



Aixelà i Alcait 2018 Destränkis

Region: Priorat

Village: Torroja

Zones: Pardelasses, Bessons, Mas d'en Bruno, Amitgers

Agriculture: Certified Organic

Soils: Llicorella, Ferral, Sauló

Varieties: 80% Grenache, 20% Carignan

Vinification: Destemmed, fermented with native yeasts, aged for 9 months in used French oak (25 ppm SO₂)

Celler Aixelà i Alcait is Jordi Aixelà, Sussi Alcait, and their budding winemaker daughter, Alzina. Based in mountain village of Torroja del Priorat, they produce just 15,000 bottles of wine per year in a tiny garage winery, disproportionate in size to the exciting variety of wines and the importance of their project to the village.

Aixelà i Alcait's vineyards and olive groves are all certified organic as a matter of principle: taking care of the health of the land is non-negotiable and a mission they are vocal about. Fermentation takes place in small 1000L stainless steel tanks, with aging in a variety of vessels. SO₂ additions are strategic and low. "Natural" wine is not a stylistic category to speak of in the Priorat, where the wines tend to be classically built for aging. Aixelà's wines would certainly qualify, however, due to absence of additives (other than SO₂).

"Destränkis" is a Catalan term referring to contraband trafficked by smugglers during the fascist Franco dictatorship, and an affectionate nod to lawlessness from the confines of one of the wine world's most rule-governed DOs! The wine is an approachable young Priorat, made of Grenache and Carignan from vines planted between 1983 and 2014, fermented with native yeasts in stainless steel and 10 days of maceration, then aged for 9 months in used French oak.

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