



Vinya Oculta Amós Bañeres winery, Penedès, Spain



Amós Bañeres winery:

The main philosophy of Amós Bañeres winery, is that each vineyard, however small it is, each plot, no matter how hidden, has an inherent potential and can produce a wine with a particular character, its own character, and that the work of the grower and winemaker, like a father with his child, it is only to find the way to get the best of them, leading rather than forcing, so that the taster is able to identify that character.

Wine description:

Coming from a vineyard located on a small hill, limestone, clay-limestone and sandy soil Vinya Oculta has the full spectre of freshness and complexity, full-mouth and verticality, accompanied of a wide range of aromas as result of the east and west orientation and its three different soils. Citrus and floral, bone fruits, flint and fennel.



Natural wine.
No certification.



Selective hand harvest
in small boxes



Xarel·lo



Planted in 1989-90



10 months in 300 L
french oak barrels,
new and used.



Yield: 10 to 12 HL/Ha
depending of the year



Limestone, clay-
limestone, sand



1574 bottles
produced per



Vinification process:

Destemmed, skin maceration one night, static racking, fermentation with wild yeasts that ended in the spring, fermentation and ageing for 10 months in 300 liters French oak barrels (new 25% and used). Malolactic occurs. No batonnage. No racking. Before bottling the wine is not stabilized, clarified nor filtered. Slightly sulfited before bottling.