

# ORIOL ARTIGAS 2021

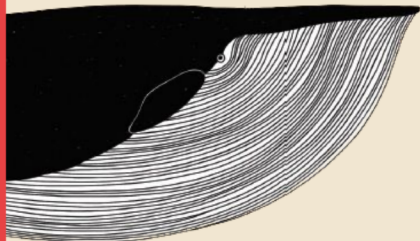
2021 WAS A RETURN TO FORM FOR ORIOL ARTIGAS, AFTER THE TROUBLES OF 2020. THE VINTAGE WAS COOLER THAN AVERAGE, AND THE WINES - FROM RUMBERO AND RUMBERA TO THE SINGLE VINEYARDS - ARE FRESH AND BRIGHT.

WE ARE PLEASED TO OFFER ORIOL'S FULL LINEUP OF BLENDED AND SINGLE PARCEL WINES FROM THE 2021 VINTAGE!



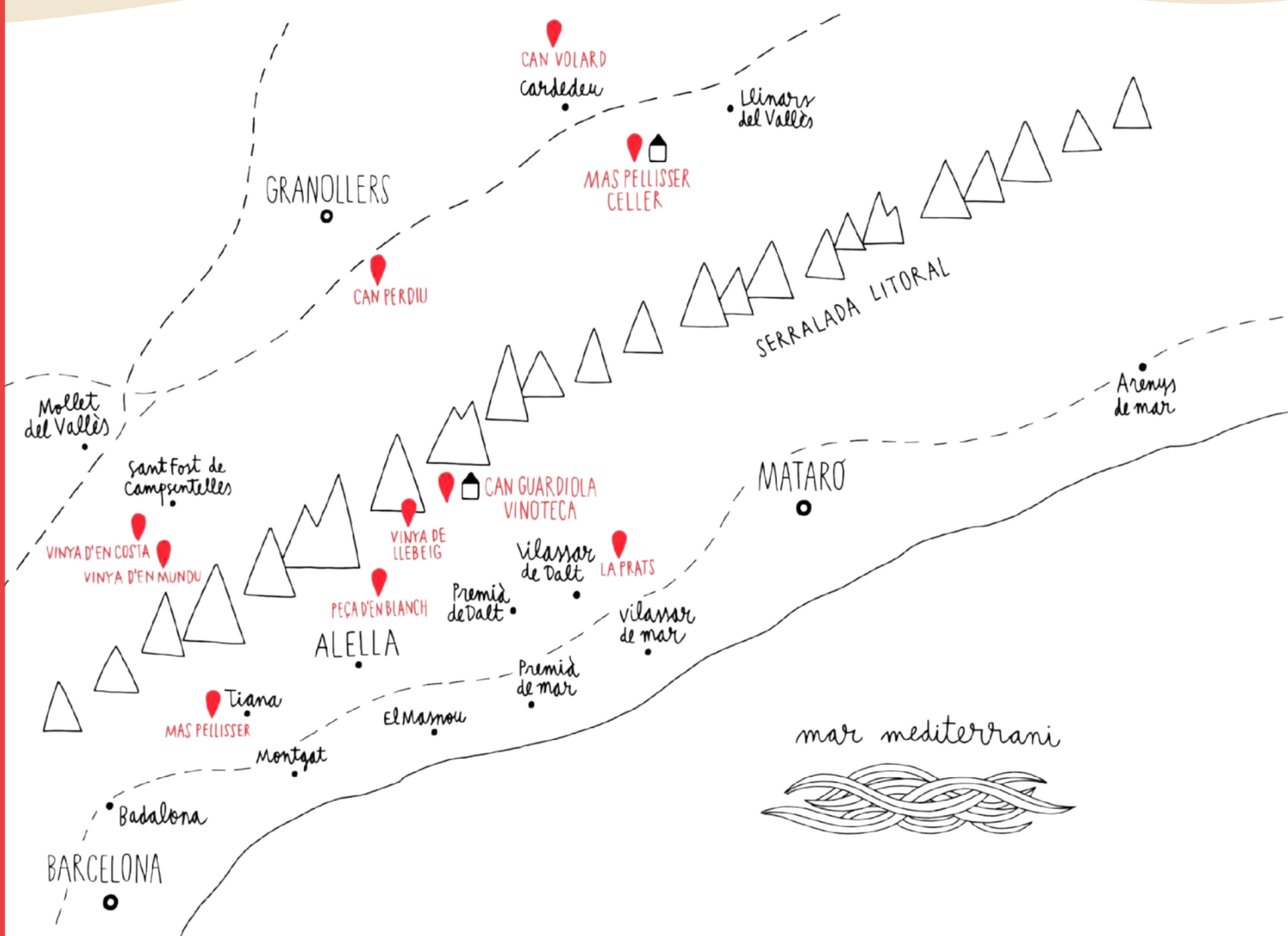
## La Rumbera

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

100% GARNATXA NEGRA FROM 17-23-YEAR-OLD VINES IN THE MAS PELLISSER 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.





## La Rauxa ESC

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

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

100% PANSA BLANCA FROM THE 76-YEAR-OLD NORTH-FACING CAN COLL CLARÀ 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

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

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

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.



## El Rall

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.



## Lloritu

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.



## ROCK & ROS

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.





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**

### **SAMMAY BLANC PET NAT 2021**

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. 10% ABV. UNFINED, UNFILTERED, AND UNDISGORGED. NO ADDED SO<sub>2</sub>.



## **SAMMAY NEGRE 2021**

### **SAMMAY NEGRE PET NAT 2021**

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. 10% ABV. UNFINED, UNFILTERED, AND UNDISGORGED. NO ADDED SO<sub>2</sub>.



# BARDISSOTS

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

## ORIENTAL BLANC

100% MOSCATEL D'ALEXANDRIA 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 7 DAYS BEFORE PRESSING TO STAINLESS STEEL TANKS TO FINISH AND REST FOR 11 MONTHS ON THE GROSS LEES. 10% ABV. 3107 BOTTLES. ØØ

## ORIENTAL NEGRE

100% ULL DE LLEBRE (TEMPRANILLO) 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 8 DAYS BEFORE PRESSING TO STAINLESS STEEL TANKS TO FINISH AND REST FOR 11 MONTHS ON THE GROSS LEES. 10% ABV. 1764 BOTTLES. ØØ

## RAMIRU

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. ØØ

## Pixaca

50% Pansa Blanca, 40% Sumoll, and 10% Jaqué 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. ØØ

## Faisana

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. Unfiltered, undisgorged. 712 bottles. ØØ

## BEIER

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. ØØ

## BESAVIA

A field blend of many varieties (Sumoll, Beier, PicaPoll Negre, Garnatxa Negra, and more) from the 91-year-old Can Volart vineyard in Cardedeu, 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. ØØ