

ORIGIN

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

VARIETIES

97% Parellada, 3% Muscat de Alexandria.

VINEYARD

The Parellada is from various parcels in Sant Martí Sarroca at Nuria's own Can Barceló, while the tiny bit of Muscat comes from the Camí Ral vineyard in Sant Pere de Ribes. The Parellada is planted at around 400m, roughly 40 years old, and on calcareous soils.

VINIFICATION METHOD

The grapes were harvested by hand and destemmed. The Parellada was pressed with a pneumatic press, while the Muscat was macerated on its skins for 7 days. Both parts fermented in temperature controlled stainless steel tank. Bottled without fining, filtering, or addition of SO₂.



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 SO₂ or other additives, and bottling without fining or filtering.