

Castell d'Age 2022 Garnatxa SO2 Free

WineWise Code	SCD-GAR22
Country	Spain
Region	Catalonia
Color/Style	Red
De-stemming %	Whole cluster
Fermentation vessel	Stainless steel
Additional fermentation notes:	Punchdown 9 days fermented
Aging Vessel	100% Stainless Steel
Aging duration	8 months
Filtered?	No
Fining Agent	None
Yeast protocol	Spontaneous
Malolactic conversion	Yes
Additional maturation details:	8 months lees contact
Added sulfur	No
Varieties	100% Garnatxa
Residual sugar	0.5
ABV	14.42
Acidity	4.4 Tartaric
Closure type	Natural cork
Annual production	400 cases
Primary vineyard name:	Can Claramunt
Soil types	Slate
Elevation	5000
Vine age	30
Vine yields	5000 kg/ha
Farming Practices	Practicing organic, practicing biodynamic
Harvest method	Manual harvest

Producer Notes:

The Castell d'Age cellars are the original creation of women belonging to the Junyent family, in a place blessed by the Gods. Set in the Penedès countryside, sheltering under the Mediterranean sky. Here we have been making organic wines and cavas of the highest quality, from the very start. Products, originating from the land and the rain, which aim to touch upon the high point of our sense perceptions.

Over 20 years ago, Anne Marie began to cultivate and produce our organic wines and cavas. As the new generation follows her footsteps, we have gone one step further with a move to biodynamic agriculture, a method that respects the relationship between man and earth. The results are there to be seen, and tasted. We started tending and caring for our vineyards over 50 years ago. Castell d'Age currently owns six estates, located in the Penedès DO, made up of different types of soil and situated at varying altitudes so that each variety finds the most suitable environment, where it can express its great potential. Castell d'Age wines and cavas are produced in the bodegas just as the vines are grown in the vineyard: respecting E.U. organic regulations. Patiently. We have all the time in the world...



WineWise Notes:

Few black varieties carry that inherent "yummy" factor on their sleeve as Garnacha does. And yet, the familiar medley of raspberry, black pepper, and garrigue is all here, satisfyingly juicy and ripe, within a poised frame. The previous vintage we bought, 2018, stayed fresh and alive until the last bottle.

WineWise Notes on Producer:

This top-flight producer of dry, long-aged Cava is a superb discovery. With several geographically diverse parcels to work with, the resemblance to Champagne is suggestive. This is Cava with attitude from a woman-run estate that pioneered organic viticulture in Penedès and is now certified by Demeter. After the recent triumphant visit to California of Olivia Junyent, we are happy to have several new wines from her to sell. Like Mestres, they use no giro-pallettes. Brother Josep is the impassioned director of viticulture and a fervent believer in bio-dynamism.

