



ANNA ESPELT

Pla de Gates Negre

We've known Anna Espelt since 2005 when we first started working with her family's estate, Espelt viticultors, in DO Empordà. Having studied habitat restoration and organic farming, Anna has always sought to bring her values in line with the farming practices at her family's large estate of 200 hectares. She has also been pursuing something more personal – a project focused on 25 hectares of vineyards collectively called Mas Marés located within the Cap de Creus Nature Reserve of Spain. While hiking around this area, she not only recognized the potential to revitalize some ailing vineyard sites, but she discovered evidence of human interaction with this ancient landscape dating back to the early bronze age. At once, Anna knew this place was special, not only for the wine that it could produce but for the very fact that humans had been interacting with this place for millennia.

ORIGIN

Spain

APPELLATION

Empordà

SOIL

Granite, sand, clay

AGE OF VINES

17

ELEVATION

25 meters

VARIETIES

Lledoner Negre (Grenache Noir)

FARMING

Certified organic (CCPAE)

FERMENTATION

Hand harvested, partially destemmed, natural yeast fermentation in oak vats, short, gentle maceration

AGING

9 months in neutral 500L and 20HL French oak barrels

When asked to describe her work in Cap Creus, Anna states that it is a land of granite, wind, blue skies, and the smell of wild herbs and sea spray. While it may seem odd that she doesn't mention vineyards in this description, it is largely because vines have been an integral part of this landscape shaped in equal parts by nature and human hands. In the US, our National Parks strive to minimize the impact of civilization, whereas, in this part of Catalunya, there is no escaping it. What might seem like a relic of a glacier is, in fact, a standing stone erected by human hands over 4000 years ago for some long-forgotten purpose. With Anna's dedication to organic and regenerative farming, these vineyards can once again be brought into balance with the surrounding flora and fauna. Through her work, Anna is paying tribute to the thousands of years of interaction between her ancestors and the land they've inhabited.

Made from 100% Lledoner Negre, the local name for Garnacha in this part of Catalunya, Pla de Gates showcases the new-school style of Garnacha growing increasingly popular in Spain. Sourced entirely from fruit that Anna Espelt grows in granitic soils in her personal vineyard of Mas Marés, these organically farmed vines are surrounded on three sides by the Mediterranean and exposed to nearly constant winds from inland or from the sea. This exposure ensures a vibrant style of Garnacha with notes of fresh herbs and a hallmark mineral streak and salinity in the finish.

