

Lectores Vini 'Pomagrana' 2019

Producer: Fredi Torres with Marc Lecha

Provenance: Conca de Barbera, Catalonia

Farming: Organic

Grape(s): 100% Trepat

Vineyard(s): Canela family's vineyards in Conca de Barbera dominated by calcareous clay soils.

Vintage: Thanks to incredibly even weather across the growing season, Fredi calls this 'the best vintage maker ever!' However, some issues during flowering mean the yield was quite low.

Fermentation/ Aging: destemmed, fermented in steel with a large proportion of whole berries. Pressed after a week, to finish fermenting as juice. Aged on the lees

Fining/ Filtration: lightly filtered before bottling

Sulfur: Added at crush, after alcoholic ferment, after malolactic conversion and just before bottling totalling 50 mg/ L leaving about 20 mg/ L free sulfite.



The Producer:

When people think of jetsetting oenologists they tend to imagine highly concocted, internationally-styled, animatronic wines without any of the local character we all crave. Fredi is the exception that proves the rule. He has come to occupy an unusual role in the wine world: always on the move and yet fixated on genuine regionality. The guy is all about terroir as expressed through a minimal approach but he's voracious, doing whatever he can do just constantly, always be making wine! Fredi's projects reach for the ideal of 'bottling emotion' and his restless nature has led him into all sorts of far flung collaborations. "The world is not enough!" exclaims Fredi with an impish grin.

Lectores Vini is one such partnership, this time with Marc Lecha, a seminal figure in establishing Barcelona's now thriving natural wine scene. The company name, Lectores Vini, is an amalgam of Lecha + Torres = Lectores Vini, or, 'reading the vines,' an allusion to Marc's previous life in the rough 'n tumble book world. They work as guest winemakers, sourcing historic vineyards and renting out corners in nearby wineries to produce genuinely regional beauties across Catalonia.

The Vineyard:

The grapes for Pomagrana come from the mountainous vineyards Ferrioles and Borrells in the remote area of Conca de Barbera south of Barcelona. The 15 year old vines are farmed by Albert Canela's father (Success Vinicola) in calcareous clay soils at some of the highest elevations in the area between 400-520 meters and picked about two weeks

earlier than for Success Vinicola. The farming is organic, using only copper and sulfur treatments to prevent vineyard maladies. Fredi describes 2019 as 'the best vintage maker ever' with perfect weather across the season with stumbling block being some issues during flowering resulting in lower yield despite expanding the surface area they pull from.

The Winery:

Pomegrana is vinified at Mas Forester a little less than a half hour from the center of Conca de Barbera. Hand harvested Trepát is destemmed gently to preserve as many whole berries as possible. The wine macerates with the skins for a week in steel until pressing back into steel to finish fermenting as juice. Aged in steel, on the lees and filtered lightly before bottling.

Fredi is extremely circumspect and technical wherein sulfite application is concerned. He believes the conversation needs to shift away from the binary and into a more nuanced one, arguing that labels should include details of precisely *how much* sulfite was added and how much remains. He adds a small amount at crush, after alcoholic fermentation, malolactic conversion and again at bottling.

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