

Clos Lentiscus, Blanc de Blancs Brut Nature (2016)

Producer	Clos Lentiscus
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Sparkling - White
Grape variety	Malvasia
Region	Catalonia, Spain
Appellation	Penedès
Features	Organic, Biodynamic, No sulfites added, Vegan
Vintage	2016



Sizes

750 mL × 12 — 16-0944-16

Distributor's notes

From THE Bubble Man himself, this Blanc de Blancs is made from 40-year-old vines of Malvasia de Sitges (aka Greco di Subur) grown biodynamically on calcareous limestone soils. The grapes are hand harvested, direct pressed with a cold decantation for 36 hours. Primary fermentation is spontaneous with native yeasts in stainless steel tanks of 5000 liters. 2nd fermentation with indigenous yeasts from frozen must vat, minimum aging of 24-36 months sur lie. Riddled and disgorged by hand. Zero dosage, residual sugar is <2 g/l, bottled unfined, unfiltered, zero SO2. Annual production is 4,000-4,500 bottles.

About the product

Grape Varietal : Malvasia de Sitges
Viticulture : Practicing Biodynamic.

This Blanc de Blancs is made from Malvasia de Sitges or Greco di Subur as mentioned on label. Fermentation occurs with native yeast. Stainless steel is used for primary fermentation. Then the wine is aged in French barriques before secondary fermentation in bottle. The bottles are riddled by hand and aged for 30 months before disgorgement without dosage. The wine is neither fined nor filtered. No sulfites are added.

About the producer

Founded in the fourteenth century, the farmhouse of Can Ramon always had work related to the world of wine: wine agriculture, commerce with Southern France and the American colonies. But in the nineteenth and twentieth centuries, with the problems of phylloxera, industrialization and the Spanish Civil War, the property goes into decline.

In 2001, after the death of their father, brothers Manel and Joan Aviñó, returned to the family estate to find a land depleted and unhealthy from years of conventional agriculture. They then started a very ambitious project to return the brilliance of the estate to its original condition. They set about adopting a biodynamic, holistic philosophy that treats the entire estate as whole, living organism. The philosophy here is a return to the way wines were made for generations before modern agriculture (today much of this falls under "biodynamic, back then much of it was conventional wisdom): farming biodynamically, following lunar cycles for planting, pruning, harvesting, and bottling, native yeasts, no additions or enzymes, and no dosage. Manel's has adopted other techniques as well to create healthy, living wines with energy and soul: replanting ancient, nearly extinct indigenous varieties on ley lines found using divining rods, using sound and vibrations to encourage growth and repel pests, experimenting with the ancient Roman practices of fermenting in a marble tank, and keeping his own bee hives for pollination. The results are a vibrant, healthy ecosystem filled with wildflowers, herbs, insects and local animals (wild boars help with the

pruning).

Located in the near the rugged land of the Garraf Mountains just north of Tarragona, Clos Lentiscus sits between the massive Montserrat mountain and the Mediterranean Sea, in Sant Pere de Ribes. The property is arranged on a calcareous mass, with shallow soils on which one can find marine fossils, which provide many microelements and minerals that the vines easily absorb and grant a unique mineral character and great aging potential with to the wines.
