

We are delighted to welcome some of our favorite winegrowers and people today. Their production is tiny, and we ask for your understanding about the quantities available. Today is a rare occasion to taste all of their wines in their company.

Thank you for coming.

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Oriol Artigas 2021

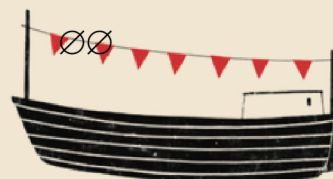
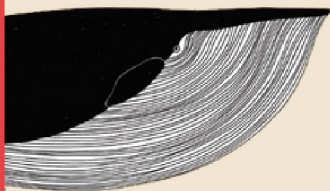
2021 WAS A RETURN TO FORM FOR ORIOL ARTIGAS, AFTER THE TROUBLES OF 2020. THE VINTAGE WAS COOLER THAN AVERAGE, AND THE WINES - FROM RUMBERO AND RUMBERA TO THE SINGLE VINEYARDS - ARE FRESH AND BRIGHT.



La Rumbera

\$252

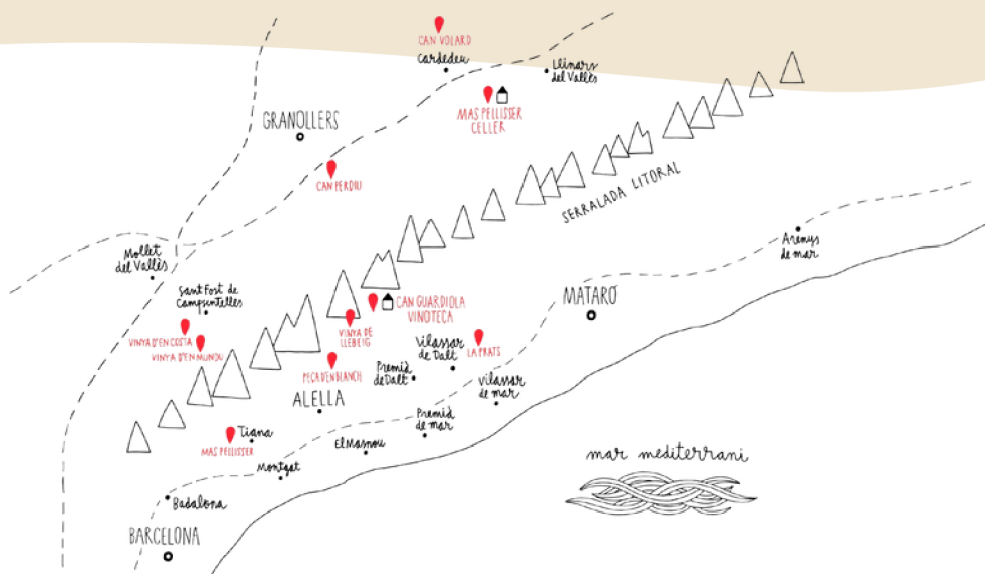
100% PANSA BLANCA FROM 7 DIFFERENT PARCELS IN ALELLA, RANGING IN AGE FROM 23-82 YEARS AND ALL PLANTED ON GRANITIC SAND. HAND-HARVESTED, THEN HALF WAS DESTEMMED AND CRUSHED AND MACERATED ON THE SKINS FOR 3-4 DAYS, WHILE THE OTHER HALF WAS ONLY DESTEMMED (NOT CRUSHED) AND MACERATED WITH THE SKINS FOR 9 DAYS. FERMENTED AND RESTED WITH GROSS LEES IN FIBERGLASS AND STAINLESS-STEEL TANKS. 11% ABV. 17,086 BOTTLES, 301 MAGNUMS. ☒☒



El Rumbero

\$276

100% GARNATXA NEGRA FROM 17-23-YEAR-OLD VINES IN THE MAS PELISSER AND SOT DELS RAMS VINEYARDS, BOTH PLANTED ON GRANITIC SANDS AT ~100M. HAND-HARVESTED AND FERMENTED WITH THE WHOLE CLUSTERS FOR 7 DAYS (~5% IN OLD OAK BARRELS) BEFORE PRESSING TO STAINLESS STEEL TANKS TO REST FOR 11 MONTHS ON THE GROSS LEES. 11.5% ABV. 8342 BOTTLES, 168 MAGNUMS. ☒☒



