

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Agustí Torelló Roca

Appellation Alt Penedès

Locality Sant Sadurní d'Anoia

Climate Mediterranean

Varieties Macabeu

Soil Clay/calcareous

Elevation 200 meters

Vine Age 43 years

Pruning Espaldera

Farming Biodynamic

Production 179 cases

Anima Mundi

Noguer Baix 2017

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2017

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ANIMA MUNDI

Anima Mundi is a side-project from Agustí Torelló Roca, winemaker for his family's estate winery **AT Roca** in the Alt Penedès region of Catalonia. Agustí's goal for this project is to show the true expression of grape and place through keen observation of the land. Anima Mundi is a theory of Plato's, translating to "the soul of the world." Much in the way that the soul is connected to the body, Agustí sees wine as a way for us to connect with the Earth. For these wines, Agustí works without any additions or interventions in the winery, and uses clay anfora, concrete and used French oak barrels for fermentations and aging. All fruit for this project comes from their certified organic estate vineyards, as Agustí believes that lively wines can only come from lively soils.

These vineyards are in the **Costers d'Ordal** and have extremely calcareous soils due to the influence of the nearby Garraf Massif. The area - within the **Alt Penedès**, a *comarca* (county) in Catalonia and a subzone of the Penedès DO - is located between Sant Sadurní d'Anoia (where their winery is currently located) and Vilafranca del Penedès. The landscape is a tapestry of mixed and varied soils and different microclimates from the convergence of two rivers, mountains, and the Mediterranean sea, and is considered by many to be one of the greatest terroirs in the world.

The *métode ancestral* **Noguer Baix** is from a single, north-facing **Macabeu** vineyard of the the same name, planted in 1974 on their property in Sant Sebastià dels Gorgs. The grapes were hand-harvested and fermented in 600L clay amphora using natural yeasts, and bottled on September 21st with 23g/L residual sugar. No sulfites were added at any time, and the finished wine was not fined nor filtered. This single-parcel pet-nat is profound, deep, chalky, and penetrating, with complexity similar to grower Champagnes.