

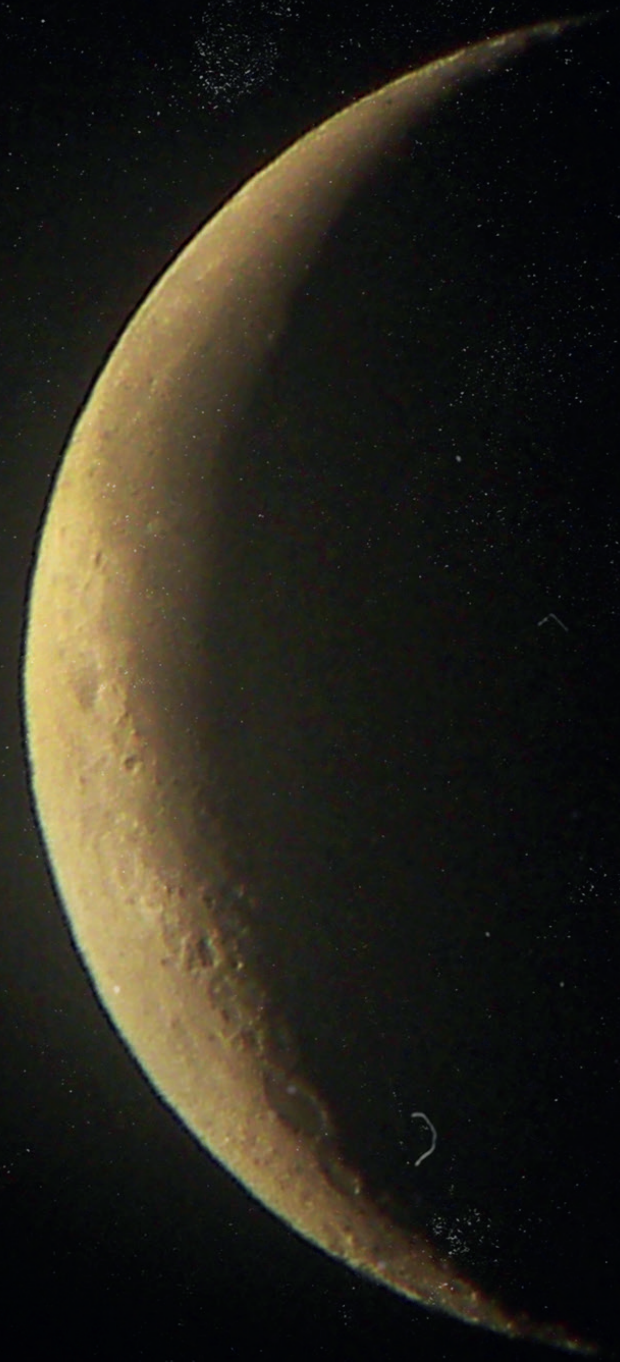
DIFFERENT



BY NATURE



LAGRAVERA



Here, in the middle of what many would call no-man's land, there is a unique place where fine wines are made: it is called **“La Serra Llarga”**, a mountain range rich in gypsum, that connects our lands, located **between the Pyrenees and the Ebro river valley**.

It protects the soil that we need to produce good wine, always respecting nature's rhythms. Healing with plants. Observing the moon and the stars. **Respecting the flora, the fauna, and the cosmos**. Recovering our great grandparents heritage.

Here, where no one would think, we have everything.



A BIT OF OUR HISTORY

Historically, since the Roman Empire, this was a land of vineyards and wine. However, with the arrival of the Aragon water canal, the phylloxera, the rural exodus and the plucking of vines, **90% of the local vineyard disappeared**. We are now able to recover parts of these thanks to **the Arnó family**.

It is no coincidence that the historical names of the region make reference to vineyards and wine, such as “**El Pla de les Vinyes**”, “**El Vinyet**”, “**Mas La Parra**” or “**Botella**”.

Nowadays, in Lagravera, we maintain all our production processes as naturally as possible, observing and accompanying the grape without relinquishing any technical advances that might ensure the high quality of our wines.

 [41° 51' 1.20"N 0° 35' 19.18"E]

LA SERRA LLARGA

France

Huesca

La Serra
Llarga

Lleida

Barcelona



On the axis **between the Pyrenees and the Ebro river valley**, there stands the largest gypsum mountain range in Europe, of which **“La Serra Llarga”** is part of. Here, we have found an ideal place to make great wines.

As our grandparents would say, we live in the best part of the country, possibly even the best part of the world, to grow fruit. The secret lies in the soil of our terroirs, **rich in gypsum**, that provides our wines with freshness and salinity, making them absolutely gastronomic.



WEATHER

“La Serra Llarga” is a natural location where extreme climate contrasts and soil composition make up the ideal setting for growing vines

This climate is characterized for having the greatest oscillations of temperature between summer and winter, and day and night. In the summer, temperatures can reach 40°C; and in the winter, drop to -10°C, almost every year, yielding an **average temperature of around 14°C**. While the grapes, temperatures can reach up to 32-35°C during the daytime, and drop to 12-15°C at night.