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La Rauxa ESC

\$288

100% PANSA BLANCA FROM 13-YEAR-OLD VINES IN THE SOUTHWEST-FACING CAN GUARDIOLA VINEYARD, PLANTED ON GRANITIC SAND AT 350-375M. HAND-HARVESTED, DESTEMMED, CRUSHED AND PRESSED TO STAINLESS STEEL TANK TO BEGIN FERMENTATION, THEN BOTTLED WITH RESIDUAL SUGAR TO FINISH FERMENTATION IN BOTTLE AS A PET-NAT. AGED ON THE LEES IN BOTTLE AND UNDISGORGED. 12% ABV. 3684 BOTTLES. ∅∅

La Perla

\$228 (6PACK)

100% PANSA BLANCA FROM THE 73-YEAR-OLD EAST-FACING SANTA MARIA VINEYARD, PLANTED ON GRANITIC SAND AND GNEISS AT 150-185M. HAND-HARVESTED, THEN FERMENTATION BEGAN WITH WHOLE BUNCHES FOR 10 DAYS BEFORE PRESSING TO STAINLESS STEEL TANKS TO FINISH AND REST FOR 10 MONTHS ON GROSS LEES. 11% ABV. 1156 BOTTLES, 56 MAGNUMS. ∅∅



La Bella

\$228 (6PACK)

100% PANSA BLANCA FROM THE 76-YEAR-OLD NORTH-FACING CAN COLL CLARA VINEYARD, PLANTED ON WHITE GRANITIC SAND AT 120-145M. HAND-HARVESTED, DESTEMMED, AND FERMENTED WITH SKINS FOR 14 DAYS (-15% IN OLD OAK BARREL), THEN PRESSED TO STAINLESS STEEL TANK TO REST FOR 11 MONTHS ON GROSS LEES. 11% ABV. 3095 BOTTLES, 86 MAGNUMS. ∅∅



La Bestia

\$228 (6PACK)

100% PANSA BLANCA FROM THE CENTENARIAN SOUTH-FACING LES LICORELLES VINEYARD, PLANTED ON SCHIST SOILS AT 150-200M. HAND-HARVESTED, DESTEMMED, AND FERMENTED WITH SKINS FOR 11 DAYS (-20% IN OLD OAK BARREL), THEN PRESSED TO STAINLESS STEEL TANKS TO REST FOR 11 MONTHS ON GROSS LEES. 11.5% ABV. 2902 BOTTLES, 82 MAGNUMS. ∅∅



La Prats

\$252 (6PACK)

A FIELD BLEND (50% PANSA BLANCA, WITH SUMOLL, BEIER, GARNATXA BLANCA, AND MANY OTHERS) FROM THE 108-YEAR-OLD SOUTH-FACING LA PRATS VINEYARD, PLANTED ON GRANITE SOILS WITH LIMESTONE DEPOSITS AT 75M. HAND-HARVESTED, THEN THE WHOLE BUNCHES WERE CRUSHED BY FOOT AND BEGAN FERMENTATION WITH THE SKINS FOR 2 DAYS. RESTED IN STAINLESS STEEL TANKS FOR 11 MONTHS ON THE GROSS LEES. 10% ABV. 383 BOTTLES, 18 MAGNUMS. ∅∅



A Coco

\$168 (6PACK)

75% PANSA BLANCA AND 25% GARNATXA NEGRA FROM 23-YEAR-OLD VINES IN THE CAN CUMELLES VINEYARD, PLANTED ON GRANITIC SAND AT 120M. HAND-HARVESTED AND COFERMENTED WITH SKINS FOR 5 DAYS: THE GARNATXA LEFT WHOLE-CLUSTER AND THE PANSA BLANCA DESTEMMED. RESTED FOR 11 MONTHS IN STAINLESS STEEL TANKS WITH THE GROSS LEES. 10.5% ABV. 3100 BOTTLES, 56 MAGNUMS. ØØ



El Kall

\$252

50% MERLOT, 20% GARNATXA NEGRA, 20% SYRAH AND 10% MATARÓ AND SUMOLL FROM 17-30 YEAR OLD VINES IN 4 VINEYARDS ON GRANITIC SAND SOILS. HAND-HARVESTED, DESTEMMED, AND FERMENTED WITH THE SKINS FOR 3 DAYS. 80% WAS AGED FOR 11 MONTHS IN STAINLESS STEEL TANK, 20% SPENT 6 MONTHS IN OLD BARRELS. 11.5% ABV. 6639 BOTTLES. ØØ



Lloritx

\$192 (6PACK)

