

2017 Joan d'Anguera Altaroses

Rating

(88 - 90)

Release Price

\$20 - 22

Drink Date

2019 - 2021

Producer

Joan d'Anguera

From

Spain, Catalonia, Montsant

Variety

Garnacha

Source

236, The Wine Advocate

They are very happy with the 2017s, and I previewed the 2017 Altaroses, the entry-level red that also has the subtitle Garnatxa Fina de Darmós. It's a bright and floral Garnacha, the Mediterranean grape par excellence on cool, sandy soils. It fermented with full clusters and matured in well-seasoned (no younger than ten years' old) barrels. It's quite fruit-driven with notes of red licorice, perfumed and aerial. This wine will not be bottled until October or November, after it has spent around one year in cask, as the wine needs to develop and show more nuances. From a fresh and low-yielding year, it is very juicy and outlined in the palate with effervescent freshness. This should be delicious and approachable on release. They expect to make 26,000 bottles and didn't release the 2016 vintage.

[Add to print list](#)

[Remove from list](#)

2017 Joan d'Anguera Viña de la Gloria

Rating

(93 - 97)

Release Price

\$100

Drink Date

2020 - 2030

Producer

Joan d'Anguera

From
Spain, Catalonia, Montsant

Variety
Garnacha

Source
236, The Wine Advocate

Even if it was still too young, I couldn't help reporting on the 2017 Viña de la Gloria, the second vintage of a very special Garnacha from north-facing terraces in the Argatà zone of their village. They are aiming for a clean, precise and delicate profile, and there is terrific balance, elegance and a rare combination of power and harmony. It has character and power while keeping the drinkability. This is still a baby in the beginning of its life and will not see the light for at least four years from now. It's still very young, and it's difficult to guess how this is going to be in the future, but all the signs are very positive. I think this will be a superb Mediterranean Garnacha. A very exciting addition to the portfolio of the winery.

[Add to print list](#)

[Remove from list](#)

2017 Joan d'Anguera Finca l'Argatà

Rating

(92 - 95)

Release Price
\$35 - 40

Drink Date
2020 - 2028

Producer
Joan d'Anguera

From
Spain, Catalonia, Montsant

Variety
Garnacha

Source
236, The Wine Advocate

I also previewed a premature sample of the 2017 Finca l'Argatà. It's still very primary, but it seems to have the precision and freshness of the 2016, young and tender, with some elegant rusticity, characterful and tasty, with good ripeness and very fine tannins. I look forward to tasting this wine in bottle in my next round. It should be bottled in early 2018; they believe it needs some 17-18 months in barrique to fully develop.

[Add to print list](#)

[Remove from list](#)

2016 Joan d'Anguera Finca l'Argatà

Rating

94

Release Price

\$35 - 40

Drink Date

2018 - 2022

Producer

Joan d'Anguera

From

Spain, Catalonia, Montsant

Variety

Garnacha

Source

236, The Wine Advocate

The 2016 Finca l'Argatà is now pure Garnacha from 40- to 60-year-old vines on sandy limestone soils. It fermented with full clusters and natural yeasts and matured in oak barrels for 15 to 16 months. It made me jump from my seat. With its light color and subtle and perfumed nose, it made me think of an elegant, ripe, perfumed version of a Château Rayas, nuanced, with some beef blood and meat notes. There's some complexity, but it's in need of a little more time in bottle (it was only bottled three weeks before I tasted it) and will develop even more nuances. The palate is medium-bodied but compact, with a solid structure, freshness and concentration, saline, ripe but with lightness, rustic and pretty. This is a superb Mediterranean Garnacha, a true revelation. 14,000 bottles produced. It was bottled in February 2018.

[Add to print list](#)

[Remove from list](#)

2016 Joan d'Anguera Viña de la Gloria

Rating

(94 - 96)

Release Price

\$100

Drink Date

2020 - 2030

Producer

Joan d'Anguera

From

Spain, Catalonia, Montsant

Variety

Garnacha

Source

236, The Wine Advocate

The 2016 Viña de la Gloria is a new pure Garnacha from a vineyard that was previously owned by a woman called Gloria. The specific plots and a terrace are in the Argatà zone in the village of Darmós. All vinifications are very simple and traditional: full clusters in concrete with natural yeasts with a short maceration and aging in used barrels. I sampled from the first vintage, still in barrel. They plan to take the wine that's in barrel and age it for two years in cask and perhaps a further two years in bottle, as they want it released when it's polished, developed and ready. I see very high potential here, elegant and powerful, lively, young and terrifically balanced. The palate has incredible intensity, power and balance, with strong identity, with notes of gunpowder, with minerality and subdued florality. The tannins have a chalky texture, which provide mouthfeel, length and a tasty, salty finish. It has great depth. Clean, precise and delineated. This is produced from old vines, 45 to 50 years old, planted on poor soils, with tiny yields of 850 kilos of grapes per hectare. There will be 2,500 to 3,000 bottles. Great juice in the making.

