



# ENCLOS DE PERALBA

## Pet-Nat

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.

With its low pH and moderate alcohol, Masvasía de Sitges is the perfect variety to make an aromatically vibrant and enjoyable Pet-Nat. Leo and Roc source their Malvasía from Cal Manuel, a 0.72 ha parcel of vines planted in 2014 and farmed by Josep Massana in Sant Cugat Sesgarrigues.

*Pet-Nat is vegan and vegetarian friendly.*

### ORIGIN

*Spain*

### APPELLATION

*Vino Varietal de España*

### SOIL

*Clay*

### AGE OF VINES

*8*

### ELEVATION

*266 meters*

### VARIETIES

*Malvasía de Sitges*

### FARMING

*Sustainable*

### FERMENTATION

*Hand harvested, direct pressing, natural yeast fermentation in tank, bottled before fermentation is complete*

### AGING

*No aging, it's a Pet-Nat!*

