LLAURADOR WINES
JOSÈ PASTOR SELECTIONS

# EMILIE MUTOMBO

## OLO

## ORIGIN

Bonastre, Baix Penedès, Catalunya

## VARIETIES

100% Sumoll

## VINEYARD

From an organically farmed vineyard of 40-year-old vines planted on clay and limestone soils at 182 meters elevation in Bonastre, a 5 minute drive from the Mediterranean Sea.

## VINIFICATION METHOD

The grapes were harvested by hand, and after a short maceration on skins were direct pressed to stainless steel tank to finish fermentation, and rested 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.