

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Oriol Artigas

Appellation VdT (Alella)

Climate Mediterranean

Varieties 80% Garnatxa Blanca,
20% Godello

Soil Granite

Elevation 100 meters

Vine Age 20 years

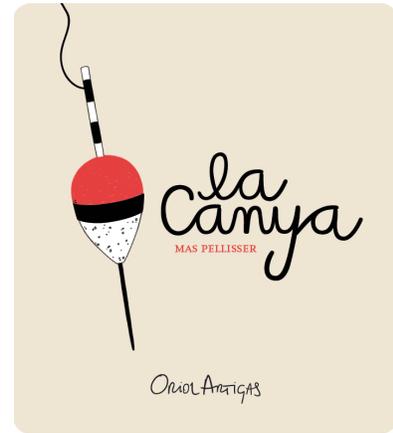
Pruning Espaldera & En Vaso

Farming Practicing Organic

Production 444 cases (6pk)

Oriol Artigas

La Canya 2018



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.

La Canya comes mostly from **Garnatxa Blanca** grown in a 1.5ha vineyard very close to the Mediterranean Sea trained in *espaldera*, plus a northwest-facing experimental young-vine parcel of **Godello** (named “Mas Pellisser”) trained *en vaso* located more inland by the winery. The grapes were co-fermented with wild yeasts in stainless steel vat seeing 2 days of skin contact, then raised on the lees in vat for 6 months before being bottled without fining, filtration or added SO₂. The wine is soft and delicate in texture with a distinct smoky mineral quality and marine character. A great *Vi Blanc* to pair with white flaky fish such as salt cod.