



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



Joan d'Anguera is the property of Joan and Josep Anguera, the 7th generation of farmers. They are located in Darmos, 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 hectars divided into multiple single vineyards. They lie at an altitude of 200 to 300 meters on clay and calcerous 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.

Altaroses is a pure expression of granatxa, rooted in the traditions of Darmós. Delicacy and fluidity, with a strong sense of place best describe this wine.



Certified organic and biodynamic



Hand harvest



100% Granatxa



Vineyard planted in 1988



Ageing for 12 months in used



24 hl/hectare



White clay and sandy soils



25.000-30.000 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. The wine is aged in used barrels for 12 months.