



## **ORIOI ARTIGAS 2020: S.O.S.**

Over the last few years, Oriol Artigas' has become one of the most beloved natural winemakers in Catalonia, deftly capturing a clean *cero-cero* vibrancy in his wines, while maintaining a Mediterranean character that vividly shows their grapes' origins. Oriol farms 12.5 hectares around the seaside town of Alella, just north of Barcelona. Farming in a fairly dry Mediterranean climate normally makes working organically relatively easy. In the 2020 vintage, climate change reared its ugly head, and mildew wiped out nearly all of Oriol's harvest. He sent out a request for help (his "S.O.S.") to his many grower friends throughout Catalonia and made wine with their grapes instead of his own.

## **S.O.S. #1 LA SALADA**

Skin Contact White

100% Xarel-lo from Toni Carbó of La Salada's *Pedra Blanca* vineyard in Subirats within the Penedès. The 15-year-old vines are planted on sandy brown limestone soils at 240 meters above sea level. Fermented whole cluster in 80% stainless steel tank and 20% 600L used French oak barrel, with 14 days of gentle maceration on the skins. The wine was racked once and rested for 7 months in the same vessels. 11% alcohol by volume, 2255 bottles made.

## **S.O.S. #2 CÒSMIC VINYATERS**

Skin Contact White Pet Nat

70% Macabeu and 30% Moscatell d'Alexandria from Salvador Battle of Còsmic Vinyaters's *Camp del Boter* and *La Parada de l'Hort* vineyards in Rodonyà and El Montmell within Tarragona. The vines are 14-24 years old and planted on sandy white and red limestone soils 340-450 meters above sea level. The grapes were destemmed and fermented in fiberglass tanks with 2 days of gentle maceration on the skins. This wine was never racked and rested for 6 months on its gross lees. 11% alcohol by volume, 6174 bottles made.

## **S.O.S. #3 SANGENÍS I VAQUÉ**

Red

60% Garnatxa Negra and 40% Carinyena from Pere Sengenís and Conxita Vaqué of Sengenís i Vaqué's *La Cometa* vineyard in Porrera within Priorat. These vines are 3-25 years old and planted on Priorat's Llicorella slate soils at 380-430 meters above sea level. Fermented whole cluster in 80% stainless steel tank and 20% 600L used French oak barrel, with 10 days of gentle maceration on the skins. The wine was racked once and rested for 7 months in the same vessels. 13.5% alcohol by volume, 2217 bottles made.

## **S.O.S. #4 CELLER PUJOL CARGOL**

Red

100% Garnatxa Negra from David Pujol Cargol of Celler Pujol Cargol's *El Pla* vineyard in Masarac within Empordà. The vines are 29 years old and planted on clay and granite sand 58 meters above sea level. Fermented whole cluster in stainless steel tank with 6-11 days of gentle maceration on the skins. The wine was racked once and rested for 7 months in the same vessels. 13% alcohol by volume, 3025 bottles made.

## **S.O.S. #5 SOCA-REL & VI DE PEUS**

Red

Valent, Argamusa, Fogoneu, Mandó, Mantonegro, and Vinyater from Pep Rodríguez of Soca-Rel and Jaume Prats of Vi de Peus in Mallorca. The two vineyards (one in Consell, the other in Santa Maria del Camí) are planted on iron-rich red clay soils (the Mallorquin Can Vermell) at roughly 150m above sea level and have both young and old vines. The grapes were cofermented whole cluster in fiberglass with 11 days of gentle maceration on the skins, then rested for 7 months in the same vessels without racking. 10% alcohol by volume, 481 bottles made.

## **S.O.S. #6 TROÇ D'EN ROS**

Skin Contact White

Carinyena Blanca, Roja and Negre, Lledoner Blanc, Roig and Negre, Picapolla, and Moscatell de Llançà from Quim Tura of Troç d'en Ros's vineyard in Colera, Empordà. The vines are 90-130 years old and planted on Llicorella slate soils at 25-75m above sea level. The grapes were cofermented whole cluster in stainless steel tank with 12 days of gentle maceration on the skins. The wine was racked once, then rested in the same vessels for 7 months. 12.5% alcohol by volume, 469 bottles made.

## **S.O.S. #7 CELLER PUJOL CARGOL**

Skin Contact White

60% Lledoner Roig and 40% Carinyena Blanca from David Pujol Cargol of Celler Pujol Cargol's vineyards in Masarac and Sant Climent Sescebes within Empordà. These vineyards have a range of young and old vines (up to 120 years old) and are planted on clay and granitic sands 60-75 meters above sea level. The grapes were destemmed and fermented in 65% stainless steel tanks and 600L used French oak barrel with 7 days of gentle maceration on the skins. The wine was racked once and rested in the same vessels for 7 months. 12% alcohol by volume, 1469 bottles made.

