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Bielsa Ruano  
Small life project

**Bielsa Ruano vins**, is a small family project that began in 2017 in the beautiful town of Vilalba dels Arcs located in the D.O. Terra Alta

The project is rooted in the family's viticultural and wine-making heritage, where the heart and soul of this project decided to return home to start his personal project in his homeland. The fundamental objective of the project is to capture the essence of generations of work in cultivation of our lands and transform this experience into the form of a bottle for the world to enjoy.

Bielsa Ruano vins is a family project that was created in 2017 and is based on an intimate working relationship in viticulture and oenology, personified by **Joaquim Bielsa Ferrús**.

Currently the project contains 10 hectares of family vineyard situated in the village of Batea, cultivated painstakingly by five generations of the family, if not more given this agricultural tradition that dates back for centuries.

A wine-growing project that connects the tradition, customs and personality of a people closely linked to their territory and the art of viticulture. Bielsa Ruano Vins wants to convey this spirit to you.



## Vineyards

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In the town of Batea, in the following areas:  
*Massaloca, Coll del Gas, Trufes, Masadetes, Barvalls i Barranc Vicari*

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White Grenache  
Red Grenache (Smooth and Hairy)

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Age between 15-30 years

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Calcareous soils and "panals", a mix of loamy and sandy soils

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The vineyards are in traditional, non-irrigated fields, thus the yields are lower yet the quality and concentration of the fruit is superb

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Balanced vines  
Low pH, producing wines with heightened freshness

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Environment-friendly agriculture



### Soils

In Terra Alta Panal is the characteristic soil type, ideal for the cultivation of grapes capable of making quality wines

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Calcareous

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Low pH (8)

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Big and balanced texture

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Deep soils

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Rich in calcium carbonate (35-45%)

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Low in organic matter (0.1-0.5%)

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Accumulations of carbonates and plaster

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Good porosity provides fast drainage

### Personal

Joaquim Bielsa

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Viticulturist and Oenologist. Joaquim started his professional life in the vineyards, working with his parents, on all facets of the yearly viticultural cycle. During the last 12 years, Joaquim has dedicated himself to oenology, working in different wineries around Catalunya and finishing his advanced degree in Oenology at the University of Tarragona, URV. These formative years have helped him understand the interactions between soils and vineyards, as well as to study different varieties, the synergies between them, and their ageing capacity.



### Wine tourism

Terra Alta is the home to vineyards, mountains, plateaus, villages, homes, natural parks, fantastic cuisine and good people. You can experience all of this through our winery routes we have at your disposal. We would love for you to learn more about our sustainable viticulture, and provide visits throughout the year.

You can visit the vineyards, our towns and of course taste our products. Visits by reservation only.

Come discover the project of a lifetime, Bielsa Ruano Wines - we are convinced that you will not be disappointed!



# LO NOI DEL SAXO

White Grenache and Macabeu  
Bielsa Ruano Vins



*Young wines packing plenty of fruit and fresher primary aromas and substantial body. An enthusiastic youthfulness is what this line of wine embodies*



White Grenache  
Macabeu



Vilalba del Arcs  
D.O. Terra Alta  
Non-irrigated  
Sustainable



75 cl. / 750 ml.  
5000 Units



13,50%  
by vol.

## Harvest

Hand harvested

## Wine making

Pressing followed by a gravitational fining and a controlled low temperature fermentation during 30 days using selected yeasts. 2 months on lees. Later filtered and bottled in order to preserve aromes and flavors.

## Oenologist

Joaquim Bielsa Ferrús.

## Tasting note

Pale yellow-green in color. Aromas of white fruits (pear) and cítrics (lemon). Elegant attack, with a mouth-filling and silky texture, and good length that invites one to partake until the finish of the Melody of the saxophone finishes.

# LO NOI DEL SAXO

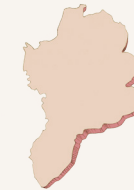
Red Grenache and Syrah  
Bielsa Ruano Vins



*Young wines packing plenty of fruit  
and fresher primary aromas  
and substantial body. An enthusiastic  
youthfulness is what this line  
of wine embodies*



Red Grenache  
Syrah



Vilalba del Arcs  
D.O. Terra Alta  
Non-irrigated  
Sustainable



75 cl. / 750 ml.  
5000 Units



14,50%  
by vol.

## Harvest

Hand harvested

## Wine making

Grape bunches destemmed, and fermentation started 48 hours later. Controlled fermentation during 7 days using selected yeasts, followed by 20 days of maceration. 2 months in deposit, later filtered and bottled in order to preserve aromes and flavors.

## Oenologist

Joaquim Bielsa Ferrús.

## Tasting note

Red with purple hues. Red fruits backed by lighter lactic notes. Mouth-filling and silky on the palate. Persistent wine that invites one to drink until the end of the Saxopone's Melody.

# MÚSIC DE CARRER

White Grenache

Bielsa Ruano Vins



*Wine with a lot of fruit, where secondary and tertiary aromas combine to denote this process through barrel while respecting the essence of White Grenache*



100%  
White Grenache



Aged 3 months  
in French  
oak barrels



Vilalba del Arcs  
D.O. Terra Alta  
Non-irrigated  
Sustainable



75 cl. / 750 ml.  
3000 Units



13,50%  
by vol.

## Harvest

Hand harvested

## Wine making

Pressing followed by a gravitational fining and a controlled low temperature fermentation during 30 days using selected yeasts. Aged 3 months in French oak barrels. Later filtered and bottled in order to preserve aromes and flavors.

## Oenologist

Joaquim Bielsa Ferrús.

## Tasting note

Pale yellow-green in color. Aromas of white fruits (pear) and cítrics (lemon). Elegant attack, with a mouth-filling and silky texture, good length and very good structure that denotes a wine with a lot of complexity due to its passage through barrel. A wine to enjoy until the music is finished.

# MÚSIC DE CARRER

Red Grenache  
Bielsa Ruano Vins



*Wine with a lot of fruit, where secondary and tertiary aromas combine to denote this process through barrel while respecting the essence of White Grenache*



100%  
Red Grenache



Aged 6 months  
in French  
oak barrels



Vilalba del Arcs  
D.O. Terra Alta  
Non-irrigated  
Sustainable



75 cl. / 750 ml.  
1000 Units



14,50%  
by vol.

## Harvest

Hand harvested

## Wine making

Grape bunches destemmed, and fermentation started 48 hours later. Controlled fermentation during 7 days using selected yeasts, followed by 20 days of maceration. Aged 6 months in French oak barrels. Later filtered and bottled in order to preserve aromes and flavors.

## Oenologist

Joaquim Bielsa Ferrús.

## Tasting note

Intense red color similar to the color of ripe cherries and a very good layer, with aromes of red fruit, licorice and notes of oak very well integrated. Elegant attack, with a mouth-filling yet silky texture, good length and very good structure that denotes a wine with a lot of complexity due to its passage through barrel. A wine to enjoy until the music is finished.



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