



# CELLER JOAN D'ANGUERA

## L'Hostal

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

*Montsant*

### SOIL

*Sand over clay and limestone*

### AGE OF VINES

*50-80*

### ELEVATION

*170 meters*

### VARIETIES

*Carinyena*

### FARMING

*Certified biodynamic (DEMETER)*

### FERMENTATION

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

### AGING

*36 months in neutral French oak barrels, then 12 months in bottle before release*

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.

L'Hostal is a 1.5 ha vineyard of old, head-pruned Carinyena ranging in age from 50-80 years old planted on sandy soils over limestone and clay. This site has been in the family for generations but it wasn't until 2012 that the brothers d'Anguera decided to use this fruit to make a single-vineyard wine. Produced only when vintage conditions warrant, L'Hostal is made in the same minimal manner as the rest of their wines - whole cluster, indigenous yeast, concrete for fermentation and well-seasoned French oak barrels for aging.

### ACCOLADES

94 – 2014 L'Hostal – Vinous Media

94 – 2014 L'Hostal – Wine Advocate

93 – 2012 L'Hostal – Wine Advocate