50% JAQUÉ (A HYBRID GRAPE) AND 50% UNKNOWN WHITE HYBRID GRAPES FROM THE 60-YEAR-OLD MAS GRANELL VINEYARD, PLANTED ON GRANITIC SAND. HAND-HARVESTED AND COFERMENTED WITH 2 DAYS OF SKIN CONTACT, THEN PRESSED TO FINISH AND REST FOR 11 MONTHS IN STAINLESS STEEL TANKS ON THE GROSS LEES. 13% ABV. 1152 BOTTLES. ØØ



ROCK & ROS

\$228 (6PACK)

A FIELD BLEND OF WHITE, ROSÉ AND RED CARINYENA WITH LLEDONER PELUT, PICAPOLLA, AND MOSCATEL DE LLANÇÀ FROM THE VINEYARDS OF TROS D'EN ROS IN EMPORDÀ. THE 92-132-YEAR-OLD VINES ARE PLANTED ON BROWN SLATE SOILS AT 25-75M. HARVESTED BY HAND AND FERMENTED WITH THE WHOLE CLUSTERS FOR 11 DAYS BEFORE PRESSING TO STAINLESS STEEL TANKS TO FINISH AND REST FOR 11 MONTHS ON THE GROSS LEES. 13% ABV. 934 BOTTLES. ØØ



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Oriol Artigas VITICULTORS

SAMMAY

SAMMAY IS A PROJECT BY ORIOL ARTIGAS FOCUSING ON FRESH, EASY DRINKING NATURAL WINES AT AN AFFORDABLE PRICE POINT.

SAMMAY BLANC 2021

\$180, \$160(3)

SAMMAY BLANC PET NAT 2021

\$204

EQUAL PARTS XAREL-LO, MACABEU AND PARELLADA FROM YOUNG VINES ON SANDY GRANITE SOILS AROUND ALELLA. HAND-HARVESTED, , PRESSED WHOLE CLUSTER, AND FERMENTED ON THE SKINS FOR 5 DAYS IN PLASTIC VAT BEFORE PRESSING TO STAINLESS STEEL TANKS. A PORTION OF THE WINE WAS BOTTLED BEFORE FERMENTATION FINISHED FOR PET NAT. UNFINED, UNFILTERED, AND UNDISGORGED. ∅∅

SAMMAY NEGRE 2021

\$180, \$160(3)

SAMMAY ROSA PET NAT 2021

\$204

100% TREPAT FROM YOUNG VINES ON SANDY GRANITE SOILS AROUND ALELLA. HAND-HARVESTED, 50% OF GRAPES PRESSED WHOLE CLUSTER AND 50% WERE ADDED TO THE JUICE TO INFUSE AND MACERATE DURING FERMENTATION IN PLASTIC VAT BEFORE PRESSING TO STAINLESS STEEL TANKS. A PORTION OF THE WINE WAS BOTTLED BEFORE FERMENTATION FINISHED FOR PET NAT. UNFINED, UNFILTERED, AND UNDISGORGED. ∅∅

BARDISSOTS

5

Bardissots is a line of wines Oriol makes in collaboration with two local growers and friends, Pep and Pilar.

RAMIRU

\$192 (6pack)

100% PANSA ROSADA FROM 6-YEAR-OLD VINES IN THE TORRE BLANCA VINEYARD NEAR FOGARS DE LA SELVA, NORTHEAST OF ORIOL'S VINES. THE VINEYARD IS ON GRANITIC SAND AT 75M. HARVESTED BY HAND AND FERMENTED WITH THE WHOLE CLUSTERS FOR 10 DAYS BEFORE PRESSING TO STAINLESS STEEL TANKS TO FINISH AND REST FOR 11 MONTHS ON THE GROSS LEES. 10% ABV. 1146 BOTTLES, 28 MAGNUMS. ∅∅

Pixaca

\$192 (6pack)

50% PANSA BLANCA, 40% SUMOLL, AND 10% JAUÉ BLANC (A HYBRID GRAPE) FROM THE 84-YEAR-OLD RAM DE L'AGELL VINEYARD NEAR VILALBA SASSERRA, A BIT TO THE NORTH OF ORIOL'S VINES. THE VINEYARD IS ON GRANITIC SAND AT 280-320M. HARVESTED BY HAND AND FERMENTED WITH THE WHOLE CLUSTERS FOR 10 DAYS BEFORE PRESSING TO STAINLESS STEEL TANKS TO FINISH AND REST FOR 11 MONTHS ON THE GROSS LEES. 13% ABV. 1459 BOTTLES, 28 MAGNUMS. ∅∅

