



NURIA RENOM

FREE ORANGE 2022

ORIGIN

Sant Martí Sarroca and Sant Pere de Ribes, Penedès, Catalunya.

VARIETIES

40% Muscat á Petit Grains, 30% Parellada, 30% Chardonnay.

VINEYARD

From a mix of parcels in Sant Martí Sarroca in the Alt Penedès and Sant Pere de Ribes in the Massís del Garraf. The vines are of various ages and a range of altitudes but all planted on calcareous soils.

VINIFICATION METHOD

The grapes were harvested by hand and the Muscat was destemmed and macerated on its skins for 12 days. The Chardonnay and the Parellada were pressed whole cluster. The juice fermented together in mostly stainless-steel tanks and one used French oak barrel. Bottled without fining, filtering or added SO₂.

PROPERTIES

Alcohol: 11%.
Total Sulfur: None Added, <7mg/L total.
Bottles Made: 600



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 the second very dry year in a row, but with moderate temperatures. The quality of the harvest was very good, and the grapes ripened evenly.