



BODEGAS PUIGGROS Exedra



REGION/ ORIGIN	Catalunya Catalunya DO	WINEMAKER	Josep Puiggrós
VINTAGE	2016	WINERY ESTABLISHED	1843 (2008 revamp)
VARIETALS	100% Garnatxa	VINEYARD(S)	Odena
ALCOHOL	13.5%	AGE OF VINEYARD(S)	40 years old
FERMENTATION	Amphora & cement Indigenous yeasts	SOIL TYPE	Calcareous, gypsum
AGING	9 months	ELEVATION	500 meters
VESSEL TYPE	Clay Amphora 800 liters	FARMING METHODS	Organic
FILTER/FINING	None	TIME OF HARVEST	1 ST week of October
TOTAL SULFUR RS	37 mg/l .22 g/l	PRODUCTION	5800 bottles

OUR VINEYARDS: A COMBINATION OF AGE, TERROIR, CLIMATE, AND FARMING

Bodegas Puiggros does not lack a romantic story of winemaking even though they only took their wines to market in 2008. Since 1843, the Puiggros 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 of 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. Puiggros 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 2016 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 to 800 liter Amphora for a 9-month rest before bottling. The result has an intensity of bright red fruits, spices, and toffee, showcasing a dynamic aroma that brings a combination of funky earth and fruit before a very expressive flavor on the palate. It is very balanced and with packed full of great acidity, gritty tannins, and a lovely fresh finish.