



La Pell 2014

Varieties (14): white Trobat (30%), white Garnatxa (20%), Macabeu (10%), Xarel·lo (10%), Heben (5%), white Sumoll (5%), Pansa de la Noguera (2%), Pansa Valenciana (1%), Moscatell d'Alexandria (1%), Valenci (1%), and other 4 unknown local grapes (15%).

Vineyard: vines of 130 years old, planted in 1889. A 0.95 hectares of history located north of *Castello de Farfanya* village, 450 meters above sea level at the stunning departure of *El Vinyet* (*Serra Llarga* mountain barrier). Planted goblet mostly NE-SW, on American rootstock *Rupestris du Lot* (firsts post-phylloxera). Northeast guarded from the Cistercian monastery of *Les Avellanes* (built in 1166), and protected to the north by the *Montsec Range*.



Climatology: Continental/Mediterranean climate, characterized for having the largest oscillations in temperature between summer when you can exceed 37°C, and winter, when temperatures of -10°C are achieved almost every year, presenting a final average temperature of about 14°C. It has a dry period in summer, during which no rain is recorded; rainfall is mainly divided between the fall and spring, being the average rainfall of 410 l/m² year, of which 180 mm during the growing season. Winter fog is frequent. The hardness of this climate is the result of the topography, since despite being close to the sea located just over 85 km. their influence does not come, because the coastal and pre-coastal mountains bars the way. The vegetation surrounding the vineyard reflects the rigor of the climate. It consists of Mediterranean vegetation where dominates *brollers* (shrub, subshrub, herbs) and Holm oaks.

Atmosphere: The Mediterranean rules define the most characteristic species such as the rudder (*Thymus vulgaris*), gorse (*Genista scorpius*), the *esparbonella* (*Sideritis scordioides*), the rock rose (*Helianthemum hirtum*) and *desferracavalls* (*comosa Hippocrepis*). At tree level, dominates the Holm oak and Oak. Punctually, the black pine (*Pinus uncinata*). Among the most common wildlife that visit the vineyard, we can find boars, foxes, hedgehogs, moles, mice forest, rabbits and hares, partridges and herons. Like spiders, butterflies, bees and ladybirds.

Vines: monumental in goblet, truly as living sculptures of Natural History, many times stand up sustained by wooden crutches of hackberry, surviving over the years to explain all the chapters happened since planted. Working in strict biodynamic certified by *Demeter International*.

Harvest: carefully by hand, selecting grapes and placing them in small boxes.

Vinification: manual destemming, pressed with the feet in a vertical press. Spontaneous fermentation driven by wild yeasts in amphorae of 300 liters made with our own clay.

Elevation: 10 months with mother lees in the same amphorae. Without fining or filtration, is why in some cases may contain sediments at the bottom of the bottle.

Production: 1,068 numbered bottles of 75cl.

Tasting notes: yellow-greenish pale and crystalline color. In a stopped glass, it reveals an intense aroma of yeast and ageing on lees. Memories of pastries and lactic aromas combined with lemons and other citrus, notes of chamomile and fennel. When it opens becomes more intense, releasing aromas of fruits such quince or pear and white flowers, with aniseed notes. The palate has a mineral and elegant entrance. A wine with texture, without losing its delicate character. Fresh and elegant finish with an explosion of flowers.

