



## 1215 Wine Bar & Coffee Lab

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### Cellers de Can Suriol, "Azimut" Blanc 2020

**Varietal:**

Macabeo, Xarel-lo, Gamatxa, Malvasia

**Region:**

Penedès, Spain

**Farming:**

Certified Organic

**Soil Type:**

Calcareous Clay

**Fermentation:**

Stainless Steel, Concrete

**Dry/Sweet:**

Dry

**Body:**

2/5

**Acid:**

3/5

**Tannin:**

0/5

### ABOUT THE WINE

We have a real soft spot for Spanish wines, and we're always excited when new producers fighting the good "au naturel fight" land in our market. Assís Suriol's wines landed last week, just in time to make it into your hands via wine club this month! The Suriol's story is a bit conventional for Europe and yet also unconventional, like their wine! The Suriol family has been farming the land where the estate is based since the 1600s. This deep familial connection to the land is not out of the ordinary for many European winemakers, but it's a special relationship that's developed over time, generations, between the land and the family that we cannot deny. What's unconventional is that in the 1990s the Suriols took the hugely consequential step of converting their vineyards back to a completely organic and nature-based system. Since then, they have incorporated biodynamic practices and heavily limit the use of extra sulfur in the winemaking process. Perhaps Assís says it best,

"The decisions we make are unique for each vine. We never apply general recipes to our vineyards, only Mediterranean viticulture based on ecology and the wisdom of our farming ancestors," he says. "For us, the most important thing is not the certification, but a clean conscience and staying true to the local philosophy."

The Azimut line of wines comes from a cooperation of the Suriol family, and their land, and their neighbors' vineyards as well. Azimut is named after the Arabic word for direction, and it denotes the direction the Suriol's are taking with not just their project but by guiding their neighbors toward more organic and holistic farming as well. The neighbors can now sell their grapes, knowing they'll have a buyer for a more expensive and labor-intensive product, and the Suriol's can use those grapes to make more wine to sell. It speaks to the leadership mentality of "a rising tide lifts all boats" that the Suriol's have. This white is zesty, fun, and super versatile at the dinner table with a refreshing saline like finish.

Think apple cider meets lemon zest meets sea spray. Yum!

