



IPO WINES

COUNTRY
Spain

REGION
Catalonia

APPELLATION
Penedès

SOIL TYPE
Chalk

VARIETAL(S)
100% Xarel-lo

FARMING
Sustainable

WINEMAKER
Irene Alemany, Laurent Corrio



2021 Alemany I Corrio Cargol Treu Vi

IMPORTED BY IPO Wines

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

Cargol Treu Vi means "Snail, bring us the wine," and it's a very traditional kid's song in this area. And the label was painted by a local kid's book artist. This is the first white wine made by the couple, and it's made from the oldest Xarel-lo vines (about 50 years old) from a vineyard they manage for family friends in Garraf - the soil is very chalky and rich in marine fossils and are trained Gobelet. The fermentation is carried out in a combination of new and used barriques, indigenous yeast, and after 12 hours of skin contact. Irene and Laurent manage their vineyards lutte raisonnée with the utmost respect for the surrounding land. Aged for 13 Months in French Oak 300L. No racking, no battonage. Minimal intervention.

Lovely aromas of white flowers, white fruit, citrus, hints of smoke and elegant mineral undertones. On the palate, notes of apples, pears, smoke, dry flowers and vanilla combine with some salty touches and mineral remembrances. Long, salty finish.

93 points, "The white 2021 Cargol Treu Vi has notes of pollen and yellow fruit with some browning apples. It has contained ripeness and 12.4% alcohol with a very low pH and high-ish acidity but comes through as more evolved and somewhat riper than the phenomenal Principia Mathematica from this same vintage. It has pungent flavors and a medium-bodied palate, with some spice from aging in 300-liter barrels for 10 to 11 months. 2,100 bottles were filled in August 2022." - Wine Advocate