



**NURIA RENOM**

**ADDA 2022**

## ORIGIN

Sant Martí Sarroca, Alt Penedès, Catalunya.

## VARIETIES

100% Parellada

## VINEYARD

From two vineyards (Vinya de l'Era and La Continua) at Can Barceló at 410m on shallow sedimentary clays over limestone. The vines were planted in 1988 and 1980 respectively.

## VINIFICATION METHOD

The grapes were harvested by hand and destemmed, then pressed with a horizontal pneumatic press. Fermented partially in stainless steel then bottled before fermentation finished for method ancestral. Rested in bottle for 9 months before manual disgorgement.

## PROPERTIES

Alcohol: 9.5%.

Total Sulfur: None Added, <7mg/L total.

pH: 3.1.

Bottles Made: 5,900.



## PRODUCER PROFILE

Nuria Renom is originally from Argentina and came to Spain with her family when she was young. Wine was an early passion: Nuria spent some time studying abroad in Italy and started training as a sommelier and working harvests soon after. In 2013, Nuria helped open the now-legendary natural wine focused Bar Brutal in Barcelona as the head Sommelier, and in 2014 she made her first wines under the label 'Les Cantarelles'. Finally, in 2021, Nuria and her partner Arola Tous-Galí purchased their own vines to tend for her 'Les Cantarelles' project: Can Barceló in the town of Sant Martí del Sarroca in the Alt Penedès. TNuria and Arola currently make wine from 8.7 hectares that they farm organically with biodynamic treatments and minimal working of the soils; they are also working to convert the remaining vineyard land to organic viticulture. Nuria and Arola have a low-intervention approach in the cellar, working with exclusively neutral vessels, never employing SO2 or other additives, and bottling without fining or filtering.

## VINTAGE REPORT

2022 was very dry until the middle of harvest, when rains hit. Despite the dangers of rain during harvest, this was a positive and the Parellada was high quality and had no disease problems.

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