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Vinyes Tortuga, Catalunya Barbera Doolittle (2021)

Producer	Vinyes Tortuga
Distributor	Zev Rovine Selections
Supplier/Importer	Selections de la Viña
Category	Wine - Still - Red
Grape variety	Barbera
Region	Catalonia, Spain
Appellation	Catalunya
Vintage	2021



VINYES TORTUGA

doolittle - barbera de rabós

Vino de España I.S./2021
Embotellado por 500186-CAT para
Dido & Jurriaan, 17754 Rabós d'Empordà
This monkey's gone to heaven

11,5% vol.

75 cl

Sizes

750 mL × 12 — SDIV-0222-21

Distributor's notes

More of a Rosé this vintage! Direct press 100% Barbera (rare for Spain) grown organically (with some biodynamic techniques) over slate and schist soils. Hand harvested, spontaneous fermentation with native yeasts and raised in old oak barrels for one year without topping up, to allow flor development. Bottled completely O/O and with low ABV ~12%.

About the producer

We are Dido & Jurriaan. We share a passion: wine. We traveled from vineyard to vineyard to make wine all over the world. We finally set our foot down in the region of Alt-Empordà in Spain, where we found 9,5 hectares of planted vineyards in the natural reserve of Albera. The coming years we will farm these vineyards at least organically, implementing biodynamic principles as well. From these grapes we make natural wine without added sulphites.

After working a year in the same region, we encountered an 11-hectare plot for sale with planted vineyards of Garnacha, Merlot, Cabernet Sauvignon, Cabernet Franc, Tannat and Barbera. Through crowdfunding we were able to buy all of it. The year 2018 was our first vintage ever making wine from our own grapes. The following years we will focus on restoring the vineyards, converting them to biodynamics and grafting to other (white) varieties. We live in midst of our vines, installed solar panels and use water from the well so we are completely independent. A veggie garden is in the making as we speak, according to permacultural methods.

We worked for big industrial companies as well as for small boutique wineries. Our internship at Joan Ramon Escoda changed our approach and introduced us to the world of natural wine: wine made without any additions and without filtration or fining. Just transforming grapes in their purest form into wine: to not add anything or take anything away. This sounds logical, but we experienced first hand what can be added into wine - ranging from different types of yeasts to arabic gum - more than 88 additives are allowed in (also in AOC) wine. To be able not to work with these products, the grapes need to be of very good (at least organic) quality. This leads to a intensified focus in the vineyard, working as natural as possible, obtaining the most delicious grapes.

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