LLAURADOR WINES
JOSÈ PASTOR SELECTIONS

NURIA RENOM
FREE BLANC

ORIGIN

Sant Martí Sarroca, Penedès,
Catalunya.

VARIETIES

70% Macabeu, 30% Parellada

VINEYARD

From a mix of parcels at
Can Barceló within the Alt Penedès.
The vines are of various ages at 420m
elevation and all planted on calcareous soils.

VINIFICATION METHOD

The grapes were harvested by hand and the old-vine
Macabeu was destemmed and macerated on its skins
for 4 days, while the young-vine Macabeu and
Parellada were direct pressed. The juice fermented and
aged together in stainless-steel tanks.
Bottled without fining, filtering or added SO2.

PRODUCER PROFILE

Nuria Renom is originally from Argentina and came to Spain with her family when she was young. Wine was an early passion: Nuria spent some time studying abroad in Italy and started training as a sommelier and working harvests soon after. In 2013, Nuria helped open the now-legendary natural wine focused Bar Brutal in Barcelona as the head Sommelier, and in 2014 she made her first wines under the label 'Les Cantarelles'. Finally, in 2021, Nuria and her partner Arola Tous-Galí purchased their own vines to tend for her 'Les Cantarelles' project: Can Barceló in the town of Sant Martí del Sarroca in the Alt Penedès. Nuria and Arola currently make wine from 8.7 hectares that they farm organically with biodynamic treatments and minimal working of the soils; they are also working to convert the remaining vineyard land to organic viticulture. Nuria and Arola have a low-intervention approach in the cellar, working with exclusively neutral vessels, never employing SO2 or other additives, and bottling without fining or filtering.