

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Oriol Artigas

Appellation VdT (Alella)

Climate Mediterranean

Varieties 50% Syrah, 30% Merlot,
15% Garnatxa negra, 5% Sumoll

Soil Granite sand

Elevation 100 meters

Vine Age 16 years

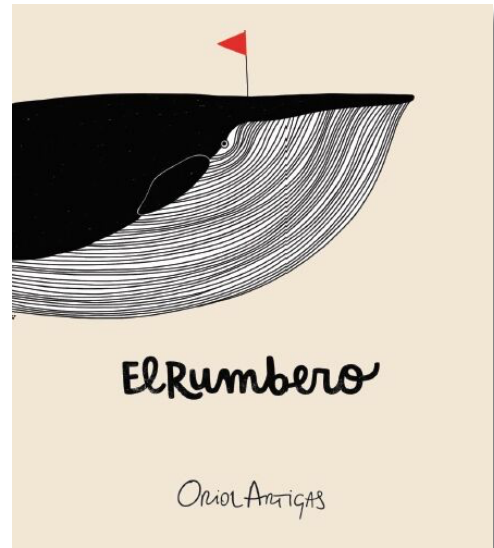
Pruning Espaldera

Farming Organic

Production 109 cases

Oriol Artigas

El Rumbero 2016



Oriol Artigas, an Alella native and trained enologist, started his project of making non-interventionist wines in 2011. He currently farms a total of 7.5 hectares of mostly old head-pruned vineyards and produces a wide array of wines. From a “village” white wine based off the *Pansa Blanca* grape, to single parcel *blancos, rosats & tintos*; the color of the wine depends on the parcel, as Oriol will co-ferment white and red grapes if they grow together. The results are some of the most exciting *Vins Catalans* being produced today.

The vineyards of **DO Alella** are essentially the vineyards of Barcelona, located just north of the city along the coast of the Mediterranean. The region dates back to Roman times, with two main vineyard areas, one on the coast around the *comarca* of Maresme, and the other a bit inland around Vallés. The primary soil type is a kind of white granite, locally called *Sauló*, and the main grape grown here is *Pansa Blanca* (the local clone of Xarel-lo) with a whole slew of other grape varieties inter-planted as well. The region produces a wide variety of wines from sparkling to sweet and once enjoyed an illustrious reputation, but the demand for real estate has slowly whittled the vineyard plantings down to just over 220 hectares in total, making Alella one of the smallest DOs in Spain.

El Rumbero is a red blend from a single vineyard named “Mas Pellisser” with southwest exposition, located 10km from the Mediterranean Sea and close to Oriol’s winery. Grapes were hand-harvested and fermented with wild yeasts in stainless steel vat with a short maceration of 6 days (Merlot direct press, the others whole cluster), and then raised on the lees in vat for 10 months before being bottled without fining, filtration or added SO₂. It is a savory wine of the sun, brightly structured and rich, to pair with herb roasted meats and poultry, especially game birds.