



**CASA BALAGUER**





**ORGANIC &  
BIODYNAMIC  
WINES FROM  
LEVANTE**

*a way of understanding life  
through our vines*



**DEMETER IN  
PROCESS**





**MAR**



**BOTH SIDES OF LEVANTE**

White wines from the sea  
Red wines from the mountains

**MONTAÑA**



CASA BALAGUER  
D.O. ALICANTE

## WHO

Set up by husband and wife team Marta Ribera and Andrés Carull having first met as trainee winemakers in Bordeaux.

## WHEN

Founded in 2008 and built on three generations of vine growing experience.

## WHERE

1. Villena, Alicante. 750 metres above sea level. Continental climate with strong Mediterranean influence.
2. Las Lagunas de La Mata, Torrevieja Natural Park. 0m altitude, temperate coastal climate and sand dune soils.

## WHAT

Living wines from living Vines. Nothing added, nothing removed. See next page for more details



WWW.CASABALAGUER.COM



# BIODYNAMIC AGRICULTURE

Casa Balaguer Compost



Burying horn dung



Burying horn silica



Nettle for Preparation 504



Ground Silica for 501P



Horn Manure for Preparation 500



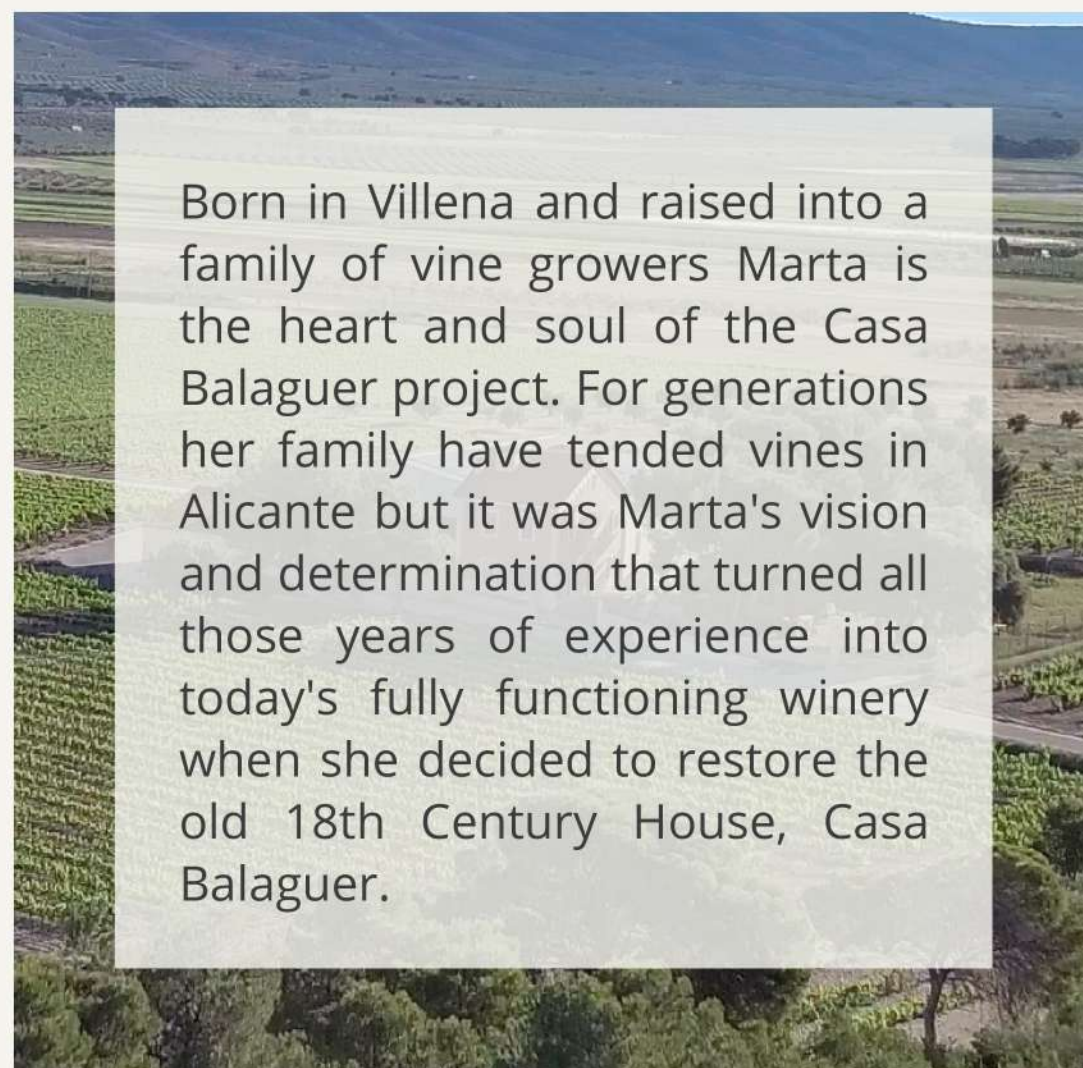
Maria Thun Pats Preparation



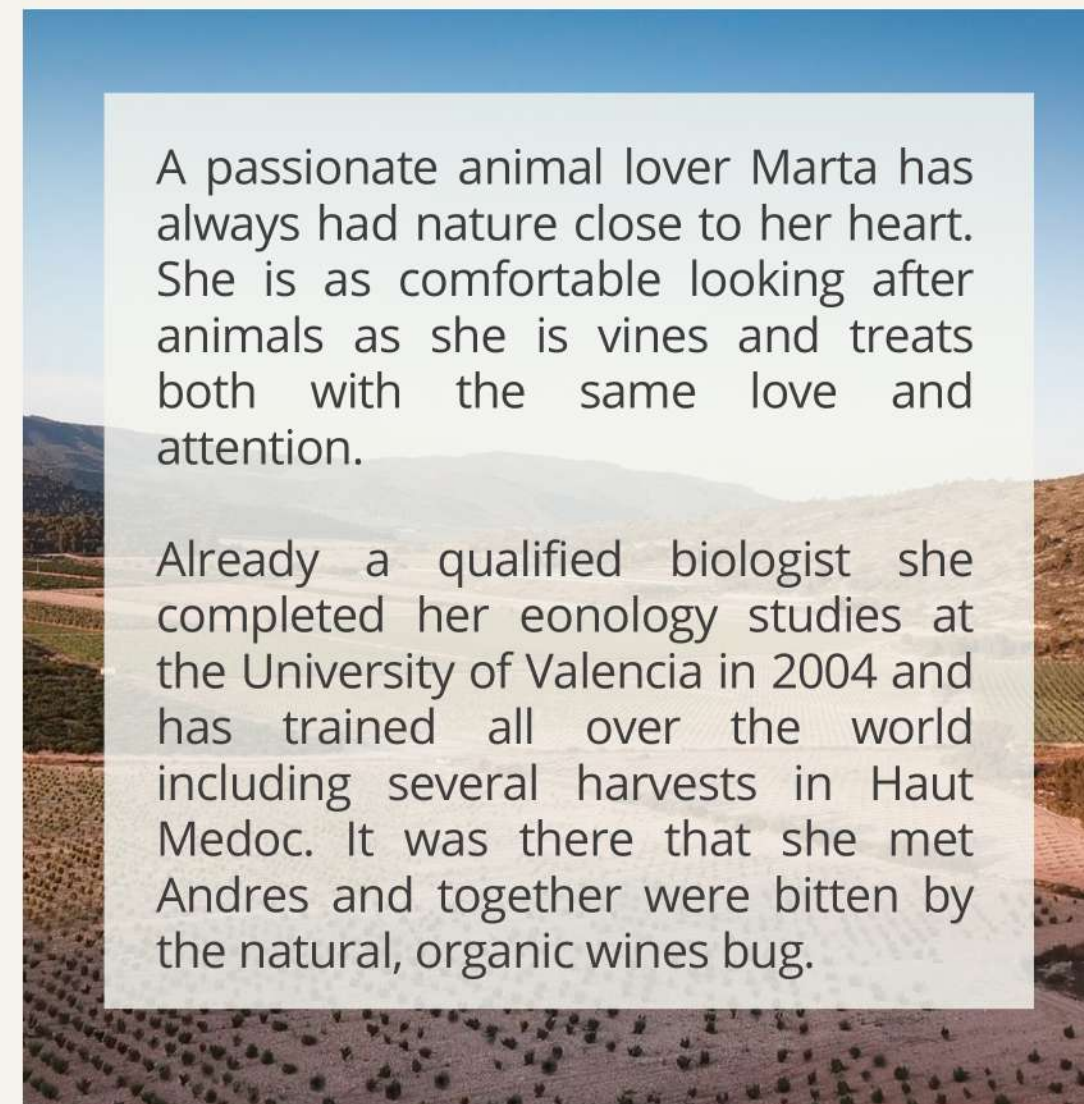




## MARTA RIBERA



Born in Villena and raised into a family of vine growers Marta is the heart and soul of the Casa Balaguer project. For generations her family have tended vines in Alicante but it was Marta's vision and determination that turned all those years of experience into today's fully functioning winery when she decided to restore the old 18th Century House, Casa Balaguer.

