



Center Run
Center

2026



*Centurion
Celler*

Find out a dream made with love, perseverance,
patience, technique, and tradition.



My Story with wines began in 2002 when I set up **La Querencia** wine bar, which became soon the platform to promote the culture of wine . Already as Sommelier in 2005 I started with my first winery as a shared project, and in 2009 launched my personal project **Celler Cataruz**.

My wines show a personality that respects faithfully the terroir and its varieties.

The white wines, **Il.lusiona't** y **Extremo**, are made with grapes cultivated in the South of Valencia . A Mediterranean climate that ripens these grapes, but at the same time a land that was submerged in the sea centuries ago, and such keeps the salinity in its earth. This is **Il.lusiona't**, joyful due to its minerality, fresh due to the sea breeze, saline due to its roots.

My red wines, **Malcriat**, **Melic**, y **Maneras de Vivir**, whose grapes are cultivated in the North of Valencia, at 800 meters high, in Utiel, show an Atlantic climate. Thanks to the rains and the wind that comes from La Mancha remind us of Burgundy wines.



Extremo and **Maneras de Vivir** are a special creation, wines with high expression that represent a hard feeling towards life. They are made to meditate, to feel, to remember ...hence the confrontation of their varieties and Rock as background music as the best option.

During these years we have gone across rivers and plateaus, and conquered the cities of Madrid, Barcelona, Alicante and Castellón. We have sailed the Balearic Islands and opened borders introducing our wines in Germany, Italy, and United Kingdom.

Our Wine Family



VANGUARD, ELEGANCE Y AROMATIC RICHNESS

Cantaruz
Celler



Reo: Maneras
de Vivir

DNI: Shiraz | Delitos: Rock
y Monastrell | y vida libre

Condena: 14 meses

“Like the song, this wine is meant to ponder life. The finest option is rock music in the background”

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celler



Reo: Maneras de Vivir
DNI: Shiraz y Monastrell | Delitos: Rock y vida libre
Condena: 14 meses

Manual harvest choosing each bunch meticulously. Red wine aged 14 months in French oak barrels for 2 or 3 years.



Origen:

D.O. Valencia.

Aged:

2020

50% Monastrell and 50% Shiraz. From Casa Corones, 600 meters above sea level. Vineyards with low performance and Mediterranean climate that gives them minerality and freshness.

Elaboration:

Manual harvest choosing each bunch meticulously. Red wine aged 14 months in French oak barrels for 2 or 3 years.

Reo: Maneras de Vivir

DNI: Shiraz y Monastrell | Delitos: Rock y vida libre
Condena: 14 meses

Appearance:

Cherry red and high robe with steely reflections.

Aroma:

It is a wine that changes its expression in the meantime you are enjoying it. Candied fruits. Smoked, spices and minerals.

Palate:

Silky and surround. Balanced. Fruity and elegance .

Consumption:

Perfect for the next 10 years.

Paring:

Faithful partner to game meats, stews, gazpacho manchego, tajines. It is a beverage to getaway, to meditate. It is the Slow Drink wine.

Awards:

Decanter World Wine Awards 2023 Broce
Gold Medal Wine Mostra 2022 (Best wine Valencian Comunity).



