

THINK LIQUID

February edition

WINE CATALOG

THINKLIQUID.NO

In the chaos of the wine market, we believe in the clarity of genuine wines, far from the masses and close to the soul.

Let's tell together the stories of those who produce with sensitivity and technique.

IT'S TIME TO
THINK LIQUID

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ITALY

OWNER:
MARCO SARA

HECTARES OF VINEYARDS:
8 HA

REGION:
FRIULI - VENEZIA - GIULIA

Our farming practices are able to regenerate the land, stimulate plants and produce fruits with a strong bond with the territory.

We do not waste this heritage in the cellar, avoiding invasive oenological interventions. Native vines, manual harvesting, spontaneous fermentations, single parcel vinifications, "non-invasive" cellar techniques that safeguard the identity of the territory. Consisting of around eight hectares of vineyards and four of woods, our lands are located in Savorgnano del Torre in the municipality of Povoletto, in the westernmost and coolest part of the Colli Orientali del Friuli area in Savorgnano del Torre, between 175 and 300 metres above sea level.

Here we find the Julian Alps and Prealps behind us which shelter the vines from cold northern air currents and the Adriatic Sea to the south (about 45 km as the crow flies) which ensures a beneficial air flow.

The climate is cooler here than in other parts of the Colli Orientali area: summer temperatures are never excessively high and there is a good temperature range, creating wines whose zesty flavour is a very recognizable feature.

In pursuing the terroir's maximum expression, we have chosen, as a company philosophy, to grow native grape varieties that were born here or acclimatized hundreds of years ago on Friulian soil.



● White wine

Ribolla Gialla

2022
100% RIBOLLA GIALLA
12,5% VOL
0,75 L

The vineyards have an average age of 20 years and are located at 250 above sea level, the composition of the soil is marl and sandstone.

Manual harvest in September.
Steel or concrete in white. The bunches are pressed whole, without destemming. With indigenous yeasts, no malolactic fermentation. Such fermentation lasts until the complete reduction of sugars into alcohol, with a residue of less than 2 g/litre.
At the end of the process, the wine matures on its own fermentation deposits (fine lees) which are kept in suspension. The duration of this maturation on the lees lasts from 6 to 8 months depending on the vintage.



● Red wine

Schioppettino

2022
100% SCHIOPPETTINO
13,5% VOL
0,75 L

The vineyards have an average age of 60 years and are located 250 above sea level, the composition of the soil is marl and sandstone.

Manual harvest in October.
Maceration of grapes for 20/25 days. made of steel or concrete.
Indigenous yeasts in large barrels or barriques, second passage, spontaneous malolactic fermentation.
12 months, monthly battonage.

OWNERS:
FLAVIO BASILICATA
CORA BASILICATA
SILVANA FORTE

HECTARES OF VINEYARDS:
3 HA

REGION:
FRIULI - VENEZIA - GIULIA

The Le Due Terre estate was established in 1984 in Prepotto, Friuli Venezia Giulia, when Silvana Forte and Flavio Basilicata decided to pursue their passion for nature and natural farming practices.

The first grape harvests came from a number of vineyards that they rented and their wines were made in an ordinary garage. All the couple had at the time was Flavio's diploma in oenology and their experience of working in the winegrowing and winemaking sector, nothing more. A few years later, in 1986, the opportunity came for them to make their dream come true. They purchased a pristine three-hectare hillside not far from the village centre with a hay meadow and an old vineyard, which had been cultivated by hand. They immediately began work on constructing the winery and planting the vineyards, for which they chose only a few varieties, mainly black grapes and a couple of whites, for the most part indigenous varieties. The enthusiasm shared by the family for their work has of course been passed on to their daughter Cora, who joined the business a few years ago after completing her studies in oenology. A real family project.



● White wine

Sacrisassi Bianco

2021
70% FRIULANO / 30% RIBOLLA GIALLA
13,5% VOL
0,75 L
/

Harvesting period: first or second week in September, depending on seasonal conditions. Grapes hand harvested in small crates when ripe, completely destalked and transferred into steel tanks; spontaneous fermentation and maceration on the skins for 7 to 15 days, depending on vintage. After vinification the wine spends 21 months in used French oak tonneaux. Bottling: in July, 21 months after the grapes were harvested, in the correct phase of the lunar cycle.



● Red wine

Pinot Nero

2021
100% PINOT NERO
14% VOL
0,75 L
/

Harvesting period: first or second week in September, depending on seasonal conditions. Grapes hand harvested in small crates when ripe, completely destalked and transferred into steel tanks; spontaneous fermentation and maceration on the skins for 15 to 25 days, depending on vintage. After vinification the wine spends 21 months in used French oak barriques. Bottling: in July, 21 months after the grapes were harvested, in the correct phase of the lunar cycle.

OWNER:
STEFANO MENTI

HECTARES OF VINEYARDS:
10 HA

REGION:
VENETO

Starting from the 70s the winery was already managed with an organic method. The scarce availability of chemical products at the time, “forced” producers to opt for an organic farming, only to yield, later on, to a more conventional approach driven by a quantity-focused production trend, which most of the times meant sacrificing the product quality.

Since 2002, at the behest of Stefano, the winery philosophy turned back to a more sustainable form of viticulture, as it used to be back at the time of his great-grandfather Giovanni. Stefano aims at producing wines intended to be a sincere expression of his terroir, with no compromises; to preserve and give value to the resources available focusing on the respect for the environment and the health of the consumer. So, for him, years of experimentation, study and research for agriculture began which embraced the values of sustainability and authenticity Stefano aspired to.

As a consequence, he approached biodynamic agriculture, which he effectively introduced in the farm starting from 2010. Later on he obtained the organic farming certification in 2011. Since then, Stefano has been working with dedication to spread and teach visitors his philosophy of respect for the environment and for those around us. Ours is a family-run farm producing natural wines from biodynamic agriculture with the utmost respect of the territory. We do it out of passion and love for a territory we are very proud of, a territory that has long been dedicated to the production of volcanic and unique wines.



● White wine

Riva Arsiglia

2021
100% GARGANEGA
11,5% VOL
0,75 L
/

After harvesting in boxes, the grapes taken to the cellar are destemmed and fermented with spontaneous yeasts on their skins without temperature control. The wine remains in the tank with its own yeasts for at least a year. It is bottled without stabilization. Hills of volcanic origin in Gambellara. Approximately 60 years (plants from 1935 until the most recent from 1985).



● White wine

Monte Del Cuca

2020
100% GARGANEGA
11% VOL
0,75 L
/

After the collection carried out in boxes, the grapes brought to the cellar are destemmed and fermented with spontaneous yeasts on their skins without control of the temperature. It rests partly in concrete tanks and partly in Slavonian barrels not toasted with their own yeasts, for a period of at least one year. Bottled unfiltered, follows a period of refinement in the bottle.

OWNER:
ANDREA FIORIN CARBOGNIN

HECTARES OF VINEYARDS:
2 HA

REGION:
VENETO

Garganuda was born out of the creativity of Andrea Fiorin Carboognin in the production area of the typical wines Soave and Valpolicella around the city of Verona. Garganuda wines are produced by spontaneous fermentations, which are typical expressions of their region. Growing up between the vineyards of Montecchia di Crosara, Andrea has always shown his interest in winemaking and, particularly, in the Soave, which was never missing at the family table.

The dream of Andrea was to cultivate the same vision and passion for wine shared with his grandparents and to produce wine from Garganega grapes the old-fashioned way: without required homologation, but a mineral tasting and "volcanic" wine, as it is the soil which nourishes the grapes. Inspired by his idea, Andrea started to look for a job that could be coherent with what he had in mind and that became possible after he met Stefano Menti, who opened him the door to natural wine.

Following biodynamic agricultural practices, Andrea aims to produce a different tasting Garganega and to achieve a personal revolutionary milestone: to obtain the DOC certification with his unconventional Soave, a pure, free and "nuda" (italian form for "naked") garganega. A Garganuda.



● White wine

Soave Madre

2021
100% GARGANEGA
11,5% VOL
0,75 L
/

After the collection carried out in boxes, the grapes brought to the cellar are destemmed and fermented with spontaneous yeasts on their skins without control of the temperature. It rests partly in concrete tanks and partly in Slavonian barrels not toasted with their own yeasts, for a period of at least one year. Bottled unfiltered, follows a period of refinement in the bottle.



● White wine

Naked

2021
100% GARGANEGA
11% VOL
0,75 L
/

After the collection carried out in boxes, the grapes brought to the cellar are destemmed and fermented with spontaneous yeasts on their skins without control of the temperature. It rests partly in concrete tanks and partly in Slavonian barrels not toasted with their own yeasts, for a period of at least one year. Bottled unfiltered, follows a period of refinement in the bottle.



● Red wine

Valpolicella Doc

2021
80% CORVINA / 20% RONDINELLA
12% VOL
0,75 L
/

After the collection carried out in boxes, the grapes brought to the cellar are only partially destemmed and fermented with spontaneous yeasts on their skins without control of the temperature. Stop part in stainless steel and ends up the entire mass in large 500l wood indigenous yeasts and bottle refinement for a period of at least one year. Bottled unfiltered.

OWNER:
MARCO BARBA

HECTARES OF VINEYARDS:
5 HA

REGION:
VENETO

Marco “Barba”, grown up in Madonna di Lonigo, near Vicenza, is the heart and the face of the Marcobarba project (check the label closely).

Since his youth, as soon as he finished the mandatory studies, he began working as a carpenter, but he soon discovered a deep interest for biodynamic agriculture and Rudolf Steiner’s anthroposophy. He thus moved in the Jura canton of Switzerland, to work as a shepherd and agricultural farmer. In 2015, returned to Veneto, he began working with his friend Stefano Menti in the latter’s family winery. Thanks to the enologic experiences accumulated in the Menti Winery, during his free time, he started to produce wine from the grapes of several vineyards he managed on behalf of a few elderly widows in his native town, incrementing the number of lots year by year.

In the following years, with the help of a few friends he met during the years working at Menti, Marco improved the agronomic aspects of his wine production, and since 2018, driven by their passion for biodynamic agriculture and their respect for nature, Marco and his close knit team of the “Barbaboiz” have launched the adventure of the Marcobarba brand, with the goal to produce straightforward and genuine wines derived by pure and authentic grapes. Wines that, just like Marco, are coarse and irreverent, with a big heart.



