

ORIGIN

Empordà, Catalunya

VARIETIES

95% Garnacha Negra, 5% Cariñena Negra

VINEYARD

From an organically and biodynamically farmed parcel planted in 1974 on granite sand at 290m elevation.

VINIFICATION METHOD

The grapes were harvested by hand in several passes, one part was destemmed and cold macerated, another part was whole cluster direct pressed, and the last (ripest) part of the grapes was whole cluster macerated for a few days before pressing to stainless steel tank. The combined wine went through primary fermentation and aging on fine lees for 4 months before bottling without fining or filtering and 8mg/L total SO₂.



PRODUCER PROFILE

Còsmic Vinyaters is the product of young visionary Salvador Batlle. Descended from a family of Catalan grape growers, Salva started making wine as a teenager. He subsequently studied agriculture, viticulture, and winemaking at university. In 2011 he moved to New Zealand to learn English while working abroad, learning other forms of viticulture and winemaking, then returning to the family estate the following year. Feeling the need to forge his own path, Salva purchased a small property that came with a cellar in Agullana within the Empordà D.O., a town that sits just 15 minutes from the French border and shares much culturally with the neighboring Roussillon. Alongside his partner Joana Padilla, he now works 9.5 hectares of vines split up between the Alt Empordà and his native Baix Penedès. The couple are rigorous in the vineyard, grafting over the many non-native grapes with indigenous varieties such as Carinyena Gris, and working organically and biodynamically. They embrace winemaking with a creative spirit, working with many different vessels for fermentation and aging, searching for pure, energetic and harmonious wines that show a direct vibrational connection from their grapes and two distinct terroirs.