Faisana

\$192 (6pack)

60% ULL DE LLEBRE (TEMPRANILLO) AND 40% PANSA BLANCA, GARNATXA BLANCA, GARNATXA NEGRA AND OTHERS FROM THE 69-YEAR-OLD EL SAULÓ PETIT VINEYARD ON GRANITIC SANDS, INLAND FROM ALELLA. HAND-HARVESTED AND COFERMENTED WHOLE CLUSTER WITH 6 DAYS OF SKIN CONTACT. BOTTLED BEFORE FERMENTATION FINISHED FOR PET NAT. 12% ABV. UNFINED, UNFILTERED, UNDISGORGED. 712 BOTTLES. ∅∅

BEIER

\$216 (6pack)

100% BEIER FROM THE 72-YEAR-OLD CAN PERDIU VINEYARD NEAR GRANOLLERS IN ALELLA, NEAR ORIOL'S VINES. THE VINEYARD IS AT 150M AND PLANTED ON GRANITIC SAND. HARVESTED BY HAND AND FERMENTED WITH THE WHOLE CLUSTERS FOR 12 DAYS BEFORE PRESSING TO STAINLESS STEEL TANKS TO FINISH AND REST FOR 11 MONTHS ON THE GROSS LEES. 11.5% ABV. 528 BOTTLES, 16 MAGNUMS. ∅∅

BESAVIA

\$216 (6pack)

A FIELD BLEND OF MANY VARIETIES (SUMOLL, BEIER, PICAPOLL NEGRE, GARNATXA NEGRA, AND MORE) FROM THE 91-YEAR-OLD CAN VOLART VINEYARD IN CARDEDEV, IN ALELLA NEAR ORIOL'S VINES. THE VINEYARD IS ON CLAY AND LIMESTONE SOILS AT 265-300M. HARVESTED BY HAND AND COFERMENTED WITH THE WHOLE CLUSTERS FOR 11 DAYS BEFORE PRESSING TO STAINLESS STEEL TANKS TO FINISH AND REST FOR 11 MONTHS ON THE GROSS LEES. 11.5% ABV. 1849 BOTTLES, 40 MAGNUMS. ∅∅

6 TARO VINÍCOLA

is Pablo Matallana's project in Lanzarote, where his family is from. The island is remarkable for the layer of black volcanic ash (pícon) covering the clay and limestone soils.

Pet Nat \$336
100% Malvasía from one 20-year-old parcel. Destemmed, fermented in stainless, bottled for pet nat, disgorged after 13 months on lees.

La Nave \$324
100% Malvasía from two 20-30-year-old parcels. Destemmed, fermented and aged in stainless steel. 3 days skin contact.

Blanco \$336
Malvasía, Listán Blanco and Diego from three old vine parcels. Destemmed, fermented and rested in used barrel with brief skin contact.

Masdache \$336
50% Listán Blanco, 50% Malvasía from a parcel of centenarian vines. Destemmed, fermented and aged in stainless steel. 5 days skin contact.

Frías \$336
100% Listán Blanco from one 120+-year-old parcel. Destemmed, fermented and aged in stainless steel. 7 days skin contact.

Tinto \$360
100% Listán Negro from one 20-year-old parcel. Destemmed, fermented and aged in stainless steel. 6 days skin contact.

Pablo Matallana
also makes wine under his own name in Fuerteventura and Tenerife.

La Rosa de los Negrines 2021 \$360
95% Listán Prieto, 5% Listán Blanco from an 80+-year-old parcel on clay-limestone soils near Oliva, Fuerteventura. Destemmed, fermented in open-top plastic bins, and raised in two glass demijohns. Less than 150 bottles made.

La Bardona 2021 \$360
Listán Negro from 3 plots on the northern coast, one each in the important regions of La Orotava, La Victoria, and La Matanza. Each parcel was fermented separately with 5 days carbonic maceration, foot trod, and finished and rested in used French oak barrels, then blended at bottling.

Bichis

TECATE, MX

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PET MEX 2020

\$212

Field blend from Tecate, destemmed and cofermented in stainless steel, then bottled for Pet Nat. 00.

ROSA 2021

\$232

100% Grenache from 80-year-old vines in Valle de Guadalupe on clay. Pressed whole cluster and fermented in stainless. 2200 bottles, 00.