The land faces **a dry period in the summer**, without having any rain; rainfalls usually occurs between autumn and spring, being **410mm the yearly average rainfall out of which 180mm of rain occur during the vegetative stage**, especially in spring. Fog is frequent in the winter. The

harshness of this climate is the result of the orography,- despite being an area relatively close to the sea, located just over 85km, its influence does not reach us because the coastal and pre-coastal mountain ranges impede it.



VINYA NÚRIA



EL VINYET



MAS LA PARRA



LES PEDRISES D'IVARS



FLORA AND FAUNA

Vegetation that surrounds our vineyards proves the extreme climatology of the area. It is made up of Mediterranean-type vegetation, dominated by shrubs and holm oak groves.

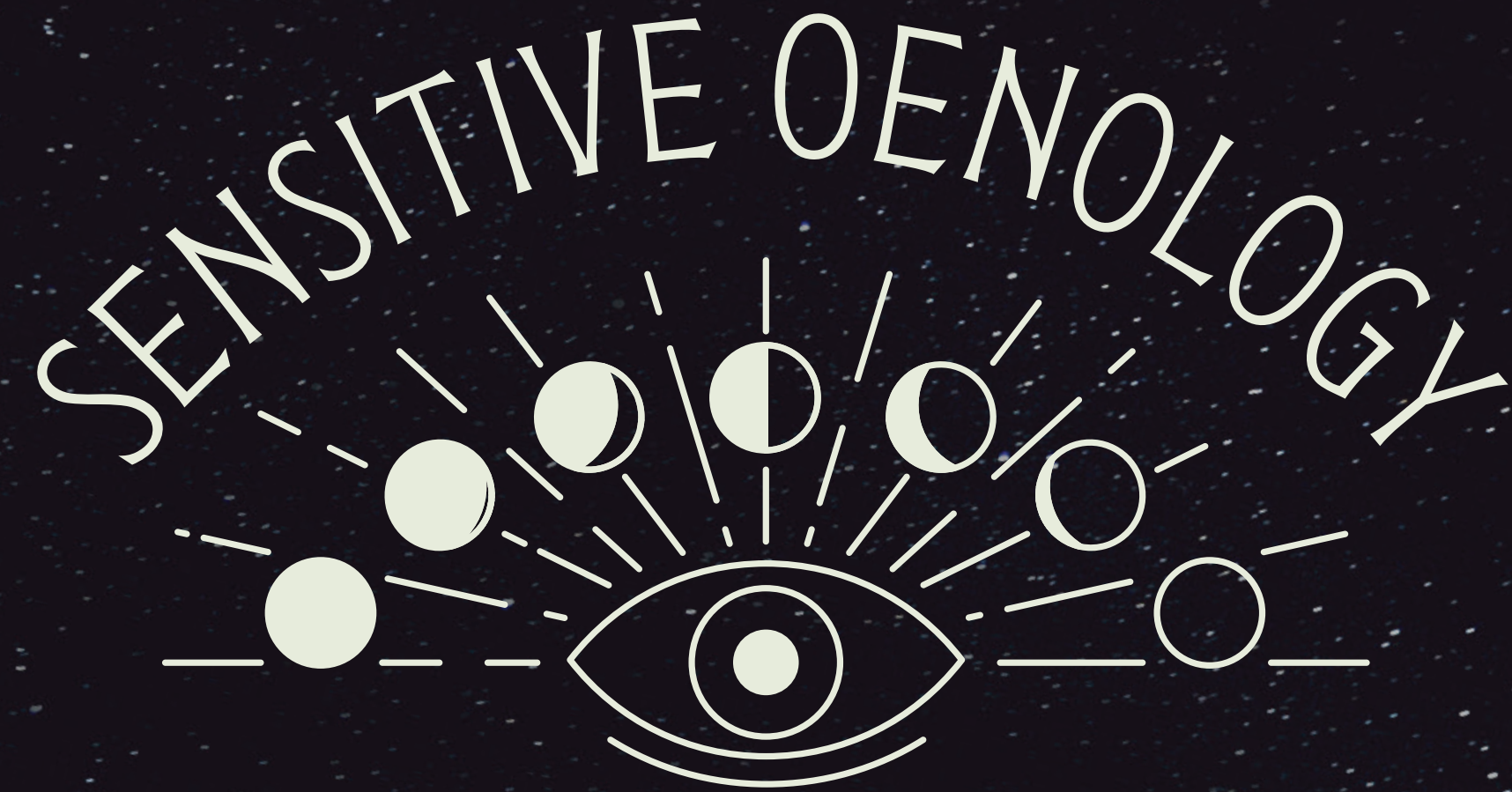
This Mediterranean flora is defined by its most characteristic species, such as thyme (*Thymus vulgaris*), gorse (*Genista scorpius*), ironwort (*Sideritis scordioides*), rockrose (*Helianthemum hirtum*), breakthroughs (*Hipocrepis comosa*), “Siempre viva” plant (*Helycrisum stoechas*).

