



PURA VIDA Coster del Segre, SPAIN

PURA VIDA

Joan Soler is an agriculturist and a very accomplished winemaker. His disciples describe him as 'an artist who creates with the precision of a chemist' and as 'a scientist who speaks like a poet'. For many years Soler was the winemaker at the Abadal and La Fou wineries in the Pla de Bages region of Northern Spain, near Manresa and the mythical mountain of Montserrat. From there he moved on and started to produce his own wines. An activist and idealist, Joan Soler searches to express the terroir in his wines. He farms his vineyards in a biodynamic manner and insists on ensuring the health of the soil and the vines. He now resents to produce 'commercial' wines. His passion for winemaking abounds and tasting his wines, one can feel Joan's dedication and personality. In his philosophy, the soil and the terroir are the essential components in the making of a wine. Joan has a wide knowledge about grape varieties and their acclimatisation to the different zones and climates allowing the elaboration of wines of outstanding complexity and intensity fused within an elegant frame and extreme purity.

Tasting Note:

Very inviting nose displaying white fruits aromas including apple followed by citric notes (lemon and grapefruit) and even touches of lavender. The palate is superbly balanced with a grassy structure and good weight. It is fresh, lively with a dominance of white and citric fruits and a long smooth finish with reminiscences of Mediterranean herbs.



Sustainable farming



Hand harvested



60% Chardonnay
40% Macabeu



Macabeu: 80 years old
Chardonnay: 25 years old



15% of the wine aged for 5 months in French oak. The rest is aged in stainless steel tanks on the lees for 8 months.



Yield 40 HI/Ha



Clayish soil, shallow and chalky-silty



Annual production for this wine - 15.000 bottles



Grapes refrigerated at 4°C. Short skin maceration, 4 hours, prior to pressing. Both varieties are processed separately, fermenting the musts with a slight turbidity, which favors complexity, volume.

Once fermentation of each varieties is done, the Chardonnay and Macabeu are blended together. Once blended they are aged for 8 months on the lees giving a greater sensation of volume to the wine. 15% of the wine is aged in French oak barrels for 5 months, the rest is aged on the lees in stainless