



ANIMA MUNDI

CAMÍ DELS XOPS 2022

ORIGIN

Sant Sebastià dels Gorgs, Penedès, Catalunya.

VARIETIES

Roughly equal parts Macabeu and Xarel-lo.

VINEYARD

From vines around Sant Sebastia dels Gorgs, 250-290m above sea level in the Costers d'Ordal, strongly influenced by the Garraf Massif. The vines are 30-55 years old, and the soils are calcareous.

VINIFICATION METHOD

The grapes were harvested by hand and pressed without destemming, then fermented with native yeasts in 225L old French Oak barrels and stainless-steel tank, then transferred to bottle before fermentation had completed to develop bubbles in the ancestral method. Disgorged after 10 months in bottled.

PROPERTIES

Alcohol: 11%
Total Sulfur: None Added, <12mg/L
pH: 3.05
Bottles Made: 23,000



PRODUCER PROFILE

Anima Mundi is a side-project from Agustí Torello Roca, winemaker for his family's estate winery AT Roca in the Alt Penedès region of Catalonia. Agustí's goal for this project is to show the true expression of grape and place through keen observation of the land. Anima Mundi is a theory of Plato's, translating to "the soul of the world." Much in the way that the soul is connected to the body, Agustí sees wine as a way for us to connect with the Earth. For these wines, Agustí works without any additions or interventions in the winery, and uses clay anfora, stainless steel, concrete, and used French oak barrels for fermentations and aging. All fruit for this project comes from their certified organic estate vineyards, as Agustí believes that lively wines can only come from lively soils.

VINTAGE REPORT

2022 was a difficult and dry vintage. The summer was particularly hot, and all aspects of the life cycle of the vine was accelerated and harvest was one of the earliest in the last 60 years. Production was down about 32% overall.