



NURIA RENOM

LA MACA BEU 2021

ORIGIN

Sant Martí Sarroca and Sant Pere de Ribes, Penedès, Catalunya.

VARIETIES

95% Macabeu, 5% Muscat de Alexandria.

VINEYARD

The Macabeu is from the Pou d'en Terraça vineyard in Sant Martí Sarroca and the Muscat is from the Camí Ral vineyard in Sant Pere de Ribes. Vines are 25 years old and planted on calcareous soils.

VINIFICATION METHOD

The grapes were harvested by hand and destemmed, then pressed to start fermentation with the skins of the Macabeu in stainless steel tank. Bottled before fermentation finished to develop bubbles in the ancestral method and rested for 22 months in bottle before release.

PROPERTIES

Alcohol: 10%.
Total Sulfur: None Added, <7mg/L total.
Bottles Made: 300 magnums.



PRODUCER PROFILE

Nuria Renom is originally from Argentina and came to Spain with her family when she was young. Wine was an early passion: Nuria spent some time studying abroad in Italy and started training as a sommelier and working harvests soon after. In 2013, Nuria helped open the now-legendary natural wine focused Bar Brutal in Barcelona as the head Sommelier, and in 2014 she made her first wines under the label 'Les Cantarelles'. Finally, in 2021, Nuria and her partner Arola Tous-Galí purchased their own vines to tend for her 'Les Cantarelles' project: Can Barceló in the town of Sant Martí del Sarroca in the Alt Penedès. TNuria and Arola currently make wine from 8.7 hectares that they farm organically with biodynamic treatments and minimal working of the soils; they are also working to convert the remaining vineyard land to organic viticulture. Nuria and Arola have a low-intervention approach in the cellar, working with exclusively neutral vessels, never employing SO2 or other additives, and bottling without fining or filtering.

VINTAGE REPORT

2021 was a dry year, but this area had good water reserves from the wet 2020. The grapes ripened late and slowly, with an excellent balance of phenolic maturity and acid levels.