



## BODEGAS VEGA DE RIBES Vicefal

V

REGION/ ORIGIN	Penedés DO	WINEMAKER	Enric & Biel Bartra
VINTAGE	2017	WINERY ESTABLISHED	Early 1500s
VARIETALS	80% Xarel.lo 20% Malvasia de Sitges	VINEYARD(S)	All organic estate
ALCOHOL	13.5%	AGE OF VINEYARD(S)	15-40 years old
FERMENTATION	Stainless steel Indigenous yeasts	SOIL TYPE	Limestone & sand
AGING	No oak aging	VINEYARD(S) ELEVATION	50 meters
FILTER/FINING	None	FARMING METHODS	Organic/Natural
TOTAL SULFUR RS	16 mg/l .4 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 Penedés 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.

***Vicefal refers to a dual persona and plays on the term twice, once for the two grapes coming together in the wine, but second being brought together by two close friends***

The *Vicefal* is special new project that recently started because Enric's son, Biel Barta (the newest generation to join the legacy) and his friend wanted to make a special and fun bottle of wine showcasing two of their regions most important white grapes. Hand harvested Xarel.lo makes up the majority of the blend, while 20% of Malvasia de Sitges complements with its aromatic and viscous quality. Natural fermentation in stainless steel lasted for about a month, where it then rested with its lees for several months before bottling, with batonnage and consistent exposure to oxygen in order to give it an 'open' character. Neither filtration nor use of sulfur took place before the wine entered into glass, and the outcome is a beautifully textured and alive Spanish white wine. A nose of caramel green apple, almond, and straw, leads to a palate of bitter melon, lemon/lime, and green apple. The mouth zings with ample acidity, but the weight of the wine is quite present too, offering texture yet staying fresh.