



CELLER LA VINYETA

Llavors 2012

the growers

In 2002, Josep Serra, a young oenology and viticulture student, combined his life savings with money he had to borrow to purchase a little less than two hectares of 50-80 year old vineyards in the town of Mollet de Perelada. And so began the story of La Vinyeta. He worked over the next years, while still in school, to learn how to get the best out of his Samsó (Carignan) and Garnacha vines, some of which were 3 times as old as he was at the time.

In 2006, the project became Josep's primary focus and he built a winery, releasing the first vintage in 2007. Today, Josep owns 24 hectares with 10 varieties under cultivation. The award winning design work for La Vinyeta is done by Josep's brother and graphic designer, Lluís Serra. The bodega's name is a play on words focused around the idea of storytelling, which combines the words for 'vineyard' and 'comic strip' in Catalan. The wines themselves continue that story: *Heus*, from the expression 'Heus aquí una vegada' (Once upon a time...), *Llavors* (and then...) and *Puntiapart* (and so the story ends).

their land

Spain | Catalunya | Emporda

The amazing wines of La Vinyeta are made great in the vineyards. As one of the first young wineries to champion "Integrate Farming" the soils and vines share space with olive trees, wheat cover crop, flocks of pecking chickens whose pastured eggs are also sold by La Vinyeta, and wandering mules (which have a real taste for the ripest grapes near harvest time). Even the entry level Heus Blanco and Heus Negre bear the "Integrated Farming" ladybug logo.

The production area of Alt Empordà is in the far north east of Catalonia (stretching northwards from the city of Figueres to the French border). The Tramontane, the strong northerly wind, with gusts that frequently exceed 80 mph, is the most characteristic aspect of the climate affecting cultivation in the area and is highly beneficial for vine health (much like the Mistral in the south of France). Winters are mild with few frosts and the summers are hot and tempered by sea breezes.

the wine

38% Merlot, 37% Samsó, 13% Cabernet Sauvignon, 6% Syrah, 3% Garnatxa, & 3% Cabernet Franc

Handpicked old vines of Samsó (local name for Carignan) and Garnatxa – both 50-70 years old plus 10 year old Merlot, Cabernet, Syrah and Cabernet Franc on poor soils with stones of schist and quartz. Vinification and élevage in tank with 5 months on French, Hungarian & Romanian oak.

Alcohol: 14.5% UPC/EAN: 8437008168050

in the glass

Llavors shows a brooding color with nearly opaque hues of violet with a nose of sweet roast espresso, blackberry jam, with hints of fresh raspberry buried underneath. Black fruit flavors coat the mouth while succulent tannins give the Llavors great structure and aging potential.