● Sparkling wine

Barbabolla

2022
60% GARGANEGA / 20% GLERA /
10% MOSCATO / 10% TREBBIANO
10,5% VOL
0,75 L
/

Fermentation with native yeasts; the wine is not filtered, and there is no sulphites added. The second fermentation is kicked started in the bottle with must from dried grapes. No disgorgement.



● White wine

Barbabianca

2022
60% GARGANEGA / 20% GLERA /
10% PINOT GRIGIO / 10% TREBBIANO
11% VOL
0,75 L
/

Vinification in concrete vats; it is aged for at least 6 months in the same fermentation vats, then it is bottled non-filtered and with minimum adding of sulphites. Fermentation with native yeasts.



● Red wine

Barbarossa

2022
40% MERLOT / 30% CABERNET /
30% RABOSO
12% VOL
0,75 L
/

Vinification in concrete vats; it is aged for at least 6 months in steel vats and it is bottled non-filtered with minimum adding of sulphites. Fermentation with native yeasts.

OWNER:
ALESSANDRO SALVANO

HECTARES OF VINEYARDS:
/

REGION:
PIEMONTE

DWNL, acronym for Drink Wines Not Labels. Year of birth: 2019. Place of birth: Montelupo Albese. Shaped by: ideas, values, concrete projects of Alessandro Salvano, who owes his love for wine to the lands of Montelupo Albese and the Langa (and how could it be otherwise?), integrated with the desire to do something concrete in the wine world, with the foresight to leave a mark and send a different message. The style is clear from the beginning: Alessandro wants to interpret his great passion for Burgundy. So? Whole bunch Nebbiolo, indigenous yeasts, no fining or filtration and low quantities of sulphites – which no one would have bet a cent on: “Too green, too tannin, too dry”. Alessandro himself says that this was precisely the push he needed to continue; so he continues, buys the grapes from his uncle, who gives him the opportunity to make wine in his cellar, buys a couple of tubs, a couple of barrels. It's 2019. 4 years and (almost) 5 harvests later: today DWNL is a project that tells a disruptive story, that of how wine must be about change and reasoning outside of pre-established patterns. The label itself says it, a bit like those people who “say a few but right things”: drink what is actually in the glass without external conditioning. If the “too” talking labels were deliberately left out of the project, they are in company; outside the world told by DWNL there are also prejudices, preconceptions, the idea that the fortunes of others are necessarily our misfortunes, the failure to get involved to change pre-established conditions. This entire value and ideological chain finds its embodiment in the latest release of the DWNL line, in the spring of 2023: Outside. The wine that has accompanied Alessandro since day zero, his Barolo outside the area, “the controversy that he loves to do so much”, as reported on the label. Only one request, that of DWNL, to those who approach it: learn to judge the wine for its essence, beyond the denominations that accompany it. More fun, more stimulating, and certainly more educational.



● White wine

Langhe Chardonnay

2022
100% CHARDONNAY
12,5% VOL
0,75 L
/

Spontaneous whole bunch fermentation for 8 days, followed by malolactic fermentation which is also spontaneous. Refinement only in steel and unfiltered and unclarified. Cold tartaric stabilization in winter with steel tank outside the cellar.



● Red wine

Langhe Nebbiolo

2022
100% NEBBIOLO
12,5% VOL
0,75 L
/

Spontaneous fermentation: 80% whole bunch for 10 days, followed by malolactic fermentation which is also spontaneous. Aging only in steel and unfiltered and unclarified. Cold tartaric stabilization in winter with steel tank outside the cellar.



● Red wine

Langhe Pinot Nero

2022
100% PINOT NERO
14% VOL
0,75 L
/

Spontaneous whole bunch fermentation for 8 days, followed by malolactic fermentation which is also spontaneous. Refinement only in steel and unfiltered and unclarified. Cold tartaric stabilization in winter with steel tank outside the cellar.



● Red wine

Langhe Dolcetto Rosso

2022
98% DOLCETTO / 2% NERETTO CUNESE
12,5% VOL
0,75 L

/

Spontaneous fermentation: 80% whole bunch for 10 days, followed by malolactic fermentation which is also spontaneous. Aging only in steel and unfiltered and unclarified. Cold tartaric stabilization in winter with steel tank outside the cellar.



● Red wine

Outside

2019 - 2020
100% NEBBIOLO
14,5% VOL
0,75 L

"Outside" is a protest wine: a wine slightly outside the Barolo area. Nonetheless, Alessandro undergoes all 36 months of aging as if it were a Barolo to be regulated; the objective is to demonstrate how exciting a "Barolo" outside the discipline can be.

Spontaneous whole bunch fermentation for 8 days, followed by malolactic fermentation which is also spontaneous. Aging in steel then in large, unfiltered, unclarified wood. Cold tartaric stabilization in winter with steel tank outside the cellar.

OWNER:
MAURO MARENGO

HECTARES OF VINEYARDS:
30 HA

REGION:
PIEMONTE

Our small family-run business sees its origins over half a century ago, thanks to Francesco Marengo decided who set up his first vineyards in the territory of Novello. Born mainly as agricultural activity, over time we become a wine-growing estate, and in 2015 we started to sell our own wines.

We have always cultivate our own lands : 30 hectares of which 13 of native grapes on Barolo and Novello hills.

We dedicate the utmost attention first of all to the care of the vineyard, respecting all the times that nature requires, hoping to reflect in every glass of wine the real Langa taste.



● Red wine

Langhe Nebbiolo

2021
100% NEBBIOLO
14,5% VOL
0,75 L

The area is that of Novello, the vineyards have an average age of 30 years and are Guyot.

Winemaking: Manual harvest.
Maceration in steel and concrete for approximately 25 days, with approximately 5% whole bunch. Fermentation conducted by indigenous yeasts. Malolactic fermentation at a controlled temperature follows.
Refinement: About 5 months in French and Austrian oak barrels of 10, 25 and 31 hl.



● Red wine

Langhe Dolcetto

2022
100% DOLCETTO
14,5% VOL
0,75 L

The area is that of Novello, the vineyards have an average age of 30 years and are Guyot.

Winemaking: Manual harvest.
Maceration in steel for approximately 10 days at a controlled temperature. Malolactic fermentation follows within two months of racking.
Refinement: In steel for 5 months.

OWNER:
MARISA BACHER

HECTARES OF VINEYARDS:
1 HA

REGION:
PIEMONTE

Marisa is a native of Valsesia in northern Piedmont, where her family raised dairy cows at the foot of the majestic Monte Rosa, one of the Alps' highest peaks. Her career path took her south to Barolo, where she has worked with Mario Fontana at Cascina Fontana in Castiglione Falletto since 2016. She had her eye on making her own wine from the start, and when an opportunity to rent a small plot of heirloom Dolcetto and Barbera vines in the neighboring town of Monforte came up two years ago, she jumped on it.

Like many of the towns throughout the region, grape vines are literally everywhere you look in Monforte. But Marisa's 1 hectare hilltop plot, only accessible by an unpaved private road, catches the eye with its gnarly old vines and unencumbered views over the surrounding valleys.

More importantly, the parcel – previously tended by a local resident to make his house wines – is unusual in the area for its high percentage of Dolcetto d'Alba.

Throughout the last few decades, Dolcetto (along with similarly reduction-prone grapes like Barbera d'Alba) has been consistently ripped out across the region in favor of Nebbiolo, a grape that's easier to farm and far more profitable on the international market. Marisa says the base vine material was one of the principal attractions for her to the spot. She firmly believes in maintaining the region's diversity of varietals, and thinks that historical grapes like Dolcetto can produce beautiful, drinkable wines (shés not alone, some top producers still continue to produce a small amount of excellent Dolcetto every year). In a moment when a lot of Piedmont's young winemakers are headed way up north to farm grapes in the foothills of the Alps, Marisa is part of a small group of outsiders who have been lucky enough to stake out their own small part of Barolo and will help shape the future of this rich region.



● Red wine

Rosso Bacher

2022

98% DOLCETTO / 2% NERETTE CUNESE

12,5% VOL

0,75 L

Grapes coming from Monforte d'Alba precisely from a historic vineyard called Montà, 60 years old. The soils are mainly sand, limestone and clayey silt.

The destemmed bunches fermented in concrete tanks for about 8 days, the refinement then takes place in steel for about 8 months.

OWNER:
GINO DELLA PORTA

HECTARES OF VINEYARDS:
6 HA

REGION:
PIEMONTE

SETTE is Gianluca, an oenologist and winemaker in the Langhe area.
SETTE is Gregorio, a lawyer and winemaker in Monforte d'Alba.
SETTE is Gino, a wizard in the world of wine.
SETTE is a splendid vineyard in Nizza Monferrato, with five and a half hectares of vines aged between 20 and 75 years.
SETTE is the creative ferment boiling up in each one of us. It's an aspiration to explore new roads, the excitement of a new challenge and the desire to move into a new area and make our contribution to it.
SETTE is our thoughts, ideas and discussions.
SETTE is all this rolled into one, and it's probably much more besides.



● Red wine

Grignolino

2022
100% GRIGNOLINO
14% VOL
0,75 L

30-year-old vineyards on Asti's sandy hills.

15 days of extremely delicate maceration, at the end of fermentation the refinement takes place in 7.5 hl Tava amphorae for approximately 7 months.



● Red wine

Barbera D'Asti Docg

2022
100% BARBERA D'ASTI
14% VOL
0,75 L

Barbera from 25 year old vines. The soils are rich in chalk.

Submerged cap maceration, it is drawn off after numerous tastings. the wine ages in concrete tanks for approximately 7 months.



● Red wine

Nizza

2022
100% BARBERA
14,5% VOL
0,75 L

These grapes come from the best locations and from 75 year old vineyards

Fermentation in large wood and aging in cement for approximately 8 months.

