

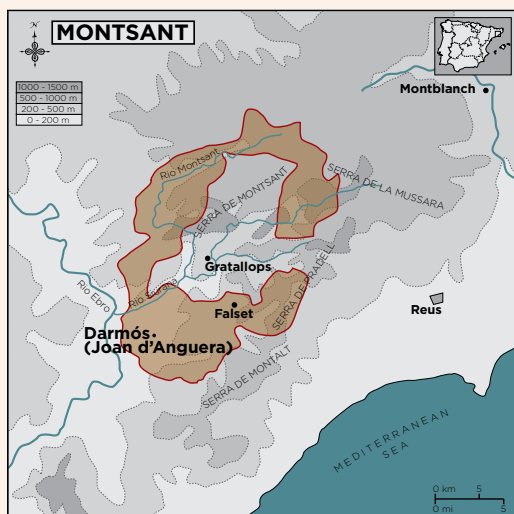
Joan d'Anguera

D.O. Montsant

Joan d'Anguera is one of our oldest partners in Spain. We've been proud to work with them and represent their wines in the US since André first met the father of the current owners over 16 years ago.

Josep d'Anguera the elder had made a name as the man who introduced Syrah to the region. After he passed away, his two sons Joan and Josep took over, under the guidance of their mother Mercè. Since then, they have been working on defining their own style and putting their unique mark on the wines.

This process has led to numerous developments. One is the conversion to biodynamics: the 2012 vintage was the first to be certified by Demeter. Others include the introduction of techniques such as crushing by foot and de-stemming only partially. There are also changes in aging vessels: the use of new wood is being dramatically reduced in favor of older barrels, foudres, and cement tanks. And the brothers are focusing less on Syrah and more on Grenache (or "Granatxa," the old Catalan name for the grape), a grape with a longer history in this region.



FINCA L'ARGATÀ

DENOMINACIÓ D'ORIGEN MONTSANT

ELABORAT I EMBOTELLAT A LA PROPIETAT



COLLET & MA

CELLERS JOAN TRULLERÀ

PRODUCT OF SPAIN /

ESTATE BOTTLED

75 cl.

14.5% vol.

Finca l'Argatà 2014

Grapes: 100% Grenache

Vine age: 30 to 50+ years

Soil: Limestone and clay

Farming: Demeter certified biodynamic and EU certified organic

Vinification: Alcoholic and malolactic fermentation in concrete vats using indigenous yeasts. Aged for 16 months in old French oak barrels. Naturally cold stabilized by winter's chill and bottled unfiltered and unfiltered.