

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Oriol Artigas

Appellation VdT (Alella)

Climate Mediterranean

Varieties 80% Pansa Blanca,
20% Garnatxa

Soil Granite sand

Elevation 375 meters

Vine Age 50 years

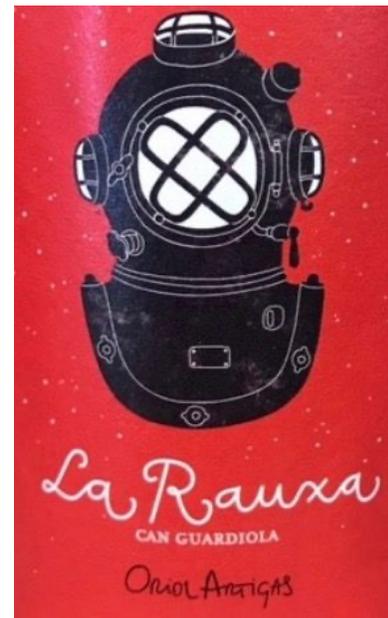
Pruning En Vaso

Farming Organic

Production 122 cases (6pk)

Oriol Artigas

La Rauxa 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 Rauxa is mostly **Pansa Blanca** and a little Garnatxa from the vineyard at his parents’ house, and the highest elevation vines he works. The grapes were hand-harvested and destemmed before pressing to stainless steel tank. The wine was co-fermented with wild yeast in tank, then aged on the lees in bottle for 9 months (method ancestral) before disgorging at under 2g/L residual sugar, and finished without fining, filtration or added SO₂. This is refreshing pet-nat that is ideal to pair with a wide variety of raw and grilled seafood, paella and other salty & savory dishes.