NICKY SNICKY 2021

\$228

100% Rosa del Perú from 105-year-old vines on sand in Tecate. Destemmed, fermented in concrete lagar, aged in stainless steel tank. 1400 bottles, 00.

GORDO GUAPO 2021

\$252

100% Grenache from 80-year-old vines on clay in Valle de Guadalupe. Destemmed, carbonic maceration in stainless for 25 days, then pressed to finish in tank. 2000 bottles, 00.

LISTAN URUAPAN 2020

\$192

Listán (Mission) from Tecate. Destemmed and fermented in concrete tinaja and aged barrel. 00.

FLAMA ROJA 2020

\$228

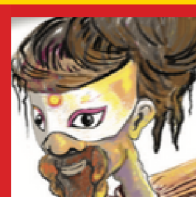
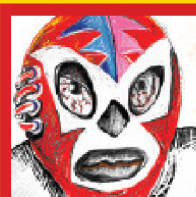
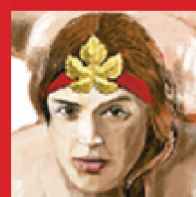
Field blend from Tecate, destemmed and cofermented in concrete, aged in stainless. 00.

MISTICO 2019

\$156

A blend of grapes (Dolcetto, Cabernet Sauvignon, Tempranillo, and more) from mixed vineyards in Tecate and the Valle de Guadalupe, destemmed, fermented and aged in a mix of vessels.

ALSO AVAILABLE IN MAGNUM



VITIVINICOLA CHODIN PARAM

ITATA, CL

PAULA CHODIN PARAM AND ARNALDO BATISTA ARE VITIVINICOLA CHODIN PARAM, A NEW WINEMAKING PROJECT IN THE ITATA AND BIO BIO VALLEYS. WORKING WITH LOCAL SMALL FARMERS, THEIR GOAL IS TO HELP PRESERVE THE AREA'S ANCIENT VINEYARDS, ASSIST IN TRANSITIONING TO ORGANIC AND REGENERATIVE AGRICULTURE, AND MAKE WINES THAT HONOR THE INCREDIBLE VITICULTURAL HERITAGE OF CENTRAL CHILE.

BUSCAME ADENTRO 2020

\$252

100% PAIS FROM LOW-YIELDING, OWN-ROOTED 200-YEAR-OLD VINES ON GRANITIC SOILS IN THE COASTAL RANGE NEAR CONCEPCION IN THE BIOBIO VALLEY. DESTEMMED, FERMENTED IN PLASTIC BINS, AND AGED IN USED FRENCH OAK BARREL. SMALL ADDITION OF SO₂ AT BOTTLING.

PARRA LIBRE PAIS 2020

\$252

100% PAIS FROM A PARCEL OF OWN-ROOTED CENTENARIAN VINES ON GRANITIC SOILS NEAR COELEMU IN ITATA. DESTEMMED, FERMENTED IN PLASTIC BINS, AND AGED IN STAINLESS STEEL. SMALL ADDITION OF SO₂ AT BOTTLING.

PARRA LIBRE CINSULT 2020

\$252

100% CINSULT FROM A PARCEL OF OWN-ROOTED CENTENARIAN VINES ON GRANITIC SOILS NEAR COELEMU IN ITATA. DESTEMMED, FERMENTED IN PLASTIC BINS, AND AGED IN STAINLESS STEEL. SMALL ADDITION OF SO₂ AT BOTTLING.



LEONCIO ITATA, CL

Leonidas Fernández (originally from Colombia, with a background as a sommelier) founded his winemaking project Leoncio in Itata in 2021 after falling in love with the area's unique ancient vines and wine culture.

País 2021

\$180

Mostly País with small amounts of Aramon and Cinsault from multiple parcels of own-rooted 150-year-old vines Destemmed, macerated on the skins for 8 days during fermentation, then pressed to old Raulí foudres to rest.

Cinsault 2021

\$240

100% Cinsault from an own-rooted 60-year-old vineyard. Destemmed, macerated on skins for 8 days, then pressed to rest in old Raulí foudres.

Moscatel Tinaja 2021

\$260

100% Moscatel of Alexandria from an own-rooted centenarian vineyard. 80% of grapes destemmed, then all fermented together and rested with skins and some stems in old amphora for 11 months before bottling.

ALICE L'ESTRANGE ITATA, CL

Alice L'Estrange is originally from Australia but has been living and working in South and Central America for many years. Working with local growers in Itata she's found "place where social and environmental concerns take front and center."

