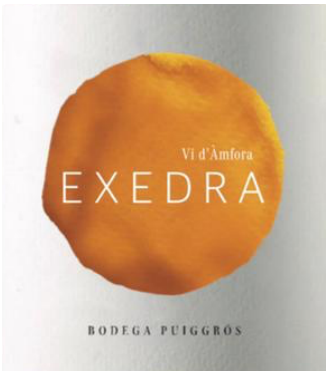

BODEGAS PUIGGRÒS
Exedra Blanc

REGION/ ORIGIN	Catalunya Catalunya DO	WINEMAKER	Josep Puiggròs
VINTAGE	2023	WINERY ESTABLISHED	1843 (2008 revamp)
VARIETALS	100% Garnatxa Blanca	VINEYARD(S)	Odena
ALCOHOL	14.2%	AGE OF VINEYARD(S)	15 years old
FERMENTATION	Amphora & cement Indigenous yeasts	SOIL TYPE	Calcareous, gypsum
AGING	4 months	ELEVATION	500 meters
VESSEL TYPE	Clay Amphora 800 liters	FARMING METHODS	Organic
FILTER/FINING	None	TIME OF HARVEST	Late September
TOTAL SULFUR RS	51 mg/l .92 g/l	PRODUCTION	10,000 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 *2023 Exedra Blanc* comes from a gorgeous vineyard full of limestone and clay, at 500 meters above sea level. After a hand-harvest, the grapes were fermented naturally in 800-liter clay amphora for about four months until the finished wine rested in both the amphora and cement tanks on the lees for another few months. With minimal sulfur used before bottling, the aromatics jump out of the glass with fleshy fruits like peach and pineapple, sweet flowers of jasmine and lemon, and loads of aromatic Mediterranean herbs and beeswax. The palate is persistent with ample freshness backed by sweet and fresh fruit character, a nice mouth feel, and a soft enjoyable finish. Perfect for all kinds of fish and crustaceans, this wine also is ideal to sip on and just enjoy.