



# 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.

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 unfined and unfiltered.

### ORIGIN

*Spain*

### APPELLATION

*Montsant*

### 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*

### ACCOLADES

92 – 2016 Planella – Vinous Media

(91-92) – 2016 Planella – Wine Advocate

90 – 2015 Planella – Wine Advocate