We also find **specific flora from rich gypsum soils**, such as so-called gypsum (*Gypsophilion*, *Lepidietum subulati*, *Asphodelus cerasiferus*, etc.). As for trees, there are basically holm oaks and oaks. Occasionally, one may find Aleppo pine trees (*Pinus halepensis*). The most common fauna species that visit our vineyards are **wild boars, foxes, hedgehogs, moles, wood mice, rabbits and hares, geese and herons, even sometimes kestrels. One may also find spiders, butterflies, bees and ladybugs.**

Fauna, to us, is just as important as grapes. Its effects on nature gives us healthy and strong soils on which to cultivate our vines.

Bees help biodiversity by carrying out pollination; **sheep by eating the weeds**, and leaving the vegetation in perfect condition; and **cows provide us with manure** to fertilize the land.





WE ARE SCIENTISTS BY TRAINING AND FARMERS BY VOCATION.

We let Mother Nature freely express itself , trying to minimize intervention , and following **biodynamical agriculture** principles. We hear, observe and respect its cycles so that it can surprise us with diverse nuances and elegant complexities in every vintage.



NO CHEMICAL, BROTHERS

We have recovered ancestral agricultural practices, such as grape treading, observation of the stars and our environment, or phytotherapy, **to make the best possible wine and keep our vineyards healthy and plague free, drastically reducing the use of chemicals.**

We use wild yeasts from our own vineyards, and each year they express differently, providing a unique bouquet to each vintage.

We allow natural bacteria to make the malolactic fermentation in our wines so that they can better communicate the landscape they derive from.

We use stainless steel, concrete, clay or oak to better foster the expression of our wines. We use large-volume containers, with a capacity of 500, 700, 2,000 and 5,000 liters, that we seldom renew, as Grenache, with its fruity intensity, is the main star of our wines and expresses itself best when the wood is more respectful and subtle.



WINE CARETAKERS

Miquel, David, Núria and Núria, Saidu and Marcelino are responsible for filling this project with positive vibrations. All, under the proficient leadership of our enologist Pilar Salillas, place their best effort in everything they do because it will definitely reflect in our wines.



Enologist: Pilar Salillas

Origins:

Born in Binéfar (Huesca). She comes from an agricultural, farming and trading family of the region. From her early years, she was aware of her deep interest for agriculture.

Formation:

Agricultural engineering, licensed oenologist, master's degree in the administration of wine companies and sommelier. During her engineering studies in Huesca, she discovered her passion for viticulture and oenology, which led her to discover her natural talent for wine tasting.

Professional background:

She has worked in many different wine producing regions, which have broadened her vision of the wine world: , Sonoma County in California, and different regions in Spain: Valle del Cinca, Terra Alta, Costers del Segre, Penedès, Somontano, and the Monegro desert to end up making wines where she most wishes, in Serra Llarga, not far from where she was born. Since 2018, she has been involved in this project, based on Grenache and the recovering of ancestral varieties from the gypsum area of La Serra Llarga, using a biodynamic elaboration method.

Sharing wines, landscapes and gastronomic culture around the world is part of their daily.



“Bottling liquid landscapes is what I most love; and if one can also capitalize on the history of the land where one was born, the job becomes even more exciting”

WHERE OUR WINES
ARE BORN



EL VINYET



Visiting the 1,41 hectares of this vineyard is like revisiting 1889, when the Orpella family started planting on this estate. Rediscovered in 2011, this “small vineyard”, located next to the Farfanya River and cultivated on soils with a high clay percentage, contains 24 ancestral varieties such as Pyrenees and Heben.

But our most surprising discovery were the X varieties: X8, X Avi 1997 and X Avi 2167, analyzed by the Catalan Institute of Vines and Wine (INCAVI) and unknown to the world to this day.

Vines: approximately 1,300 monumental bushvines, that resemble living sculptures of natural history, often held by wooden posts, surviving year after year to give us a living testimony of everything that’s happened ever since.

With the grapes from this vineyard, we are able to make the La Pell “Finca El Vinyet”, white, red, claret wines, as well as our nanofermentations, allowing us to return to the wines first made by our ancestors.

Year planted	1889
Altitude	450 mts.
Direction	North-south
Planting density	2000 plants/ha.
Planting frame	1,5m. x 3,3m.
Rootstock	Rupestris de Lot
Vine training method	Bush vine
Surface	1,41ha.
Plots	1
Varietals	24 ancestral varieties: Isaga, Pirineos 4, Pirineos 17, Trobat Negre, Trobat Blanc, Picapoll Roig, Heben, Valenc, Rojal, Mand, Monastrell, Red Grenache, White Grenache, Sumoll Blanc, Macabeu, Muscat of Alexandria, Xarel·lo, Pansa de la Noguera, Pansa Valenciana and others that are unknown. 3 varieties unique to the world: X8, X Avi 1997 and X Avi 2167
Terroir	Clays, Original Stones, Limestone, Gypsum



LES PEDRISSSES D'IVARS



This estate, which is protected by the Majos family, hides treasures still unnamed. As of today, we have analyzed and identified 9 grape varieties, mainly indigenous, such as Trobat Negre, Monastrell or Sumoll Negre that confer a very local character to its wines. We were surprised to discover Albana Bianca in this estate, known relevance in Emilia Romagna in Italy, and others remain totally unknown.

