



# ENCLOS DE PERALBA

## Vi Fi de Masia Negre

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.

Vi Fi Masia Negre is a blend of Garnatxa Negra from Gramona’s Mas Escorpí vineyard with 20% Cariñena from a 1.5 ha parcel of vines farmed by Isabel Vidal on a rocky clay-limestone soil. An ideal house wine for Leo and Roc, they find the Negre to have an intense fruit expression with balancing freshness and complexity.

### ORIGIN

*Spain*

### APPELLATION

*Vino Varietal de España*

### SOIL

*Clay-limestone, rocky clay-limestone*

### AGE OF VINES

*20*

### ELEVATION

*250-300 meters*

### VARIETIES

*Malvasía de Sitges, Garnatxa Blanca*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested, destemmed, natural yeast fermentation in three 500L French oak barrels (1 new) and two 300L French oak barrels (1 new), twice daily pigeage*

### AGING

*12 months in 500L French oak barrels followed by 3 months in tank*

## ACCOLADES

90 – 2020 Vi Fi de Masia Negre – Wine Advocate