OWNER:
GINO DELLA PORTA

(SIDE PROJECT OF SETTE)

REGION:
PIEMONTE

A thousand milliliters is of no use to anyone, simple wines such as Barbera which are of no use to anyone. Two denominations, Barbera d'Asti and Nizza, which could easily not find a place on the wine lists. We have no historical connection with the territory that hosts it, no grandfather who left the vineyards, no country house with a vineyard from which the grapes were obtained to sell to the cooperative winery. Millemillilitri's grapes come from beautiful vineyards in the heart of Bracco di Nizza which we fell madly in love with, taken over from a previous conventional agricultural management and currently under organic and biodynamic management. We make wines that no one needs, so we make them as we please ...ethical and delicious!



● White wine

Vino Bianco (1 liter)

2022
65% CHARDONNAY / 15% ARNEIS /
20% MOSCATO
13% VOL
1 L

The soils are stratified with sand, clay, silt and chalk.

Grapes completely destemmed, fermentation and aging in steel.



● Red wine

Vino Rosso (1 liter)

2022
55% BARBERA / 15% CABERNET
SAUVIGNON / 30% SYRAH
13% VOL
1 L

The soils are stratified with sand, clay, silt and chalk.

Completely destemmed grapes, fermentation in steel and aging in concrete tanks.

OWNERS:
IVAN MARCHESE
MARIO ALEMI

REGION:
LOMBARDIA

Café 124 is a company based in Milan, founded by Mario Alemi and Ivan Marchese. We import 100% Arabica specialty coffee from Ethiopia to produce Drink 124, the best cold brew. This non-alcoholic ready-to-drink beverage is sugar-free and carbonated, obtained through a quick (yet always cold) extraction that prevents oxidation and prolonged contact between water and coffee.



● Bevanada analcolica

Cold Brew (20cl)

ARABICA 100%
0% VOL
0,2 L

The best natural coffee is imported from Ethiopia, 100% Arabica with the aim of producing the best Cold Brew.

Thanks to study and technology, the product maintains its organoleptic characteristics, guaranteeing 12 months. The technique involves rapid cold extraction in the absence of oxygen.

OWNER:
LUCA PIZZETTI

HECTARES OF VINEYARDS:
4 HA

REGION:
EMILIA ROMAGNA

Franchina e Giarone is a small farm located on the hills of Emilia. We have four hectares in two different vineyards, near Castelvetro. We produce wines with local vines: Lambrusco, Trebbiano Modenese, Trebbianina, Sgavetta and others. 2021 was our second vintage, we produce sparkling wine with the method of natural rifermentation in the bottle. We don't use yeast or other additives (only a small quantity of sulfites).



● Sparkling wine

Zuzù

2022
50% TREBBIANO DI SPAGNA /
50% TREBBIANO MODENESE
13% VOL
0,75 L

Sparkling white wine obtained from the pressing of destemmed Trebbiano di Spagna and Trebbiano Modenese grapes.

After pressing, spontaneous fermentation, vinification and aging all in fiberglass follow. After the winter it is refermented in the bottle with the addition of frozen must from the wine of the same vintage.



● Rosé Sparkling wine

Perbenci

2022
100% LAMBRUSCO GASPAROSSA
12,5% VOL
0,75 L

Sparkling red wine obtained from whole bunch pressing of Lambrusco Gasparossa grapes.

After pressing, spontaneous fermentation, vinification and aging all in fiberglass follow. After the winter it is refermented in the bottle with the addition of frozen must from the wine of the same vintage.



● White wine

Dedalo

2022
100% TREBBIANO DI SPAGNA
13,5% VOL
0,75 L

White wine obtained from the pressing of destemmed Trebbiano di Spagna grapes.

After pressing, spontaneous fermentation, vinification and aging all in fiberglass follow. It rests on the fine lees until the following summer.

OWNER:
GIANLUCA BERGIANTI

HECTARES OF VINEYARDS:
16 HA

REGION:
EMILIA ROMAGNA

Terrevive farm was born in 2008 on 16 hectares of land in the village of Gargallo di Carpi near Modena thanks to the vision of Gianluca Bergianti. From the start it has strictly followed the Biodynamic method and its exclusive agronomic technique therefore respecting the sensibility of the people working on the farm itself. Principles such as sustainability, biodiversity and respect for the forces of nature are the pillars of this community. Various agricultural skills bring an added value to this open, friendly environment. Wine from our Lambrusco vineyards, seasonal vegetables, aromatic herbs, cereals and traditional fruits. The produce is sold in the farm shop or in the farmers market in the nearby town of Carpi in order to link the consumer directly to the grower in the most natural way. Since 2017 we are part of the Wwoof Italia Association that develops, no profit rural projects in order to promote cultural exchange and a more sustainable global community. All the activities including the educational farm, the social farm and the presence of various animals on the farm itself, contribute in creating a complex organism which is the base of the Biodynamic concept and of traditional agriculture. In fact we like to see ourselves as traditional farmers.



● Rosé Sparkling wine

Perfranco

2022
100% SALAMINO SI S.CROCE
11,5% VOL
0,75 L

In memory of the old village taverns that my grandfather Gianfranco loved. Also an ancient clone of the Salamino di Santa Croce. Fresh and with a scent of citrus fruit, in particular grapefruit.

After pressing, spontaneous fermentation follows, vinification and aging all in fiberglass and concrete. After the winter it is refermented in the bottle with the addition of frozen must from the wine of the same vintage.



● Rosé Sparkling wine

Saint Vincent

2022
100% LAMBRUSCO DI SORBARA
11,5% VOL
0,75 L

Its name originates from a trip to France, in the land of champagne during the festivities for the patron saint of all vineyards and winemakers. An ancient clone of Lambrusco Sorbara that gives it a typical slight acidity and tones of raspberry.

After pressing, spontaneous fermentation, vinification and aging follow, all in fiberglass and concrete. After the winter it is refermented in the bottle with the addition of frozen must from the wine of the same vintage.



● Sparkling wine

Steve

2022
100% GRECHETTO GENTILE
12% VOL
0,75 L

We managed to give our Grechetto Gentile a light and carefree look. Wine that is characterized by great drinking, acidity and if you drink it young, its tropical side emerges.

After pressing, spontaneous fermentation, vinification and aging follow, all in fiberglass and concrete. After the winter it is refermented in the bottle with the addition of frozen must from the wine of the same vintage.

OWNERS:
SEBASTIAN NASELLO
UGO FABBRI

HECTARES OF VINEYARDS:
8 HA

REGION:
TOSCANA

The search for our own terroir consumed us for years, leading us to a mysterious land just a few kilometers away. It was a place shrouded in mystery, waiting for someone bold enough to believe. Altitude, snow, temperature variations, and geologically ancient land with calcareous sediments became the canvas for our winemaking adventure. Embracing the freedom to express this unique terroir, we found our home on the ancient volcano, Monte Amiata.

In crafting our wines, we prioritize minimal interference, allowing indigenous yeasts and the natural transformation of grapes to reveal the true essence of the terroir. We believe that good wine, showcasing the complexity of the land, requires space for nature to unfold in both the vineyard and the cellar. Our approach is to serve the land, facilitating its expression rather than imposing our convictions.

Our cellar practices involve working primarily with containers that don't alter the wine's flavor, such as concrete and steel. Fermenting and aging in these vessels, we emphasize the texture of Monte Amiata wines, aiming to eliminate the superfluous and reveal the spirit of the terroir.

Located 600 meters above sea level in the village of Poggioferro, we planted Sangiovese and Cabernet in different lots based on soil geology. The Poggioferro vineyard, with its carbonate rock and limestone, captured our attention immediately, inspiring us to make red wine in this remarkable place. "Unbelievable! It's like being in the Clos de Bèze," we exclaimed, reinforcing our conviction in the extraordinary nature of this vineyard.



● Rosé wine

Rosa

2022
100% SANGIOVESE
13,5% VOL
0,75 L

The soil is composed from marl with carbonate and calcareous rocks; altitude is 600 m above the sea level.

Age of vineyards: 15 years.

Yeasts: indigenous.
Fermentation: steel vats.
Ageing: steel vats.



● Red wine

Sangiovese

2022
100% SANGIOVESE
13% VOL
0,75 L

At Monte Amiata (Poggioferro) the soil is composed from marl with carbonate and calcareous rocks; altitude is 600 m above the sea level.

Age of vineyards: 15 years.

Yeasts: indigenous.
Fermentation: steel vats.
Ageing: steel vats.

OWNERS:
MADDALENA FUCILE
MATTEO VACCARI

HECTARES OF VINEYARDS:
7 HA

REGION:
TOSCANA

Fattoria Cigliano di Sopra, situated in the northernmost part of the Chianti Classico region, encompasses 32 hectares, featuring 7 hectares of vineyards, 17 hectares of olive groves, and 8 hectares of parks and woods. The historic Villa, inhabited by the owners, reflects a unique terroir tended to with dedication. The winery, marrying innovation and tradition, stands out as a noteworthy destination in the Chianti territory. Located in San Casciano Val di Pesa, Florence, the estate dates back to the 14th century and has experienced a revitalization under Maddalena Fucilés enthusiastic leadership. With vineyards meticulously managed for 38 years and a commitment to environmental balance, Fattoria di Cigliano produces exceptional wines, including Chianti Classico, White “Ciglianello,” and Merlot “M.” The winemaking process involves separate vinification based on plot origin, followed by careful blending. These wines embody the essence of the region, craftsmanship, knowledge, and a deep connection to the land and its history. They are authentic expressions of passion and love for their origins.



● Red wine

Ciglianello

2022
80% SANGIOVESE / 15% CANAILOLO /
5% COLORINO
13,5% VOL
0,75 L
/

Thanks to study and technology, the product maintains its organoleptic characteristics, guaranteeing 12 months. The technique involves rapid cold extraction in the absence of oxygen.



● Red wine

Chianti Classico

2022
100% SANGIOVESE
13% VOL
0,75 L

Selection of the best grapes from Sottobosco 0,3 hectare planted in 1982 exposure South-East 250 m a.s.l. and Valloni 1 hectare planted in 2004 exposure West 260 m a.s.l. Soil Composition: mix of clay and sand rich in limestone and rocks (Alberese).