Pipeño Pastiche 2021

\$228

Moscatel of Alexandria, Chasselas, and Moscatel Rosado from 2 vineyards of 75-150 year-old vines in Itata. 100% destemmed, fermented without crushing in sealed bins with skins, then pressed to stainless steel tank to rest. ∅ ∅.

Wild Sergio 2021

\$240

100% País from Sergio Parra's 100-150-year-old vines. 100% destemmed, 4 days maceration on skins, fermentation in plastic tank. ∅ ∅

LAS FERMENTADAS ITATA, CL

Las Fermentadas is a project helmed by Alice L'Estrange, open to any women who would like to make natural wine collaboratively at her winery as a team. In 2021, Alice worked with Coline Marre, a French Oenologist, and Isidora Munita, a Chilean raw milk cheesemaker.

Sangrada 2021

\$200

Sangrada and Zarandeada are two wines made from the same fruit (100% País) in two ways: Sangrada is destemmed, then direct pressed to ferment in plastic with some of the skins from Zarandeada added for color. ∅ ∅

Zarandeada 2021

\$228

The grapes for Zarandeada were destemmed, then fermented whole berry in an infusion style without any pressing, then finished in plastic tank under flor.

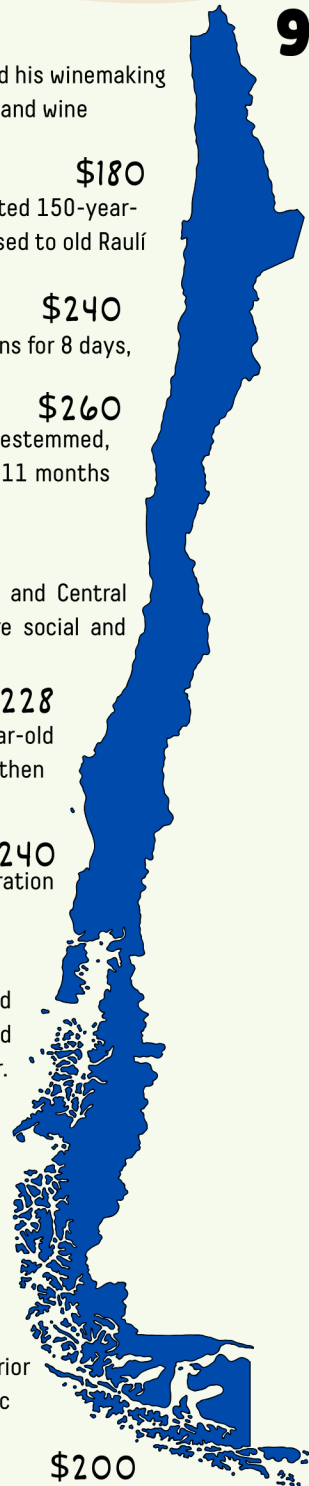
CATALINA UGARTE ITATA, CL

Catalina Ugarte is a young winemaker working with tiny local growers in the Secano Interior region of the Itata Valley. Trained in Italy, Spain, and her native Chile, her focus is organic farming and collaborative relationships with the area's small farmers.

País 2020

\$200

100% País from centenarian vines near Ránquil in the Itata Valley. The grapes were harvested by hand, fermented with native yeasts in old French oak barrels and aged in the same vessels for 7 months.



LA MONTAÑUELA VERMONT, USA

Camila Carrillo is La Montañuela, a wine project based in the cellars of La Garagista in Barnard, Vermont. Camila works with hybrid grape varieties and heirloom apples to express the cool-climate terroir of the Northeast.

FLORECITA ROCKERA 2021 \$120 (6PACK)

90% Apples (Macoun, Macintosh, Empire), 10% Grapes (Petite Pearl). Fermented and aged in glass demijohns. Blended and bottled as Pet Nat. All fruit regeneratively farmed, 528 bottles made. ☺☺.

Scythian Wine Co. LOS ANGELES, CA, USA

Scythian Wine Co. is a new project from Raj Parr, working with old vines in the Los Angeles area. The 2021 releases highlight the old vineyards Cucamonga Valley, which was planted in 1918. The sandy soils and dry climate allow for the survival of own-rooted vines of Palomino, Alicante Bouschet, and Garnacha without any chemical treatments or irrigation.

