

# Celler Jordi Miro



## Terra Alta, Spain - Organic Viticulture

Jordi Miro's passion for wine started at an early age. As a child, he worked in his family's vineyards alongside his father, Miguel Miro. There he learned to prune, plow, cultivate, and harvest. The family has been growing grapes in the region for generations - Jordi's maternal grandfather had his own small winery, while his paternal grandfather, Jaume, was a renowned grafter in the region and an expert cultivator.

After having worked most of his life for other wineries, Jordi planted his own 5 Ha (12.5 acres) of vineyards in 1999. The soils are calcareous and poor in organic matter. The vineyard is organically farmed with no irrigation and no chemicals are used (pesticides, fertilizer, additives, etc).

Traditionally in Terra Alta, whites and reds were produced by the skin contact maceration process. Jordi's wines combine traditional methods with a modern touch. He employs spontaneous fermentation with native yeasts, and wines are very minimally fined or filtered with low to no sulphur.

