



COSMIC VINYATERS

CONSCIENCIA COSMICA

ORIGIN

Empordà, Catalunya

VARIETIES

100% Cariñena Gris

VINEYARD

From an organically and biodynamically farmed vineyard planted in 2016 on granite sand at 600m elevation.

VINIFICATION METHOD

The grapes were harvested by hand, 30% was foot-trodden whole cluster and 70% destemmed, all macerated together for 14 days in an infusion style in stainless steel tank. The wine was gently pressed to finish fermentation in 50% stainless steel tank and 50% glass, then aged on fine lees in stainless steel tank for 4 months before bottling without fining or filtering and 9mg/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.