

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Agustí Torelló Roca

Appellation Alt Penedès

Locality Sant Sadurní d'Anoia

Climate Mediterranean

Varieties Xarel-lo

Soil Calcareous

Elevation 210 meters

Vine Age 39 years

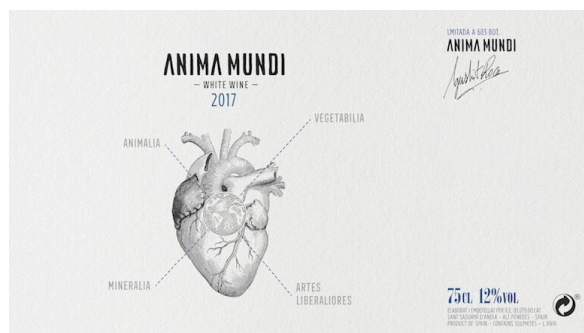
Pruning Espaldera

Farming Biodynamic

Production 57 cases

Anima Mundi

Xarel-lo 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 **Xarel-lo** is from a single, north-facing vineyard named "Vinya del Boet Vell," planted in 1978 in extremely calcareous soils on their property in Sant Sebastià dels Gorgs. The grapes were hand-harvested and skin-macerated for 48 hours before pressing into old 500L French oak barrels and 600L clay amphorae to ferment with natural yeasts, where the wine remained to age for 8 months without any stirring. No sulfites were added at any time, and the finished wine was not fined nor filtered. This is a deeply textural white wine with savory fruit and minerality, not unlike a Grand Cru Chablis. Pair it with grilled or roasted fish and poultry, or your next sushi omakase dinner.