

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Agustí Torelló Roca

Appellation Alt Penedès

Locality Sant Sadurní d'Anoia

Climate Mediterranean

Varieties Macabeu

Soil Calcareous

Elevation 210 meters

Vine Age 48 years

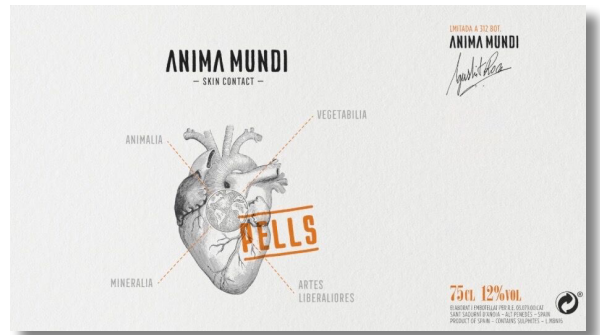
Pruning Espaldera

Farming Biodynamic

Production 26 cases

Anima Mundi

Pells 2017



Anima Mundi is a side-project from Agustí Torelló Roca, winemaker for his family's estate winery **AT Roca** in the Alt Penedès region of Catalonia. Agustí's goal for this project is to show the true expression of grape and place through keen observation of the land. Anima Mundi is a theory of Plato's, translating to "the soul of the world." Much in the way that the soul is connected to the body, Agustí sees wine as a way for us to connect with the Earth. For these wines, Agustí works without any additions or interventions in the winery, and uses clay anfora, concrete and used French oak barrels for fermentations and aging. All fruit for this project comes from their certified organic estate vineyards, as Agustí believes that lively wines can only come from lively soils.

These vineyards are in the **Costers d'Ordal** and have extremely calcareous soils due to the influence of the nearby Garraf Massif. The area - within the **Alt Penedès**, a *comarca* (county) in Catalonia and a subzone of the Penedès DO - is located between Sant Sadurní d'Anoia (where their winery is currently located) and Vilafranca del Penedès. The landscape is a tapestry of mixed and varied soils and different microclimates from the convergence of two rivers, mountains, and the Mediterranean sea, and is considered by many to be one of the greatest terroirs in the world.

This **Macabeu** is from a single, northeast-facing vineyard named "Vinya de la Caseta," planted in 1969 in extremely calcareous soils on their property in Sant Sebastià dels Gorgs. The grapes were hand-harvested and spontaneously fermented in a used 225L French oak barrel and 600L clay amphora with 82 days on the skins. After racking, the wine aged for 6 months without any stirring. No sulfites were added at any time, and the finished wine was not fined nor filtered. This is a richly textured white wine, with grippy tannins and orchard fruit on the nose and palate. As a skin-contact wine, this will pair well with heartier fare as well as fin fish and poultry.