



**IPO WINES**

**COUNTRY**

Spain

**REGION**

Catalonia

**APPELLATION**

Penedès

**SOIL TYPE**

clay, limestone

**VARIETAL(S)**

20% Cabernet Sauvignon

30% Cariñena

50% Merlot

**FARMING**

Organic

**WINEMAKER**

Irene Alemany, Laurent Corrio

## 2021 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

The vines are trained gobelet and on wires, with vineyards between 15 and 70 years old on clay and limestone soils. Yields are around 4500 kg / Ha. All work is carried out lutte raisonnée. Alcoholic fermentation in stainless steel tanks with a small sulphitic pre-fermentative maceration with wild yeast. Malolactic fermentation with wild bacterias in 228l French oak barrels. Aged 14 Months in French Oak 228l.

This Bordeaux-esque wine jam packed full of mouthwatering black fruits with beautiful soft tannins. Intense, moreish with crunchy fruit and plenty of length on the finish.

