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Bielsa Ruano
Life project in the Terra Alta

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, so it was natural for winemaker Joaquim Bielsa to return home to start his personal project in his homeland.

The fundamental objective of the project is to capture the essence of generations cultivating our lands and transforming this experience into the form of a bottle for the world to enjoy.

Currently the project contains 10 hectares of family vineyards situated in the village of Batea, painstakingly cultivated by five generations of the family. A wine-growing project that connects with the tradition and customs of people closely connected to the territory and the cultivation of the vineyard. Bielsa Ruano Vins is the essence of an area that, through its grapes, wants to reach out to whoever in the world.



Vineyards

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

White Grenache
Red Grenache (Smooth and Hairy)

Age between 15-30 years

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

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

Balanced vines
Low pH, producing wines with heightened freshness

Environment-friendly agriculture



Soils

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

Calcareous

Low pH (8)

Big and balanced texture

Deep soils

Rich in calcium carbonate (35-45%)

Low in organic matter (0.1-0.5%)

Accumulations of carbonates and plaster

Good porosity provides fast drainage

Personal

Joaquim Bielsa

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

In Terra Alta, we are a territory of vineyards, mountains, plateaus, villages, houses, greenways, food and warm people. We want you to experience these things with our wine tourism route that we have at your disposal. You can witness our sustainable viticulture, on any date of the year.

We will visit the vineyards and our villages, and taste all the products we make.

You only need to reserve the day that best suits you, and we will wait for you there. Come to discover our family project, Bielsa Ruano wines!



LO NOI DEL SAXO

White Grenache and Macabeu
Bielsa Ruano Vins



Awards

Bronze IWSC 2022
Gold Grenaches du monde 2021
Silver Vinari 2021
Gold Vinari 2020
Gold Grenaches du monde 2019

*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.
10.000 Units**



**13,50%
by vol.**

Harvest

Hand harvested

Vinification

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 aromas and flavors.

Oenologist

Joaquim Bielsa Ferrús.

Tasting note

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

LO NOI DEL SAXO

100% Red Grenache
Bielsa Ruano Vins



Awards
Silver Vinari 2023

*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



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



75 cl. / 750 ml.
1.500 Units



13,50%
by vol.

Harvest

Hand harvested

Vinification

3-hour skin maceration, followed by pressing. Gravity clarified, and fermented at low temperature during 30 days using selected yeast. 2 months on lees, later filtered and bottled immediately to keep a fresh aroma and flavor profile.

Oenologist

Joaquim Bielsa Ferrús.

Tasting note

Copper orange in color, with aromas of red berry fruit, cherry and citrics. Elegant attack, decent volume with a velvety texture. Freshness stands out on the finish, inviting you to enjoy the wine until the saxophonist's melody comes to a finish.

LO NOI DEL SAXO

Red Grenache and Syrah

Bielsa Ruano Vins



Awards

Bronze IWSC 2022
Gold Grenaches du monde 2022
Gold Grenaches du monde 2020

*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.
10.000 Units



14,50%
by vol.

Harvest

Hand harvested

Vinification

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 depòsit, 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 yet silky on the palate.

Persistent wine that invites one to drink until the end of the Saxopone's Melody.

MÚSIC DE CARRER

100% White Grenache
Bielsa Ruano Vins



Awards

Bronze *Decanter* 2023
Silver *Vinari* 2021
Silver *Grenaches du Monde* 2020

*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.
3.500 Units



13,50%
by vol.

Harvest

Hand harvested

Vinification

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 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.

MÚSIC DE CARRER

100% Red Grenache

Bielsa Ruano Vins



Awards

Bronze *Decanter* 2023

Bronze *IWSC* 2022

Gold *Grenaches du Monde* 2021

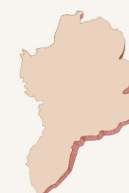
*Wine with a lot of fruit,
where secondary and tertiary aromas
combine to denote this process
through barrel while respecting the
essence of Red Grenache*



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

Vinification

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.

SOLISTA

White Grenache

Bielsa Ruano Vins



An excellent wine with a lot of complexity and elegance, expressed for the best white grenache from home with 12 months of aging in French oak boots



100%
Garnatxa Blanca



Criança. 12
Mesos Barrica
Roure Francès



Vilalba del Arcs
D.O. Terra Alta
Viticultura de Secà
Sostenible



75 cl. / 750 ml.
800 Unitats



13,50%
by vol.

Harvest

Hand harvested

Vinification

Grapes pressed, clarified by gravity, and fermented at low temperature during 30 days with selected yeasts.

Aged 12 months in French Oak barrels on lees. Later filtered and bottled to conserve the maximum of aromas and flavors.

Oenologist

Joaquim Bielsa Ferrús.

Tasting note

Yellow-gold in color, offering aromas of white fruit (baked pear), flowers, and a touch of vanilla. Elegant attack, voluminous and textured, viscous, and persistent. A structured wine filled with complexity thanks to its ageing in barrel. A wine to enjoy the soloist's virtuosity to the finish!

SOLISTA

Red Grenache
Bielsa Ruano Vins



An excellent wine with a lot of complexity and elegance, expressed for the best red grenache from home with 12 months of aging in French oak boots



100%
Garnatxa Negra



Criança. 12
Mesos Barrica
Roure Francès



Vilalba del Arcs
D.O. Terra Alta
Viticultura de Secà
Sostenible



75 cl. / 750 mL.
800 Unitats



14,50%
by vol.

Harvest

Hand harvested

Vinification

De-stemmed with a 48-hour pre-fermentation maceration. Controlled fermentation during 7 days using selected yeasts, followed by 28 day post-fermentation maceration. Aged 12 months in French Oak barrels. Later filtered and bottled to conserve the wine's aromatic and flavor maximum expression.

Oenologist

Joaquim Bielsa Ferrús.

Tasting note

Intense cherry-red, with red berry fruits, licorice backed by well-integrated barrel notes. Full-bodied, unctuous, with excellent length.

A well-structured wine with added complexity due to the barrel ageing. A wine to enjoy the soloist's virtuosity to the finish!



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