Its grapes will be vinified in 2020 to produce a new style of Grand Cru plot wine: White/Red La Pell "Les Pedrisses d'Ivars" plot. The estate dates from 1935, or even before as we can tell from the appearance of some of the older vines. It is placed near the river and its soil is extremely rich in gypsum.

This is reflected upon the expression of the wine that we produce from this plot.

Year planted	1935
Year of transformation to biodynamic	2018
Altitude	350 mts.
Direction	East-West
Planting density	2000 plants/ha.
Planting frame	1,5m. x 3,3m.
Rootstock	Rupestris de Lot
Vine training method	Bush vine
Surface	0,69 ha.
Plots	1
Varietals	Approximately 9 varieties: Trobat Negre, Trobat Blanc, Picapoll de Noguera, Sumoll Negre, Macabeu, Monastrell, Muscat of Alexandria, Malvasia, Isaga, Albana and others that are unknown
Terroir	Alluvial loamy soil with small limestone pebbles



VINYA NÚRIA



2006 marked the beginning of Lagravera – a project that brought life back to a barren land from which gravel used to be extracted. The Arnó family decided to plant 12.62 hectares of vineyards, divided into 15 plots, and put sustainable agriculture into practice in order to recover the vineyard traditions of these lands.

It is located in an area known as “El Pla de les Vinyes”, with La Serra Llarga to its north and in between two different counties, namely Segrià and Noguera.

Today, we are growing 8 different varieties, among which are White Grenache, Red Grenache and the ancestral Trobat Negre.

The grapes from this vineyard are in the core of most of our wines: in Ónra White and Ónra Red as part of their multilandscape rich blend, whereas in Lagravera Natural, Ciclic White, Ciclic Red and Solera as they constitute their entire single-vineyard and single-variety character.

Year planted	2006
Altitude	350 mts.
Direction	Southeast – Northeast
Planting density	4.320 plants/ha.
Planting frame	2,4 m*1
Rootstock	Richter 110
Vine training method	Trellis
Surface	12,62 ha.
Plots	15
Varietals	8 varieties: Red Grenache, White Grenache, Monastrell, Cabernet Sauvignon, Malbec, Marselan, Sauvignon Blanc and Trobat Negre recovered from the “El Vinyet” estate.
Terroir	Gravel and sand intercalated with gypsum



MAS LA PARRA



From the highest point of this estate at an altitude of 800 meters, you can spot La Conca de Barber and Priorat. Mas La Parra is our highest vineyard, which makes the wines from this plot fresher and provides them with a denser concentration of colour.

Since we recovered this abandoned vineyard, we have been cultivating Tempranillo, Merlot and Cabernet, and we have planted White

Grenache, Monastrell and as well as the 24 ancestral varieties recovered from "El Vinyet". With the grapes from this estate and from Vinya Núria, we make landscape wines that allow us to taste the particularities of the different terroirs of La Serra Llarga.

Year planted	1999
Recovery year	2017
Altitude	700 mts.
Direction	North-South
Planting density	3250 plants/ha.
Rootstock	2,55 m*1,2 in espalier/ 2,55*1,5 in cup
Graft carriers	SO4 Selection Oppenheim 4 (Espalier) and Richter 110 (cup)
Vine training method	Espalier and cup
Surface	11,21 ha.
Plots	10
Varietals	28 varieties: White Grenache, Tempranillo, Merlot, Cabernet, Monastrell and 1 ha with the 24 ancestral varieties recovered from El Vinyet vineyard
Terroir	Silts and gypsum outcrops with abundant limestone.



AND SINGLE
LANDSCAPE VINEYARD
WINES



LA PELL

THE LEGACY OF OUR ANCESTORS

La Pell is a project to restore old vineyards of La Noguera, where we have searched for historical traces that help us to recover the traditional wines of the region, many of which have practically disappeared. Our duty is to preserve them and prove their value.

There are hidden nuances in these wines that tell us about the winemaking tradition of our ancestors. This is why we make them completely manually so not to lose any of these nuances throughout the process. The love and dedication we feel for these ancestral vineyards is not a tangible value, but is a must for the final result we are looking for.



La Pell

Single vineyard wine

EL VINYET

WHITE

The inexplicable balance between 14 varietals, all irreplaceable.

A limited series of 600 to 1,100 numbered bottles.

Made from the 1889 “El Vinyet” vineyard that has 24 varietals, 14 of them white.

Some of these varietals are: Trobat Blanc, Heben, Sumoll Blanc, Macabeu, Xarel·lo, Pansa Valenciana, Pansa de la Noguera, Muscat of Alexandria, White Grenache and others in danger of extinction, such as X Avi 1997 and X Avi 2167.

Manual processing: destemming, treading and pounding without the use of machines.

