



# CELLER JOAN D'ANGUERA

## Finca l'Argatà

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

*Sandy clay limestone*

### AGE OF VINES

*40-60*

### ELEVATION

*100 meters*

### VARIETIES

*Garnatxa*

### FARMING

*Certified biodynamic (DEMETER)*

### FERMENTATION

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

### AGING

*15 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.

If you haven't tasted Finca l'Argata for a few years you might find yourself surprised how this cuvée has evolved to reflect the new minimalist style at Joan d'Anguera. Once a blend of Garnatxa, Syrah and Cabernet Sauvignon and aged in new wood, Finca l'Argata is now pure Garnatxa sourced from sandy clay and limestone soils from head-pruned vines ranging in age from 40-60 years old. It is fermented whole cluster in concrete and aged well-seasoned French oak barrels.

### ACCOLADES

93 – 2018 Finca l'Argatà – Decanter

94 – 2017 Finca l'Argatà – Wine Advocate

94 – 2016 Finca l'Argatà – Wine Advocate

