



Azimut

Vigneron: Assís Suriol

Location: Penedés, Spain

Size of Domaine: 30 ha

Terroir: Clay, Limestone & Loam

Viticulture: Biodynamic

The Azimut project is a collaborative effort led by Assís Suriol at the family's historic Castell de Grabuac estate in the Alt Penedès. While the Suriol family is known for their long-standing viticultural heritage, Azimut was created as a specific project to showcase the regional character of Penedès through accessible, honest, and strictly natural wines.

The fruit is sourced from 30 hectares of vines grown on a diverse mix of clay, limestone, and loam soils. These vineyards are farmed entirely biodynamically, a commitment that ensures the health of the land and the purity of the grapes. The project acts as a compass, hence the name Azimut, pointing toward a sustainable future for Catalan viticulture by focusing on traditional local varieties and ancestral farming methods.

In the cellar, the winemaking is guided by the same low-intervention principles that define the Suriol estate. The grapes undergo spontaneous fermentation with indigenous yeasts in underground concrete vats. These subterranean tanks provide a stable, cool environment that allows the wines to develop naturally without the need for temperature control or industrial additives.

The goal of the Azimut project is to produce wines that are unpretentious and joyous, intended for everyday enjoyment. By avoiding filtering, fining, and synthetic additions, Assís and his team bottle a vibrant, Mediterranean energy that remains deeply connected to the mineral tension of the Catalan landscape.