LLAURADOR WINES
JOSÈ PASTOR SELECTIONS

CELLER TUETS

TOT BLANC

ORIGIN

Les Ordes, Alt Camp, Catalunya

VARIETIES

80% Chenin Blanc, 20% Garnatxa Blanca

VINEYARD

From 2 organically & biodynamically farmed parcels 25-26 years-old on clay and limestone soils at 550-600 meters elevation in the Alt Camp region of Tarragona.

VINIFICATION METHOD

The grapes were all hand-harvested from two different parcels on the same day, destemmed but not crushed, and co-fermented in stainless steel tanks with 7 days maceration on skins, then gently pressed and raised in tank on fine lees for 8-9 months. Bottled without fining, filtering, or sulfur addition.

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PRODUCER PROFILE

Mas Tuets is an 18th century farmhouse that sits between 500 and 600 meters above sea level on a beautiful swath of land in the Alt Camp, at the edge of the Conca de Barberà, Penedès and Tarragona wine regions. While much of the land is pristine forest, 22 hectares are dedicated to certified organic grape growing on limestone and clay soils as part of an area protected by the Natura 2000 network. Young Albert Domingo is the 6th generation of his family to care for the estate, employing biodynamic practices in order to treat their farm as a living organism. He began his project Celler Tuets in 2012 focusing on 7 hectares of the older indigenous grape varieties on the property and fermenting in steel vats and minimal intervention in the winery. He is producing wines without artifice, lively, delicious expressions of Catalan terroir. Albert's philosophy thus plays on the estate's name, because in Catalan, Tuets means "you are." A predestination from the ancestors.