



COSMIC VINYATERS

CONSTEL·LACIO

ORIGIN

Empordà, Catalunya

VARIETIES

Cariñena Blanca, Cariñena Gris, Cariñena Negra,
Garnacha Blanca, Garnacha Gris, Garnacha Negra,
Moscatel de Alexandria, Malvasia

VINEYARD

From an organically and biodynamically farmed
co-planted vineyard planted in 2017
on granite sand at 230m elevation.

VINIFICATION METHOD

The grapes were harvested by hand, 30% destemmed
and macerated for 5 days, 30% direct pressed, and 40%
foot-trodden whole cluster and macerated for 12 days in
an infusion style in stainless steel tank. The wine was
gently pressed and combined in stainless steel tank to finish
fermentation and aged on fine lees 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.