Grapes are picked by hand and de-stemmed gently, fermentation happens with wild yeasts naturally present on berries skins in open top steel tanks. During the fermentation long pump overs are done twice a day in the first half and reduced in duration and frequency going towards the end. At the end of the fermentation and during the maceration punch downs are done to extract gently phenolic and aromatic compounds from the grapes skins. Fermentation and maceration process in 2018 lasted for 25 days. The free run and a small part of the press wine is so transferred French oak barrels, 20% new where the malolactic fermentation take place naturally. The ageing lasts for 14 months, racking is done just when necessary to let the lees presents at the bottom of the barrels continue to nourish the wine during the ageing process. After the ageing the wine is racked gently taking care to remove all the lees and transferred for a brief period in steel tank before bottling. No filtration or fining is done before bottling and the usage of sulphur during the whole.

OWNER:
JESSICA PELLEGRINI

HECTARES OF VINEYARDS:
4,5 HA

REGION:
TOSCANA

Born in 2000 in the Montosoli area on the Sienese side of the Montalcino hill. Our young company with passion and dedication is committed to making Sangiovese the main grape variety of our territory. Our vineyards are grown on galestrous soil, arenaceous limestone clay. Mild temperatures in the mid-hills and the presence and right ventilation allow us to harvest very fine grapes selected on the vine and ready to express their elegance. The cellar work is carried out with traditional methods, the alcoholic fermentation occurs spontaneously triggered by indigenous yeasts, medium-long fermentations (from twenty to twenty-five days. The wine rests in the cellar, undergoing the seasons and waiting for the natural fining deposits; Jessica Pellegrini proves herself to be of the most interesting winemakers in the area.



● Red wine

Rosso Di Montalcino

2019
100% SANGIOVESE
14% VOL
0,75 L
/

Traditional maceration method on medium-long skins with frequent pumping over during the tumultuous phase with punching down purpose of breaking and spraying the hat for a greater extraction from the skins. All with manual processing. Aging: one year in steel and six months in 50 hl Slavonian oak barrel. Bottle refinement: more than four months.



● Red wine

Brunello Di Montalcino

2018
100% SANGIOVESE
14% VOL
0,75 L
/

Winemaking: traditional maceration method on the medium-long skins with frequent pumping over during the tumultuous phase with punching down with the aim of breaking and spray the cap for greater extraction from peels. All with manual processing. Aging: first passage in steel and 36 months in 50 hl Slavonian oak barrels.

OWNER:
PAOLO MARCHIONNI

HECTARES OF VINEYARDS:
7 HA

REGION:
TOSCANA

In 1993, when my brother Lorenzo and I (born in 1977 and 1973 respectively) began directly managing the small home estate in Vigliano, we were really kids, but even then we had very clear ideas about what we wanted to do: we sayings “either we try to make wines with a precise identity that try to tell the story of the territory from which they come and the producer who makes them or we continue to make the wine and only us and our friends drink it”. Since the first choice would not have excluded the second, we decided to get involved, with the help of our lifelong friends Guido, Edo, Alfiero and Graziano and with the fundamental support and discreet supervision of our parents. We had, Lorenzo and I, little experience, far from any teaching approach in both the agronomic and oenological fields, but we felt supported, then, by Andrea Paoletti’s agronomic expertise and his “light” way of working both in the vineyard and in the cellar; with him we grew and re-planted and set up our current vineyards (1993, 1998, 2002); with Andrea we further understood that if the grapes are large you can make a great wine, otherwise peace. You learn, and this is important, to manage even the lesser years. In the cellar there may be shortcuts, but not for us. We don’t care.

We have always had a good country practicality, so with a little study and attention to detail, a strict approach to work in the vineyard (i.e. a lot of manual work) and care in the cellar we are sure that the results are there, and how There are!



● Red wine

Rosso Vigliano

2022
100% SANGIOVESE
14% VOL
0,75 L

The grapes are harvested at multiple times, with alternative criteria to the selection of L'Erta crus. It is a more immediate wine, but extremely solid and rigorous.

Obtained only from Sangiovese grapes vinified and aged in cement, it is bottled at least 14 months after the harvest. It remains in the bottle for about 4 months (depending on the vintage) before leaving the cellar.

OWNER:
EDOARDO DOTTORI

HECTARES OF VINEYARDS:
5 HA

REGION:
MARCHE

Our business was born from a dream we had: to return to the origins and live by cultivating the beautiful hills where we born. The land I cultivate is located in the heart of the Marche region, in an area traditionally vocated to the production of a great wine, the Verdicchio dei Castelli di Jesi. On our estate, the verdant vine marries the silver-crowned olive tree, alternating according to the millennial rhythm of the Mediterranean countries. In organic farming management, I work with respect for the biodiversity of our wonderful landscapes, which never cease to enchant anyone who finds the time to stop and look at them. They are the ones that every day give me the inspiration for the most beautiful job in the world: the winemaker.



● White wine

Colle Bianco

2022
100% VERDICCHIO
12% VOL
0,75 L

Exposure: North exposure, vineyard located in San Paolo di Jesi at 180 meters above sea level.
Soil: clayey soil, rich in limestone.
Management: Certified Organic Viticulture.
Fertilizers: green mature and bovine manure.
Soil management: natural covering and cover crops.

Harvest: early September, manual harvest.
Winemaking: Soft pressing of the grapes, cold static decantation, spontaneous fermentation by indigenous yeasts. It ferments and rests for 6 months in steel on its fine lees, then matures in the bottle for at least 6 months.

FRANCE

OWNERS:
LUCIE CHEURLIN
SEBASTIEN CHEURLIN

HECTARES OF VINEYARDS:
5 HA

REGION:
CHAMPAGNE / CÔTE DES BAR

The two brothers Lucie and Sebastien Cheurlin founded the company in 2011, but in reality they are originally from the champagne area, above all they have been producing champagne for several generations; Thomas (the uncle) and Richard (the father) are the people who counted most in their education. Their training is not only technical but also ethical. Knowing how to listen to nature, its potential and its needs, is the greatest teaching received according to the two brothers, who with their 5 hectares in Côte des Bar have decided to make a decisive difference. Compared to its father, the style is more tense and lean, but without neglecting fragrance and complexity. Organic viticulture has always been practiced in the family, but the two brothers decide to carry out all the procedures for official certifications so in 2014 the organic certification finally arrives.



● Sparkling wine

Champagne Brut

/
70% PINOT NOIR / 30% CHARDONNAY
12,5% VOL
0,75 L

Clay-limestone soils, non-vintage wine (blend of multiple harvests)

Classic method approximately 36 months on the yeasts.



● Rosé Sparkling wine

Champagne Brut Rose Pluie D'Ete

/
85% CHARDONNAY / 15% PINOT NOIR
12,5% VOL
0,75 L

Clay-limestone soils, non-vintage wine (blend of multiple harvests)

Classic method approximately 36 months on the yeasts.

OWNER:
STÉPHANE SAILLET

HECTARES OF VINEYARDS:
/

REGION:
CHAMPAGNE (NOMAD)

Of Burgundian origin, Stéphane Saillet has always been close to the vine throughout his viticulture and oenology diploma. Trained in estates that have a real respect for their products (Domaine Viret, Zind-Humbrecht, Tawse Winery...), he will then produce wines for several years in northern Burgundy at the Domaine de Mauperthuis, before creating his own entity. The desire to create natural fine wines in Vertus (Marne) by harvesting different vines on their fields chosen from different regions (Alsace, Burgundy, Beaujolais) is at the origin of this adventure since 2020. Stéphane is in all respects a nomadic winemaker who continues to study and experiment, grows and harvests grapes in all areas of France and makes wine in the Champagne area, where he has lived since 2015. Sustainable viticulture, hand-harvested harvest, spontaneous fermentations without sulphites in oak or glass jars allow him to produce fresh and natural unfiltered wines.



● White wine

Riesling

2022
100% RIESLING (FROM ALSACE-
WINTZENHEIM)
12% VOL
0,75 L

Stéphane chooses the soils before the vineyards, this is a taut and salty riesling. It comes from limestone territories at 400 m above sea level.

Half manual harvest in September, spontaneous fermentation and no filtration. 90% of the mass ages in French oak foudre and the 10% glass.



● White wine

Savagnin Rose

2022
100% SAVAGNIN ROSE
12% VOL
0,75 L

The rose Savagnin is also a very rare variety in France. It can only be found in the village of Heiligenstein in Alsace where they call it Klevener. It is a parent of the Gewurztraminer (which actually means spicy Savagnin in Alsatian) but is much less aromatic and less rich. On the palate it is very velvety with a soft texture like a Gewurtz but with a sharp acidity in the finish like a Savagnin.

Manual harvest in mid-September, spontaneous fermentation and no filtration. 90% of the mass ages in French oak foudre and 10% in glass. Finally decanted into demijohns in an inert atmosphere and bottled with the fine lees.



● White wine

Romorantin

2022
100% ROMORANTIN
12% VOL
0,75 L

Romorantin is a very ancient variety from the east of the Loire. Fun fact: Francés oldest vineyard is actually planted with ungrafted Romorantin near the Chateau de Chambord. There are about 100 hectares of them in the world and about 10 are made with organic viticulture so I am very lucky to have some. It has the same parents as Chardonnay (Pinot Noir and Gouais Blanc) but actually gives wines that taste a bit between Chenin and Chardonnay. It has a very sharp acidity and a saline character on the palate.

Manual harvest in mid-September, spontaneous fermentation and no filtration. 90% of the mass ages in French oak foudre and 10% in glass.



● Red wine

Gamay

2022

100% GAMAY

12% VOL

0,75 L

Grapes selected from the best Julienas territories.

Manual harvest in mid-Aosta, spontaneous fermentation and no filtration. 100% of the mass ages in 600 liter French oak foudre.



● Red wine

Pinot Noir

2022

100% PINOT NOIR

12,5% VOL

0,75 L

Grapes selected from the best territories of Beaune.

Manual harvest in mid-September, spontaneous fermentation and no filtration. 90% of the mass ages in French oak foudre and 10% in glass.

OWNER:
LISE JOUSSET
BERTRAND JOUSSET

HECTARES OF VINEYARDS:
11 HA

REGION:
LOIRE

Domaine Lise et Bertrand Jousset was born with the 2004 harvest, a well-studied project and a shared desire. "Our philosophy is always the same: wine is made to be drunk and shared. Then it's up to us to make wines for every moment.

