



BODEGAS VEGA DE RIBES Sasserra

REGION/ ORIGIN	Penedès DO	WINEMAKER	Enric Bartra
VINTAGE	2016	WINERY ESTABLISHED	Early 1500s
VARIETALS	100% Malvasia de Sitges	VINEYARD(S)	All organic estate
ALCOHOL	14%	AGE OF VINEYARD(S)	40-50 years old
FERMENTATION	Stainless steel	SOIL TYPE	Limestone & sand
AGING	1 year on lees	VINEYARD(S) ELEVATION	75 meters
FILTER/FINING	Light None	FARMING METHODS	Organic/Natural
TOTAL SULFUR RS	80 mg/l 9 g/l	PRODUCTION	4,000 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 Penedès has to offer. Enric Bartra 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.

The ship on the front label of Sasserra is a tribute to the Greeks, who in the 13th century brought the Malvasia grape to Sitges, Spain where it continues to grow today

The Sasserra is one of the hallmarks of the cellar Vega de Ribes. It is made from the medieval Malvasia de Sitges grape, which was almost extinct in Spain before its recent revival by the Bartra family. The name comes from an old farmhouse at the top of a nearby hill (la Serra), which used to be named Sasserra back in the 13th century as tribute to the time frame when the Malvasia grape was brought to Spain. The estate farms only 3 hectares of this variety, and due to its finicky nature, yields are very small, and the grapes are hand-picked and sorted before going into its 2 week natural fermentation. It spends almost 1 year on its lees, before a light filtration, and bottling. It then spends copious time in bottle before Enric finds it ready for the market. This is an intriguing and complex full-bodied wine that shows its distinguished age in a perfect display of ripe, yet extremely well balanced, fruit. Hints of Meyer lemon, caramel, and marcona almonds, lead to a palate of rich and spicy character of yellow apple, lemon zest, white flowers, toffee, and herbs. Rich and multi-layered, the Sasserra is exactly what one hopes to find in aged white wine.