

2016 Alemany I Corrio El Microscopi

IMPORTED BY IPO Wines

COUNTRY Spain

REGION Catalonia

APPELLATION Penedés

SOIL TYPE Chalk

VARIETAL(S) 10% Merlot 90% Carignan

FARMING Sustainable

WINEMAKER Irene Alemany, Laurent Corrio



ABOUT THE PRODUCER

Irene Alemany and Laurent Corrio have been making wines in Penedès since 1999 after meeting in Burgundy while staging winemaking. Following their passion for winemaking, they worked for a few years in Burgundy and California until Irene's father finally convinced them to take over the family vineyard planted by Irene's grandfather, which also transmitted in her the love for wine. Since then, their name has become a benchmark in Penedès thanks to a very personal approach to understanding viticulture. The area was focused on making high-volume sparkling wine, and their Burgundian techniques were revolutionary and criticized at the time. In fact, they decided to leave the appellation (Vi de Garatge) and follow their own rules. Their facility is very modest, a real garage. The quality of the small wine they produced is all they care about. They started making red, with a combination of old vine Carinena, and some Cabernet Sauvignon and Merlot that they planted in 1999.

They work their vineyards and produce characterful wines under a non-negotiable criterion: maximum fidelity to the land. Theirs is the story of a dream and a decision. The story of a shared passion.

WINE NOTES

Microscopi is a dry red wine with aromas of black fruits especially and a slight touch spicy and rustic Carignan. A round mouth full of freshness, slightly marked tannins and a beautiful persistence in the mouth. We find a wine made in the cool with a small Mediterranean side by its slightly grassy side. 90 Points, "El Microscopi was initially produced as a one-off charity wine to raise funds to buy a microscope for the Oncology department at the Hospital Universitari Vall d'Hebron in Barcelona where Irene Alemany was treated for cancer, but it's now on its fourth vintage with the 2016 El Microscopi. They have raised over €32,000 with the previous three vintages, and I'm sure this new 2016 will be a real success. It's an approachable blend of Merlot, Cariñena and Cabernet Sauvignon that was fermented with indigenous yeasts and racked and bottled following the cycle of the moon. It's aromatic and heady as well as serious, like all the reds here, wines that feel younger and in need of more time in bottle. It has a marked balsamic and herbal profile, with very good ripeness, concentration and balance. A lot more serious than the price tag might suggest. 3,260 bottles produced." - Wine Advocate