DATA ANALISYS

PH: 3.49

AC Total: 4,92 g/l

AC volátil: 0,45 g/l

14,5 % vol

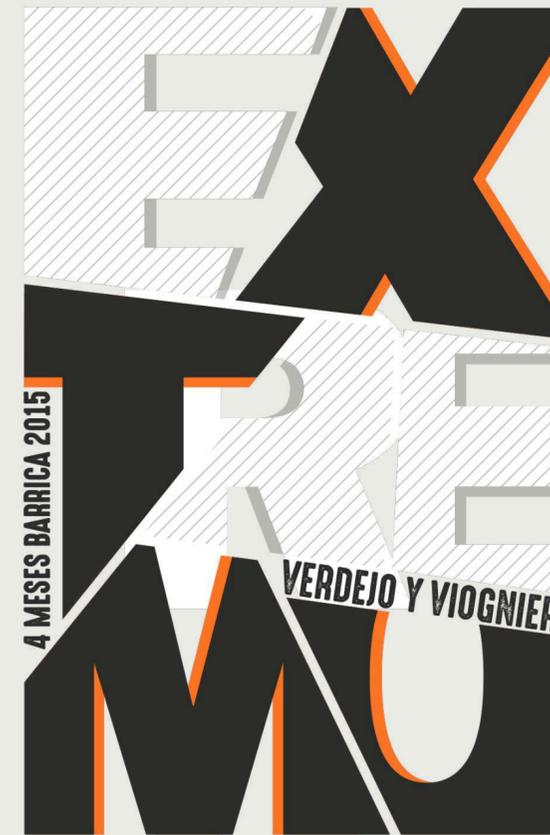
Centaruz
Celler



“Extremo.
This is my name:
Risk, expression,
strength, enjoy to
the fullest. And
rock music as
background is the
best option”

CentarRuz
Celler





“Harvest at dawn to keep the dew. Cold maceration and fermentation at low temperature. Aged in French oak for 4 months. Aging with lees.

It is a unique blend in the world since it was thought based on emotional criteria and this led us to make an unconventional wine“

Centarunz
celler



Origen:

D.O. Valencia.

Añada:

2022

50% Verdejo and 50% Viognier, from Casa Coronas in Alforins Valley, Terra dels Alforins. Low yields. Plots worked under organic farming regime.

Elaboración:

Harvest at dawn to preserve the dew. Cold maceration and fermentation at low temperature. Aged in French oak barrels for 4 months. Aging with lees. It is a unique blend since it was thought based on emotional and this led us to make an unconventional wine .



Appearance:

Intense yellow with greenish hues . Good tear.

Aroma:

White fruit Blanca and aromatic flowers. Butter and dry fruits. Fennel.

Palate:

Surround, elegant and flavored entry into the mouth

Consumption:

Perfect for the next 5 years.

Paring:

Faithful accompaniment for cooked fish, white meat, and also as an aperitif or final drink. Ideal with blue cheese. Rice, broth, sausages. Foie. It is a wolf dressed up as a lamb. Amazing.

Awards:

Best wines in Spain (Peñin 2019-2020-2021-2022)

Bronze Medal Mostra de Vins 2020, Gold Medal Singular Fermentation Wine Organic Wines Valenciane Community.



ANALYTICS DATA

PH: 3.27

AC Total: 5,05 g/l

AC volátil: 0,41 g/l

13 % vol

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MELIC

“Melic is the navel that unites us to our mother, just as the Monastrell unites us to our Mother Earth”

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Celler



MELIC

Fermentation temperature
28°. Aged 9 months in 2/3
Years French oak barrels .

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MELIC

Origen:

D.O. Valencia.

Añada:

2022

50% **Monastrell** from Casa Coronas.

30% **Cabernet Sauvignon**, muestra la profundidad de las raíces y la fuerza del terruño.

20% **Merlot** de parcelas de secano trabajadas en régimen de agricultura ecológica.

Elaboración:

Temperature of fermentation 28°. Aged during 9 months in 2/3 years French oak barrel months.

Appearance:

Intenso rojo picota de capa alta.

Aroma:

Fruta roja confitada y especias que se entremezclan. Lácteos. Notas ahumadas y regaliz. Chocolates.

Palate:

Silky and surround. Confitura fresh fruit, cerezas, ciruelas, melocotón. Balanced and confident.

Consumption:

Perfecto en los próximos 5 años.

Paring:

Fiel acompañante de carnes asadas, caza, cordero y guisos de tierra adentro.

Awards:

Gold Medal Mostra de Vins 2020.
Organic Certificate CAECV
93 Points by Wine Week



ANALYTICS DATA

PH: 3.81
AC Total: 4,65 g/l
AC volátil: 0,65 g/l
14 % vol

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MAL CRIAT

“I owe the name of this wine to my sons, a source of inspiration. Malcriat means youth, fun, joy, life without worries...”



MAL CRIAT

Cold maceration but not excessive to obtain a medium extraction and capture primary aromas. The dew at night refreshes the grapes in the hot summer months.



MAL CRIAT

Origin:

D.O. Valencia.

