

Zev Rovine Selections
zrswines.com
info@zrswines.com
347-689-4031

Veronica Stoler
Selections de la Vina
veronica@selectionsdelavina.com

Cosmic Vinyaters, Empordà Constel Lacio (2021)

Producer	Cosmic Vinyaters
Distributor	Zev Rovine Selections
Category	Wine - Still - White
Grape varieties	Carignan, Carignan Blanc, Garnacha Blanca, Carignan Gris
Region	Catalonia, Spain
Appellation	Empordà
Vintage	2021

Sizes

750 mL x 12 — SDLV22-0067-21



Distributor's notes

Philosophy: "To pay tribute to all the native Empordà varieties that we have recovered and we grow all together in a newly planted plot, building a wine with all of them together, finding the beauty of the balance that exists in diversity."

From single vineyard L'Estrada (Agullana 2017), this is a blend of 6 biodynamically farmed varieties: White, Red and Gris Carignan, Grenache Gris, Grenache Blanc, and Moscatell de Alexandria on sandy granite soils. Hand harvested 30% destemmed. Skin-on maceration for 5 days. 30% directly pressed, 40% crushed with the feet and macerated for 12 days. Spontaneous fermentation from native yeast in stainless steel tank. Aged on fine lees during 4 months. Bottled unfiltered, unfiltered, and zero SO2. Annual production is 3,120 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

Browse our full portfolio at sevenfifty.com/zevrovineselections