

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Oriol Artigas

Appellation VdT (Alella)

Climate Mediterranean

Varieties Sumoll, Beier, Picapoll Negre,
Garnatxa Negra, Pansa Blanca, Pansa
Rosada

Soil Granite sand

Elevation 120 meters

Vine Age 81 years

Pruning En Vaso

Farming Organic

Production 78 cases (6pk)

Oriol Artigas

Besàvia dels Bardissots 2016



Oriol Artigas, an Alella native and trained enologist, started his project of making non-interventionist wines in 2011. He currently farms a total of 7.5 hectares of mostly old head-pruned vineyards and produces a wide array of wines. From a “village” white wine based off the *Pansa Blanca* grape, to single parcel *blancos*, *rosats* & *tintos*; the color of the wine depends on the parcel, as Oriol will co-ferment white and red grapes if they grow together. The results are some of the most exciting *Vins Catalans* being produced today.

The vineyards of **DO Alella** are essentially the vineyards of Barcelona, located just north of the city along the coast of the Mediterranean. The region dates back to Roman times, with two main vineyard areas, one on the coast around the *comarca* of Maresme, and the other a bit inland around Vallés. The primary soil type is a kind of white granite, locally called *Sauló*, and the main grape grown here is *Pansa Blanca* (the local clone of Xarel-lo) with a whole slew of other grape varieties inter-planted as well. The region produces a wide variety of wines from sparkling to sweet and once enjoyed an illustrious reputation, but the demand for real estate has slowly whittled the vineyard plantings down to just over 220 hectares in total, making Alella one of the smallest DOs in Spain.

Besàvia dels Belissots is from the south-facing, mix-planted *Can Voalrd* vineyard co-planted with old olive trees northeast of Barcelona. The grapes were hand-harvested and whole-cluster macerated for 7 days before pressing to tank. The wine was co-fermented with wild yeast and raised on the lees for 10 months before being bottled without fining, filtration or added SO₂. This wine shows vibrant acidity with notes of summer berries and roses, a hint of earthiness, and wild herbs. It is very light, bright and fun to drink. *Bardissots* is a project Oriol does with his friend Pep. “*Besàvia*” means great grandmother and she is pictured on the label holding a bottle of La Rumbera.