



B & C

WINES



CATALOGUE
B&C WINES

WINE MERCHANTS

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B&C Wines was founded with a vision to introduce the unique flavors of El Priorat AOQ and surrounding regions to the Danish market. Despite Denmark's love for wine, these prestigious Spanish regions remain underrepresented. Our mission is to bridge this gap by importing and distributing handpicked, high-quality wines that reflect the heritage and craftsmanship of their origins.

Our business operates as a wine import and retail company, carefully selecting wines from boutique wineries committed to sustainability and authenticity. With a strong online presence and B2B approach, we make it easy for wine enthusiasts, restaurants, and specialty shops to access exclusive vintages.

B&C Wines is not just about selling wine—it's about curating experiences. We host wine tastings, masterclasses, and private events, allowing customers to deepen their appreciation of Spanish wines. Through strategic marketing, social media engagement, and partnerships with local businesses, we aim to build a strong, recognizable brand in Denmark.

With a focus on quality, authenticity, and customer satisfaction, B&C Wines aspires to become the go-to importer for premium Spanish wines. Our journey is just beginning, and we invite you to discover, taste, and enjoy the best of Catalonia and Rioja with us.

B&C Wines – Spanish Heritage, Danish Passion.

INTRO TO B&C WINES

KNOW MORE...

El Priorat its a small region in the province of Tarragona with just 9.200 people, where most of them work in the agriculture sector. In this region there are two different Appellation of Origin: AO Montant and AOQualified Priorat.



**INTRO TO
B&C WINES**

WHO ARE WE:

Francesc A. Borràs

My name is Francesc Borràs, I was born in Mallorca, with members of my family from Catalunya, however, I have spent the latest years of my life living abroad in USA, Denmark (where I recently graduated as a Mechanical Engineer), Netherlands and Argentina..

Ever since I was born nature has been a very important part of my life and across this passion I discovered the majestic world of wines.

Part of my family are rural wine producers in central Spain, and I have previously worked with wineries from La Rioja.

Nevertheless, thanks to this amazing opportunity of B&C Wines now is time to bring the best wines from the land my ancestors and family hail from, it is truly a pleasure to bring to northern Europe the culture, taste and passion of our country. Salut



WHO ARE WE:

Pau Carrascosa

I am from El Masroig, El Priorat, where I've lived almost all my life. I grew up learning everything there is to learn about the wine production from the adults in my town, and when I was older I started working with the wine myself.

However, a few months ago I took the decision of moving to Denmark, it was a big change. But this country has only shown kindness to me and I wanted to give it back. For me B&C Wines means bringing one of the most important parts of my hometown to Denmark and sharing it with you.

I am a huge football fan, I love everything related to it, but especially to play, I played in Spain until a knee injury stopped me. Now, I started to play again with Iystrup futsal team, in Aarhus.

In my free time I love to travel and, of course, to drink wine ;)



ORT ● VINS



LES ARGILES D'ORTO WHITE

119kr

-mineral , pear, citrus-

Varieties

93% Macabeu (Viura), 7% White Grenache.

Soils

Clay.

Altitude

From 150 to 280 meters.

Year of planting

From 1944 to 2001.

Elaboration

24 hours of maceration with skins and spontaneous fermentation with native yeast.

Ageing

6 months on lees in stainless steel tanks.



LES ARGILES D'ORTO RED

119kr

-red fruit , oaky, earthy -

Varieties

90% Red Grenache, 10% Carignan (Samsó).

Soils

Clay.

Altitude

From 140 to 290 meters.

Year of planting

From 1945 to 2000.

Elaboration

Fermentation in stainless steel tanks with native yeast, found naturally on grape skins, 28-day maceration and malolactic fermentation in the tank.

Ageing

3 months in used barrels between 5 and 12 years old.



-ripe, strawberry-

LES ARGILES D'ORTO ROSÉ

119kr

Varieties

100% Grenache.

Soils

Clay.

Small terraces.

Altitude

150 meters.

Year of planting

2001.

Elaboration

5 hours of maceration with skins and pressed afterwards. Spontaneous fermentation at 20°C and ageing on its lees.

Ageing

Ageing on its lees until the end of spring.



LA CARREADA 280kr

-black fruit , red fruit , oaky-

Varieties

100% Carignan (Samsó).

Soils

Limestone.

Altitude

From 110 to 118 meters.

Year of planting

1936.

Elaboration

Fermentation, with native yeast present on the estate, in 500 l. barrels. 28 days of maceration. After pressing, the wine goes in old barrels for malolactic fermentation and ageing.

