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## BODEGAS VEGA DE RIBES Ancestral



REGION/ ORIGIN	Penedés DO	WINEMAKER	Enric Bartra
VINTAGE	2019	WINERY ESTABLISHED	Early 1500s
VARIETALS	100% Ull de Llebre (Tempranillo)	VINEYARD(S)	All organic estate
ALCOHOL	12.5%	AGE OF VINEYARD(S)	15 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Limestone & sand
METHOD	Method Ancestral Aged on lees 22 mo.	VINEYARD(S) ELEVATION	50 meters
FILTER/FINING	None	FARMING METHODS	Organic/Natural
TOTAL SULFUR RS	30 mg/l .5 g/l	PRODUCTION	900 bottles

*The Garraf Massif are the coastal hills that are situated just south and east of Barcelona, and contribute greatly to the fresh yet unique wines of the Penedes DO*

Vega de Ribes, a small family producer since the 1500s, is justly proud of its organic grapes and wines from estate vineyards located on limestone soils in the Garraf mountain range, just 4 km from the Mediterranean Sea. Producing a range of remarkable wines, their white wine production is truly an outstanding effort, showcasing some of the best that Penedés has to offer. Enric Barta has carried the torch of his ancestors far beyond where they may have imagined, as he took to the local grapes with great foresight, imagination, and immense respect. He was awarded the first Slow Foods Presidia Award ever given to someone for his or her work with a grape variety (the Presidia Project is dedicated to products that are nearing extinction), as he cultivated the few remaining plants of Malvasia de Sitges in the area (boasting history in the northeast of Spain for well over 500 years), back to health and great propagation. Taking this grape, Xarel.lo, and some Tempranillo as well, the wines of Vega de Ribes are elaborated naturally, with minimal (if any) sulfur use, spontaneous fermentations, and a wild terroir characteristic that is distinct and truly special.

*Ancestral is named after the ancient process for sparkling wine, called the 'Ancestral Method'*

The *Ancestral* line of wines has been one of Vega de Ribes' creative projects for nearly 20 years now, following the Ancestral Method for sparkling production and pre-dating the 'pet-nat' trend that has made this style so famous. Over the years they have honed their craft to achieve the perfect amount of pressure to offer enticing bubbles, while maintaining the right amount of delicious fruit and character, depending on the grapes in the bottle. This Ull de Llebre (Tempranillo) is a gorgeous example of everything going right, having begun a natural fermentation in stainless steel and then moved to finish in the bottle when the sugar is at 24g/l. After 22 months of aging on lees, it was disgorged and corked to release for sale in very limited quantity (900 bottles!). The aromas are packed full of ripe wild strawberries, cranberry, red apple, and an alluring musky earthy tone that mixes with the release of CO<sub>2</sub>; all of which leads to a vibrant and bubbly palate loaded with red berries and tangerine, yet has a tannic grip that is backed with bitter almond, rose petals, and sweet tobacco spice.