Partida Bellvisos Blanc 2021

Partida Bellvisos is a small project in the D.O.Q. Priorat that we started in 2002: four hectares of old vines in slopes, three of which have been abandoned for 30 years... So, we recover old vines through the work, which allowed us to discover the historical resistance of these special plants.

Flanking above and below this plot we find the Bellvisos Blanc plot: old vines of white *Garnatxa blanca*, *Macabeu* and white *Trepat*.

A wine for ageing, deep and complex (in the style of the great red wines of Priorat), Mediterranean, macerated with skin and aged for a long time... it transports you from the upper part of the plot with fennel and anise, to the lowest part, more clayey and deeper, structured... It's a small trip down and up through a rugged orography, unique...

Winemaking

We first ferment the *Trepat blanc* (very short cycle) as a starter. It represents 10% of the total production. It is crushed with the skins in an open tank and, after a week, the Grenache and *Macabeu* are fermented together. We press directly, we fill the 380l clay amphorae and distribute the *Trepat* with the skins and stems as a hat. There is no crushing. Maceration of 1 month. After pressing, it is aged in a *démi-muid*, a 600l barrel made of thick Austrian oak and continues fermenting for 9 months. When fermentation is complete, we bottle it. We add sulphites just once, before bottling.