Ageing

12 months in barrels of 225 l. and between 5 and 12 years old.



BLANC D'ORTO

156kr

-oak , mineral , peach-

Varieties

100% white grenache .

Soils

mainly calcareous

Altitude

From 130 to 280 meters.

Year of planting

1944-2001 .

Elaboration

24 hours of maceration with skins and spontaneous fermentation with native yeast , found naturally on grape skins

Ageing

6 months on its own in stainless tanks



SWEET RED D'ORTO

188kr

-fig , caramel , cherry-

Varieties

100% white grenache .

Soils

Limestone, clay and slate.

Altitude

From 90 to 300 meters.

Year of planting

1944-2001 .

Elaboration

15 days of maceration with their skins.

Spontaneous fermentation, naturally finished without adding alcohol.

Ageing

6 months in demijohns (glass bottles).





CLASSIC RANCID WINE

255kr

-deserts, pasts, dry fruits-

Varieties

White Grenache and Macabeu.Ç

Soils

Mainly calcareous with clay and gravel.

Sunny and shady slopes.

Altitude

From 90 to 330 meters.

Year of planting

From 1960 to 1979.

Elaboration

In our town, the elaboration of oxidised wines with white wine is usual, so we follow the tradition. This wine is filling the family barrels, a total of 16 oak and chestnut barrels. The aging transforms fruity wine to an evolved wine.

Ageing

System “corner barrel”. There is an initial barrel, from which the wine is removed to fill the other. Ten years later, the wine achieves a balance between volume, acidity and alcohol and new aromas emerge: green walnut, mint, nuts and vanilla.



Saó del Coster





TERRAM 275kr

-oaky , black cherry , earthy -

Varieties

Grenache(60%), Carignan (25%), Cabernet Sauvignon (10%) y Syrah (5%)

Soils

Crushed slates. Some plots are planted on palisades, others are cup-shaped on the hillside.

Altitude

From 250 to 400 meters

Elaboration

Native yeasts. The only intervention is in the beating and pumping over until the end of the fermentation. After pressing, the musts remain in stainless steel tanks until malolactic fermentation.

Production

From 5 to 6,000 bottles depending on the vintage; By hand, first thing in the morning, in 9 kg boxes. The grapes are immediately taken to the winery, where they are destemmed and sorted manually. By gravity, the wine descends into stainless steel tanks for fermentation.

Ageing

From 12 to 18 months in 225-liter French oak barrels of two or more wines.



PIM PAM POOM 150kr

-blackberry , cherry , earthy-

Varieties

100% Grenache

Soils

Crushed slate. Some plots are planted on palisades, others are cup-shaped on the hillside.

Altitude

from 250 to 400 meters

Elaboration

12 days of maceration. The juice is then pressed and stored in stainless steel tanks for the time it takes to ferment before being bottled in March.

Production

From 5 to 6,000 bottles depending on the vintage

Ageing

Three to six months in stainless steel vats to complete malolactic fermentation.



S DE SAÓ 150kr

-cherry , tobacco , earthy-

Varieties

55%Grenache, 45% Carignan

Soils

Crushed slate. Some plots are planted on palisades, others are cup-shaped on the hillside.

Altitude

From 250 to 400 meters

Elaboration

Native yeasts. The only intervention is in the beating and pumping over until the end of the fermentation.

Production

8'000 bottels

Ageing

In stainless steel tanks per plot. The blend may include wines intended for Terram but not accepted.





MAS BELL 170kr

-Red fruit , mineral , fruity -

Varieties

Black Garnacha and Cariñena.

Soils

Mainly calcareous with clay and gravel.
Sunny and shady slopes.

Altitude

From 90 to 330 meters.

Elaboration

29 days of maceration and aging for 8 months in French oak barrels.

Ageing

System “corner barrel”. There is an initial barrel, from which the wine is removed to fill the other. Ten years later, the wine achieves a balance between volume, acidity and alcohol and new aromas emerge: green walnut, mint, nuts and vanilla.

Coca i Fitó

— CELLER —



-Fresh, organic and luscious -

Varieties

100% Syrah.

Soils

Rocky calcareous-granitic substrate.

Weather conditions

Mediterranean climate, very hot and dry summers, with an annual rainfall of around 450 mm.

Elaboration

About 20% of the wine is aged in French oak barrels for approximately 4 months.

Production

≤ 3.000 bottles.

Ageing

Vineyards between 30 and 40 years old.



COCA I FITÓ ROSA

188kr

THANKS

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