



ENCLOS DE PERALBA

Les Camades

L'Enclòs de Peralba was started in 2017 by cousins Leo and Roc Gramona of the renowned Penedès sparkling wine dynasty. The project is named after the stony white calcareous soils of the Sant Sadurní hills in Alt Penedès, where the winery is located. Leo and Roc have sought out plots owned by experienced old farmers whose knowledge and skill were in danger of dying out. These are growers who not only preserve the indigenous varieties of the Penedès but share their desire to work sustainably.

The Penedès is a large region with a wide variety of terroirs, from the Mediterranean coastal vineyards in the south, to the steep slopes of the valley of Montserrat in the north. Soils range from stony calcareous clay to slate, so their focus is on making single-parcel wines with local grape varieties, which express the microclimate and terroir of each plot, aiming to present the “distinctive flavor of their landscape.” They build on this by working with minimal intervention in their small cellar. They vinify each parcel separately and age it in either barrel or concrete tanks before bottling. The wines show clarity and purity uncommon in such young winemakers and are a refreshing addition to the region’s offerings and our portfolio.

Les Camades is a 0.50 ha parcel of organically-farmed Garnatxa Blanca planted by winegrower Pere Padilla in 2009. A profoundly mineral and fresh source of Garnatxa Blanca, the daily bâtonnage gives a richness to balance this vineyards vertical expression.

ORIGIN

Spain

APPELLATION

Vino Varietal de España

SOIL

Clay-limestone

AGE OF VINES

12-8

ELEVATION

450 meters

VARIETIES

Garnatxa Blanca

FARMING

Sustainable

FERMENTATION

Hand harvested, 8-hour maceration on the skins, pressing, natural yeast fermentation in tank, then racked into concrete eggs and neutral 500L French oak barrels to finish fermentation

AGING

9 months in a 660L cement egg and a neutral 500L French oak barrel, daily bâtonnage

