

## Vinyes Tortuga, Catalunya Mojo Pin (2020)

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Producer	Vinyes Tortuga
Distributor	Zev Rovine Selections
Category	Wine - Still - Red
Grape varieties	Marselan, Barbera
Region	Catalonia, Spain
Appellation	Catalunya
Vintage	2020

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### Sizes

750 mL × 12 — 12-005-08-20



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### Distributor's notes

Now 100% Marselan this 2020 vintage, organically grown on slate and schist soils in their 9.5 estate vineyards in Alt Empordà at an elevation up to 150m. Hand harvested, destemmed and macerated for 2 days. Spontaneous fermentation with native yeasts in stainless steel tanks. Aged in stainless steel (no more barrel anymore) for several months after harvest before being bottled unfiltered, unfiltered, and with zero SO2. Annual production is around 1,000-1,5000 bottles. Label art is done @studiovondst by Thirza Kok.

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### About the producer

We are Dido & Jurriaan. We share a passion: wine. We traveled from vineyard to vineyard to make wine all over the world. We finally set our foot down in the region of Alt-Empordà in Spain, where we found 9,5 hectares of planted vineyards in the natural reserve of Albera. The coming years we will farm these vineyards at least organically, implementing biodynamic principles as well. From these grapes we make natural wine without added sulphites.

After working a year in the same region, we encountered an 11-hectare plot for sale with planted vineyards of Garnacha, Merlot, Cabernet Sauvignon, Cabernet Franc, Tannat and Barbera. Through crowdfunding we were able to buy all of it. The year 2018 was our first vintage ever making wine from our own grapes. The following years we will focus on restoring the vineyards, converting them to biodynamics and grafting to other (white) varieties. We live in midst of our vines, installed solar panels and use water from the well so we are completely independent. A veggie garden is in the making as we speak, according to permacultural methods.

We worked for big industrial companies as well as for small boutique wineries. Our internship at Joan Ramon Escoda changed our approach and introduced us to the world of natural wine: wine made without any additions and without filtration or fining. Just transforming grapes in their purest form into wine: to not add anything or take anything away. This sounds logical, but we experienced first hand what can be added into wine - ranging from different types of yeasts to arabic gum - more than 88 additives are allowed in (also in AOC) wine. To be able not to work with these products, the grapes need to be of very good (at least organic) quality. This leads to a intensified focus in the vineyard, working as natural as possible, obtaining the most delicious grapes.

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