## **S.O.S. #8 FRISACH & TUETS**

Rosé

85% Parellada from Francesc Ferré of Celler Tuets in Corbera d'Ebre within Terra Alta and 15% Garnatxa Negra from Albert Domingo of Celler Frisach in the Penedès. The Parellada was destemmed and fermented in stainless steel tank with 3 days of maceration on the skins; the Garnatxa was mostly destemmed (~15% whole cluster) and fermented in stainless steel with 11 days of maceration on the skins. The wine was racked, blended, and rested for 7 months in stainless steel. 10% alcohol by volume, 5512 bottles made.

## **S.O.S. #9 SUCCÈS VINÍCOLA**

Skin Contact White

100% Macabeu from Mariona Vendrell and Albert Canela of Succès Vinícola from the *Hostal* vineyard in Barberà de la Conca within Conca de Barberà. The 38-year-old vines are planted on clay limestone soils at 500 meters above sea level. The grapes were destemmed and fermented in fiberglass with 4-5 days of gentle maceration on the skins. The wine was racked once and rested for 7 months in the same vessels. 11.5% alcohol by volume, 5123 bottles made.

## **S.O.S. #10 SEBASTIÀ PIÉ**

Skin Contact White

100% Xarel-lo from Sebastià Pié's *Coster del Segarra* vineyard in Bonastre within the Penedès. The 23-year-old vines are planted on limestone soils at 270 meters above sea level. The grapes were destemmed and fermented in fiberglass with 3-4 days of gentle maceration on the skins. The wine was racked once and rested in the same vessels for 7 months. 11% alcohol by volume, 6435 bottles made.

## **S.O.S. #11 LAUREANO SERRES**

Red

100% Garnatxa Negra from Laureano Serres's (Mendall) *Partida les Panetes* vineyard in El Pinell de Brai within Terra Alta. The 19-year-old vines are planted on sandy clay soils at 400 meters above sea level. The grapes were destemmed and fermented in clay amphora with 3 days of gentle maceration on the skins. The wine was racked once and rested in the same amphora for 7 months. 12.5% alcohol by volume, 1140 bottles made.

## **S.O.S. #12 SUCCÈS VINÍCOLA**

Red

100% Trepat from Mariona Vendrell and Albert Canela of Succès Vinícola's *Borrells* vineyard in Barberà de la Conca within Conca de Barberà. The 13-year-old vines are planted on red sandy clay soils at 400 meters above sea level. The grapes were fermented whole cluster in fiberglass with 7-8 days of gentle maceration on the skins. The wine was racked once and rested in the same vessels for 7 months. 11% alcohol by volume, 6392 bottles made.

# ORIOI ARTIGAS 2020

## CUVÉE TOTAL

Coferment

From all of Oriol's usual vineyards in Alella: this was the only wine that he was able to make from his own grapes in 2020. About 75% Pansa Blanca, 15% Garnatxa Negra, and 10% other varieties from multiple vineyards with different ages, mostly planted on sandy granite soils. Most of the grapes were destemmed, with about 15% of the Garnatxa left whole cluster, and fermented in stainless steel tanks with 2 days of gentle maceration on the skins. The wine was racked once and rested for 7 months in the same vessel. 11.5% alcohol by volume, 3296 bottles made.

## BARDISSOTS VINYES VELLES

Coferment

Sumoll, Picapoll Negre, Pansa Blanca, and Malvasia Rosada from three vineyards of old vines north of Barcelona: two are in or near Alella, the third is further inland near the Serra de Bellmunt. The vineyards are largely on clay, limestone, and granitic sand soils. The grapes were cofermented whole cluster in stainless steel tank with 11 days of gentle maceration on the skins, then rested in the same vessel for 7 months. 12% alcohol by volume, 287 bottles made.

## BARDISSOTS ORIENTAL

Rosé Pet Nat

70% Ull de Llebre (Tempranillo) and 30% Moscatell d'Alexandria from young vines planted in sandy granite soils in Fogars de la Selva, which is east of the rest of Oriol's holdings. Fermentation started in stainless steel tanks with 10 days of gentle maceration on the skins. Bottled with fine lees before fermentation was completed for natural carbonation. 1230 bottles made.

## BARDISSOTS LA CRITA

Skin Contact White

100% Parellada from the Camí de la Parellada in Montblanc in Conca de Barberà. The 53-year-old vines are planted in clay limestone soils at 375 meters above sea level. The grapes were fermented whole cluster in stainless steel tank with 12 days of gentle maceration on the skins and rested in the same vessel for 7 months. 10% alcohol by volume, 1048 bottles made.

