

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower *Carlania Cellar*

Appellation *Conca de Barberà*

Climate *Mediterranean*

Varieties *Trepat*

Soil *Clay-calcareous*

Elevation *410 meters*

Vine Age *100+ years*

Pruning *En Vaso*

Farming *Certified organic,
practicing biodynamic*

Production *2,586 bottles*

Carlania Cellar

Els Corrals



Els Corrals



In 2007, after farming grapes for several years and selling to other winemakers, **Jordi Miró & Sònia Gomà-Camps** decided to start making wines under their family name. Two years later they built a small winery and cellar in their village, where they currently farm 9.3 hectares of vines spread amongst 5 vineyard sites. They knew that they should work organically & biodynamically from the start, in order to produce the best wines that truly represent the unity of their people and their land. They use only sulfur and biodynamic treatments in their vineyards, and add nothing in the cellar.

The town of **Barberà de la Conca** is 20 miles inland from Tarragona and the Mediterranean Sea. This village is the epicenter (and identity) of the Trepat grape, therefore all of the wines that Jordi and Sònia produce are either entirely or partially Trepat-based.

Els Corrals is made from their 2 hectare centenarian **Trepat** vineyard of the same name, which is also home to the family's bee hives. After hand harvesting, the grapes were destemmed and macerated for 15 days, pressed and raised in old French oak casks for 8 months. The finished wine was bottled without fining, filtration or added SO₂. This deep and flavorful wine is medium-bodied with black and red fruits, spices and licorice root. Els Corrals will benefit from further aging, or decant it now and pair with wild mushrooms in olive oil, herbs & garlic, or aged cheeses.