[Add to print list](#)

[Remove from list](#)

2016 Joan d'Anguera Planella

Rating

(91 - 92)

Release Price

\$20 - 22

Drink Date

2018 - 2021

Producer

Joan d'Anguera

From

Spain, Catalonia, Montsant

Variety

Proprietary Blend

Source

236, The Wine Advocate

The 2016 Planella is now 75% Cariñena and 25% Syrah. It fermented with full clusters and natural yeasts and matured in oak barrels for 12 to 14 months without racking. I previewed the wine just before bottling, once it was out of barrels, blended and ready to be bottled. There is a lot more freshness and precision compared with the 2015. The year was a little cooler, and the vinification was all full cluster (they sold the destemmer in 2012) with foot treading. Their aim is to make a classical wine from the Darmós zone of Montsant, which is more influenced by the Ebro River than the rest of the appellation. The nose is perfumed and subtle, and the palate is medium-bodied and very balanced, terrifically tasty, with a salty twist and very good length. This is the new direction of their wines, and what I tasted should be very much what goes into bottle. 14,000 bottles will be filled in March 2018.

[Add to print list](#)

[Remove from list](#)

2015 Joan d'Anguera Planella

Rating

90

Release Price

\$20 - 22

Drink Date

2018 - 2020

Producer

Joan d'Anguera

From

Spain, Catalonia, Montsant

Variety

Proprietary Blend

Source

236, The Wine Advocate

I tasted the 2015 Planella, which is the current vintage on sale. It's from a slightly warmer year with a little more Syrah, a grape that has been reduced in the blend in the following vintages. There is black fruit and a touch of leather and graphite, licorice and an earthy touch. The wines have changed since 2013, and this is getting to the style they want—finesse without losing complexity and the sense of place; it's not a matter of making less-concentrated wines. It's somewhat marked by the Syrah, which represents maybe 30% to 35% of the blend, and the rest is Cariñena. They have also been fine-tuning the use of oak, trying to find barriques that do not mark the wines.

[Add to print list](#)

[Remove from list](#)

2014 Joan d'Anguera L'Hostal

Rating

94

Release Price

\$125

Drink Date

2018 - 2029

Producer

Joan d'Anguera

From

Spain, Catalonia, Montsant

Variety
Cariñena

Source
236, The Wine Advocate

The pure Cariñena 2014 L'Hostal was cropped from old vines on limestone soils. It fermented with full clusters in concrete vats with indigenous yeasts with a 30-day maceration and matured in oak barrels for 36 months. They feel Cariñena needs longer vinification and also longer élevage, as it then overcomes its rusticity and turns more elegant and nuanced. It was a wetter and cooler year, but they were able to harvest their grapes before the rains that damaged many vineyards; it was not an easy year, but for them it turned out quite balanced. They have experimented a lot with foot treading, when and for how long, and they feel the wines are gaining in precision with each vintage. The palate is medium to full-bodied with dusty tannins and with some rustic elegance. It does have more complexity and depth than the 2012, and it should develop even more nuances in bottle. My guess is this is going to have a long life in bottle. A superb Cariñena. 1,200 bottles were filled in November 2017. It will be released around October 2018. The following years will be 2015 and 2017.

[Add to print list](#)

[Remove from list](#)

2012 Joan d'Anguera L'Hostal

Rating

93

Release Price
\$125

Drink Date
2018 - 2022

Producer
Joan d'Anguera

From
Spain, Catalonia, Montsant

Variety
Cariñena

Source
236, The Wine Advocate

I also had the chance to taste the 2012 L'Hostal, the first vintage of their pure Cariñena, which will be produced also in 2014 and 2015 but no 2013 or 2016 will exist. This is a wine from the beginning of their transformation, from riper and more concentrated wines to something that better reflects their village through indigenous grapes. It has a completely different profile: three years in old barrels and one further year in bottle before it's released, so it has little fruit aromas and it's more developed, showing the earthy rusticity of the grape variety. 2012 was a ripe year, yet the wine does not show high ripeness; in fact, it felt quite fresh, especially with lively acidity in the palate. It felt complex, developed and ready, with character and personality, more nuanced than the 2014 right now. Super tasty, characterful Cariñena from limestone-rich soils. All their wines from 2012 are organic and biodynamic-farming certified by Demeter. 900 bottles were filled in early 2016.