

LA MARIOTA ROC DE LA VELLA

12° VOL. 750ML

Vinifié et mis en bouteille par SCEA La Mariota - Guillermo & Cécilia
L221 66600 Vingrau. Non filtré, non collé. Contains sulphites

APPELLATION

IGP COTES CATALANES

COLOR

WHITE

VINTAGE

2022

FARMING

ORGANIC

VINE AGE

70 YEARS (MACCABEU) AND 20 YEARS (ROUSSANNE)

VARIETAL

75% MACCABEU, 25% ROUSSANNE

ALCOHOL

12,5%

SOIL

CLAY AND LIMESTONE

FERMENTATION

FERMENTED WITH NATURAL YEASTS.

AGING

AGED 12 MONTHS 50% IN TANK AND 50% IN BARREL +
AN ADDITIONAL 6 MONTHS IN BOTTLE.
UNFILTERED & UNFINED.

SO2

25 MG/L

AGING POTENTIAL

10 YEARS

CASES PRODUCED

250 CASES

DOMAINE LA MARIOTA

ROC DE LA VELLA

THE STORY

Cecilia Diaz and Guillermo Campos are Argentinian, but met in Majorca and worked many years in London, Cannes, Geneva and Paris in the restaurant industry.

They finally settled in Vingrau in Roussillon in 2018 to start their winery with 1,7ha. They now have about 7 ha of very old vines of carignan, grenache noir and blanc, muscats, mourvedre, syrah, maccabeu and roussanne.

Their limited production (mainly due to the very low yields) is all certified organic.

Their vineyards are based in 2 villages (vingrau and Tautavel), and they vinify and age each plot and grape individually before blending to make about 5 different cuvees.

Driven by an amazing acidity, balance and drinkability, their wines are absolutely unique in the area.



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