

José Pastor Selections

IMPORTER OF FINE IBERIAN WINES

Grower Oriol Artigas, Francesc Ferre

Appellation VdT Alella, Terra Alta,
Penedès

Climate Mediterranean

Varieties Pansa Blanca, Garnatxa
Blanca, Parellada (1/3 each)

Soil Granite sand, clay, limestone sand

Elevation 100-570 meters

Vine Age 20-76 years

Pruning En Vaso, Espaldera

Farming Organic

Production 617 magnums

Oriol Artigas

3 Porcs! 2016



Oriol Artigas, an Alella native and trained enologist, started his project of making non-interventionist wines in 2011. He currently farms a total of 7.5 hectares of mostly old head-pruned vineyards and produces a wide array of wines. From a “village” white wine based off the *Pansa Blanca* grape, to single parcel *blancos*, *rosats* & *tintos*; the color of the wine depends on the parcel, as Oriol will co-ferment white and red grapes if they grow together. The results are some of the most exciting *Vins Catalans* being produced today.

The vineyards of **DO Alella** are essentially the vineyards of Barcelona, located just north of the city along the coast of the Mediterranean. The region dates back to Roman times, with two main vineyard areas, one on the coast around the *comarca* of Maresme, and the other a bit inland around Vallés. The primary soil type is a kind of white granite, locally called *Sauló*, and the main grape grown here is *Pansa Blanca* (the local clone of Xarel-lo) with a whole slew of other grape varieties inter-planted as well. The region produces a wide variety of wines from sparkling to sweet and once enjoyed an illustrious reputation, but the demand for real estate has slowly whittled the vineyard plantings down to just over 220 hectares in total, making Alella one of the smallest DOs in Spain.

3 Porcs! is a collaboration among Oriol and his friends Albert (Celler Tuets) and Francesc (Celler Frisach), who each take a turn vinifying the wine that they contribute to equally. For the 2016 vintage, all grapes were hand-harvested, the *Pansa Blanca* and *Garnatxa* were left whole-cluster, while the *Parellada* was destemmed, and all were skin macerated for 7 days before pressing to tank. The wine was co-fermented oxidatively with wild yeast in steel tank, and raised on the lees for 10 months before being bottled without fining, filtration or added SO₂.