



## BODEGAS PUIGGROS

### Mestre Vilavell



REGION/ ORIGIN	Catalunya Catalunya DO	WINEMAKER	Josep Puiggrós
VINTAGE	2016	WINERY ESTABLISHED	1843 (2008 revamp)
VARIETALS	100% Sumoll	VINEYARD(S)	Odena
ALCOHOL	14.5%	AGE OF VINEYARD(S)	80 years old
FERMENTATION	French oak Indigenous yeasts	SOIL TYPE	Calcareous, gypsum
AGING	4 months	ELEVATION	650 meters
BARREL TYPE	French Allier oak 2 <sup>nd</sup> /3 <sup>rd</sup> Use	FARMING METHODS	Organic
FILTER/FINING	None	HARVEST TIME	Early October
TOTAL SULFUR RS	58 mg/l .39 g/l	PRODUCTION	1,398 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 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. 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 *Mestre Vilavell* is an intense and beautiful wine made entirely from the local Sumoll variety, coming from the hills surrounding Barcelona in the Odena area. The natural fermentation is carried out in both oak barrels and stainless steel, and then moved to lightly toasted, used 300L French Allier oak for malolactic fermentation and a 12 month rest to gain complexity and nuance. The finished wine is very expressive on the nose, with vivid notes of blueberries, spices, and coffee, and while the palate does echo these bright characteristics, the acidity and integrated tannins are what really bring the balance and excitement to this bottle of wine.