



CELLER JOAN D'ANGUERA

Planella

Ask Josep and Joan d'Anguera who they see as benchmark estates, they are as likely to site Roagna or Gramenon as any compatriot. Turning this insight inward, they've asked themselves not, how can we copy these wines? But instead, how can I make my land and my vines speak as expressly? The first step towards the reinvention of Celler Joan d'Anguera was the transition to biodynamic farming with certification by Demeter in 2008. Returning to the land in such an intimate manner taught them to appreciate their oldest vines – their indigenous inheritance. As each site responded to the practices of biodynamics, they discovered that what was once thought of as rustic was merely abused, misunderstood or disregarded. Having reduced yields by close to 50%, they began to discover that each site had its own character – something that is now captured in each cuvée that they make.

ORIGIN

Spain

APPELLATION

Montant

SOIL

Clay limestone

AGE OF VINES

15-50

ELEVATION

170 meters

VARIETIES

Carinyena, Syrah

FARMING

Certified biodynamic (DEMETER)

FERMENTATION

Hand harvested, whole cluster, natural yeast fermentation in concrete vats, crushed by foot

AGING

12 months in neutral French oak barrels

Having sorted their vineyards, Josep and Joan turned to their cellar practices. With healthier fruit, lower yields and better balance in ripening they were able to transition to whole cluster fermentation by indigenous yeasts. Concrete is now the preferred fermentation vessel and the fruit is crushed by foot. Macerations are long but very gentle with the goal to coax out the character of each parcel rather than extract it forcefully. Aging is now done in neutral, well-seasoned French oak barrels, demi-muids and foudres so as to not impart any flavor of wood in their wines.

Finca la Planella is a 7ha north-facing vineyard planted with 15-50 year old Carinyena, Syrah and Garnatxa on clay limestone soils. For Planella they select older vine Carinyena and blend it with 15% younger vine Syrah. Aged for 12 months in neutral French oak barrel, it is bottled unfiltered and unfiltered.

ACCOLADES

(91-92) – 2016 Planella – Wine Advocate

90 – 2015 Planella – Wine Advocate

