



LARURAL
CLARET

ORIGIN

Santes Creus, Tarragona, Catalunya

VARIETIES

80% Macabeu, 10% Sumoll, 10% Garnatxa Negra

VINEYARD

From an organically farmed vineyard planted in 1996 on calcareous clay and alluvial soils at 316-408 meters elevation in Santes Creus. The vines are about 30km from the Mediterranean.

VINIFICATION METHOD

The grapes were harvested by hand, destemmed and macerated on the skins for 3 days in stainless steel tank, then pressed with a vertical press to fiberglass tank. The wine rested for 10 months before bottling without fining, filtering, or sulfur addition.



PRODUCER PROFILE

Brothers **Andreu and Xavi Padró** started making wine under the name **LaRuraL** in 2018. Their family had been farming grapes and other produce in Santes Creus, Tarragona on their organically certified farm in the Alt Camp for four generations but had never sold their own wine. Xavi and Andreu fell in love with the vibrant natural wine scene in Catalunya and decided to make wines in the basement of the family home, leaving their careers in architecture and mechanics. From the beginning, the goal was to make fresh, light, natural wines without sulfur. Initially, they worked with an enologist, but, unhappy with the results, they decided to look to the winemakers whose wines they admired, like Oriol Artigas, Laureano Serres, and others for inspiration and education. Now, they work with stainless steel tanks, some barrels, and short, infusion-style macerations. The palindromic name, LaRural, honors their connection to the rural environment, and also (by using the feminine article La) their mother, who was the primary caretaker of the family's vineyards before Xavi and Andreu took over.