



ULLS DE MEL

Vin Naturals.

Less is More.

Nothing added and nothing taken away.

Ulls de Mel re-examines time-honored tradition. It's not a wine for points.

It's a wine for tasting an objective story of a place, carefully translated by the winemaker.

The result: pure, authentic and natural reflections of the 18 million year-old stony terrain.

Ulls de Mel, meaning "Honey eyes" are natural wines. They are sometimes called "natural light" wines, meaning they are carefully produced wines with an eye for quality, consistency and stability. The inspiration also comes from the golden eyes of Gloria Solei.

Vineyards: The vines are more than 50 years old and predominantly limestone soil with an abundant scattering of fossilized oysters from the Neogene period, 18 million years ago.

Region: D.O. Penedes from organically managed vineyards (certification pending).

Natural Winemaking: Fermented with wild yeasts and then zero sulfites added.



The (Unofficial) Laws of Natural Winemaking

- ✓ Organically farmed grapes
- ✓ Fermented spontaneously with wild yeasts
- ✓ Minimal intervention and no additives
- ✓ No sulfites added
- ✓ No fining and filtration, and a greater emphasis on blending and racking off lots by transferring fermentation vessels

ULLS DE MEL

Blanco

100% Xarel.lo

D.O. Penedes, Spain

Strong fresh fruit presence. Citric and floral notes of flint and fennel. Very fresh, mineral and persistent passing through the mouth with fruity and citric acid sensations. Refreshing and salty after taste.

One of the oldest Catalan varietals, Xarel.lo, typically used in Cava, is sourced from estate vineyards more than 50 years old. They are in predominantly limestone soils with an abundant scattering of fossilized oysters from the Neogene period, 18 million years ago. It is wild yeast/spontaneous fermented and no sulfur is added at any time, or any other product, to preserve the honesty of the soils and allow the expression of this great varietal. Each vintage is blended with 10% of the previous harvest with that wine aged for over a year in French oak barrels. This results in a mineral wine with an exceptional salinity, freshness, citrus and floral aromas.

12.5% ABV

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Negre

90 % Tempranillo, 10% Garnacha

D.O. Penedes, Spain

Very fresh and balsamic aromas of plums and raspberries. In the mouth is powerful and rich, but delicate. Complex and long aftertaste with a nice equilibrium of acidity, spices and salinity.

The soil of this vineyard is predominantly limestone and sandy, which enhances the delicate aromas of this powerful grape, Tempranillo. Garnacha brings fresh, bright red fruit aromas and an earthy minerality. The grapes are harvested by hand and after a short maceration and soft pressing the must is fermented with indigenous yeasts. Then, the wine is aged for a year in older French oak barrels to help soften and integrate the flavors of this complex wine.

12.5% ABV

