



# NURIA RENOM

## ATÒNIT 2022

### ORIGIN

Les Cabanyes, Alt Penedès, Catalunya.

### VARIETIES

100% Xarel·lo.

### VINEYARD

From the La Llaona vineyard, which is owned and farmed under permaculture with no working of the soils by Ton Rimbau. The vines are roughly 50 years old and planted at 292m on clay-calcareous soils.

### VINIFICATION METHOD

The grapes were harvested by hand and destemmed, then pressed with a horizontal pneumatic press. Fermented in 60% stainless steel tan and 40% 300L used French oak barrel. Bottled without fining, filtering, or sulfur addition.

### PROPERTIES

Alcohol: 11.88%.  
Total Sulfur: None Added, 8mg/L total.  
pH: 3.3.  
Bottles Made: 1,000.



### 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 SO<sub>2</sub> or other additives, and bottling without fining or filtering.

### VINTAGE REPORT

2022 was a dry year, but this area had good water reserves from the wet 2021. The grapes ripened late and slowly, with an excellent balance of phenolic maturity and acid levels.