



ENCLOS DE PERALBA

Vi Fi de Masia Blanc

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.

Seldom are Garnatxa Blanca and Malvasía de Sitges blended together as they are dramatic in their contrasting profiles. But the Malvasía from Cal Manuel (practicing organic) with its floral notes and bracing acidity perfectly compliments the natural volume and intensity of Garnatxa Blanca from Les Camades (certified organic). Together they make this the ideal house white for Leo and Roc Gramona if you can call 2700 bottles in a vintage a house wine.

Vi Fi de Masia Blanc is vegan and vegetarian friendly.

ORIGIN

Spain

APPELLATION

Vino Varietal de España

SOIL

Clay, clay-limestone

AGE OF VINES

8-14

ELEVATION

266-450 meters

VARIETIES

Malvasía de Sitges, Garnatxa Blanca

FARMING

Sustainable

FERMENTATION

Hand harvested, 8 hour pre-fermentation maceration for the Garnatxa, direct pressing, natural yeast fermentation in concrete eggs

AGING

8 months in concrete eggs, then blended before bottling

