



ORIOI ARTIGAS

SAMMAY BLANC 2021

ORIGIN

Alella, Catalunya.

VARIETIES

Equal parts Xarel-lo, Parellada, and Macabeu.

VINEYARD

From a mix of parcels of young vines planted on sandy granite soils in Alella.

VINIFICATION METHOD

The grapes were harvested by hand and pressed whole cluster, then fermented together with about 5 days of maceration on the skins in open top vats before pressing into stainless steel tanks to finish fermentation and rest.

Bottled without fining, filtering, or sulfur addition.

PROPERTIES

Alcohol: 10%

Total Sulfur: None Added, <15mg/L



PRODUCER PROFILE

Oriol Artigas, an Alella native and trained enologist, started his project of making non-interventionist wines in 2011. His over-arching philosophy is to “cultivate the vineyards in the most natural and least interventionist way possible, to allow the grapes to express in the most intense way the landscape from which they come.” He works about 12 hectares in total, mostly of old vines. He allows vegetation to grow between the vines, prunes very little, and works the vineyards primarily along the lunar calendar. In the winery, fermentations are completely spontaneous, aging is primarily done in steel vats, and sulfur is never used at any point in his process. The vineyards of Alella are essentially the vineyards of Barcelona, located just north of the city along the coast of the Mediterranean. 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.

VINTAGE REPORT

2021 was a very good vintage for Oriol, after the intense struggles of 2020. The weather was moderate and there were no major problems with mildew or excessive heat.