OLÉ & OBRIGADO
WINE & SPIRITS WITH HEART & SOUL

Flores by Carolina Mata



Flores by Carolina Mata is a Traditional Method sparkling wine, inspired by Carolina Mata—the daughter of Patrick Mata, co-founder of Olé & Obrigado, whose family has been producing wine in Spain since the early 1900s.

The name and label pay homage to Carolina's love of flowers and her cherished ritual of bringing fresh blooms home from the market. The floral design on the label reflects not only her joyful spirit but also the wildflowers that grow among the vines and the floral aromatics found in the wine itself.

Crafted from estate-grown grapes in the Extremadura region on the western edge of the Iberian Peninsula, this wine is shaped by its unique terroir. Unlike most Spanish sparkling wines sourced from the warmer Mediterranean climate of Penedès, Flores by Carolina Mata is influenced by the cooler Atlantic breezes and clay-rich soils, resulting in a wine that is vibrant, fresh, and full of character.

Produced in partnership with the López Morenas family—owners of the largest estate-grown vineyards in the region, and a proudly woman-owned enterprise—this wine is both a tribute to place and to the strength of family.

Flores by Carolina Mata is made for moments of celebration. Elegant, expressive, and crafted with care, it honors the beauty of nature, the bonds of family, and the joy of sharing something truly meaningful.



WHAT MAKES THIS WINE UNIQUE?: Originating from the western Spanish region of Extremadura, this wine embodies the elegance and freshness expected of the finest sparkling wines. Its exceptional quality, combined with its outstanding value, makes it a thrilling new addition in our portfolio.

RATING HISTORY: NV 91WE



GRAPE: This sparkling wine is crafted from a blend of 90% Macabeo, 5% Parellada, and 5% Alarije grapes, grown using traditional farming methods. Vegan.

PAIRING SUGGESTIONS: This sparkling wine is a versatile pairing, complementing sheep milk cheeses, creamy sauces like fish pie, fried foods, rice dishes such as paella, salads with fruit, and a variety of seafood dishes. It also pairs well with tapas like nuts, cheese, olives, and Jamón Serrano, as well as Spanish tortilla.

VINIFICATION AND AGING: Aged for 9 months on its lees.

LOCATION, SOIL, CLIMATE: The Viñedos de Almendralejo area are situated in the southwesternmost part of the Cava Designation of Origin, within the municipality of Almendralejo, in Badajoz province, nestled in the Tierra de Barros region.

Characterized by its predominantly flat terrain and clay soils, the vineyards are positioned at an average altitude ranging from 200 to 450 meters (650 - 1500 ft) above sea level. This region experiences a relatively arid climate with mild winters and hot summers, further intensified by the influence of the warm, local wind known as the "solano."

The López Morenas family own 2225 acres of vineyards in the area.

TASTING NOTES This is the perfect sunset-watching sparkling wine. Effervescent golden apple and Anjou pear aromas waft from the glass buttressed by orange blossom and dried lemon peel. The bright and lively palate percolates with springy orchard fruit and tangy acidity dusted with honeysuckle. - Reggie Solomon, Wine Enthusiast

ALCOHOL CONTENT: 11.5%

UPC CODE: 8437025118441