

# José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

**Grower** Oriol Artigas

**Appellation** VdT (Alella)

**Climate** Mediterranean

**Varieties** 40% Garnatxa Blanca, 40%  
Garnatxa Negra, 20% Jaqué

**Soil** Granite sand

**Elevation** 120 meters

**Vine Age** 50 years

**Pruning** En Vaso

**Farming** Organic

**Production** 78 cases (6pk)

**Oriol Artigas**

*Ramiru Bardissots 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. Oriol also works with his friends Pep & Pilar to make a second label called “Bardissots.”

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.

**Ramiru** is a new wine in the Bardissots line, made from a vineyard 5km north of the winery. The grapes were hand-harvested and skin macerated whole-cluster for 5 days in plastic tubs before pressing to fiberglass tank. The wine was co-fermented with wild yeast and raised on the lees for 10 months before being bottled without fining, filtration or added SO<sub>2</sub>. This wine shows vibrant acidity with notes of summer berries and is a pale reddish-pink in color. It is very light, bright and fun to drink.