

Wines closing circles with just a motivation: to love the land and care for those who work it.

AMOR PER LA TERRA



La Vinya del Boter

2021 | ROSÉ WINE



FARMER: SALVADOR
BATLLE SENDRA

VARIETATS: 30% MONSATRELL,
25% MACABEU, 25% XARELLO,
20% CABERNET FRANC
VINEYARD: RODONYÀ/SERRA
DEL MONTMELL, TARRAGONA.
SÒL ARGILÓS CALCARI

Harvested by hand, joint cold
maceration of all varieties during
12 hours, and fermented
in a stainless-steel tank.
Indigenous yeast, no filtration,
no clarification.

La Vinya d'en Tomàs

2021 | RED WINE



FARMER:

DAVID PUJOL CARGOL
VARIETATS: 60% GARNATXA,
40% CARINYENA
VINEYARD: MASARAC, ALT
EMPORDÀ. SÒL FRANC ARENÓS
AMB AL-LUVIONS (40M)

Harvested by hand, carbonic
maceration for Garnatxa grapes
and then mixed with Moscatell that
cold macerated, in stainless-steel
tank. Indigenous yeast,
no filtration, no clarification

La Vicenta

2021 | ORANGE WINE



FARMER: ANNA SERRA
VARIETATS: 100% XARELLO
VINEYARD: LES PARELLADES,
PENEDÈS. SÒL CALCARI
ARENÓS

Harvested by hand, skin-contact
for 15 days, 50% destemmed
50% whole bunch. stainless-steel
tanks. Indigenous yeast, no
filtration, no clarification..

L'Oranget del Montmell

2021 | ORANGE WINE



FARMER: JORDI INGLÈS
I SALVADOR BATLLE
VARIETATS: 47% MOSCATELL,
3% CARINYENA NEGRA,
50% MACABEU

VINEYARD: PAUET PETIT (380M),
LA JUNCOSA (420M), LA PARADA
DE L'HORT (480M), LA SERRA DEL
MONTMELL, TARRAGONA. SOL
ARGILÓS CALCARI

Harvested by hand, Destemmed
grape. 2 days maceration
for Macabeu, 12 days maceration
for Moscatell and Carinyena.
Fermentation in a stainless-steel
tank. Indigenous yeast,
no filtration, no clarification.

Lo Far Oest

2021 | RED WINE



FARMER: GERMANS FRISACH
VARIETATS: 90% CARINYENA
NEGRA 10% GARNATXA BLANCA
VINEYARD: FINCA LA CREVETA
CORBERA D'EBRE. SOL ARGILÓS
CALCARI

Harvested by hand, 2 days cold
maceration og the destemmed
grape, and fermented
in a stainless-steel tank.
Indigenous yeast, no filtration,
no clarification.

El Torrent de la Bruixa

2021 | NATURAL SPARKLING WINE



FARMER: DAVID BAIXAS
VARIETATS: 40% PARELLADA
40% MACABEU 20% XARELLO
VINEYARD: MAS REGANY,
AIGUAMÚRCIA, TARRAGONA.
SÒL ARGILÓS CALCARI (470M)

Harvested by hand, cold
maceration during 2 days,
fermentation in a stainless-steel
tank. Without disgorging.
Indigenous yeast, no filtration,
no clarification.