

Finca Casa Balaguer 'Tragolargo' 2020

Producer - Andres Carull, Marta Ribera

Provenance: Alicante, Spain

Farming: Organic w/ Biodynamic practices

Grape(s): 70% Moscatel and 30% Malvasia

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

Fermentation/ Aging: destemmed, early picked grapes are fermented in stainless steel and macerated for 30 days before pressing back to steel for aging.

Sulfite: none added.

Misc: 'Tragolargo' means a 'deep swallow' pointing to the eminently crushable quality to this session-style, low abv orange wine.



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!”

The grapes for ‘Tragolargo’ are picked very early from late July through August to produce a low alcohol orange wine.

The Cellar

70% Moscatel and 30% Malvasia are destemmed and macerated in steel for 30 days before pressing back to steel for aging. Bottled without fining, filtration or added sulfite.

For more details email info@OlmsteadWine.com

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