

## ORIGIN

Can Barceló, Penedès, Catalunya

## VARIETIES

100% Chardonnay

## VINEYARD

From a Chardonnay vineyard planted in 1984 at Can Barceló next to the estate within the Alt Penedès at 420m elevation on calcareous soils.

## VINIFICATION METHOD

The grapes were harvested by hand with 2/3 direct pressed whole bunch and 1/3 infused with the juice for 7 days in clay amphora to ferment, then aged in 54L glass demijohns for 5 months. Bottled without fining, filtering or added SO<sub>2</sub>.



## 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. Nuria 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.