



ANIMA MUNDI

GRES 2021

ORIGIN

Sant Sebastià dels Gorgs, Penedès, Catalunya.

VARIETIES

100% Xarel-lo.

VINEYARD

From a single vineyard of 48-66 year old vines at 240-320m above sea level on calcareous soils.

VINIFICATION METHOD

The grapes were harvested by hand and pressed whole cluster, then fermented in two parts: half in 500L used French Oak barrels and half in stainless steel tanks. When fermentation finished, the wine was blended and aged on the lees for 6 months. Bottled without fining, filtering, or sulfur addition.

PROPERTIES

Alcohol: 12%
Total Sulfur: None Added, <15mg/L
pH:3.20
Bottles Made: 16,000



PRODUCER PROFILE

Anima Mundi is a side-project from Agustí Torello 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.

VINTAGE REPORT

2021 was a very good vintage in the Penedès, with cool and rainy weather in the fall and winter, a mild spring and a dry and warm summer. The vintage shows good concentration and yields were plentiful.