

Wines closing circles with just a motivation: to love the land and care for those who work it.

# AMOR PER LA TERRA



## La Vinya del Boter

2023 | VERMELL WINE



FARMER: SALVADOR  
BATLLE SENDRA

VARIETIES: 60% MONASTRELL,  
40% XARELLO

VINEYARD: RODONYÀ/SERRA  
DEL MONTMELL, TARRAGONA.  
CALCAREOUS CLAY SOIL

Hand-harvested, joint short  
cold maceration of all varieties  
in the press and fermented in  
a stainless-steel tank.  
Indigenous yeasts, no  
filtration, no clarification.

## La Vinya d'en Tomàs

2023 | RED WINE



FARMER:

DAVID PUJOL CARGOL

VARIETIES: 58% GARNATXA,  
35% CARINYENA, 7% MOSCATELL

VINEYARD: MASARAC, ALT EMPORDÀ.  
SANDY LOAM SOIL  
WITH ALLUVIUM (40M)

Hand-harvested, carbonic maceration  
for the Garnacha, fermentation of the  
whole grape crushed with the feet for  
the Carinyena and Moscatell. End of  
fermentation with the three varieties  
together after pressing in a  
stainless-steel tank. Indigenous yeasts,  
no filtration, no clarification.

## Cal Ros

2023 | WHITE WINE



FARMER: MARC ANDREU

VARIETIES: 100% MOUNTAIN  
XARELLO

VINEYARD: CAL ROS ESTATE,  
LA SERRA DE  
MONTMELL, TARRAGONA.  
CALCAROUS CLAY SOIL

Night harvest, short cold  
maceration with the skins,  
fermentation in stainless steel  
tanks. Indigenous yeasts, no  
filtration, no clarification.

## L'Oranget del Montmell

2023 | ORANGE WINE



FARMER: JORDI INGLÈS

I SALVADOR BATLLE  
VARIETIES: 47% MOSCATELL,  
3% MONASTRELL,  
50% MACABEU

VINEYARD: PAUET PETIT (380M),  
LA JUNCOSA (420M), LA PARADA  
DE L'HORT (480M), LA SERRA DEL  
MONTMELL, TARRAGONA.  
CALCAROUS CLAY SOIL

Harvested by hand, Destemmed  
grape. 3 days maceration  
for Macabeu, 12 days maceration  
for Moscatell and Carinyena.  
Fermentation in a stainless-steel  
tank. Indigenous yeast,  
no filtration, no clarification.

## Lo Far Oest

2023 | ORANGE WINE



FARMER: GERMANS FRISACH

VARIETIES: 70 % VERNATXA GRIS,  
20% VERNATXA BLANC,  
10% VERNATXA NEGRE

VINEYARD: PARTIDA TRUFES,  
CORBERA D'EBRE. LIMSTONE SOIL

Hand-harvested, fermentation  
of whole grapes with the three  
varieties together, trodden with  
the feet, in a stainless steel tank.  
Indigenous yeasts, no filtration,  
no clarification.

## El Torrent de la Vida

2023 | NATURAL SPARKLING WINE



FARMER: JORDI INGLÈS,

MARC ANDREU

VARIETIES: 28% PARELLADA  
17% MACABEU, 55% XARELLO

VINEYARD: LA SERRA  
DE MONTMELL, TARRAGONA.  
CALCAROUS CLAY SOIL

Harvested by hand, cold maceration  
during 2 days, fermentation in a  
stainless-steel tank. Without  
disgorging. Indigenous yeast,  
no filtration, no clarification.