



1215 Wine Bar & Coffee Lab

Bodega Clandestina, Blanc "Sense Papers" 2021

Varietal:

Xarel-lo

Region:

Catalonia, Spain

Farming:

Certified Organic

Soil Type:

N/A

Fermentation:

S Steel , Demijohn, 500L Oak

Dry/Sweet:

Dry

Body:

2/5

Acid:

3/5

Tannin:

0/5

ABOUT THE WINE

We're super stoked to have the newest Spanish white we're borderline obsessed with in house and in wine club this month. Bodega Clandestina, helmed by winemaker Ferran Lacruz, doesn't have too many years under its belt, as it was established in 2018, but what it lacks in age it makes up for in earnest and pure wines that are minerally and insanely complex.

"Ferran Lacruz farms 8 hectares of vines in Catalonia, in the small village of Sant Marti Sarroca, in the heart of the Penedès wine region. He works completely outside of any appellation, farms the grapes organically, and is not adding anything to any of the wines. All the grapes are hand-harvested, and nothing is filtered or fined. Ferran grew up in this part of Catalonia, and since being a small child was seduced by the landscape, natural beauty, and the important of wine producing in the culture. He studied tourism in college, which left him feeling unfulfilled. So, with a friend, he began to embark on the journey of becoming a winemaker, looking to produce clean natural wines that express his homeland with honesty."- Jenny & Francois, Importer

We can't wait to follow Ferran's journey through the years as a budding winemaker and you can be sure we'll keep you in the loop!

Floral notes of chamomile, slightly savory and full of minerally sharp flavors.