Chenin, sorry Ch'nin! An extraordinary vine, one of the most beautiful in the world, if not the most beautiful, allows us to express ourselves fully from dry to bubble. But it also requires a lot of work and attention, because it cannot tolerate mediocrity, nor even approximation. Our estate extends over 11 hectares in the Montlouis sur Loire and Touraine appellation. We work there Chenin (on 9ha), Chardonnay (on 1ha), Gamay and Grolleau (both on 1ha). Our 27 plots are mainly located in Husseau and a little in St Martin le Beau and Lussault. They are between 5 and 100 years old, due to old vines. Respecting nature seems fundamental to us! It is our mission... But beyond this "philosophical" aspect, there are also the beliefs of the winemakers. Our approach is very simple, we want wines that express their character and their origins. In other words, living wines! For this we need:

- living soils, with real microbial activity,
- a living vine,
- a balanced plant and animal life in our plots.

Of course, all this excludes synthetic herbicides, fertilizers and pesticides, insecticides or other fungicides that pollute our environment. But then what are we left with? More than enough to practice our profession: natural products (sulfur, copper, organic fertilizer) and above all a lot of work, observation... and rigor. We are obviously focused on biodynamics, whose principles have spoken to us for some time. Health!"



● White wine

Vilain P'Tit Ch'Nin

2022
100% CHENIN BLANC
13% VOL
0,75 L

Chenin on clay with flint in Montlouis-sur-Loire and clayey-limestone in the Tuet valley.
Vines: 30 to 50 years.

Press, settle, tone. These three subsequent operations occur without pumps; but by gravity. Manual harvest, yield of approximately 50 hl/ha. Fermentation in vats, indigenous yeasts.



● White wine

Menu Pineau

2022
100% MENU PINEAU
13,5% VOL
0,75 L

100% Pineau Menu. This is the name given to him in Montlouis. This endemic vine of Loir et Cher, called Orbois there, is rare today. Clay-limestone soils, 50-year-old vines.

Manual harvest, in 20 kg boxes, and in a single passage, yield 30 hl/ha. Pressing, decanting, barricading; these three subsequent operations are carried out by gravity. Our Menu Pineau is fermented in demi-muid (600 liter barrel) using only indigenous yeasts. Our demi-muids are aged from 0 to 12 years/wines; the musts remain there for 10-12 months. They are then stored in vats for a few months before bottling. Bottled in July 2022.



● White wine

Premier Rendez-Vous

2021
100% CHENIN BLANC
13% VOL
0,75 L

The soils are composed of 60% clay with flint; 40% flint sand in the municipality of Montlouis-sur-Loire.
Vines: 5 to 100 years.

Manual harvest, in 20kg boxes, and in a single pass, yield 35 hl/ha. Pressing, decanting, barricading; these three subsequent operations are carried out by gravity. Premier Rendez-vous is the result of a mixture of different textures. Fermentation of the different plots separately in demi-muid (600 liter barrel) only thanks to indigenous yeasts. Our demi-muids are aged from 0 to 12 years/wines; the juices remain there for 10-12 months. They are then stored in vats for 8-12 months before bottling.



● White wine

Renards

2018

100% CHENIN BLANC

14,5% VOL

0,75 L

100% clay-limestone soils in the municipality of Montlouis-sur-Loire. Called unique terroir "Clos aux Foxes" facing south.

Vines: 2 plots aged 80 and 100 years.

Manual harvest, in boxes, and in a single passage, yield 25 hl/ha. Crushing, decanting, barriquement; these three subsequent operations are carried out by gravity. The foxes come exclusively from Clos aux Foxes. Fermentation in demi-muids (600 liter barrel) only thanks to indigenous yeasts. Our demi-muids are aged from 0 to 6 years/wines; the juices remain there for 12 months. The wine is then stored in vats for 24 months before bottling.



● Red wine

Resiste Carignan

2022

100% CARIGNAN

14% VOL

0,75 L

In organic farming since 2009. Vines: 80 years.

Manual harvest, fermentation with indigenous yeasts and aging in concrete tanks. Bottled June 2021.

OWNER:
ETIENNE BODET

HECTARES OF VINEYARDS:
4 HA

REGION:
LOIRE

My deep-rooted connection to wine is a defining aspect of my identity. Raised by my grandparents with a profound appreciation for our terroir, the memories of harvesting during my youth remain my most cherished. Influenced by my hardworking father, I absorbed the myriad tasks of a winegrower, from disbudding to bottling. Our family has lived on the estate for 130 years, with the vine's rhythm punctuating our lives. My artisanal, philosophical approach to wine has led to differences within my family, prompting me to pursue my own path. My journey includes mentorship under Sylvain Pataille and experiences at Bernard Baudry and SICAVAC in Sancerre, shaping my vision. I earned my national diploma in oenology in 2020, learning precision and excellence with Aurélien Gerbais in Champagne. Subsequent experiences at the Guiberteau estate and Clos Rougeard deepened my understanding of Loire grape varieties, terroirs, and aging. Since 2020, I've managed the "Clos Durandière," a unique vineyard with specific Bathonian limestone geology, offering both challenges and potentialities. My goal is to produce an aerial and elegant wine, treating the vines solely with copper, sulfur, and biodynamic preparations 500, 500p, and 501. While I can't obtain organic certification due to my father's non-organic practices, I value certain biodynamic preparations for their empirical and scientific effectiveness. I resist fixed ideologies, aspiring to sell wines that truly reflect the terroir without artificiality and in homage to my ancestors' soil.



● Red wine

Clos Durandiere

2020
100% CABERNET FRANC
13% VOL
0,75 L

The "Clos Durandière" is my first vineyard since 2020. This plot is surrounded by the wall of the Durandière castle, the proximity of a forest environment gives the vines a diversity of fauna and flora and a western shade. This plot is based on a specific and unique geology in the Saumur area (on this type of land there are only 20 hectares of vineyards). We are on hard limestone from the Bathonian phase of the Jurassic.

Every year, winemaking is an exercise in 'solism', instinct and reflection, like a sculptor in front of clay.

The vinification and refinement take place without sulphur, on indigenous yeasts, in more or less whole bunches depending on the vintage to seek the elegant and spicy expression of an intracellular fermentation of the grapes. I take a lot of risks in sulfur-free winemaking, but these are measured and considered risks. I taste my wines as much as possible and allow myself to use organic nitrogen in my musts depending on the vintage, the only input used during winemaking. I play on temperatures and carbon dioxide to control alcoholic fermentation. Malolactic fermentation was carried out during maceration in 2021 and 2022.

Cabernet Franc is a raw material that requires a long time to be polished. I age my wines for a minimum of two years in new barrels for up to three wines, then 6 months in vats and 6 months in bottles before sale. The temperature and humidity of the cellars are fundamental criteria for polishing the tannins as much as possible. The goal is to obtain a refined, spiritual and as emotional wine as possible.

OWNER:
CHÂTEAU CASSEMICHÈRE

HECTARES OF VINEYARDS:
12 HA

REGION:
LOIRE

Located on the outskirts of Nantes, the Château de la Cassemichère was built in 1601, under the reign of Henry IV and has remained the same ever since. It is surrounded by 12 hectares of vineyards and 5 hectares of woods. Château de la Cassemichère is the birthplace of the Muscadet wine appellation as the first vines were imported from Burgundy by monks and planted in the estate grounds by François Cottineau de la Cassemichère in May 1740. This act led to the development of the vine in the area. The wines of Nantes were progressively nicknamed Muscadet. The name “Cassemichère” refers to the action of breaking bread. Some of the wines are aged in the heart of the Bacchus cellar (Muscadet Sèvre et Maine aged in oak) where the brotherhood of Gastronomes of the Sea also holds two inductions a year.



● White wine

Muscadet 1601

2020

100% MELONE DU BOURGOGNE

12% VOL

0,75 L

The 45 hectare vineyard is located around Château Cassemichère, thus benefiting from a fairly homogeneous sandy terroir. The greatest possible care in managing vines with an average age of 35 years: Guyot pruning, three-wire espalier, manual deforestation. The well-draining stony soils offer ideal conditions for growing vines and ripening grapes.

The winemakers pay particular attention to the grape varieties and the various winemaking procedures, in order to provide you with a quality product. The selected grapes come from the best company plot; the Plessisière. To obtain complexity and softness, part of the wine undergoes malolactic fermentation. Two thirds of the wine matures in barriques, bringing complexity, roundness and intensity.

OWNER:
ORCHIDEES MAISON DU VIN

HECTARES OF VINEYARDS:
15 HA

REGION:
LOIRE

The company is located in Anjou, overlooking the Layon, a tributary of the Loire. The estate and its vineyard benefit from morning fog and sunny afternoons. Its exceptional terroir has encouraged a continuous search for excellence: a well-exposed and well-drained vineyard with a large presence of shale and limestone, entirely planted on a slope. The estate is currently certified organic and therefore promises to retain the benefits of its terroir for many years to come. Domaine des Hardières comprises 23 hectares (15 under cultivation) located north of Layon. With an average age of 28 years, the vineyard is cultivated according to organic practices respecting the environment, the soil and the terroir.



● White wine

Les Petits Gars

2021
100% CHENIN BLANC
13,5% VOL
0,75 L

This wine comes from 30-year-old vines on soils with a large presence of shale.

Manual harvest, direct pressing. The wine is fermented directly in fourth passage barriques and aged in wood for 12 months. No filtration, no clarification. Manual harvest, direct pressing. The wine is fermented directly in fourth passage barriques and aged in wood for 12 months. No filtration, no clarification.



● Red wine

Les Etendards

2020
100% CABERNET FRANC
13,5% VOL
0,75 L

This wine comes from 25-year-old vines on soils with a large presence of red shale.

Manual harvest, direct pressing. The wine ferments directly in concrete vats, fermentation in October which can last up to 25 days. Aging in exhausted wood for 12 months. No filtration, no clarification.

OWNERS:

SASKIA LEAL KEIJZER
MAURICE GOETSCHY

HECTARES OF VINEYARDS:

15 HA

REGION:

RHONE

The farming adventures began in 2019, although wine has always been part of both their lives.