Between 2014 and 2017, fermentation was made with wild yeast from the grape: 1/3 in clay vessels, 1/3 in acacia barrels and 1/3 in stainless steel.

To preserve all its character, this wine is neither filtered nor stabilized. It may contain precipitates.

Complex, ripe white and stone fruit, dried flower, spices, aromatic herbs. Mineral and with a salty touch



WHITE SKIN CONTACT

A long contact with its skins to extract all its potential.

A limited series of 600 to 1,100 numbered bottles.

Made from the 1889 “El Vinyet” vineyard that has 24 varietals, 14 of them white.

Some of these varietals are: Trobat Blanc, Heben, Sumoll Blanc, Macabeu, Xarel·lo, Pansa Valenciana, Pansa de la Noguera, Muscat of Alexandria, White Grenache and others in danger of extinction, such as X Avi 1997 and X Avi 2167.

Manual processing: destemming, treading and pounding without the use of machines.

Since 2018 we have been producing an orange wine, featuring a long contact with the grape skins after fermentation in a clay vessel.

To preserve all its character, this wine is neither filtered nor stabilized. It may contain precipitates.

Diverse aromas, mainly floral and Mediterranean herbs, mixed with citrus and red fruit. Fresh and salty, mineral, with creamy texture



La Pell

Single vineyard wine

EL VINYET

RED

The best wine in the region.

A limited series of 300 to 600 numbered bottles

Made from the 1889 “El Vinyet” vineyard that has 24 varietals, with a total of 7 red and 3 rosé varietals.

Some of these varietals are: Trobat Negre, Monastrell, Red Grenache, Mandó, Picapoll de la Noguera Rosé, Isaga, Muscat Rosé and X8, one of the 3 varietals only to be found in this vineyard.

Manual processing: destemming, treading and pounding without the use of machines.

The fermentation process is carried out with wild yeast from the grape in clay vessels, where it remains with its skins as long as the vintage allows, to later age on its lees.

To preserve all its character, this wine is neither filtered nor stabilized. It may contain precipitates.

Complex, long and elegant. Flowers (roses, violets), strawberry and garrigue



CLARETE

The “claret” wine that our ancestors used to drink.

A limited series of 200 to 300 numbered bottles.

Wine awarded “Best Heritage Wine” by La Guia de Vins de Catalunya in 2017, for containing the liquid history of our viticulture.

In 2017, we wanted to honor the Orpella family by making the traditional wine that they used to drink every day.

In 2017 we made a blend of 20 of the Vinyet grape varietals. In 2019, we mixed 22 varietals, and in the future, our goal is to ferment all 24 varietals together.

The varietals co-ferment in carbonic semi-maceration in a clay vessel with their skins and wild yeasts, maintaining a long contact with the skins to ensure a long aging capacity of the wine. Natural malolactic fermentation at the end.

They age in a clay vessel for several months to raise them on their lees.

Aromas of wild strawberries mixed with grapefruit, anise and Mediterranean herbs. On the palate, sweet like a fruit juice, with subtle and tasty tannins.



La Pell

Single vineyard wine

LES PEDRISES D'IVARS

WHITE

White and pure.

A limited series of 200 to 400 numbered bottles.

In 2018 we began to work on this vineyard, planted in 1935, in Ivars de Noguera, with more than 9 cultivated varieties.

Two of the main varieties are Trobat Blanc and Macabeu, a combination that we love because it creates it's a perfect balance. Furthermore, in this vineyard there are Malvasías, Muscat of Alexandria and even Albana Bianca, a traditional variety from Emilia Romagna.

During its elaboration, we have made a part of the fermentation with its skins, seeking for subtleness. We let malolactic take its course, and afterwards the, wine ages in 34 liter crystal demijohns in order to keep its purity.

Manual harvest and refrigeration of the grapes at 6°C (42.8°F) until processing in order to maintain all its freshness.

Fresh, pure and mineral. Hints of white flowers and white fruit combined with Mediterranean herbs.



RED

Born between gypsum mountains.

A limited series of 600 to 1,200 numbered bottles

In 2018 we began to work on this vineyard, planted in 1935, in Ivars de Noguera, with more than 9 cultivated varieties.

Amongst this array of varieties, some still to be characterized, the most outstanding characteristics are Grenache's fruitiness, Monastrell's texture, Sumoll Negre's freshness, Trobat Negre's spices, and the flower aromas and softness of rosé varieties.

This wine's first vintage was in 2019, that sought a pounding manual method in small 700 liter tanks, that allows us to extract the most elegant features of this vineyard.

Manual harvest and refrigeration of the grapes at 6°C (42.8°F) until processing in order to maintain all its freshness.

Perfume of sweet spices and candied red fruit. A dynamic wine on the palate with a fine tannin that slowly flows through the end, leaving Mediterranean memories. Saline and well-balanced.





CÍCLIC

CELEBRATING LIFE

Life is made up of cycles. Each cycle helps us improve, grow and evolve. These wines, that are only made in exceptional vintages, are a tribute to all of them.

