

ORIGIN

Sant Martí Sarroca, Alt Penedès, Catalunya.

VARIETIES

100% Chardonnay.

VINEYARD

From the organically farmed Vinya Argeli vineyard at Can Barceló which is at 410m and faces north. The vines were planted in 1984 and the soils are shallow clay over limestone.

VINIFICATION METHOD

The grapes were harvested by hand and destemmed, then pressed with a horizontal pneumatic press. Partially fermented in 60% stainless steel tank and 40% 300L used French oak barrel, then bottled before fermentation finished for method ancestral. Rested in bottle for 18 months before release.

PROPERTIES

Alcohol: 11.88%.

Total Sulfur: None Added, 8mg/L total.

pH: 3.3.

Bottles Made: 1,000.

NURIA RENOM DONNA 2021

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 nowlegendary 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

2021 was a dry year, but this area had good water reserves from the wet 2020. The grapes ripened late and slowly, with an excellent balance of phenolic maturity and acid levels.