

**LOCATION:**

New 2021 vintage:
Spain > Penedes > Bonastre

VARIETY:

100% Xarel.lo

WINEMAKER:

Joanna Dubrawska



SCIENCE

ABV: 11%

SUGARS: < 1 g/L

TOTAL SO₂: No added sulfur

Vino de España Blanco 2021

EXPERIENCE

NAME: Joanna has made wine in Italy, France, and now Spain. A nomadic winery with a different cuvée each year called Maninalto. Maninalto, means “hands up,” referencing mother earth handing up its beautiful fruit from the vine to us.

CHARACTER: The color is golden from the skin-contact, a delicate color reminiscent of the Xarello grape. Great aromas of jasmine and citrus with pithy orchard fruits, develops with depth and structure on the palate supported by fresh acidity and a lively finish.

ENJOY WITH: All manner of white meats, dense white fish and octopus, vegetables, Spanish tapas, and cheeses.

BEST RESULTS: Recommended at 52 - 56° F, allow the wine to breath up to 15-20 minutes to unlock more aromatics and flavor. Don't serve too cold.

EXPRESSION

FERMENTATION & EXTRACTION: Whole cluster maceration in steel tank for 52 days on the skins. Without punch downs, racking, and minimal extraction, intentionally no intervention. Destemmed and pressed in mid-November.

ELEVAGE: Aged 4 months untouched in tank until May. Extended bottle aging before release to subdue the reductive character of Xarello.

FINING & FILTERING: No fining or filtering, vegan.

SULFUR: No sulfur was added at any point.

SOURCE

FARMING: From the organic vineyards of Sebastian Pie, in Bonastre.
LAND: Grown in Bonastre (Penedes) south of Catalunya in north-eastern Spain. On limestone soils at nearly 900 feet elevation, with a southwestern exposure.

VINE: 25-year-old vines, cultivated in the traditional bush training (Alberello).

HARVEST AND PRODUCTION: Each year Joanna works with a different natural wine producer, trading her time for grapes to make her Maninalto project. Made in the cellar of Oriol Artigas, Joanna harvested with the Artigas' team by hand, producing 200 cases.