Aged:

2024

85% Monastrel from Fontaneres Casa Corones **15% Marselan** also from Fontaneres

Elaboration:

Not so long cold maceration to obtain a medium extraction and maintain primary aromas. The dew from summer nights cools the during this hot season. This make our Monastrel so peculiar. Maximum temperature of fermentation 28°. Vineyards with more than 30 years cultivated on calcareous clacley soils in the environment of Terres dels Alforins. With a Mediterranean wether. 2 months in barrel.

Color:

Cherry medium-high layer with violet reflections of youth.

Aroma:

Primary aromas like red fruit(cherries) and flowers (roses).

Mouth:

It is an explosion of fresh an amazing fruit.. Sweet and refreshing drink. Soft tannin.

Consumption:

Perfect for the next 3 years.

Paring:

Ideal for starting and with mediterranean rices, asiatic cuisine, spicy Mexican, Thai or Indian cuisine,sushi, blue fish, and Italian pasta....

Awards:

Bronze Medal Mostra de Vins 2013, Revelation Wine Mostra Vins 2016. Organic certificate by CAECV. Semana Vitivinícola 91 points. Silver Medal Monovarietal Valencia

**DATA ANALYSIS**

PH: 3.8

AC Total: 5,4 g/l

AC volatile: 0,3 g/l

13,5 % vol

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Illusiona't
Rosé

“A walk through the vineyard make us dream of this wine: floral, elegant and subtle”

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Illusiona't
Rosé

“A walk through the vineyard
make us dream of this wine:
floral, elegant and subtle”

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Illusiona't

Rosé

“With the first drink I transport myself to the vineyard. I lie down under a holm oak to feel the sun between its leaves. I hear the bees working among the flowers and the birds flying”



Illusiona't

Rosé

Origin:

D.O. Valencia.

Añada:

2025

Certificate as Organic from 2020 aged.

90% Marselan and 10%

Tempranillo. Vineyards with 17 years from Alforins Valley(Casa Coronas).

Elaboration:

These grapes are harvested manually and frozen for 2 days. This way we accentuate the floral and subtle aromas.

Color:

Pale pink color.

Aroma:

Predominant floral aroma and Mediterranean fruit.Elegant and subtle.

Boca:

Fresh and fruity.

Maridaje:

Rices, pasta, vegetables... a picnic in the vineyard.

Awards:

Bronze Medal Mostra de Vins 2021 and Silver in 2022
Semana Vitivinicola 91 points.

**DATA ANALYSIS**

PH: 3,44

AC Total: 4,8 g/l

AC volatile: 0,33 g/l

12,38 % vol

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Il·lu
sio·na·l

“We have found the energy that make us work: passion. This wine is a small part of it”

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Illusionat

Harvest at dawn to preserve the dew that refreshes the grape. Short cold maceration and fermentation at low temperature. Young wine without barrel.

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Origin:
D.O. Valencia.

Añada:
2025
Organic certificate since 2019

70% Sauvignon Blanc and 30% Viognier from Casa Corones in Alforins Valley, in Vall d'Albaida. Vineyards with low yields.

Elaboration:
Harvest at dawn to preserve the dew that refreshes the grape. Short cold maceration and fermentation at low temperature. Young wine without barrel.

Illusionat

Color:
Straw yellow with bright yellow flashes, clear and bright.

Aroma:
Fresh aromas flowers and tropical fruit. Good persistence.

Mouth:
A fresh attack stands out, with marked acidity, at the end it is silky, balanced and of great freshness that enhances its enormous fruitiness, with is prolonged in a amazing and long aftertaste. It is characterized by its salinity ..

Consumption:
Perfect for the next 3 years, losing fresh but gaining in complexity.

Paring:
Ideal for mediterranean rices, pasta, salad, vegetables, cheeses, fresh fishes...

Awards:
Bronze Mostra Proava 2017.



DATA ANALYSIS

PH: 3,48
AC Total: 4,72 g/l
AC volatile: 0,66 g/l
12,44 % vol

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CantaRuz Celler

Calle Albacete, 48 -11
46007 VALENCIA , SPAIN
info@cellercataruz.com
cataruzsl@gmail.com
www.cellercataruz.com



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tiene la certificación
de productos ecológicos
de la Unión Europea.



Celler Cataruz

Calle Albacete, 48 -11
46007 VALENCIA , SPAIN
info@cellercataruz.com
cataruzsl@gmail.com
www.cellercataruz.com



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