

**Grower** Oriol Artigas

**Appellation** VdT (Alella)

**Climate** Mediterranean

**Varieties** 75% Pansa Blanca,  
25% Pansa Rosada

**Soil** Granite

**Elevation** 80 meters

**Vine Age** 70 years

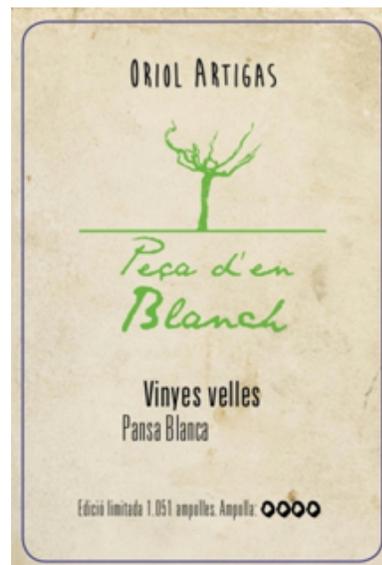
**Pruning** En Vaso

**Farming** Organic

**Production** 1,050 bottles

**Oriol Artigas**

*Peça d'en Blanch VV Pansa Blanca*



**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.

**Peça d'en Blanch Blanc** is an old vine white blend of **Pansa Blanca** and **Pansa Rosada** from a single vineyard with southeast exposition, located 1km from the Mediterranean Sea. The wine is fermented with wild yeasts in stainless steel vat with 2 days of skin maceration, then raised on fine lees in old barrels for 10 months before being bottled without fining or filtration. It is a profoundly concentrated *Vi Blanc* with an intensely marine personality, rich yet delicate texture, and laser-like acid spine. One of the great white wines of Catalunya to be paired with the finest ocean creatures available.