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Cosmic Vinyaters, Passio (2020)

Producer	Cosmic Vinyaters
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - Red
Grape variety	Marselan
Region	Catalonia, Spain
Appellation	Empordà
Vintage	2020
Alcohol by volume	12.5%

Sizes

750 mL x 12 — SLV21-0010-20



Distributor's notes

A wine born combining both regions (Penedès and Empordà) where Salva works together in an expression. A blend of 80% Marselan (20-year old vines on calcareous clay in the Serra del Montmell (Baix Penedès) as well as 20% Black Carignan (6-year-old bush vines on sandy granite soils in Prat d'Egna Agullana (Alt Empordà)).

Elevation is at 500m and 280m, respectively. All grapes that Salva works with are grown organically with biodynamic techniques. Manual harvest in boxes of 15 kg. Whole cluster (carbonic maceration) for 9 days, pressing and spontaneous fermentation in 30% amphora and 70% stainless steel tank. The wine goes on to age in 50% chestnut boot, 50% stainless on fine lees for around 5 months after harvest before being bottled unfiltered, unfiltered, and zero SO2. Annual production is 2,702 bottles.

About the producer

As with Ruben Parera, you could say the same thing about Salvador Batlle, only difference being he took his talent from the Penedès to the Empordà region just south of the french border. His family still grows grapes in the Penedès and he makes their wines, but we thought his new project in the Empordà was more representative of his cosmic character.

Since taking over, he's applied strict biodynamic practices and has focused on local grape varieties: garnacha and carinyena. In addition to buying old vineyards spreading across 3h, he's planting new ones with hopes that those who come after him can find the same value in the sandy soils of Agullana that he did. He's immersed himself in the region and much to the regret of his Penedès roots, he's become one of them now.

In the cellar, he's become somewhat of an anfora master and has found in these clay vats his biggest ally. Whether it be fermentation or aging, all of his wines pass through anforas at some point and see little to no oak. If you ask him, he'll ask back, "why interrupt the natural state of the grapes by using foreign materials when you can use the same ground where they grew?". It's obvious that Salva is a firm believer in anforas and feels that they preserve the purest expressions of the grapes.

The names of his 3 wines represent everything it took for him to leave his native Penedès and embark on this new journey. All of them made without filtering, fining, or additions of any kind. There's something about his wines that is hard to put in writing. Something mystic about them. Simply put, he's a cosmic.cat

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