

VINYES DE BARCELONA

Vinyes de Barcelona is the only wine produced in the city of Barcelona. It is created at the Can Calopa de Dalt estate on the northern side of the Collserola mountain range. This wine is the result of a collective commitment to periurban agriculture, taking a contemporary approach to restoring agricultural activity linked to major cities.

WHITE WINE

2024
DO Catalunya

Varieties
Xarel·lo (100%)



TERROIR

Weather

Mediterranean climate, with mild winters, hot summers, moderate temperature fluctuations, and scarce, highly irregular seasonal rainfall, usually ranging between 500 and 600 mm per year. The Can Calopa estate faces northeast, making it a cool vineyard where ripening is slow and gradual. In the afternoons, the sea breeze helps temper the high summer temperatures.

Original land plots

Vineyards from the Can Calopa estate on the northern side of the Collserola mountain range and within the Barcelona municipal area, 300 metres above sea level. A landscape of agricultural mosaics amidst forest areas comprising pines, holm oaks and Mediterranean shrub species. The estate combines terraces with small flat

Soil

Loamy textured soil with slate and shale substrates.

Features of the 2024 vintage

The 2024 vintage in the Barcelona region was marked by warmer-than-average temperatures and rainfall that returned to normal levels, even slightly above. This return to usual rainfall allowed for healthy plant growth, especially among the younger vines, while requiring close attention to grape health to ensure proper ripening. Good soil management practices, with cover crops that promote water infiltration and balance vine growth, also helped preserve vineyard health. Overall, production has been good and is expected to continue increasing as the estate's restructuring process becomes more established.

THE WINE

Viticulture and wine processing

Organic dry-farmed viticulture. Hand-harvested in 10–12 kg crates with grape selection carried out in the vineyard. This wine is the result of two different vinifications. Half of the must ferments in stainless steel tanks and is then aged in stoneware amphorae for three months. The other half is aged with weekly bâtonnage in second- and third-year French oak barrels.

Analysis

Alcohol content: 12.68%
Total acidity: 3.9 g/l (sulfuric acid)
Volatile acidity: 0.48 g/l
Residual sugar: <0.5 g/l (glucose + fructose)
Total sulfur: 68 mg/l

Tasting notes

Straw-yellow color, clean and bright, with golden highlights and a well-defined tear. On the nose, it shows good aromatic intensity, with ripe white and yellow fruit (melon, pineapple), along with floral notes such as acacia blossom, hints of anise, and dried fruits. With proper aeration, toasted bread notes emerge.