



NURIA RENOM

THE PINKY WAY 2022

ORIGIN

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

VARIETIES

80% Tempranillo, 20% Muscat de Alexandria.

VINEYARD

The Tempranillo is from the Vinya Soiné vineyard at Can Barceló, and the Muscat is from the Camí Ral vineyard in Sant Pere de Ribes. The vines are 25 years old and planted on shall clay over calcareous bedrock.

VINIFICATION METHOD

The grapes were harvested by hand and destemmed. The Tempranillo macerated on its skins for 4 days and the free run juice was drained to stainless steel tank. The Muscat macerated on its skins for 5 days, then was pressed with a pneumatic press into the same tank, where the juice started fermentation together. Bottled before fermentation finished to develop bubbles in the ancestral method and aged for 9 months in bottle before disgorging by hand.

PROPERTIES

Alcohol: 11.5%.
Total Sulfur: None Added, <7mg/L total.
Bottles Made: 2,100.



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.

VINTAGE REPORT

2022 was a very dry vintage with relatively moderate temperatures. The dryness protected the grapes from disease, and quality was very high, though yields were somewhat down.

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