

José Pastor Selections

PIONEERING GROWER-PRODUCED FINE IBERIAN WINES

Grower *Carlania Cellar*

Appellation *Conca de Barberà*

Climate *Mediterranean*

Varieties *80% Macabeu, 20% Trepát*

Soil *Clay-calcareous*

Elevation *500 meters*

Vine Age *30-40 years*

Pruning *Espaldera*

Farming *Certified organic,
practicing biodynamic*

Production *2,556 bottles*

Carlania Cellar

Sant Pere d'Ambigats



Sant Pere
d'Ambigats



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 Trepát grape, therefore all of the wines that Jordi and Sònia produce are either entirely or partially Trepát-based.

Sant Pere d'Ambigats Blanc is comprised of 80% **Macabeu** and 20% **Trepát** from a single vineyard planted at 500 meters elevation on clay-calcareous soils. After hand harvesting, the Macabeu was pressed whole-cluster and fermented 70% in steel tank, 30% in chestnut barrels (with battonage for 3 months); the Trepát was pressed directly into steel tank. The finished wine was blended and bottled the following spring without fining, filtration or added SO₂. Even though this is the family's summer wine (the suitcase on the label reminds them of summer trips and the fresh outdoors), this wine has the structure and intensity to last several years in the bottle. It offers up subtle flavors of fresh herbs and citrus with a hint of spice from the Trepát. Pair this with *Canelons* and local sheep's milk cheeses.