Saskia was born and raised in Andalusia, in the province of Malaga, to a Dutch mother and Spanish father, and her grandfather was a wine merchant there.

Maurice was born and raised in southern Alsace, where his grandfather was also a wine merchant in Altkirch. In the mid-1990s, Saskia's parents, Els and Ramon, decided to buy an old farmhouse in Occitan Provence. The house is sold with a few hectares of native vineyard...In 2017, plots of vines adjacent to and historically part of the Boucarut estate are put up for sale. Fate then providentially struck us and we decided to change our lives.

They moved to Lirac and officially became vigneron, leaving their old jobs (doctor and lawyer). We know very little about the earlier history of Boucarut Castle and its adjacent chapel, except that the oldest buildings date back to 1758 and it was probably owned by a shepherd. The company was born following the philosophy of biodynamics.



● White wine

Gag Blau

2022

50% VIOGNIER / 50% ROUSSANNE

14% VOL

0,75 L

This wine comes from 30-year-old vines on sandy soils.

Manual harvest, refinement in steel. No clarification and no filtration.

OWNER:
SEBASTIEN ARSAC

HECTARES OF VINEYARDS:
15 HA

REGION:
RHONE

Now in its fourth generation of vignerons, Domaine Arsac was born in the south-east of France, in the heart of the Rhone Valley, right between the prestigious denominations of St Joseph and Chateauneuf du Pape. The vineyards scattered across various hilly parcels extend over approximately 15 hectares located at a height of approximately 380 metres. The soils, predominantly rich in clay and limestone, contain an important basaltic presence which brings an unmistakable typicality to all the wines. Firmly convinced that wine is made in the vineyard, the domaine has always operated with full respect for the raw material, a sine qua non for a high quality wine.

It is the grandfather who passes on to his son and grandchildren this passion and care for the terroir (also demonstrated by the organic certification) which translates into a constant strengthening of the fertility of the soil to bring more nutrients to the vineyard and avoid soil erosion, during pruning manual, in manual harvesting in 20 kg boxes to preserve the quality of the grapes, in gravity vinification and in parcel vinification, all practices that have the sole aim of bringing out elegance and richness, characteristics that the domaine also obtains thanks to the low yields (35hl/ha).



● White wine
Ortu Solis

2022
100% VIOGNIER
12,6% VOL
0,75 L

Coming from clayey-limestone soils at 400 meters above sea level. from vineyards over 40 years old.

The grapes are selected and harvested by hand in 20kg boxes, 4-hour maceration on the skins. Soft pressing with aging in wood for 2/3 of the mass and the remainder in large 500 liter amphora. After 7 months they are assembled.



● White wine
Argence

2022
100% CHARDONNAY
12,8% VOL
0,75 L

Coming from clayey-limestone soils at 410 meters above sea level. from vineyards over 40 years old.

The grapes are selected and harvested by hand in 20kg boxes, 8-hour maceration on the skins. Soft pressing with aging in large wood for 12 months. Unfiltered wine.



● Red wine
Les Aoutres

2022
100% SYRAH
12,5% VOL
0,75 L

Coming from vineyards over 40 years old in the parcel of the same name located on the slopes of an ancient volcano whose basaltic soils bring great freshness to the wine.

Fermentation is spontaneous with indigenous yeasts in cement. 90% of the mass is left to macerate for long periods (depending on the vintage) with light but daily pigeage, while 10% is aged in 600 liter exhausted wood for 6 months, once the 6 months are over on the 10th % is combined with the remainder in these concrete tanks and bottled after a couple of months.

OWNER:
CHÂTEAU PRÉ LA LANDE

HECTARES OF VINEYARDS:
16 HA

REGION:
BORDEAUX

The term moorland “moorland” derives from the Celtic moorland: uncultivated and poor land where gorse and heather grow. This difficult terrain is favorable to the vine which will produce few but high quality grapes. One of the most famous moorland terroirs is Lalande de Pomerol. When, as at Château Pré la Lande, this land is on a higher point, and on the slopes, from a hill overlooking the Dordogne valley, everything comes together to produce a great wine. The ancients knew that the vine thrives where few other plants can thrive. They also knew that it had to suffer, but not too much, to produce beautiful and good grapes in reasonable quantities. This is why the great terroirs are on the hills. Unfortunately, under the pressure of demand, too many vines have been planted where only cows should graze... These are the vagaries of the weather, the variable that is reflected in the notion of vintage. Château Pré la Lande has been producing wine since 1860 on the slopes of a hill at 120 meters above sea level (one of the highest points in the Gironde), and they still manage the company today. The natural slopes guarantee good drainage and proximity to the Dordogne river. It gives a certain mildness to the climate. The Sainte-Foy Bordeaux denomination, since 2016 Sainte-Foy Côtes de Bordeaux, is one of the oldest in the Gironde with a decree published in 1937. Terroir is a place but also a soil, a land. Its composition has a great importance on the quality of the grape and the aromatic expression of the wine. The clay-limestone slopes traditionally produce wines with an expressive aroma, intense colors combined with extremely pleasant freshness, further streamlined by a vinification process that only uses wood to a small extent. The soil of Château Pré la Lande is composed exclusively of clay on limestone, sometimes flush: the certainty of a wine that combines elegance and personality.



● Red wine

Cuvee Diane

2016
70% MERLOT / 30% CABERNET FRANC
13,5% VOL
0,75 L

This wine is born on clayey-limestone soils from 43-year-old vines.

Manual harvest, no pressing to release as little tannin as possible. Fermentation in cement and aging 50% in cement and 50% in wood.

OWNER:
BRUNO TRIGUEIRO

HECTARES OF VINEYARDS:
16 HA

REGION:
LANGUEDOC-ROUSSILLON

Bruno Trigueiro, originally from Brazil, opened Les Chemins De Bassac in 2016; Bassac is a hamlet that gives its name to the domaine, where the surrounding streets are an invitation to stroll on the sunny slopes of olive trees, vines, oaks and cypresses. The term "bassac" was also used to indicate the place to rest horses (here also used in the vineyards). The company is located in an old estate from 1900, precisely in Puimisson, 12 km north of Béziers; a privileged situation on a climatic level, we are between the Mediterranean Sea and the mountains, in fact the vineyards of this domaine have an altitude ranging from 100 meters above sea level to up to 500 metres.

The soils here are of the calcareous-clayey type coming from ancient Quaternary alluvial terraces (Villafranchian stage). They benefit from a good supply of water, which allows them to withstand even the driest summers and provide well-balanced wines with an unusual finesse.

The only universal law is the one that leads us to always obtain the most beautiful of raw materials: therefore lots of expression, little technology and no added sulfur. The scraped or whole bunch will always be very healthy. The vines, depending on the feeling of the moment of harvest, can be vinified separately or together. Only indigenous yeasts are used in winemaking, only in this way according to the philosophy of the domaine can the true nature of the terroir be found. We will follow this beautiful transformation with a free state of mind, creation always in the foreground guided by our intuitions. No standardization devices or processes will be used. Before and after malolactic fermentation, the wine will be fed with the lees through regular stirring. The wines will then be refined following different methods, used depending on the cuvée, such as: Bordeaux barrels, half muids, old oak vats (40hl and 60hl), stainless steel or resin tanks. Just as in the vineyard, in the cellar the importance of respecting biological balances is measured.



● White wine

Cuvee Roussanne

2022
100% ROUSSANNE
12,5% VOL
0,75 L

The vineyards are 30 years old and are located on clay-limestone soils.

The harvest takes place in the coolest hours of the night in early September, slightly early to preserve acidity.
Direct pressing with only one day of maceration on the skins. Fermentation takes place in glass resin, aging only in cement.
No fining, indigenous yeasts and no filtration.



● Rosé wine

L'Incandescence

2022
100% SYRAH
12,5% VOL
0,75 L

The vineyards are the tallest in the area, 20 years old on clay-limestone soils

The harvest takes place during the night to have an adequate temperature.
Direct pressing, indigenous yeasts and refinement in steel only to guarantee fruit and freshness



● Red wine

Champ Des Maures

2021
100% CABERNET SAUVIGNON
14% VOL
0,75 L

The vineyards are between 20 and 30 years old and are located on clay-limestone soils.

The grapes are completely destemmed, vatting for 15 days and aged in cement. Bottled in spring of the year following the harvest.
Indigenous yeasts and no filtration.

OWNER:
UGO LESTELLE

HECTARES OF VINEYARDS:
7 HA

REGION:
LANGUEDOC-ROUSSILLON

Ugo Lestelle is a young producer who already boasts a solid reputation in the world of international wine. After having viewed various vineyards in different areas of southern France, he decides to settle permanently in Saint-Chinian (in the north) by restoring an old sheepfold at 550 meters above sea level. What captivates him are the clayey-limestone soils with this very large percentage of silicon. His adventure began in 2015 with just two hectares of property, today there are 7 hectares, but the style (carbonic maceration) and philosophy have remained unchanged: natural wine at all costs.

Its vineyards are looked after organically, while nothing is used in the cellar other than a small percentage of sulfur dioxide in bottling. He works with native vines of the area such as Grenache, Carignan, Aramon, Syrah and Terret, vinifying them with whole bunch carbonic maceration and aging in small barrels, the type of wood changes for each of his wines.



● White wine

B

2021
100% VERMENTINO
12% VOL
0,75 L

Twenty-year vineyards on clay-limestone soil.

Direct whole bunch pressing, daily battonage during fermentation. 7 months of aging in small exhausted wood. (3g/hl of sulfur dioxide at bottling)



● Red wine

P'Tit Bonhomme

2021
100% CINSAULT
12,5% VOL
0,75 L

The name of the wine indicates "a little man" as according to Ugo Cinsault is always considered a subtle, almost feminine wine. Hardly worked in purity. He decides to give dignity to this fantastic variety starting from a 60-year-old single vineyard on shale soils

The grapes are harvested by hand and are whole bunch pressed, carbonated vinification in cement for 2 weeks, followed by aging in Burgundian barriques for 8 months, no chemistry used in the cellar, only a small percentage of sulfur dioxide at bottling.



● Red wine

L

2020
80% GRENACHE / 10% CARIGNAN /
10% MOURVEDRE
13% VOL
0,75 L

60-year-old vines on clay-limestone soil.

