



ORIOI ARTIGAS

LA PRATS

ORIGIN

Alella, Catalunya.

VARIETIES

50% Pansa Blanca, 15% Sumoll, 8% Beier, 8% Garnatxa Blanca, 5% Sant Jaume, Muscat, Malvasia, Pansa Rosada, Garnatxa Rosada, Garnatxa Negra, Bona Llabor, Ull de Llebre, Macabeu, Subirant Parent, ...

VINEYARD

From the La Prats vineyard in Vilassar de Dalt, planted to many varieties in 1913. The vineyard of bush vines is at 75m elevation on granite with limestone marine deposits and faces south.

VINIFICATION METHOD

The grapes were harvested by hand and the whole bunches were crushed by foot and macerated on the skins for 2 days, then pressed to stainless steel tank to ferment. Aged for 11 months on the lees in stainless steel, then bottled without fining, filtering, 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.