



# ELS BARDISSOTS

## PIXACÀ

### ORIGIN

Vilalba Sasserra, Montseny, Catalunya.

### VARIETIES

50% Pansa Blanca, 40% Sumoll, 10% Jaqué Blanc (a hybrid variety)

### VINEYARD

From the organically farmed Ram de L'Agell vineyard planted in 1937 in the Vilalba Sasserra area of Montseny on the interior side of the Catalan Coastal Range. The vines are at 280-320m on granitic sand soils and face south.

### VINIFICATION METHOD

The grapes were harvested by hand and left whole cluster to macerate on the skins for 10 days before pressing. Fermented and aged in stainless steel tank for 11 months on the lees, then bottled without fining, filtering, or sulfur addition.



### PRODUCER PROFILE

Els Bardissots (the briars) is a project from **Pep Pou, Pilar Rosell, and Oriol Artigas**. Pilar and Pep met Oriol in oenology school in 2010. The three quickly became friends and then, in 2016, collaborators when they began working with old vines (most between 80 and 90 years old) in and around Alella and making wine at Oriol's bodega. None of the three come from a winemaking family, and this inspired their name: hedges are thorny plants that grow on the margins. Pilar, Pep, and Oriol farm their parcels organically, with some biodynamic treatments. All the wines are made with indigenous yeasts, without temperature control, and in neutral vessels. There are no additives in the winemaking process, and the wines are bottled without fining, filtering, or sulfur addition.