



Els Vinyerons

Vignerons: Amós Bañeres & Alex Ruiz

Location: Penedès, Catalunya

Size of Domaine: 35 ha

Terroir: Limestone

Viticulture: Organic

Els Vinyerons is a collaborative project born from the shared vision of Amós Bañeres and Alex Ruiz. Both vigneron were driven by a desire to prove that it is possible to produce natural wines of exceptional quality at a larger scale and a more accessible price point. While Amós focuses on his tiny, high-precision micro-cuvées, Els Vinyerons allows him and Alex to work with 35 hectares of vines, bringing their uncompromising philosophy to a wider audience.

The project is centred in the Penedès region on pure limestone soils. This specific terroir is crucial to the identity of the wines, providing a distinct mineral tension and high natural acidity that balances the warmth of the Catalan sun. Alex and Amós farm these lands following strict organic principles, ensuring the health of the soil and the purity of the indigenous varieties they champion, particularly Xarel·lo.

In the cellar, the duo follows a path of absolute minimal intervention. They only vinify the grapes and parcels they believe have the potential to express the true essence of the site and the vintage. Spontaneous fermentations with native yeasts are the rule, and the wines are produced without the use of any additives, fining, or filtration.

The result of this partnership is a line-up of wines that are incredibly pure, energetic, and transparent. By combining Alex's viticultural experience and Amós's technical finesse, Els Vinyerons has become a benchmark for natural winemaking in Catalunya. These wines are designed to be enjoyed widely, offering an honest and vibrant reflection of the limestone-rich landscapes of the Penedès.