

Lectores Vini 'La Selección' 2018

Producer - Fredi Torres and Marc Lecha

Provenance: Priorat, Catalonia, Spain

Farming: Organic

Grape(s): 90% Grenache, 5-7% Carignan and 'a few drops' of Macabeu

Vineyard(s): A blend of different vineyards and terroirs but mostly sandy soils with some older vineyards.

Fermentation/ Aging: Fermented in steel tanks at a low temperature with 30%

of the fruit carbonically macerated. About 2 weeks of maceration through the length of the fermentation with daily manual punchdowns. Aged in a mix of steel, cement and old foudre. Blended 2 months 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.

Misc: About the name Fredi writes: "because is a seleccion of lotes, lands and also because is is easy name to remind, this is the basic Montsant"



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 Montsant project began in 2013

The Vineyard:

Sourced from a selection of lots across Montsant with many terroirs represented but a greater proportion of sandy soils than anything else. A mix of different vine ages with some pretty advanced plants in the mix.

The Winery:

Fredi always starts with a few pied de cuve, extremely small spontaneous ferments that allow him to select which native culture he likes the best to seed the larger ferments. The hand harvested grapes are fermented in steel tanks at a low temperature with 30% undergoing carbonic maceration before alcoholic fermentation. During the 2-3 week fermentation, the cap is kept wet with gentle manual punchdowns; Fredi is trying to keep the extraction low. If a vat becomes reductive he'll do a pumpover. The base wines are aged in a mix of steel, cement and old foudre and blended together 2 months prior to 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. For this wine he adds sulfite at crush, after alcoholic fermentation, after malolactic conversion and just before bottling totalling about 50 mg/ L with about 20 mg/ L free.

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