



# ENCLOS DE PERALBA

## Els Presseguers

L'Enclos 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.

It wouldn't be a Gramona project without at least one Xarel.lo, and for L'Enclos de Peralba, it is a wine from the heart of the Penedès in the village of Gelida. Els Presseguers is a 1 ha parcel of Xarel.lo planted on clay-limestone soils in 1994 and farmed according to biodynamic principles by Francesc Pascual.

### ORIGIN

*Spain*

### APPELLATION

*Vino Varietal de España*

### SOIL

*Clay-limestone*

### AGE OF VINES

*25*

### ELEVATION

*266 meters*

### VARIETIES

*Xarel.lo*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested, pre-fermentation maceration, pressing, natural yeast fermentation in tank, transferred to a cement egg, a neutral barrel, and a new barrel to finish fermentation*

### AGING

*9 months in a concrete egg, a 300L French oak barrel, and a new 500L French oak barrel, weekly bâtonnage*

### ACCOLADES

94 – 2023 Els Presseguers – Wine Advocate

93+ – 2022 Els Presseguers – Wine Advocate

94 – 2022 Els Presseguers – Vinous Media

