

Castell d'Age 2017 Garnatxa SO2 Free (Pénédès)

WineWise Code	SCD-GAR17
Country	Spain
Region	Catalonia
Subregion	Pénédès
Color	Red
Alcohol by Volume	14.5
Acidity	6.5
Residual Sugar	0.4
Closure	Natural Cork
Annual cases produced	300
Varieties	100% Garnatxa
Pumpover or Punchdown?	Pumpover
Destemming	Complete
Fermentation vessel	Stainless Steel
Fermentation duration	6 days
Aging method	Stainless Steel
Aging duration (months)	8
Filtered?	No
Fining agents	Bentonite
Yeast	Spontaneous
Malolactic	Yes
Added Sulfur	No
Vineyard Name	Can Aguilera
Soil Type(s)	Calcareous
Elevation (meters)	300
Vineyard Aspect	Northeast
Vine age (years)	27
Vine Yields hl/ha	5000 kg/ha
Farming practices	Certified Bio-dynamic
Grape Picking	Hand-harvested

WineWise Notes:

It is not surprising that an estate with Castell d'Age's long-standing organic credentials would wish to see what they could do in the "Natural" wine sphere. What is surprising is just how sheerly normal and delicious this licorella-grown example is, bursting with vigour and fruit. DEMETER CERTIFIED.



Notes from the producer:

Over 20 years ago, Anne Marie began to cultivate and produce our organic wines and cavas. As the new generation follows her footsteps, we have gone one step further with a move to biodynamic agriculture. Castell d'Age currently owns six estates, located in the Penedès DO, made up of different types of soil and situated at varying altitudes so that each variety finds the most suitable environment. Castell d'Age wines and cavas are produced in the bodegas just as the vines are grown in the vineyard: respecting E.U. organic regulations. Patiently. We have all the time in the world...

WineWise Notes on Castell d'Age:

This top-flight producer of dry, long-aged Cava is a superb discovery. With several geographically diverse parcels to work with, the resemblance to Champagne is suggestive. This is Cava with attitude from a woman-run estate that pioneered organic viticulture in Pénédès and is now certified by Demeter. After the recent triumphant visit to California of Olivia Junyent, we are happy to have several new wines from her to sell. Like Mestres, they use no giro-pallettes. Brother Josep is the impassioned director of viticulture and a fervent believer in bio-dynamism.

