



# ORIOI ARTIGAS

## LA CANYA

### ORIGIN

Alella, Catalunya.

### VARIETIES

60% Pansa Blanca, 25% Godello, 10% Garnatxa Blanca,  
5% Picapoll.

### VINEYARD

From three vineyards in the Alella region, all planted  
between 1992 and 2002 on granitic sandy soils.

### VINIFICATION METHOD

The grapes were harvested by hand and macerated on the  
skins all together for two days before pressing to  
stainless steel tank. After fermentation finished, the wine  
aged for 11 months on the lees before bottling with no  
fining, filtration, or sulfur addition.



### PRODUCER PROFILE

**Oriol Artigas**, an Alella native and trained enologist, started his project of making non-interventionist wines in 2011. His over-arching philosophy is to “cultivate the vineyards in the most natural and least interventionist way possible, to allow the grapes to express in the most intense way the landscape from which they come.” He works about 12 hectares in total, mostly of old vines. He allows vegetation to grow between the vines, prunes very little, and works the vineyards primarily along the lunar calendar. In the winery, fermentations are completely spontaneous, aging is primarily done in steel vats, and sulfur is never used at any point in his process. The vineyards of Alella are essentially the vineyards of Barcelona, located just north of the city along the coast of the Mediterranean. 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.