

Grower Oriol Artigas

Appellation VdT (Alella)

Climate Mediterranean

Varieties 50% Pansa Blanca, 15% Sumoll, 8% Beier, 8% Garnatxa Blanca, Sant Jaume, Muscat, Malvasia, Pansa Rosada, Garnatxa Rosada, Garnatxa Negra, Bona Llabor, Ull de Llebre, Macabeu, Subirat Parent, etc.

Soil Granite, with limestone marine deposits

Elevation 60 meters

Vine Age 65 years average

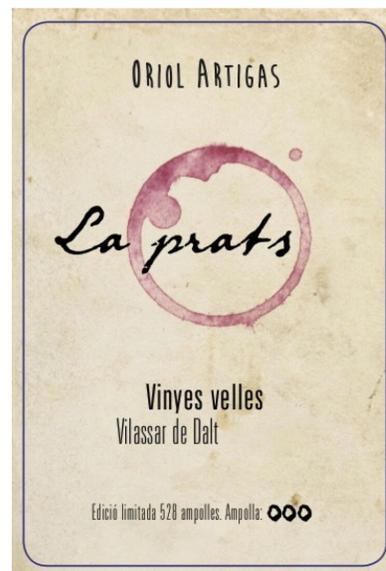
Pruning En Vaso

Farming Organic

Production 890 bottles

Oriol Artigas

La Prats



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 Prats is a single-vineyard field blend with southeast exposition, located 1-2km from the Mediterranean Sea, and some vines are over 100 years old. The grapes are co-fermented with wild yeasts in stainless steel vat with 12 hours skin contact, then raised on the lees in vat for 6 months before being bottled without fining or filtration. A superbly mineral *rosat* with pretty citrus fruits, crystalline texture, and mouthwatering acidity and palate coating intensity. Superb to pair with pan con tomate and lighter summer fare.