The Cíclics are single vineyard wines made with the best White and Red Grenache grapes from Vinya Núria, and are aged in the bottle for years in order to evolve and accentuate their complex variety of fresh and mineral nuances, closing the cycle once the bottle has been opened.

These wines, pay tribute to celebrate every successful cycle.

Cíclic

Single vineyard wine

VINYA NÚRIA

WHITE

Our most complex and saline white.

A limited series of 2,300 to 2,600 numbered bottles.

This wine is exclusively made in exceptional vintages.

Single-vineyard wine made with the best White Grenache grapes on the Vinya Núria estate.

These vines have proven to be our “Grand Cru” of whites thanks to their mineral complexity.

Terroir of gravels from the Noguera Ribagorçana river and sands with gypsum providing freshness and salinity.

Manual harvest and refrigeration of the grapes at 6°C (42.8°F) until processing to maintain all its freshness.

In the 2015 and 2016 vintages, it aged 9 months in 500 liter French oak barrels. In 2018, we finally found the best style to extract this vineyard’s best potential, aging in 2,000 liter Slovenian oak foudres.

Mineral notes of phosphorus stone, smoke and spices that blend over a substract of ripe peach, dehydrated apricot and aromatic herbs. In the mouth, long persistence and elegance, that makes us salivate and open up our appetite.



RED

Pure richness and smoothness.

A limited series of 6,000 to 6,600 numbered bottles.

This wine is exclusively made in exceptional vintages.

Single-vineyard wine made with the best Red Grenache grapes in the Vinya Núria estate.

The vines originate from a mass selection that provides a great variety of Grenache styles.

Terroir of gravels from the Noguera Ribagorçana river and sands with gypsum providing freshness and salinity.

Manual harvest and refrigeration of the grapes at 6°C (42.8°F) until processing to maintain all its freshness.

In 2013 it aged 18 months in 500 liter French oak barrels; in 2017, 12 months; and finally, as from 2018, we define what we believe is the ultimate style of this vineyard, aging in 5,000 liter Slovenian oak foudres.

Of a translucent ruby colour, the Grenache is the soul of the red Cíclic. Mature peach and summer red fruit bouquet, with slight hints of lavender and wet stone. In the mouth, it is fragrant and juicy, dynamic and agile, jointly with fine tannins and the perfume of nectarines and blood oranges.



LAGRAVERA NATURAL

NOTHING TO ADD

When the only rule is not to interfere,
then a wine like this appears.

At times, not following the rules can lead to great discoveries such as this one: a 100% natural wine, without sulphites. We elaborate it with the Grenache grapes from Vinya Núria's specific plot that yields the grape with the most color and structure, to enhance its natural preservatives and avoid any additives.



Lagravera Natural

Single vineyard wine

VINYA NÚRIA

WHITE

White Grenache's wild side.

Limited edition of 2,600 numbered bottles.

First made in 2020, as a result of the need to produce a white wine from our core varietal without the use of sulphites. It is for this reason, that this wine is created using a style between an orange wine and a traditionally vinified white wine.

100% White Grenache from the plot closest to the Noguera Ribagorçana river.

A third of the skins in fermentation with wild yeast, in a stainless steel tank.

3 to 4 month aged on its lees.

Natural malolactic completed.

Wild white, of a celery color and slightly turbid. Once oxygenated, it shows aromas of fennel and resin, green apple and a crunchy and fibrous texture. On the palate, it brings memories of candied citrics and an acidity that lasts. Good texture thanks to the skins, combined with a great balance between an orangestyle and a traditional white. Fresh and saline in the finish.



RED

A 100% natural consequence.

Limited edition of 3,000 to 6,000 numbered bottles of this single-plot additive-free Red Grenache wine.

First made in 2016 in order to learn more about the evolution of wines without added sulphites. Made with the Grenache grapes from Vinya Núria's specific plot that yields the grape with the most color and structure to enhance the wine's natural preservatives and avoid sulphites. In its elaboration, we look for extraction but trying to maintain its freshness.

Aged on its lees between 6 and 9 months, depending on the vintage's style, which helps us in the natural preservation of the wine. It is a wine with a great aging potential.

For those who enjoy more crisp and lively tannins, it can be consumed from the first day. Cherry, raspberry and violet aromas, with fresh laurel and liquorice notes.



SOLEIRA

A SWEET WINE FIT FOR A GALA

The secret of this wine, awarded Best Sweet Wine 2020 by La Guia de Vins de Catalunya, is revealed by its own name. We select the Grenache grapes with the highest concentration and the best ripening from the Vinya Núria estate, and expose them to the sun for their dehydration. This way, we manage to concentrate the nectar and transform it into a naturally sweet wine.

Solera

Single vineyard wine

VINYA NÚRIA

Sweet wine

The happiness of aging well.

Wine made with the highest concentrated White Grenache with the best ripening from the Vinya Núria estate.

Terroir composed by gravels and sand from the Noguera Ribagorçana river.

We carry out a partial defoliation on the fields to expose the clusters to the maximum amount of sun and dehydrate the grapes. This is how we concentrate sugars naturally.