The grapes are harvested by hand and are pressed in whole bunches, carbonated vinification in cement for 2 weeks, vertical pressing for 10 hours, followed by aging in Burgundian barriques for 6 months, no chemicals used in the cellar, only a small percentage of sulfur dioxide (2gr/hl) at bottling.

OWNER:
OLIVIER PICHON

HECTARES OF VINEYARDS:
7 HA

REGION:
LANGUEDOC-ROUSSILLON

Domaine founded by Olivier Pichon in 2015 in Souvignargues, after taking his first steps in the Mont de Marie estate under the guidance of Thierry Forestier. Olivier Pichon searches for authentic and direct wines. Plots of Grenache, Cinsault, Carignan, Syrah and white Grenache aged between 10 and 40 years, on sandstone slopes in an environment characterized by hot summers which are balanced by cool nights thanks to the influence of Mount Aigoual and the Cévennes. The vines are mainly pruned into saplings and worked in spring with light plowing, pruning at the beginning of summer and harvested by hand. His "vinifs" are conducted in the simplest, most natural and non-interventionist way possible. No added sulfur.



● Red wine

Le Marmot

2022
CINSAUT 80% / GRENACHE 15% /
CARIGNAN 5%
12,5% VOL
0,75 L

Wine from a 20-year-old single plot, vineyards at 120 m above sea level. The soils are mainly sandstone and limestone.

Manual harvest in 10 kg boxes, spontaneous fermentation in steel with indigenous yeasts. 3 days of maceration and always aged in steel.

OWNERS:
JEAN-FRÉDÉRIC
MORGANE BISTAGNE

HECTARES OF VINEYARDS:
10 HA

REGION:
LANGUEDOC-ROUSSILLON

Located in the southern area of the Rhône, in the heart of the Lirac and Laudun denominations, exactly opposite the village of Châteauneuf-du-Pape, Domaine des Maravilhas was founded in 1967 by the will of a vigneron of Algerian origins who, despite the absence of vineyards, he immediately understood that that terroir was suited to the production of great wines. Driven by this strong belief, Grenache, Syrah, Mourvèdre and Cinsault were immediately planted as red grape varieties and Bourboulenc, Clairette and Grenache blanc as white grape varieties. Heir to four generations of winemakers, the young vigneron immediately adopted an approach of total respect towards the land following the principles of biodynamics, a rather visionary choice considering the times, which ended with the relevant certification in 2004.

In 2014 Jean-Frédéric and Morgane Bistagne acquired the domaine, persevering in total respect for these clay, sand and “ocean rock” soils and for the philosophy used up to then for more than 40 years.



● Red wine

Alice Rouge

2022
100% CINSAULT
14,5% VOL
0,75 L

Coming from vines planted on calcareous-clayey soil.

Spontaneous fermentation and maceration for 12 days, soft pumping over and indigenous yeasts. Aging for 9 months in concrete tanks. 6700 bottles produced.

OWNER:
MYRKO TEPUS

HECTARES OF VINEYARDS:
10 HA

REGION:
PROVENCE

This wonderful domaine is located in Provence, near the Verdon Canyon; the precise denomination is Coteaux du Verdon.

Myrko Tepus is a young boy of Croatian origin, with great talent and ambition. He has very clear ideas despite his young age: after completing the Agricultural Institute he had several experiences in renowned domaines, including the emblematic one at Fischer, also in Provence, and that at Didier Daguenneau, in Loire. What he calls “philosophical maturity” arrives and he understands that the wines that give him the most emotions are those made with the least possible interventions, wines with absolute technique and precision, but which have “heart”. Thanks to his agricultural studies, he even developed his own fertilizer based on cereals and sheep manure, and during the winter he prepared thyme tea infusions. He decides to withdraw 10 hectares in Esparron de Pallières, at 460 m above sea level. and he moves permanently, he immediately falls in love with this terroir which has all the characteristics that he considers important: large temperature range, and a very varied soil (from sand, clay and limestone to sediment rock). In 2017 his first harvest completely alone, which therefore led to the birth of his domaine, united critics and enthusiasts. Since 2018 he has been recognized as one of the reference winemakers for enthusiasts. He works with all the native vines of the area and his style involves vinification in cement and large wood for aging.



● Red wine

Saint Jean

2021
100% GRENACHE
13% VOL
0,75 L

The name comes from a church built in that spot in 1762. Legends say that those lands were already cultivated with vines in Roman times.

Myrko does a whole bunch maceration in cement and involves aging on the fine lees (sur lie) for 8 months



● Red wine

La Fin Du Bal

2021
100% CINSAULT
12,5% VOL
0,75 L

This wine is a blend of both very old vines and grapes, and the name means...“the party is over!”.

Myrko makes a maceration by pressing the grapes for 10 days in concrete and involves aging in concrete for 6 months

SPAIN

OWNER:
DIEGO LOSADA

HECTARES OF VINEYARDS:
3 HA

REGION:
GALICIA

Diego Losada, born and raised in Ponferrada, Bierzo, is a sort of “radical”. At 16 he formed a heavy metal band with his school friends. For Diego, music is pure and uncompromising, an honest and creative way to express himself and the frustrations aroused by a mainstream society. After years of working for other conventional winemakers, Diego founded Bodega La Senda in 2012 in a small space on the outskirts of his hometown of Ponferrada. There he decides to implement the same philosophy from his music into winemaking to produce wines that are honest, uncompromising and naturally expressive. The challenges that Diego faces often translate into what makes his wines unique and exceptional: the various small plots scattered across the valley and mountain slopes of Bierzo are all old vineyards (minimum 50 years old), low yielding and mostly more on steep slopes, low in organic matter but rich in minerals, and difficult to work. Millions of years ago the Bierzo valley was an inland sea and each plot of Diego represents a different dispersion of minerals: clayey or calcareous with slate, iron, gold or quartz. Diego compares his winemaking style to raising a child, saying that you need to give a child the freedom to develop and express their personality, but a child is also vulnerable and needs protection and guidance. This is how he approaches winemaking, choosing to do as little as possible to interfere with the vines. Likewise, in the cellar Diego believes that a wine needs time and space. He ages his wines in concrete or very old wood, believing that the wine needs to breathe as it develops. The resulting wines are pure, alive, fresh and mineral. Honest and delicious expressions of their region and a winemaker who has a precise sense of style and appreciation for the terroir of this region.



● Red wine

1984

2022
100% MENCIA
12,5% VOL
0,75 L

Grapes from 3 different old plots, 70-90 years old from the southern part of Bierzo, clay-limestone soils with many minerals such as quartz, iron and some slate; approximately 650 meters above sea level.

3-4 days of contact with the skins in old oak barrels, opened and aged for 7 months in French oak barrels and large barrels; no filtrations and no added sulphur

OWNER:
DIEGO DIEGUEZ COLLARTE
ALVARO DIEGUEZ COLLARTE

HECTARES OF VINEYARDS:
6 HA

REGION:
GALICIA

"We are winemakers, friends, family, children's colleagues and partners... together we are Cume do Avia, our community cooperative for the use of land resources. Despite being a family of winemakers, we decided to start our own project and we were the first to close the cycle and produce our own wines. This difficult and exciting journey began in 2005, but only after almost a decade did we start selling our products. We currently have almost nine hectares (300 meters above sea level) of very young vineyards, all planted with native Galician varieties, both white and red. Our project feeds on our passion and the telluric forces that emanate from the place where the roots of our vineyards penetrate, Eira de Mouros, an ancient settlement where our ancestors lived and which has a mysterious history that feeds on the rich mythology Galician. Once upon a time it was the mythological Mouros who hid the treasures, today it is we who try to extract them through our vineyards."



● White wine

T-Reix

2021
70% TREIXIADURA / 20% ALBARINO /
10% GODELLO
11% VOL
0,75 L

Wine made from grapes from the Ribeiro region produced according to sustainable viticulture practices and grown in decomposed granite and partly clay soils. Located at an altitude between 100 and 240 m.

Spontaneous fermentation in old chestnut vats for 5 days with whole bunches. Aging in stainless steel tanks for 6 months on its lees. Produced only from grapes and without oenological corrections.



● Red wine

T-Red

2021
70% MENCIA / 20% BRANCELLAO /
10% CAINO
13% VOL
0,75 L

Wine made from grapes from the Ribeiro region produced according to sustainable viticulture practices and grown in decomposed granite and partly clay soils. Located at an altitude between 100 and 200 m.

Spontaneous fermentation for 3 weeks with whole bunches in steel tanks and aging in old chestnut vats for 1 month and another 9 months in steel. Produced only from grapes and without oenological corrections.

OWNER:
PEPE RAVENTOS

HECTARES OF VINEYARDS:
2 HA

REGION:
CATALUNYA

Pepe Raventos is the founder of a larger project focused on cava, but he always felt the need to express himself in a more personal way by concretizing all the research he was doing in that period and therefore in 2014 he decided that his garage should become a small cellar for micro-vinifications and ancient methods. And so Vins Pepe Raventos was born. To explain the company he uses to list a sort of “guideline mantra”:
Four emblematic plots
Four different plots, but with the characteristics:
Less than 2 ha.
Vineyards over 50 years old.
Only local varieties are planted.
Biodynamic viticulture and animal traction.
Plots that ferment separately and naturally.
Wines without sulphites or additives in the winemaking process, we do not use yeasts, sugars, chemicals or temperature control.
This denotes a great ethic, a great work but above all a great identity that we find overwhelmingly in the wines.
He defines himself as a technological farmer, in fact experimentation must be at the service of nature.



● White wine

Xarel.Lo Vinya Del Noguer

2019
100% XARELO
12% VOL
0,75 L

It comes from the Vinya del Noguer vineyard, with clay and limestone soils, planted in 1970 with cup vines and a surface area of 1.48 ha.

The wine ferments 30% in clay foudre, 30% French oak, 30% in amphora. Before bottling everything is placed in steel and kept to refine in the bottle for at least 6 months.

