

CELLER LA SALADA ROIG BOIG



Sumoll, Roigenc, Mandó, Cannonnau, Monica, Torbat, Parellada and Xarel-lo. A field blend of various native and local red and white grape varieties designed for easy drinking and a pure expression of terroir. Complex fruity and floral aromas, with hints of cherries and strawberries, alongside wild flowers and balsamic undertones. Juicy, fresh and light-bodied with a smooth, fruity profile. A pleasant, bright acidity that provides a refreshing, flowing character. Soft tannins and a playful, lively personality. Serve this wine chilled alongside salty tapas, charcuterie, or creamy cheeses. Its light, glou-glou style also makes it a refreshing match for grilled seafood and Mediterranean rice dishes like paella.

Organic/Biodynamic.

Sourced from Estate vineyards in the Alt Penedès region of Catalonia, Spain. A field blend of Catalan native varieties, both red and white. The vineyard was planted in 2006 in calcareous clay soil. The grapes are harvested by hand into 10 kg boxes, with selection of the grapes in the vineyard. The grapes are chilled down and 85% of them are direct pressed. The other 15% are red grapes that are macerated for 45 days with virtually no extraction to limit color and tannins. Indigenous yeasts. Aged for 7 months in stainless steel. No additions; unfinned/unfiltered.

Toni Carbó built Mas Candí with his best friend and business partner Ramón Jané before starting Celler La Salada in 2012. His family's estate soils ring with life; they've been farmed sustainably for generations, untouched by chemicals. Their vineyards are not tilled; this is true minimal intervention agriculture. The objective is to have the highest variety life in the soil and create a natural balance within the environment. Toni's old vines express Vi Català as it was when his grandfather made it: fresh, characterful, and lively. No additions, including sulfur, whatsoever in any of his wines and now biodynamics are being practiced.

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Tasting Note:

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Sumoll, Roigenc, Mandó, Cannonnau, Monica, Torbat, Parellada & Xarel-lo.
Aromas of cherry, strawberry, wild flowers & balsamic; juicy, fresh & light-bodied; smooth & fruity; refreshing, bright acidity; soft tannins & a playful, lively personality.
Organic/Biodynamic.

Shelf Talker:

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