Partial fermentation of the grape with wild yeasts and with the skins. The process is stopped by cooling down and filtering to avoid the use of sulphites.

It goes through the “solera” and “criaderas” dynamic ageing system. After this 2-year oxidation process, it is bottled with a slight filtration allowing it to maintain all of its character.

Dehydrated stone fruits, nuts, dried peaches, white flowers and honey.





ÓNRA

SUCH AN HONOR

We are proud of these wines. They were made in the very heart of Lagravera, and that with time, they have evolved to become a blend of different plots of diverse soils, altitudes and varieties around La Serra Llarga, transforming it into an expression of this landscape.

Ónra

Landscape Wine

VINYA NÚRIA + MAS LA PARRA

WHITE

From La Serra Llarga to your glass: a versatile white.

A wine based on White Grenache and with a 10 to 20% complement of Sauvignon Blanc, depending on the vintage. As from 2020, we started to include some ancestral varieties restored from our “El Vinyet” estate.

Terroir of gravels from the Noguera Ribagorçana river and sands with the presence of gypsum. In the future, it will also include White Grenache from our “Mas La Parra” estate, that grows at an altitude of 700 m., amid pine trees and holm oaks.

Separate fermentation of the varieties in stainless steel with wild yeasts and ageing with battonage of the lees.

Delicate and fresh floral and fruity profile with notes of almond blossom, citrus and stone fruit. Zesty and crispy finish with a mineral, salty hint.

It is a mixture of different landscapes of La Serra Llarga, and an example of biodiversity and the coexistence of the traditional and the modern.



RED

From La Serra Llarga to your glass: a red that has it all.

From 2011 until 2019, this wine was made with 75% Red Grenache and 25% Cabernet Sauvignon from the Vinya Núria estate. In 2019, Monastrell and Malbec are added to the blend and from 2020, we also include grapes from the Mas La Parra vineyard, such as Tempranillo, Cabernet, Monastrell and other ancestral varieties restored from our vineyard “El Vinyet”.

Before the vintage of 2020, terroir of gravels and sands, with also traces of gypsum. In 2020, we include plots at a higher altitude with clay and limestone.

Separate fermentation of the varieties, using wild yeasts. From 2020, Cabernet, Merlot and Malbec ferment in uncoated concrete tanks, and the remaining varieties, such as Grenache, Monastrell, Tempranillo and the ancestral ones ferment in stainless steel containers.

Aged in 500-liter French oak barrels. Good balance between fruit and oak notes. Red fruit, cherries and fresh blood orange aromas. Elegant spiced oak, well integrated. Long and balsamic finish with hints of mint and Mediterranean herbs.

It is a mixture of different landscapes of La Serra Llarga, and an example of biodiversity and the coexistence of the traditional and the modern.



LALTRE

A WINE WITH A DOUBLE TOUCH

This is a wine for when you simply want to relax and enjoy its dual personality of ripe fruit, freshness and a slight touch of French oak.

Laltre

Landscape Wine

VINYA NÚRIA + MÁS LA PARRA

RED

Organic wine.

Manual harvest selected between mid-September and October, in 8 kg boxes that are kept in a chamber just after harvesting at 6°C until they are processed.

Its blend contains mainly Red Grenache, that is complemented with Tempranillo, Cabernet Sauvignon and/or Merlot.

Fermentation 50% in concrete, 50% in stainless steel; and 100% wild yeast.

Aged for a slight period in French oak barrels, medium toast.

Selection of the clusters on the vineyard to keep only those that are perfect. Maceration with cold pre-fermentation, at 15°C for 2-3 days until fermentation slowly starts, naturally.

Intense lactic aromas of red and black fruit and blueberry, on an elegant background of untoasted chocolate. Rich and smooth on the palate that invites you to continue drinking and lead to a new frutal explosion with a slight hint of vanilla.



WINES GUIDE



LALTRE RED

Landscape wine: Vinya Núria & Mas La Parra

Alluvial soils of sand with gravel, and in-height clay and silt with gypsum

Slightly aged

Mainly Grenache and Tempranillo

Fermented in stainless steel and in concrete. Light aging in French oak barrels

Soft tannins, hints of berries, creamy



ÓNRA WHITE

Landscape wine: Vinya Núria & Mas La Parra

Alluvial soils of sand with gravel, and in-height clay and silt with gypsum

White with aging

Mainly White Grenache with a slight hint of Sauvignon Blanc

Aged on lees

Fresh, white and stone fruits, pineapple, almond blossom and hints of fennel



ÓNRA RED

Landscape wine: Vinya Núria & Mas La Parra

Alluvial soils of sand with gravel, and in-height clay and silt with gypsum

Red with aging

Mainly Red Grenache, and depending on the vintage, is complemented with Cabernet, Monastrell, Malbec, Tempranillo, Merlot and some ancient varieties.

12 months in 500l French oak barrels

Blueberry jam and rosemary oil. Wide, generous mouth, drawn with sweet and silky tannins that harmonize with a chocolate and wild lavender finish.



