LLAURADOR WINES
JOSÈ PASTOR SELECTIONS

COSMIC VINYATERS

PACIENCIA

ORIGIN

Empordà, Catalunya

VARIETIES

100% Carignan Blanc

VINEYARD

From *Puig Rodó*, an organically farmed parcel planted in 1962 in granitic sand at 300m elevation.

VINIFICATION METHOD

The grapes were harvested by hand, destemmed and macerated on skins for 2 days before gently pressing to stainless steel tank. The wine went through primary fermentation in tank before bottling just before fermentation was complete, without fining or filtering and less than 10mg/L total SO2. The wine bottle-aged on lees for 55 months before disgorging and then aged an additional 12 months under cork before release.

PRODUCER PROFILE

Còsmic Vinyaters is the product of young visionary Salvador Batlle. Descended from a family of Catalan grape growers, Salva started making wine as a teenager. He subsequently studied agriculture, viticulture, and winemaking at university. In 2011 he moved to New Zealand to learn English while working abroad, learning other forms of viticulture and winemaking, then returning to the family estate the following year. Feeling the need to forge his own path, Salva purchased a small property that came with a cellar in Agullana within the Empordà D.O., a town that sits just 15 minutes from the French border and shares much culturally with the neighboring Roussillon. Alongside his partner Joana Padilla, he now works 9.5 hectares of vines split up between the Alt Empordà and his native Baix Penedès. The couple are rigorous in the vineyard, grafting over the many non-native grapes with indigenous varieties such as Carinyena Gris, and working organically and biodynamically. They embrace winemaking with a creative spirit, working with many different vessels for fermentation and aging, searching for pure, energetic and harmonious wines that show a direct vibrational connection from their grapes and two distinct terroirs.