

MASIA DE LA ROQUA ULIVEL·LA

Located in Olivella, a small town in Massis del Garraf, a mountain range spanning between Barcelona and Tarragona, the winery dates back to 1164. The Mediterranean climate and rich clay/limestone soils make the area ideal for growing olive trees, almond trees, and vines. Jot Camps, the winemaker, comes from a deep lineage of vintners. He cultivates varietals indigenous to the region-parellada, xarel-lo, macabeo, malvasia de sitges, garnatxa negre... - and creates wines that will transport.

VINTAGE: 2020

REGION: Tarragona, Catalonia, Spain GRAPES: 98% Xarel·lo, 2% Malvasia de

Sitges

YEASTS: Native

MACERATION: Direct press

FERMENTATION: In stainless steel AGED IN: Stainless for 6 months

CLARIFICATION/FILTRATION: Unfiltered/

Unfined

ADDED SO2: None FARMING: Organic

ALCOHOL CONTENT: 12%

SOIL: Limestone, clay VINE AGE: 62 years

TOTAL PRODUCTION: 1262 bottles

VOLUME: 750mL

