

Finca Casa Balaguer ‘Cerro de La Mata’ 2019

Producer - Andres Carull, Marta Ribera

Provenance: Alicante, Spain

Farming: Organic w/ Biodynamic practices

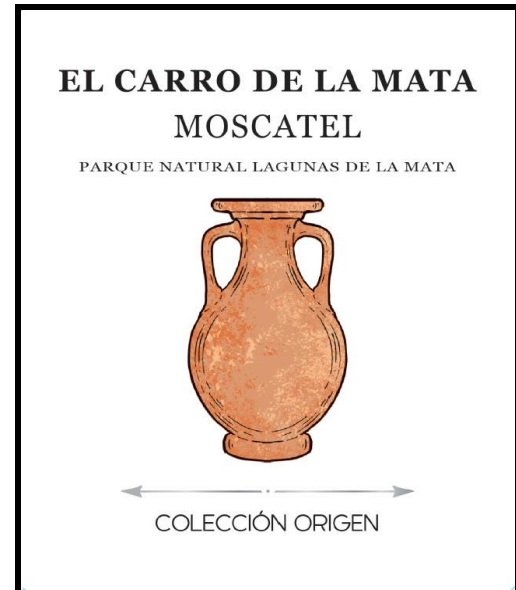
Grape(s): 100% old vine Moscatel

Vineyard(s): La Mata - 13 ha at sea level 30km from the coast, old bush-trained vines in fine, sandy soils. from a single plot of 50 year old, ungrafted vines

Fermentation/ Aging: clay Tinajas are filled with 70% destemmed but uncrushed grapes and 30% whole clusters for a 30 maceration before gentle pressing back into Tinaja for 4 months lees aging.

Sulfite: none added.

Misc: The name means “Chariot of the Forest” and it refers to the old horse-cart found at the vineyard.



The Producer:

In 1740 a family of Catalan aristocrats from the village of Balaguer in Leida moved south to Alicante in search of riches, founding Finca Casa Balaguer. Centuries later, in the late twentieth century, the name was made inseparable from the burgeoning Spanish natural wine movement by a legendary figure named Rafa Bernabé. Rafa’s role in defining this region and elevating its distinct terroir and heirloom varieties brought him international renown. When his health began to take a turn for the worse, the vultures of the international wine world circled, hoping to buy the legendary estate. Instead, Rafa approached Andres Carull, son of a proud winemaking family, who had been working with Rafa for three years.

Andres and his wife Marta Ribera, along with their assistant Mick, have taken Rafa’s vision and expanded on it. Rafa always farmed organically, but Andres and company have introduced biodynamic practices. Rafa made his wines with very low sulfite additions, but today the wines are made without any added sulfite. The wines were always compelling, but now they are precise as well as lively.

The Vineyard

In addition to adding to Andres’ family vineyards in Villena, they have been able to extend Rafa’s lease of 13 hectares of vineyards in El Parque Natural Las

Lagunas de La Mata in Torrevieja in return for their commitment to protecting the soils and the ecosystem there. The Vines in la Mata are on the coast at sea level and barely 30 metres from the sea. They are ungrafted bush-vines predominantly moscatel but also some merseguera. The soils are of course very sandy and loose. “The vines drink salty water and breath salty Mediterranean air!”

Named for the old abandoned horse-cart found at the parcel, this is 100% Moscatel of Alexandria, made from a single plot of 50 year old, ungrafted vines on sandy saline soil in La Mata.

The Cellar

Clay Tinajas are filled with 70% destemmed but uncrushed grapes and 30% whole clusters for a 30 maceration before gentle pressing back into Tinaja for 4 months lees aging. Bottled without fining, filtration or added sulfite.

A staple of the continuation from Rafa’s winemaking to Andres’ is the use of Tinajas made by Juan Padilla, an icon of the Spanish amphora artisans. Although he is all but retired he is one of a very few artisans still producing hand-made tinajas using only 100% Spanish red clay from Villarobledo, La Mancha. He has spent a lifetime making unique tinajas; no two are the same.

For more details email info@OlmsteadWine.com

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