*The Scythians White 2021 \$372
100% Palomino, pressed whole cluster and fermented in a mix of sherry barrels and used French oak barriques. Rested in the same vessels for 8 months before bottling, with a portion under flor. ☺☺.*

*The Scythians Red 2021 \$372
50% Mission, 40% Alicante Bouschet, 10% Garnacha, all fermented whole cluster for three weeks in steel tank with daily pump overs, then pressed to 500L used French oak barrels to rest for 8 months. ☺☺.*

La Casa Vieja VALLE DE GUADALUPE, MX

Humberto Toscana had an outstanding 2021 vintage in the Valle de Guadalupe. Winter rains and a cooler summer produced bright and fresh wines. Working with own-rooted, unirrigated vines on his family's farm, Humberto vinifies simply in the cellar: hand destemming all of the grapes, fermenting on the skins, aging in old barrels, and never adding sulfur.

Palomino 2021 ☺☺ **\$272**

Rosado 2021 ☺☺ (Equal parts Palomino and Misión) **\$272**

Misión 2021 ☺☺ **\$272**

ANIMA MUNDI Penedès, ES

11

Anima Mundi is Agustí Torello Roca's project focused on natural wines that express the terroir of the Penedès. Agustí works with grapes from his family's vines at the AT Roca cellar to non-traditional method wines without sulfur addition.

CAMÍ DELS XOPS 2021

\$192, \$180(3)

Equal parts Macabeu and Xarel-lo from a chalky-soiled vineyard in Sant Sebastia dels Gorgs. Destemmed, and partially fermented in used French oak and stainless steel before bottling for Pet Nat. ☐☐

GRES 2021

\$184, \$168(3)

100% Xarel-lo from a single vineyard on calcareous soils. Grapes were pressed whole cluster, half to 500L used French Oak barrel and half to stainless steel tank. Aged in the same vessels then blended. ☐☐

Emilie Mutombo BONASTRE, ES

Emilie, who has a Belgian and Congolese background, worked for years with Partida Creus in Baix Penedès before founding her own cellar in Bonastre, where she works with organically farmed grapes from local growers.

Xarelina 2021

\$216 (6pack)

100% Xarel-lo left whole cluster and fermented in used French oak with 10 days of skin contact. ☐☐

Paolo Carbonera BONASTRE, ES

Another Partida Creus Alum, Paolo (who is originally from Sicily) made wine in Emilie Mutombo's cellar in 2021 with grapes from many of the same sources.

Zabib 2021

\$180 (6pack)

100% Moscatel of Alexandria from a single parcel near Querol. Grapes left whole cluster and go through carbonic maceration in stainless steel tank before pressing to a different stainless steel tank to finish and rest. 350 bottles made. ☐☐

Enfin 2021

\$168 (6pack)

Field blend of Macabeu, Garnacha Blanca, Parellada and other varieties from a single parcel near Querol. Partially destemmed, trod by foot, and cofermented in stainless steel tank. 240 bottles made. ☐☐

Narboneta 2021

\$200 (6pack)

100% Bobal from a parcel in the town of Narboneta. Small segments of the parcel were made differently, with a range of styles of destemming, maceration and crushing, including partial carbonic maceration. Aged in chestnut barrel. 550 bottles made. ☐☐

VE D'AVIOR · CATI RIBOT MALLORCA, ES

Cati Ribot is a 3rd generation Mallorquin winegrower and a pioneer of natural wines made with indigenous varieties in Mallorca since replanting her family's vines to these varieties starting in 2019.

SON LLEBRE BLANC 2021

\$280

Giró Ros (from Cati's vines) and Malvasía de Banjalbufar (from a friend who also farms organically). Destemmed, brief skin contact, fermentation and aging in stainless steel tanks. ☐☐

CAMBUIX 2021

\$280 (12x1L)

Escursac, Callet, Mantonegro from different parcels in Cati's vineyard. Name comes from the Mallorquin for "bedhead" – after the mess of broken vines following a hailstorm in August 2020. Made intentionally in 2021, as Cati liked the 2020. Destemmed, direct pressed and cofermented in used French Oak, aged in stainless steel tanks. ☐☐

RUEDA, ES

The Cantalapedras have a long history in Rueda, but never made wine until Manuel took over the estate in 2014. Since then, he has refined their traditionalist approach in the cellar and organic farming each year, producing wines of ever-improving caliber that attest to the near-forgotten character of Verdejo

Lirondo 2021 when vinified without added yeasts or other disguises. **\$196**

100% Verdejo from a 30-year-old parcel on sandy clay over limestone. Destemmed and macerated on the skins for 6 hours, then pressed to stainless steel tanks to ferment. Raised in the same vessels. ØØ.

