



NURIA RENOM

LA MOSCA

ORIGIN

Sant Pere de Ribes, Penedès, Catalunya.

VARIETIES

Muscat de Alexandria.

VINEYARD

From the Camí Ral vineyard in Sant Pere de Ribes, rooted in limestone soils.

VINIFICATION METHOD

Grapes are harvested by hand, then macerated for 5 days with the skins. The juice spontaneously ferments without temperature control. Bottled before fermentation is complete to create bubbles via the ancestral method. Disgorged after 18th months in bottle. Zero 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.