

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Oriol Artigas

Appellation VdT (Alella)

Climate Mediterranean

Varieties 70% Pansa Rosada,
30% Pansa Blanca

Soil Granite

Elevation 80 meters

Vine Age 70 years

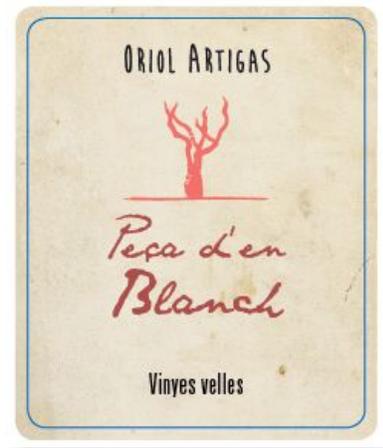
Pruning En Vaso

Farming Organic

Production 48 cases (6pk)

Oriol Artigas

Peça d'en Blanch Taronja 2015



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 “Taronja” is an old-vine *vino blanco* of **Pansa Rosada** and **Pansa Blanca** from a single vineyard with southeast exposition, located 1km from the Mediterranean Sea. The grapes are wild yeast fermented without temperature control in 200L amphora with 11 days of skin maceration, gently pressed and raised on lees in same amphora for 4 months before being bottled without fining or filtration. This is an old-world traditional “orange” wine (*Taronja* translates to orange in Catalan) with expressive aromatics, texture and body.