Chiviritero 2021 **\$312**

100% Verdejo from vines on sandy clay over limestone. Destemmed, crushed, and rested on the skins for 12 hours in used French oak barrels, where the juice also fermented. Rested in the same vessels for 11 months before bottling.

La Otea 2021 **\$564**

100% Verdejo from a parcel own-rooted 150+-year-old vines of the same name on sandy soils. Destemmed, crushed, and rested on the skins for 12 hours in used French oak barrels, where the juice also fermented. Rested in the same vessels.

Alto Las Cuestas 2020 **\$468**

100% Garnacha from a parcel of ungrafted vines near Ávila on sandy limestone and granite. 50% destemmed and fermented in open-top vats with 37 days of maceration on the skins. Rested in 300L and 500L used French oak barrels.

El Parvòn 2020 **\$528**

85% Tempranillo plus mixed white grapes from a single vineyard of 150-year-old own-rooted vines on sandy limestone soils in Toro. 75% destemmed, cofermented on the skins for 20 days, then raised in 225L used French oak barrel.

La Vigilia 2014 **\$288 (6pack)**

100% Verdejo from Manuel's first vintage at the winery that developed a flor initially. The flor died back naturally, and this was aged statically (oxidatively) until 2021 when it was bottled. A unique, unrepeatable wine.

Goyo Garcia Viadero

RIBERA DEL DUERO, ES

Goyo Garcia's roots in Ribera del Duero run very deep, but his low-extraction, low-intervention approach makes him something of a black sheep in the area. His wines are unadulterated and vibrant expressions of the incredible potential of Ribera del Duero's high altitude, old vine parcels.

Malvasía 2021 **\$180 (6pack)**

100% Malvasía from centenarian vines on calcareous soils. Destemmed and fermented in stainless steel vat with 14 days skin contact. Raised in the same vessel and bottled early the following spring. ØØ.

Clarete Finca Los Quemados 2021 **\$244**

100% Tempranillo from the Finca Los Quemados vineyard of 56-year-old vines on red sand at 960m. 100% destemmed and macerated for 5-6 days in stainless steel vat before pressing to neutral barrel to finish fermenting and rest. ØØ.

Joven de Viñas Viejas 2021 **\$220**

100% Tempranillo from a single vineyard of 40+-year-old vines at high elevation. 100% destemmed, fermented in stainless steel tank with 3 months of maceration on the skins, pressed and raised in the same vessels until bottling in the Spring. ØØ.

Envinate

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Tenerife

Benje Blanco 2021

\$252

100% Listán Blanco from multiple old-vine plots in Santiago del Teide on the west side of Tenerife. Destemmed, fermented in cement and aged on the lees and partially under flor in a mix of used French oak barrels and concrete.

Benje Tinto 2021

\$252

90% Listán Prieto, 9% Listán Blanco and 1% Tintilla from multiple old-vine plots in Santiago del Teide on the west side of Tenerife. Destemmed, fermented in cement and aged on the lees in a mix of used French oak barrels and concrete.

Palo Blanco 2021

\$444

100% Listán Blanco from four small parcels of centenarian vines near Los Realejos on the north coast of Tenerife. Destemmed and pressed to ferment in concrete, then aged in 2500L neutral Oak foudre and 350L used French oak barrel.

La Santa de Úrsula 2021

\$440

48% Negramoll, 50% Listán Negro and 2% Listán Blanco from three centenarian parcels in Tacaronte-Acentejo. 1/2 of grapes were destemmed and macerated for 14-18 days, 1/2 were kept whole cluster for carbonic maceration. After fermentation, rested for 8 months in 228L neutral French Oak barrels before bottling.

Táganan Tinto 2021

\$228 (6pack)

Mostly Listán Negro and Negramoll with small amounts of Mulata, Listán Gacho and Malvasía Rosada from multiple parcels in Táganan on the far west end of Tenerife. Each parcel vinified separately, with a range of treatments (30-50% destemmed, 12-15 days maceration) in large vats. Rested in 228L neutral French oak barrels for a year before bottling.

Almansa

Albaha 2021

\$220

80% Garnacha Tintorera and 20% Moravia Agria from 4 parcels on calcareous clay soils near Almansa, Castilla-La Mancha. Grapes fermented by parcel with 30-70% whole clusters and an average of 10 days maceration on the skins and rested in a mix of used barrels and concrete tanks for 8 months.