LLAURADOR WINES
JOSÈ PASTOR SELECTIONS

ORIOL ARTIGAS

LA BESTIA

ORIGIN

Alella, Catalunya.

VARIETIES

100% Pansa Blanca.

VINEYARD

From the Les Licorelles vineyard in the Martorelles area of Alella, planted in 1921. The vineyard is positioned across from the vineyard for La Bella and faces south at 150-200m. The soils are predominantly schist.

VINIFICATION METHOD

The grapes were harvested by hand and destemmed, then macerated on the skins for 11 days before pressing. 80% fermented in stainless steel tanks, 20% in used French oak barrels. Aged together for 11 months on the lees in stainless steel tank before bottling without fining, filtering, or sulfur addition.

PRODUCER PROFILE

Oriol Artigas, an Alella native and trained enologist, started his project of making non- interventionist wines in 2011. His over-arching philosophy is to "cultivate the vineyards in the most natural and least interventionist way possible, to allow the grapes to express in the most intense way the landscape from which they come." He works about 12 hectares in total, mostly of old vines. He allows vegetation to grow between the vines, prunes very little, and works the vineyards primarily along the lunar calendar. In the winery, fermentations are completely spontaneous, aging is primarily done in steel vats, and sulfur is never used at any point in his process. The vineyards of Alella are essentially the vineyards of Barcelona, located just north of the city along the coast of the Mediterranean. 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.