OWNER:
BLANCA OZCÁRIZ RAVENTÓS

HECTARES OF VINEYARDS:
6 HA

REGION:
CATALUNYA

El Jardí dels Sentits, 40 km from Barcelona, is a twenty-year project, but which actually has much more distant origins. The project can be defined as family, but “family” is to be understood with the deepest meaning as this is the third generation; the founder (the grandfather) had given the name Lacrima Baccus Cava Winery and had the dream of producing quality Cava and with a very specific philosophy which at the time only sold to local amateurs.

Today her granddaughter Blanca feels the duty to carry on the tradition, and she intends to do so in perfect symbiosis with nature, but with the improvements and vision of those who are young and want to leave their mark.

Modern technologies are used but the past is respected, leaving some choices made years ago unchanged: all the vines are vinified and harvested separately and all the agriculture is organic/biodynamic (certified since 1998).

The soils are rich in minerals, limestone and have a composition of different types of clay. Blanca's ambition is to make healthy wines that fully express the aromas and sensations of the Mediterranean.



● Sparkling wine

BB Ancestral Xarel.lo

2021
100% XARELO
11% VOL
0,75 L

“BB” stands for baby bubbles, so the name is intended to express an easy product with moderate alcohol content, but which concentrates the character of 55-year-old vines. The soils are predominantly calcareous, with clay and magnesium. Only 2000 bottles were bottled.

Old 70-year-old vineyards grown in clay-limestone soils, no clarification or filtration. Ancestral degorged.



● White wine

Misterios

2020
100% XARELO
11,5% VOL
0,75 L

30 year old vines from a single plot of 0.3 hectares on the highest part of serrail.

Old 70-year-old vineyards grown in clay-limestone soils following biodynamic processes. Fermentation takes place in acacia wood with maceration on the skins just 4 hours. Direct bunch pressing, fermentation lasts 4 weeks. 11 months of aging in large exhausted wood.

OWNERS:
ANA AND IVAN

HECTARES OF VINEYARDS:
8 HA

REGION:
ALBECETE

Ivan's family has been working in the vineyard since 1940, but Bodegas Gratias was born with the current philosophy in 2007. At the beginning the family vineyards were used, and the wine was made in a garage almost for fun together with a group of passionate sommeliers. We realized almost immediately that the results were excellent and that would have been Ivan and Ana's path, so they settled in the area and opened their official winery in 2015, near Casas Ibanez, 100 km from Valencia. They are located in an area where the vineyards have very different characteristics from each other with a difference in altitude of 400 metres.

Bodegas Gratias, in addition to making natural wine without any compromise, works to recover ancient native varieties that are practically extinct (Bobal, Tardana, Pintailló, Marisacho, Pedro Juan, Moravia, Cegivera, Rojal, Valencin, Pinta.) A 360-degree sustainable project, responsible and committed to nature and society: the concept is that of an ethical wine. The name gratias (thank you in Spanish) is due to the fact that Ivan and Ana feel grateful to nature, culture, their grandfather, their collaborators and all those who are part of their dream; they think that starting a process with thanks, and therefore the awareness of how lucky one is, leads to better results.



● Red wine

Y Tu De Quien Eres? Tinto

2021
70% BOBAL / 30% NATIVE GRAPES
12% VOL
0,75 L

Wine obtained from an assembly of 6 varieties coming from the same plot at 700 meters above sea level, it is vinified all together, as it was once done. Territory redevelopment project

Manually harvested in 20 kg boxes, the grapes are all destemmed and after pressing, fermentation begins in 800 liter tanks with the skins.

The mass is then divided into 3 parts for refinement: one part refines in 50 liter glass containers, one part in small wood, and another part in steel. It is bottled without filtration and clarification.



● Red wine

Soy Caliza

2021
100% BOBAL
13% VOL
0,75 L

80-year-old vines planted by the producers' grandparents, which grow on white limestone only at 700 meters. According to them, the symbol of infinity has more than one meaning: the vastness of thought, but above all its coherence: "intentions and visions must then materialize through ethics and culture". The SOY project plans to vinify the same grapes in the same way, with the only variation being the soils; Bodegas Gratias wants to communicate the importance of this element, making it clear.

Spontaneous fermentation and indigenous yeasts, manual harvesting and whole bunch pressing directly in the vineyard. Fermentation in 500 liter fiberglass containers, grapes gently pressed manually. The 6-month refinement takes place in exhausted wood, without filtration or clarification.

OWNER:
ALFREDO EGIA

HECTARES OF VINEYARDS:
4 HA

REGION:
PAESI BASCHI

"Above all, I want my wines to express sincerity. Aromatically, I like that they show more real organic notes associated with fermentation, never "synthetic" flavors. I think that wine is made above all to be drunk, ingested, and therefore it should be pleasant, easily digestible. I want the wines to leave a beautiful memory, combining that part of indomitable nature with the part of elegance that we want to bring him to in his education. I would also like it to reflect the particularity of the vintage, both climatic and the possible intention of the vineyard in its evolution as a being".

Alfredo grew up in Zalla, a city of 8,000 inhabitants located twenty-two kilometers southwest of Bilbao. His family connection with wine originates with his father, who without any previous relationship with viticulture, planted vines to produce Txakoli. To regain footing from the near death of the historic cultivation and production of Txakoli in their area, Alfredo's father began to collaborate with his neighbors. The Egias did everything as a family, so Alfredo, before he was even a teenager, joined the work in their vineyards and cellar. His father died suddenly young and Alfredo began his search for both planting rights and suitable property to make the investment. In 2001 he acquired the farm where he now works, but at great expense in this very expensive Spanish countryside. At the beginning of the vineyard planting, he owned a hotel bar where he worked until the vineyard was in full production. After obtaining a degree in Agricultural Technical Engineer with specialization in Agricultural Exploitation, at the University of Valladolid, he obtained a master's degree in Viticulture and Oenology in Barcelona, at the Polytechnic University of Catalonia. After his formal education, he worked for two seasons in Penedés and gained practical experience with several local producers; but without a shadow of a doubt his most important experience was that with the very famous Richard Leroy in Loire.



● White wine

Izaki

2020
100% TXACOLINA
13% VOL
0,75 L

Izaki is a blend of vineyards that began biodynamic agriculture in 2019. The vineyards here also enjoy extreme slopes averaging 50% and the soils are calcareous marl.

Half of the grapes are vinified as Rebel Rebel and aged in two old 400-liter barrels, while the other half is in stainless steel. The first vintage of this wine (2020) added 15mg/L (15ppm) of SO₂, and the wine was fined for cloudiness. pH typically falls below 3.20. No clarification or filtration is performed.

GERMANY

OWNER:
FLORIAN MOLL

HECTARES OF VINEYARDS:
7 HA

REGION:
BADEN

Although their history is quite recent (2007), Enderle & Moll are considered by critics and professionals to be one of the points of reference for Pinot Noir. The winery was founded in Münchweier, a historic wine-growing village on the slopes of the Black Forest in the much-suited Baden, where Sven Enderle and Florian Moll farm 2.5 hectares and rent another 6 from neighboring parcels. In these very few and precious hectares of lands so different from each other, composed mostly of limestone, sand and sandstone, vineyards between 25 and 75 years of age have their roots, considered some of the oldest in Baden (350/550 meters altitude).

The philosophy of the winery was born precisely from this difference in soils that Sven and Florian want to enhance at all costs, a philosophy that can only immediately embrace the rigorous principles of biodynamics as a natural consequence of those who think, live and cultivate like only the spirits free can do. After studying oenology, the two boys immediately began to work their way up in various domaines in Germany, but above all their French experiences with producers from Jura, Languedoc and big names from Burgundy such as Domaine Dugat and Dujac (still today their supplier of used barrels) to influence their way of conceiving wine.



● White wine

Weissburgunder Sphere

2020
100% PINOT BLANC
13% VOL
0,75 L

Hand-harvested from a single plot of 1.5 hectares consisting of 90-year-old vines, the soil is predominantly calcareous, hence the name of the wine.

5 days of maceration on the skins in 700 liter tanks, soft pressing and after fermentation decanting into 50% stainless steel and 50% barrel. Usually after a year, it is all decanted into stainless steel and bottled without any filtration.



● Red wine

Pinot Noir Basis

2021
100% PINOT NOIR
11,5% VOL
0,75 L

This wine is what comes out when a 35-year-old vineyard has its roots in sandy soil with traces of limestone.

The harvest is manual and part of the mass is not destemmed. The fermentation is spontaneous and there is no filtration. The grapes from the two vineyards are harvested and vinified separately, with the same refinement as the base wine: the juice is mixed after 15 months of aging in wood, just before bottling.



● Red wine

Liaison

2020
100% PINOT NOIR
13,5% VOL
0,75 L

Liaison is what comes out when a 35-year-old vineyard rooted in sandy soil joins a 65-year-old vine planted in calcareous soil.

The harvest is manual and part of the mass is not destemmed. The fermentation is spontaneous and there is no filtration. The grapes from the two vineyards are harvested and vinified separately, with the same refinement as the base wine: the juice is mixed after 15 months of aging in wood, just before bottling.



● Rosé

Spatburgunder Rosé

2020
100% PINOT NOIR
13,5% VOL
0,75 L

A rosé Pinot Noir with great structure in which all the experience in Languedoc is concentrated without ever forgetting the Burgundian masters. Produced in very small quantities from grapes coming from the best vineyards.

Spontaneous fermentation for 5/6 weeks with the skins, it is gently pressed and left to refine in wood for 10 months. Before being bottled it goes through a small passage in stainless steel.



● Rosé

Grauburgunder

2021
100% PINOT GRIS
12,5% VOL
0,75 L

Grauburgunder is a Pinot Gris with a very accentuated color, not due to prolonged contact with the skins as in common Orange wines but to 25% of the skins that are used to fill the barrels (infusion). A wine that does not want to be either a white or a rosé or a pale red, but only itself. Unique.

The color is deceiving, this wine only ferments for 4/5 days with the skins, then the juice is decanted into 1000 liter terracotta tanks. 40% of the peels are added later in infusion for 10 months, after a light filtration it is bottled.

THINK LIQUID

For more informations visit our website:

THINKLIQUID.NO

Email us at:

INFO@THINKLIQUID.NO

THOMAS@THINKLIQUID.NO

Phone us at:

NOR +47 40898539

ITA +39 349 052 1622

Schaeffers Gate 8c 0558 Oslo NORWAY