TUTTO

VINYER DE LA RUCA

Banyuls-sur-Mer, Roussillon

Vinyer de la Ruca is the project of Manuel Di Vecchi Staraz, who is originally from Tuscany, but was drawn to Banyuls-sur-Mer by the dramatic landscape and unique way of life.

Manuel looks after a number of small parcels of old vines of Grenache, Carignan and Mourvèdre a few hundred metres from the Mediterranean at the foot of the Pyrénées. The grapes grow on old bush vines, many on sheer shale terraces which run along walls of dry stone. They are battered by wind from the sea and bathed in Mediterranean sun.

Tended without machines or chemicals, Manuel works the vineyards by hand, using a pioche, or with the help of his mule, Ullamp. The yields here are amongst the lowest in France.

Nearby, Manuel also looks after an old vineyard of Carignan planted over sandstone northwest of Perpingan in Latour-de-France.

Once in the cellar, the grapes are crushed by foot, destemmed by hand, fermented naturally and aged in old barrels or terracotta amphorae. The wines are bottled with no additions and the old vines, unique climate and an artist's touch produce wines with a concentration and intensity of flavour that is very much unique.

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ORCIO JUDAS

2020

Carignan from a fifty year old vineyard planted over sandstone northwest of Perpignan in Latour-de-France. This ferments on skins for two weeks, is destemmed by hand and pressed off into a single two hundred litre amphora for nine months. A singular, vivid expression of this wonderful grape.