ÓNRA SOLERA

Single vineyard wine: Vinya Núria

Alluvial soils of gravelly sand with gypsum

Sweet with oxidative aging in "solera and criaderas"

White Grenache

Fermented with skins and aging in "criaderas and solera"

Dehydrated stone fruits, nuts, dried peaches, white flowers and honey.

WINES GUIDE



CÍCLIC WHITE

Single vineyard wine: Vinya Núria

Alluvial soils of sand with gravel and gypsum intercalated

White with aging

White Grenache, from the heart of our best plot in Vinya Núria

Between 9–12 months in large oak containers

Spicy, stone fruit. Broad and unctuous. Fresh and saline mineral finish



CÍCLIC RED

Single vineyard wine: Vinya Núria

Alluvial soils of sand with gravel and gypsum intercalated

Red with aging

Red Grenache, from the heart of our best plot in Vinya Núria

Between 12–18 months in large oak containers

Bouquet of mellow peach and red summer fruit with hints of lavender and wet stone. Fragrant and juicy on the palate, with nectarine and blood orange scent



NATURAL WHITE

Single vineyard wine: Vinya Núria

Alluvial soils of sand with gravel and gypsum intercalated

White, partially with sulphite-free skins

White Grenache on the banks of Noguera Ribargorçana river

1/3 of the skins fermenting and aging on their lees

Hints of fennel and resin, green apple, with fibrous and crunchy texture



NATURAL RED

Single vineyard wine: Vinya Núria

Alluvial soils of sand with gravel and gypsum intercalated

Red with aging on its lees without added sulphites

Red Grenache

Between 6–9 months of aging on its lees without added sulphites

Hints of cherry, raspberry and violets. Notes of laurel leaves and liquorice. Fresh and crisp tannin in the mouth

WINES GUIDE



LA PELL WHITE

Single vineyard wine: El Vinyet

Clay soils with abundant calcium carbonate and gypsum

White, combining components

14 varieties: Trobat B., Garnacha B., Macabeo, Xarel·lo, Heben, Sumoll B., Panser de la Noguera, Pansa Valenciana, Moscatel de Alejandría, Valencí, and 4 other unknown varieties.

Fermented and aged for 10 months: 1/3 stainless steel, 1/3 clay, 1/3 acacia barrel

Complex, ripe white and stone fruit, dried flower, spices, aromatic herbs. Mineral and with a salty touch



LA PELL BREEZED WHITE

Single vineyard wine: El Vinyet

Clay soils with abundant calcium carbonate and gypsum

Orange white in clay

14 varieties: Trobat B., Garnacha B., Macabeo, Xarel·lo, Heben, Sumoll B., Panser de la Noguera, Pansa Valenciana, Moscatel de Alejandría, Valencí, and 4 other unknown varieties.

Fermented and aged with skins in a clay vessel and then on its lees

Diverse aromas, mainly floral and Mediterranean herbs, mixed with citrus and red fruit. Fresh and salty, mineral, with creamy texture



LA PELL RED

Single vineyard wine: El Vinyet

Clay soils with abundant calcium carbonate and gypsum

Red in a clay container on its lees

7 red and 3 pink varieties: like Trobat Negre, Monastrell, Garnacha Tinta, Mandó, Picapoll de la Noguera Rosado, Isaga, Moscatel Rosado and X8.

Fermented and aged first with skins, and then on its lees in a clay vessel

Complex, long and elegant. Flowers (roses, violets), strawberry and garrigue



LA PELL CLARETE

Single vineyard wine: El Vinyet

Clay soils with abundant calcium carbonate and gypsum

Semi-carbonic claret

Made with all the "El Vinyet" varieties, between 20 and 24 depending on the vintage

Fermented with skins in semi-carbonic, and aged on its lees in a clay vessel

Aromas of wild strawberries mixed with grapefruit, anise and Mediterranean herbs. On the palate, sweet like a fruit juice, with subtle and tasty tannins.



LA PELL WHITE

Single vineyard wine: Les Pedrisses D'ivars

Clay soils with abundant calcium carbonate and gypsum

White with demijohn

Mainly Trobat Blanc and Macabeu. Also Malvasías, Moscatel de Alejandría, or even Albana Bianca

Fermented in stainless steel with part of its skins and raised in a glass demijohn in order to maintain its purity.

Fresh, pure and mineral. Hints of white flowers and white fruit combined with Mediterranean herbs.



LA PELL RED

Single vineyard wine: Les Pedrisses D'ibarv

Clay soils with abundant calcium carbonate and gypsum

Red aged in old oak barrels

Red and pink varieties: such as Trobat Negre, Monastrell, Sumoll Negre, Garnacha Tinta, Picapoll de la Noguera Rosado, Isaga, and others

Fermented in 700 l. tanks with pigeage. Later, aging in old 500 l. barrels.

Perfume of sweet spices and candied red fruit. A dynamic wine on the palate with a fine tannin that slowly flows through the end, leaving Mediterranean memories. Saline and well-balanced



LAGRAVERA