



# CELLER JOAN D'ANGUERA

## Viña de la Gloria

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.

Joan and Josep noticed a difference in the taste of two terraces within the Finca l'Argatà vineyard over the years. In 2016, they harvested and kept this wine separate from the regular Finca l'Argata cuvée. What caught their attention was this small section of l'Argata certainly had the ethereal qualities of this terroir but one that combined this delicacy with a tremendous amount of power. So enticing was this experiment that they have bottled it as Vinya la Gloria.

### ORIGIN

*Spain*

### APPELLATION

*Montsant*

### SOIL

*Clay limestone*

### AGE OF VINES

*50*

### ELEVATION

*100 meters*

### VARIETIES

*Garnatxa Negra*

### FARMING

*Certified biodynamic (DEMETER)*

### FERMENTATION

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

### AGING

*24 months in neutral French oak barrels*

### ACCOLADES

(93-97) – 2017 Vinya la Gloria – Wine Advocate

94 – 2016 Vinya la Gloria – Vinous Media

(94-96) – 2016 Vinya la Gloria – Wine Advocate

