety of birds that visit us and the fish that swim along the River Bitlles are all part of our **precious environment**, which we **respect and preserve**.

BIODIVERSITY

THE FLOW OF LIFE

—

We are in the process of continuous improvement of our **carbon and water footprint**.



BIODIVERSITY

BIOSPHERE COMMITMENT TO SUSTAINABLE TOURISM

In February 2020, **Segura Viudas** obtained the “Biosphere Commitment” label in recognition of their commitment to sustainable and quality tourism for the 3rd consecutive year.

The Biosphere sustainable tourism seal is promoted by the Barcelona Provincial Council in collaboration with the **Responsible Tourism Institute (ITR)**. The seal certifies that the wineries meet the requirements of the "Biosphere Destination" standard and that they successfully apply six specific criteria in their tourism policies: sustainable management, economic and social development, conservation and improvement of cultural heritage, environmental conservation, quality and safety and visitor involvement.



03 OUR WINES

CRAFTED WITH CARE
THE PORTFOLIO



CRAFTED WITH CARE

OUR WINES



CRAFTED WITH CARE

GRAPE EXPECTATIONS

Our **premium wines** are crafted with **historic expertise** and **craftsmanship** that upholds strict **artisanal standards**.

We carefully create our prestigious cavas following the traditional Champenoise method, as well as a variety of still wines.

CRAFTED WITH CARE

TRADITION & INNOVATION

The art of making cava is steeped in 150 years of tradition and has very strict rules about the grapes and the use of the traditional method. Yet, there are still ways to take a new twist on traditions.

Viticulture and enology are advancing sciences. Every year we test new techniques in different areas of our processes and we observe how they adapt to our product. If something works, we adopt it.

Making wine is a living process, despite rules and traditions.



CRAFTED WITH CARE

OUR WINES

THE PORTFOLIO

OUR CAVAS

CAVAS

THE PORTFOLIO



CAVAS

THE PORTFOLIO



BRAND ICON

BRUT RESERVA HEREDAD



75% Macabeo
25% Chardonnay



A minimum of 15 months



TASTING NOTES

Reserva Heredad was created to express style, in the world of top of the range sparkling wines. We make it with the objective of offering an elegant, versatile Cava. To do this, we select only the very best wines from each vintage, which will then age in bottle, in contact with the lees, for more than 24 months. This ageing ends when the winery expert gives every bottle the magic touch with the last “poignettage” or shake of the wrist, which intensifies the contact of the lees with the wine, and creates a more complex bouquet.

WINEMAKING TEAM

- Manel Quintana – Technical Director of Segura Viudas and Oenologist
- Ton Raventós – Head of Laboratory at Segura Viudas and Oenologist

CAVAS

THE PORTFOLIO



COMPLEX, ELEGANT & VERSATILE BRUT RESERVA



50% Macabeo
30% Xarel·lo
20% Parellada



A minimum of 15 months



TASTING NOTES

Fruitiness, freshness and complexity are the three principal defining characteristics of Segura Viudas Brut Reserva. The fruit and the freshness stem from the meticulous care with which we handle our grapes. The complexity comes from a very special technique, which involves autolysis of the yeast cells in the base wine for 3 months before bottling, and a second autolysis of the yeast cells for a minimum of 15 months ageing in bottle.

WINEMAKING TEAM

- Manel Quintana – Technical Director of Segura Viudas and Oenologist
- Ton Raventós – Head of Laboratory at Segura Viudas and Oenologist

CAVAS

THE PORTFOLIO



FRESH & SOPHISTICATED BRUT ROSÉ



40% Trepat
40% Pinot Noir
20% Garnatxa



A minimum of 12 months



TASTING NOTES

Brut Rosé from Segura Viudas is a perfect example of what a Cava Rosado should be like, with its intense fruitiness, on both nose and palate, its lively colour, and its finesse. In the search for perfect balance between fruit and ageing, the blend for this rosado is made up of three black grape varieties: Trepat, Pinot Noir and Garnacha, each contributing their particular characteristics.

WINEMAKING TEAM

- Manel Quintana – Technical Director of Segura Viudas and Oenologist
- Ton Raventós – Head of Laboratory at Segura Viudas and Oenologist

CAVAS

THE PORTFOLIO



FRESHNESS AND FUN ORGANIC BRUT



50% Macabeo
40% Parellada
10% Xarel·lo



12-15 months



TASTING NOTES

Hidden amongst the quiet, sunny vineyards outside Barcelona, Segura Viudas is a historic winery that dates back to the 11th century. Our heritage and foundation was built on the values of craftsmanship, authenticity and respect for the land. We continue to honour and preserve these values today, as Segura Viudas Organic wines are created in perfect harmony with our responsibility of sustainability and centennial agricultural tradition.

WINEMAKING TEAM

- Manel Quintana – Technical Director of Segura Viudas and Oenologist
- Ton Raventós – Head of Laboratory at Segura Viudas and Oenologist



Segura Viudas
RESPECT THE ROOTS

#RespectTheRoots



TASTING NOTES & AWARDS

BRUT VINTAGE 2022

A masterful blend of Macabeo, Xarel·lo, Parellada, Chardonnay and Pinot Noir, aged for a minimum of 9 months for complex, aromatic and fruity profile.



For 2022 and 2021 vintage



For 2021 vintage



ROSÉ VINTAGE 2022

Crafted from the finest Pinot Noir and Garnatxa Negra grapes, the Rosé Vintage undergoes a minimum 9-month aging process, resulting in a luscious flavor profile with a hint of spice and a fresh, elegant finish.



For 2022 vintage



THE PORTFOLIO

OUR WINES



Segura Viudas
HOMENAJE
2023

Segura Viudas
HOMENAJE
2023

Segura Viudas
HOMENAJE
2023

WINES



THE WINE

HOMENAJE BLANCO

Crafted from 70% Macabeo with three different ageing methods – ceramic, oak barrel and stainless steel – 20% Garnatxa Blanca, and 10% Chardonnay, this wine captures white and tropical fruits, floral notes and citrus.

Pair with:

- ❖ Scorpion fish ravioli with pumpkin, and cabrales blue cheese foam.
- ❖ Roasted aubergine timbale with Mahón cheese, paprika and honey.
- ❖ Sea and Mountain: Turbot, morels and slow-cooked iberian pork jowls.

Winner: Silver, Mundus Vini Spring Tasting 2024





THE WINE

HOMENAJE ROSADO

A balanced blend of 50% Garnatxa Negra and 50% Merlot, this rosé is a testament to our winery's artisanal approach, offering a fresh palate with an abundance red fruits and subtle white flower notes.

Pair with:

- ❖ Tender veal confit with goat cheese.
- ❖ Stone-grilled octopus, red pepper mousseline and smoked paprika air.
- ❖ Rice "a la llauna" (crispy underside) with sea cucumbers and calçots.
- ❖ Salmon supreme cut with orange and pomegranate emulsion.

Winner: Gran Oro, Girovi 2024 Edition





THE WINE

HOMENAJE TINTO

An elegant, full-bodied red made from a blend of 55% Garnatxa Negra, 20% Merlot, 20% Carinyena and 5% Pinot Noir, this red wine showcases a rich tapestry of red and black fruits, accented by a hint of spice.

Pair with:

- ❖ Luxuriously seasoned steak tartare.
- ❖ Meatballs with cuttlefish in a thick sauce made with ground almonds.
- ❖ Succulent pork tenderloin with a medley of fresh seasonal vegetables.
- ❖ Beef entrecote served with pomme purée and delicate summer truffle.





Segura Viudas