



IPO WINES

COUNTRY

Spain

REGION

Catalonia

APPELLATION

Penedès

SOIL TYPE

Chalk

VARIETAL(S)

20% Cariñena

20% Cabernet Sauvignon

60% Merlot

FARMING

Organic

WINEMAKER

Irene Alemany, Laurent Corrio



2016 Alemany i Corrio Pas Curtei

IMPORTED BY IPO Wines

ABOUT THE PRODUCER

Irene Alemany and Laurent Corrio have been making wines in Penedès since 1999 after meeting in Burgundy while staging winemaking. Following their passion for winemaking, they worked for a few years in Burgundy and California until Irene's father finally convinced them to take over the family vineyard planted by Irene's grandfather, which also transmitted in her the love for wine. Since then, their name has become a benchmark in Penedès thanks to a very personal approach to understanding viticulture. The area was focused on making high-volume sparkling wine, and their Burgundian techniques were revolutionary and criticized at the time. In fact, they decided to leave the appellation (Vi de Garatge) and follow their own rules. Converting their vineyards from the typical Penedes high yields and abandoning all forms of chemical treatment and fertilisers, they follow basic organic practices. Much of the construction and equipping of their cellar was modest and homemade, including building their own tanks. Production remains small, yet as they identify further small vineyard sites their range has extended to include distinctive wines from the indigenous varietal Xarel-lo, with which they carry out extended fermentation, using indigenous yeasts. It is then left on its lees to increase richness and complexity. Their facility is very modest, a real garage. The quality of the small wine they produced is all they care about. They started making red, with a combination of old vine Carinena, and some Cabernet Sauvignon and Merlot that they planted in 1999.

They work their vineyards and produce characterful wines under a non-negotiable criterion: maximum fidelity to the land. Theirs is the story of a dream and a decision. The story of a shared passion.

WINE NOTES

Pas Curtei is impressive and surprising for a good many reasons. Its quality comes as a surprise and so does its style, a wine more for laying down yet not reflecting this in the price. Its coupage is a surprise, with 20% Cariñena... In the Penedès! Well yes, from some old vines that Irene's great-grandfather once tended. Surprising too are the intensity and density of its colour, when we learn that they carry out very short macerations; the secret, we're told, lies in care of the vineyard, controlling the yields through green harvests to ensure perfect maturation of the skins and pips. Its production method takes us by surprise: they use tanks with a smaller diameter than usual and fill the barrels weekly so that the must and wine are always kept in a reductive wine-making regime, effectively, to avoid contact with oxygen as much as possible; and they use Burgundy oak barrels, a wood which has less influence on the wine's character. Irene and Laurent have declared themselves disciples and admirers of Burgundy vine growers and everything they do proves it.

Pas Curtei is a unique wine in the Penedès. At least for the time being. In this region there's a lot of effort going into the whites, but as regards reds, right now the Alemany i Corrió wines stand out as being different. The winery's flagship is Sot Lefriec and Pas Curtei was created to be the company's wine with an accessible profile, at a more affordable price. When you try it, you'll no doubt agree with us that they've only totally achieved one of their objectives, the price—which does them credit, of course, not the opposite—because although it's obviously more accessible than Sot Lefriec, Pas Curtei likewise boasts the profile of a great wine and deserves to be treated as such. A piece of advice: don't open it until its third year, and best after several months of maturing in bottle, the longer the better; always open it beforehand, and decanting is definitely favourable, and don't worry about finishing it the following day. This wine's longevity is astonishing.

Pas Curtei is a powerful wine but extremely pleasant on the palate, expressing itself naturally, with no

artifices nor aromas that might mask the authentic personality of the varieties and its terroir: Merlot (60%), Cabernet Sauvignon (20%) and Cariñena (20%). On uncorking the bottle it is usual and quite normal to detect certain reductive notes. They will soon blow off and don't imply a defect but, on the contrary, are one of its great merits. Reductive winemaking avoids oxidation and allows the wine to develop a greater richness and complexity of aromas: a profound perfume of ripe fruit, very well composed with elegant notes of India ink, typical of the Cariñena, leather, coffee and chocolate notes, earthy touches and mild balsamic hints. It's well polished on the palate, with great structure but a velvety texture, having an intense flavour and a very pleasant suggestion of sweetness. A noble and truly complete ensemble, a clean and honest wine with plenty of personality.