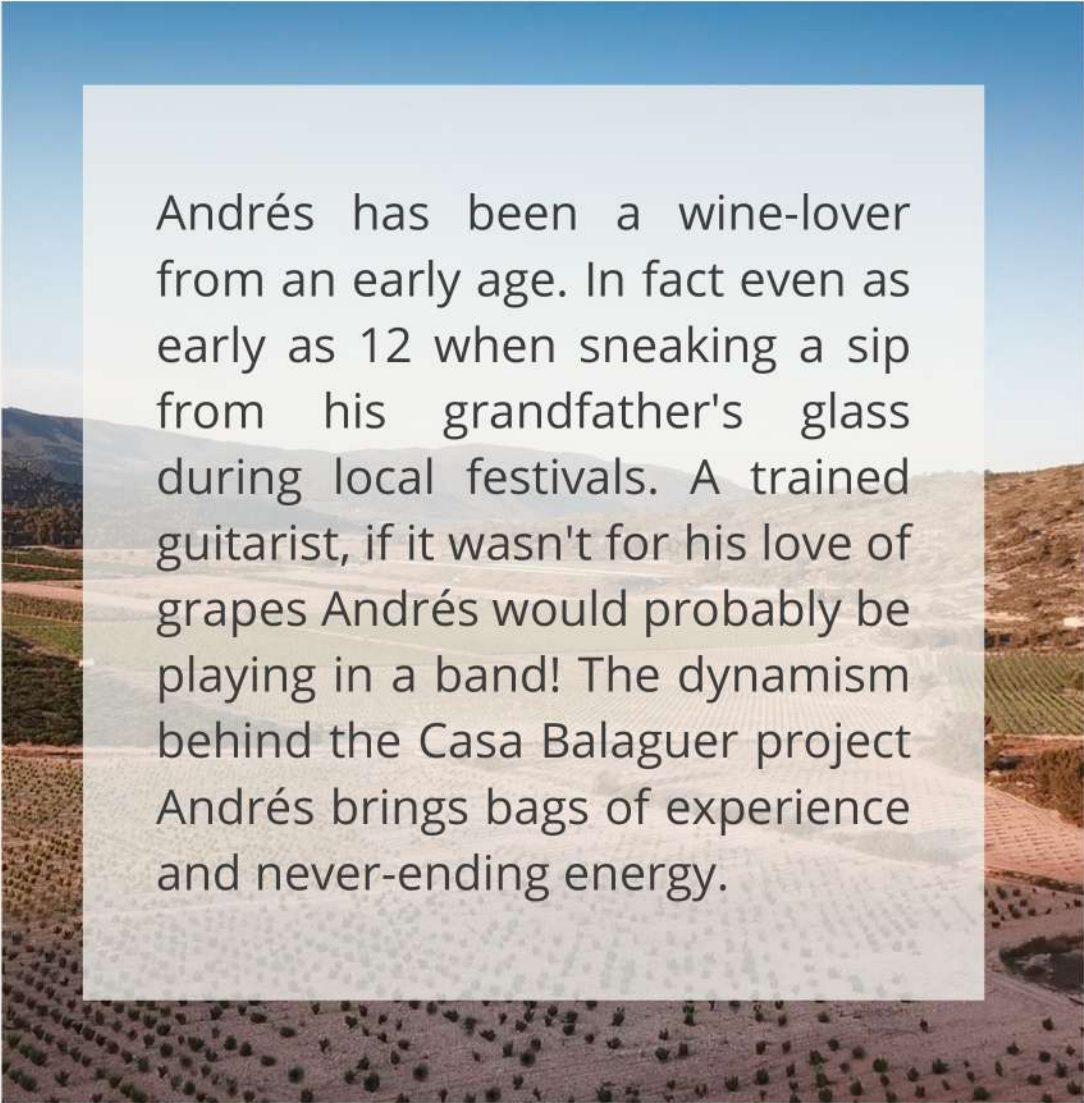


A passionate animal lover Marta has always had nature close to her heart. She is as comfortable looking after animals as she is vines and treats both with the same love and attention.

