

Grower Oriol Artigas

Appellation VdT (Alella)

Climate Mediterranean

Varieties 80% Pansa Blanca,
20% Garnatxa Blanca

Soil Granite

Elevation 100-350 meters

Vine Age 12-70 years

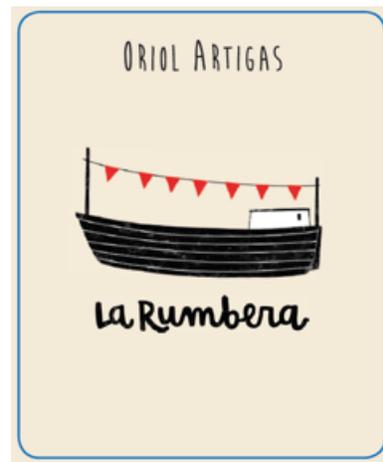
Pruning Espaldera & En Vaso

Farming Organic

Production 4,700 bottles

Oriol Artigas

La Rumbera



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 Rumbera is comprised of 80% Pansa Blanca and 20% Garnatxa Blanca from 5 southeast and northwest-facing parcels. The wine is fermented with wild yeasts in 80% stainless steel and 20% old 300 liter barrels, with 2 hours to 2 days skin contact, depending on the maturation of the grape. The wine is then raised on the lees in steel vat for 6 months before being bottled without fining or filtration. This is a white wine that combines power and delicacy with a distinct marine character, making it ideal to pair with a wide variety of seafood, especially grilled head-on prawns.