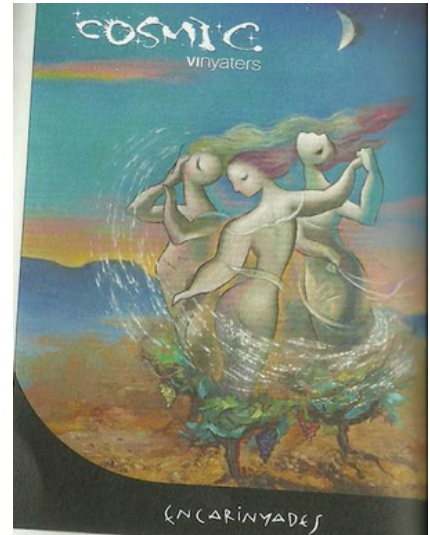


## Cosmic Vinyaters, Empordà Encarinyades (2022)

---

Producer	Cosmic Vinyaters
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - Red
Grape varieties	Carignan Blanc, Carignan, Carignan Gris
Region	Catalonia, Spain
Appellation	Empordà
Vintage	2022

---



### Sizes

750 mL x 12 — SDLV-0059-22

---

### Distributor's notes

A blend to explore the potential of Carignan, both red and white - 80% Carinyena Blanca, 15% Carinyena Negra, 5% Carinyena Gris. Grapes are grown organically with some biodynamic techniques on parcels within 8ha of estate vineyards in Empordà at an elevation of 290m over granitic sand. Grapes are hand harvested, partially destemmed and partial maceration with skins and stems for 5 days and pressed. Spontaneous fermentation with native yeast 85% in stainless tanks and 15% stainless steel in amphora. Aged on fine lees for 4 months in stainless. Limited production with 2,770 bottles annually.

Motivation: "To recover the genetics of the white, red and gray Carignan and play with all of them. Re-interpret their magic, enjoy their complicity game. To try to make a wine that shows the delicacy and depth of some native varieties that are the heritage of the Empordà. To plant new vines for future generations." - SB

---

### About the producer

As with Ruben Parera, you could say the same thing about Salvador Batlle, only difference being he took his talent from the Penedès to the Empordà region just south of the french border. His family still grows grapes in the Penedès and he makes their wines, but we thought his new project in the Empordà was more representative of his cosmic character.

Since taking over, he's applied strict biodynamic practices and has focused on local grape varieties: garnacha and carinyena. In addition to buying old vineyards spreading across 3h, he's planting new ones with hopes that those who come after him can find the same value in the sandy soils of Agullana that he did. He's immersed himself in the region and much to the regret of his Penedès roots, he's become one of them now.

In the cellar, he's become somewhat of an anfora master and has found in these clay vats his biggest ally. Whether it be fermentation or aging, all of his wines pass through anforas at some point and see little to no oak. If you ask him, he'll ask back, "why interrupt the natural state of the grapes by using foreign materials when you can use the same ground where they grew?". It's obvious that Salva is a firm believer in anforas and feels that they preserve the purest expressions of the grapes.

The names of his 3 wines represent everything it took for him to leave his native Penedès and embark on this new journey. All of them made without filtering, fining, or additions of any kind. There's something about his wines that is hard to put in writing. Something mystic about them. Simply put, he's a cosmic.cat

---