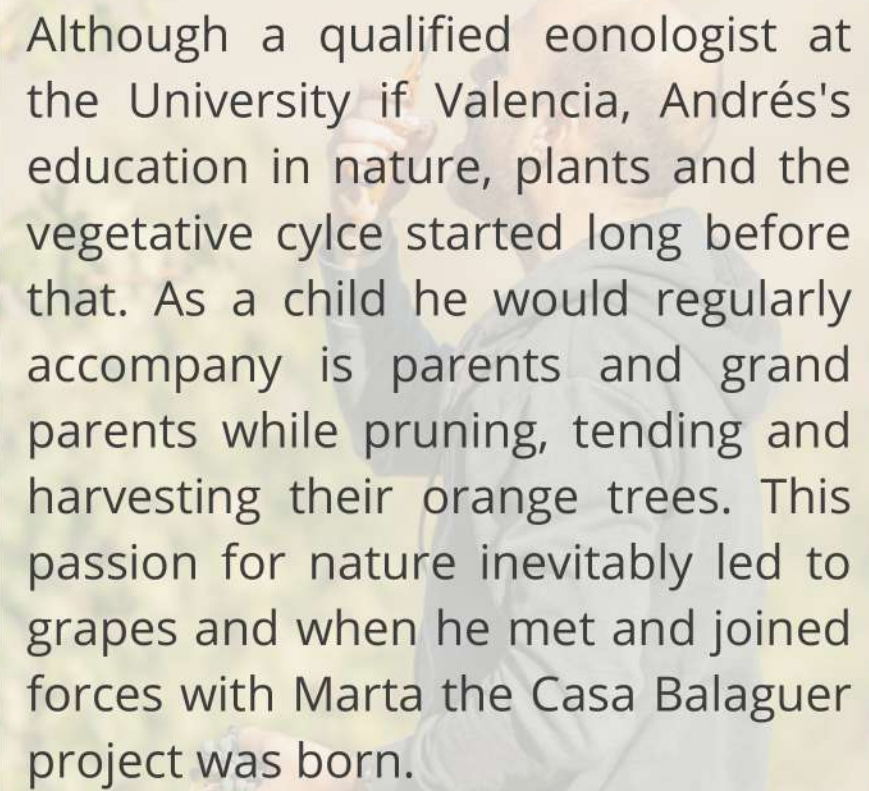
Already a qualified biologist she completed her enology studies at the University of Valencia in 2004 and has trained all over the world including several harvests in Haut Medoc. It was there that she met Andres and together were bitten by the natural, organic wines bug.







Andrés has been a wine-lover from an early age. In fact even as early as 12 when sneaking a sip from his grandfather's glass during local festivals. A trained guitarist, if it wasn't for his love of grapes Andrés would probably be playing in a band! The dynamism behind the Casa Balaguer project Andrés brings bags of experience and never-ending energy.



Although a qualified enologist at the University of Valencia, Andrés's education in nature, plants and the vegetative cycle started long before that. As a child he would regularly accompany his parents and grandparents while pruning, tending and harvesting their orange trees. This passion for nature inevitably led to grapes and when he met and joined forces with Marta the Casa Balaguer project was born.



