



## BODEGAS PUIGGRÒS

### Exedra



REGION/ ORIGIN	Catalunya Catalunya DO	WINEMAKER	Josep Puiggròs
VINTAGE	2022	WINERY ESTABLISHED	1843 (2008 revamp)
VARIETALS	100% Garnatxa	VINEYARD(S)	Odena
ALCOHOL	14.5%	AGE OF VINEYARD(S)	40 years old
FERMENTATION	Amphora & cement Indigenous yeasts	SOIL TYPE	Calcareous, gypsum
AGING	7 months	ELEVATION	500 meters
VESSEL TYPE	Clay Amphora 800 liters	FARMING METHODS	Organic
FILTER/FINING	None	TIME OF HARVEST	Early October
TOTAL SULFUR RS	43 mg/l .4 g/l	PRODUCTION	8,354 bottles

*In our vineyards: A combination of age, terroir, climate, and farming*

Bodegas Puiggròs does not lack a romantic story of winemaking even though they only took their wines to market in 2008. Since 1843, the Puiggròs family has been producing wines from their own vines in the Odena region of Catalunya for the family and close friends. Over generations they had come to realize that their vineyards and techniques were something exemplary and worth sharing with the world. With a sincere dedication to the terroir or their zone and the indigenous varietals that grow there, they continue to discover ways to unlock all of the magic that lies within their land. Starting with conscious and clean farming in the vineyard, they hand-harvest only the best fruit for their production, and ferment each vineyard separately in varying vessels to accentuate what the vines have to show; some in stainless steel, many in clay amphora of differing sizes. Depending on the batch, the wine goes into top quality oak for extra aging, all the while seeing very little sulfur use if any until bottling. Puiggròs is pushing the quality of northeastern Spain's wines forward, and doing so in a clean and unique way.

*'our hope is to produce high quality wines that reflect the expression of our land...  
And which are reflected in our passion and feelings (sentits) our wine'*

The 2022 Exedra is a fresh and delightful wine made from entirely Garnatxa, located in the mountains just outside of Barcelona in Odena. A hand harvest of the grapes to the cellar starts with natural fermentation in both clay amphora and cement vats. Malolactic conversion then takes place after all of the wine is moved back to the 800-liter Amphora for a few months rest before bottling. The result has a gorgeous and delightful array of bright red fruits and light spices, showcasing a dynamic aroma that brings a combination of forest floor and fruit before a very expressive flavor on the palate. In the mouth it is very balanced, clean and remarkably light on its feet, packed full of great acidity, sexy tannins, and a lovely fresh finish that lingers and wants more.