

Winemaker : Enric Soler

Region: Catalonia

Location: Sabanell



*Nun

ENRIC SOLER



Appellation: Vino de Mesa

Varietal: 100% Xarel·lo

Farming: Organic and Biodynamic practices

Vineyard / Terroir: Old-age vines planted on the flagship Vinya dels Taus vineyard among plant cover. The soil is a blend of sand, silt, and clay.

Age of the Vines: Over 80 years old

Altitude: 250m

Vinification: The grapes are hand-harvested. Gentle pressing and fermentation with wild yeast. The wine ages on its lees for 8 months in 300L Burgundian barrels (25% new oak).

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.