



## **Clos Lentiscus**

**Vignerons: Manel & Nuria Aviño**

**Location: Sant Pere De Ribes, Catalunya**

**Size of Domaine: 22 ha**

**Terroir: Calcareous & Sandy**

**Viticulture: Biodynamic**

**The story of Clos Lentiscus is a testament to the preservation of heritage and the natural rhythm of the Penedès. Established within the family's 14th-century estate, Can Ramon, the project is led by Manel Aviño and his daughter Nuria. Together, they have dedicated themselves to protecting the ancient viticultural traditions of the Garraf Massif, a rugged landscape located within a protected natural park.**

**The domaine covers 22 hectares of vines planted on a unique mix of calcareous and sandy soils. This coastal terroir is heavily influenced by the nearby Mediterranean, which provides a cooling influence and a distinct saline quality to the grapes. Manel and Nuria farm the entire estate biodynamically, working alongside a crew of animals that help maintain the land. From the sheep that graze between the rows to the horses used for ploughing, every element of the farm contributes to a closed-loop ecosystem.**

**In the cellar, the Aviños are masters of the ancestral method and traditional Catalan winemaking. They work almost exclusively with indigenous varieties such as Xarel-lo, Malvasia de Sitges, and Sumoll, often reviving forgotten clones. Fermentations are always spontaneous, and the wines are aged in a variety of vessels, including used oak, clay amphorae, and glass demijohns.**

**The philosophy at Clos Lentiscus is one of absolute purity. No additives are used at any stage of the process, and the wines are bottled without any sulphur. These are vibrant, saline, and deeply textured wines that feel alive with the energy of the Mediterranean. They are more than just a product of the vineyard; they are a reflection of a family's deep, spiritual connection to their land and its history.**