LLAURADOR WINES
JOSÈ PASTOR SELECTIONS

EMILIE MUTOMBO

MERLOTTE

ORIGIN

Bonastre, Baix Penedès, Catalunya.

VARIETIES

100% Merlot

VINEYARD

From younger vines planted on clay and limestone soils at 182 meters elevation. The vines are about a 5-minute drive from the Mediterranean Sea.

VINIFICATION METHOD

The grapes were harvested by hand, 50% underwent carbonic maceration and 50% was foot-trodden with a short time on skins. The juice was then pressed to a 600L used French oak barrel and a 300L stainless steel tank to age for 10 months before bottling without fining, filtering, or sulfur addition.

PRODUCER PROFILE

Emilie Mutombo's journey to making natural wine started with drinking it in her hometown of Brussels, Belgium. Working in events, she encountered then embraced the growing world of natural wine in the 2000s and early 2010s. A fascination that began at small wine bars grew to attending the natural wine fairs, then studying oenology and learning about biodynamic agriculture and the more conventional side of winemaking at Domaine du Chêne Bleu in Gigondas.

Emilie's trajectory changed when she met Massimo Marchiori of Partida Creus at the Les Anonymes wine salon in 2017. Taken with the wines, the ethos, and Massimo's personality, she moved to Bonastre to work with Partida Creus that same year. The wines that Emilie makes today are greatly influenced by the years of apprenticeship and collaboration at Partida Creus with Antonella Gerosa and Massimo.

Emilie began making small quantities of wine under her own name in the same year she arrived in Bonastre, working with grapes purchased from Partida Creus. In 2020 she shifted to focusing on her own project full-time. Working carefully in her small cellar and farming plots around Bonastre, Emilie is now making tiny quantities of several local varieties. Her labels bear striking, abstract artwork created by her brother Frédéric.