



## EN NÚMEROS VERMELLS Garnatxa Blanca



REGION/ ORIGIN	Catalunya Priorat D.O.Q.	WINEMAKER	Silvia Puig
VINTAGE	2014	WINERY ESTABLISHED	2013
VARIETALS	100% Garnatxa Blanca	VINEYARD(S)	Estate vines
ALCOHOL	13%	AGE OF VINEYARD(S)	30-100 years old
FERMENTATION	300 & 500L oak 380L amphora	SOIL TYPE	Llicorella
AGING	None	ELEVATION	280 – 340 meters
BARREL TYPE/ YEARS IN USE	French – low toast A range of ages	FARMING METHODS	Organic (not certified)
FILTER/FINING	Light filtration	HARVEST TIME	Late Sept/Early Oct Very early morning
TOTAL SULFUR RS	60 mg/l 1 g/l	PRODUCTION	1,156 bottles

*'We are a very very small winery, a garage in fact; so we select very special & old vineyards for our special wines. Some plants are 100 years old, and we only get 300 grams per plant.'*

*En Números Vermells* started as a small side project for the esteemed Silvia Puig while she was focusing on the wines of Vinedos y Ithaca (Puig Priorat). It is now Silvia's sole focus, however still very small (about a 5,000 bottle production), as she makes all of the wine in her home's garage, alongside her husband Pieter Truys's Restaurant 'Brots.' She is located in Poboleda, a small village in the famous Gratallops district of Priorat, where she also works with her few small vineyards that range from 30 to 100 years old. She tends to her old vines completely organically, applying several biodynamic techniques as well to make sure that the fruit is pure and has a perfect balance of sugar, acid, and skin health at harvest. In the cellar she utilizes small stainless steel tanks, a range of used French barrels, and 380L clay amphorae, so that she can let the fruit ferment naturally and showcase its sense of place to the best of its ability. Silvia is making some of the freshest and cleanest expressions of Priorat in the region, because for her, showcasing the incredible terroir and fruit of her home's land is not worth hiding with over-maturation and oak.

*En Números Vermells = In the Red Label design by Adria Batet in 2008 (Spanish graffiti artist)  
The image represents the Spanish/World financial crises, and represents Priorat's financial struggle as well*

*ENV Garnatxa Blanca* is among the greatest examples on the planet of this remarkable grape. Hand-harvested during the last week of September from very steep, llicorella slate soils, this old-vine fruit came into the cellar for a cold maceration with the skins for close to 24 hours before the grapes were pressed and the temperature raised in order to let fermentation begin. Fermentation took place in 500L oak barrels, along with clay amphora, which lasted for nearly 40 days before it was then moved to stainless steel tank to rest before bottling. The result is as dynamic as it is layered, with honeyed fruit and a brilliant sense of purity on the nose. On the palate, the Garnatxa Blanca leaves no component unrepresented, as its minerality, fruit, weight, and acid all come together in unison to make a harmonious white of elegance and prestige. Truly fun to enjoy with a captive audience, or to counter a plethora of earthy or rich and fatty foods.