

RIPE WINE IMPORTS

Representing Independent Premium Estates



SALTAMARTÍ

Els Vinyerons Vins Naturals, DO Penedes, SPAIN



Els Vinyerons was created by Alex and Amós as a result of their friendship and motivation to produce still wines from Penedes, made with very limited intervention. With this aim, they started a deep and long process to select vineyards that had the potential to communicate through the fruit the essence of their terroir. They both agree that there is no other option than to produce natural wines with local varieties. They only use indigenous yeasts, no enological products, thus working with the philosophy that wines are first and foremost made in the vineyards.

Saltamartí (grasshopper) is named after the grasshoppers, important part of the ecosystem in Penedes.

Saltamartí is a unique blend of Tempranillo and Garnacha. It is an expressive red wine with fresh aromas of red fruits (red cherry, red plum), black fruits (black berry, bramble), with delicate herbal notes (fennel, lavender, dill) and fine grained tannins.

It is a wine that shows great complexity as it opens up (decanting recommended).

Unfined, unfiltered, no added sulfite.



Natural wine



Hand harvested



Tempranillo 90%
Garnacha 10 %



25 to 60 years old



Garnacha aged 1
year in french oak



5000 kg/ha Tempranillo
2000 kg/ha Garnacha



Sandy for Tempranillo.
Calcerious-clay for
Garnacha.



25.000 bottles/ year



Lluerna is a natural white wine.
10 % of the wine is aged during one year in French oak
barrels of 300 liters.
Fermented with native yeasts only.
Soft pressing, light pumping-over.
Unfined, unfiltered, no sulfite added.