

Obstinat, Joan Rubió Penedés, Catalonia, Spain

Cal Tiques winery

A relatively small family-owned winery near Vilafranca del Penedes, in the centre of Catalonia's wine growing region. Joan Rubió started his own project in 2015 after having been the technical director at the famous cava house of Recaredo. Using old family fields he strictly applies the principles of organic and biodynamic agriculture; minimum intervention of the soil and spontaneous vegetable cover. His award-winning wines are obtained from free-run juice, without pressing, slowly vinified and macerated with their skins. A mix of stainless steel, oak and ceramic vessels is used to obtain varying flavours. Typical of his wines is the low alcohol percentage. Web: www.tiques.cat

Obstinat

A 100% Xarel.lo with Intense floral aromas and a vibrant silky mouth feel and a long finish. Low alcohol of 10%.



Certified by CCPAE organic. Biodynamic practices since 2009



100% manual harvesting and selection of grapes



100% Xarel.lo



Vineyards of 25 year old vines



Oak and stainless steel



15 hL/hectare



highly calcareous limestone



850 bottles produced per vintage



After manual selection of the grapes, both in the vineyard and on the selection table, the grapes are separated from the stems and, without pressing, so with their skins, a maceration process of 6 days in stainless steel vessels takes place. The juice is then separated from the cap and spends 4 months in a stainless steel vessel to complete the alcoholic fermentation, and 6 weeks in an oak barrel. The wine spends a minimum of 2 years in the bottle before it is brought to market.