



## Cellers Joan d'Anguera Planella DO Montsant, Spain



Joan d'Anguera is the property of Joan and Josep Anguera, the 7th generation of farmers. They are located in Darinos, the lowest area to the south of the Montsant appellation. The family roots in wine go back to 1820, but the first vintage was bottled in 1984 by their father.

Today the estate counts 30 hectares divided into multiple single vineyards. They lie at an altitude of 200 to 300 meters on clay and calcereous soils.

The Anguera brothers strive to work as naturally as possible, both in the winery and in the vineyard. Their philosophy is based on the respect for traditions and following the natural rhythms of the eco-system. They are certified organic and biodynamic, and like to let nature follow its course, thus allowing the wines to express the personality of their unique terroir.

All wines are fermented with indigenous yeast and not filtered.

Planella is a terroir driven carinyena, with fresh fruit, garrigue, with fluidity, and a strong sense of place. A food-friendly wine.



Certified organic and biodynamic



Hand harvest



90% Carinyena, 10% Syrah



Vineyard planted in 1983



Ageing for 12 months in used oak



24 hl/hectare



White and red clay and sandy soils



15.000 bottles per vintage



Hand harvested in the morning. Whole cluster. Fermentation with natural yeast with no correction of the juice ( no tartaric, no sulphites, etc...) during 15-21 days for syrah and 30-35 days for carinyena. The wine is aged in used barrels for 12 months.