

Winemaker : Enric Soler

Region: Catalonia

Location: Sabanell



Espenyalluchs

ENRIC SOLER



Appellation: Vino de Mesa

Varietal: 100% Xarel·lo

Farming: Organic and Biodynamic practices

Vineyard / Terroir: 0.91 ha of Vinya dels Taus cloned vines grown with massal selection in the Espenyalluchs plot. The vines sit on a gentle slope. The soil is clay and is covered by pebbles.

Altitude: 400m

Vinification: The grapes are hand-harvested. Fermentation with wild yeast and ageing on the lees for eight months in four and five-year-old 300L French oak barrels.

About the winemaker: With over fifteen vintages under his belt, Enric Soler has definitively proven the grandiose potential of still

Xarel·lo from Catalonia. Soler began in 2004 with a radically different approach to traditional regional production, treating his native terroir and grapes as if they had the potential to make some of the world's best white wines. It turns out that Soler was entirely correct; today, his miniscule production of handcrafted wines are some of the most allocated bottles in Spain. Soler began his career as a sommelier, winning the award for best sommelier in Spain in 1997. After the loss of his grandfather, Soler began making his own wines from an inherited small parcel planted in 1945 called Vinya dels Taus.

Enric Soler writes, "Following the recovery of the old Xarel·lo grapevines, several lands have been selected and repopulated with the original Vinya dels Taus clone. During these years, work has been carried out enthusiastically so as to procure white wines that are vibrant and electric, with pure aromas and the body / persistence of wines for aging. Work in all of the vineyards is done following ecological and biodynamic precepts, with minimum intervention."

Enric Soler's wines easily find a place at the table with the world's finest white wines, and any skepticism to that claim can be cleared up simply by opening a bottle.