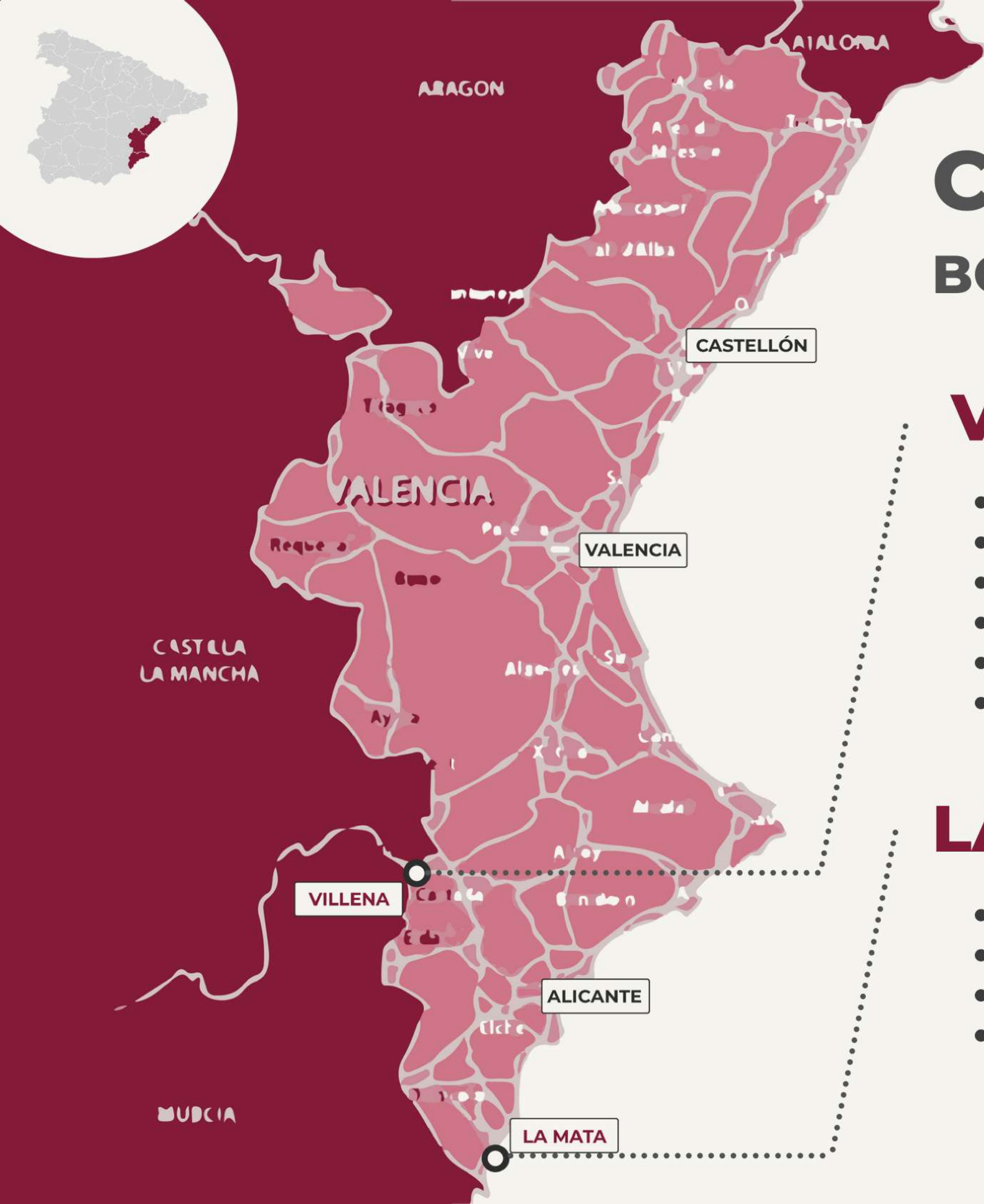
**ANDRÉS  
CARULL**





**STRONGER TOGETHER**





# CASA BALAGUER

## BOTH SIDES OF LEVANTE

### VILLENA - MONTAÑA

- Home of Casa Balaguer, inland Alicante.
- 40 Hectares of privately owned 30-80 year old vines.
- Monastrell, Syrah, Arcos, Alicante Bouschet and others.
- Continental climate with strong Mediterranean influence.
- 650 - 750m above sea level.
- Chalky, stony soils.

### LA MATA - MAR

- 18 Hectares of unique vines in La Mata Natural Park.
- Temperate climate at sea-level.
- Old vine Malvasía and Moscatel.
- Sandy soils with marked saline character.



**MAR**

## **PARQUE NATURAL DE LA MATA**

Sandy soils located right on the beach front in the protected nature reserve of La Mata, Torrevieja. Perfectly adapted for growing the Moscatel de Alejandría and Merseguera grapes for our three skin-contact white wines





**MAR**



**DEMETER IN  
PROCESS**



**PICOFINO**

Moscatel/Malvasía  
1 month skin contact



**SALICORNIO  
MOSCATEL**

5 days skin contact. 5 months in concrete



**SALICORNIO  
MALVASIA**



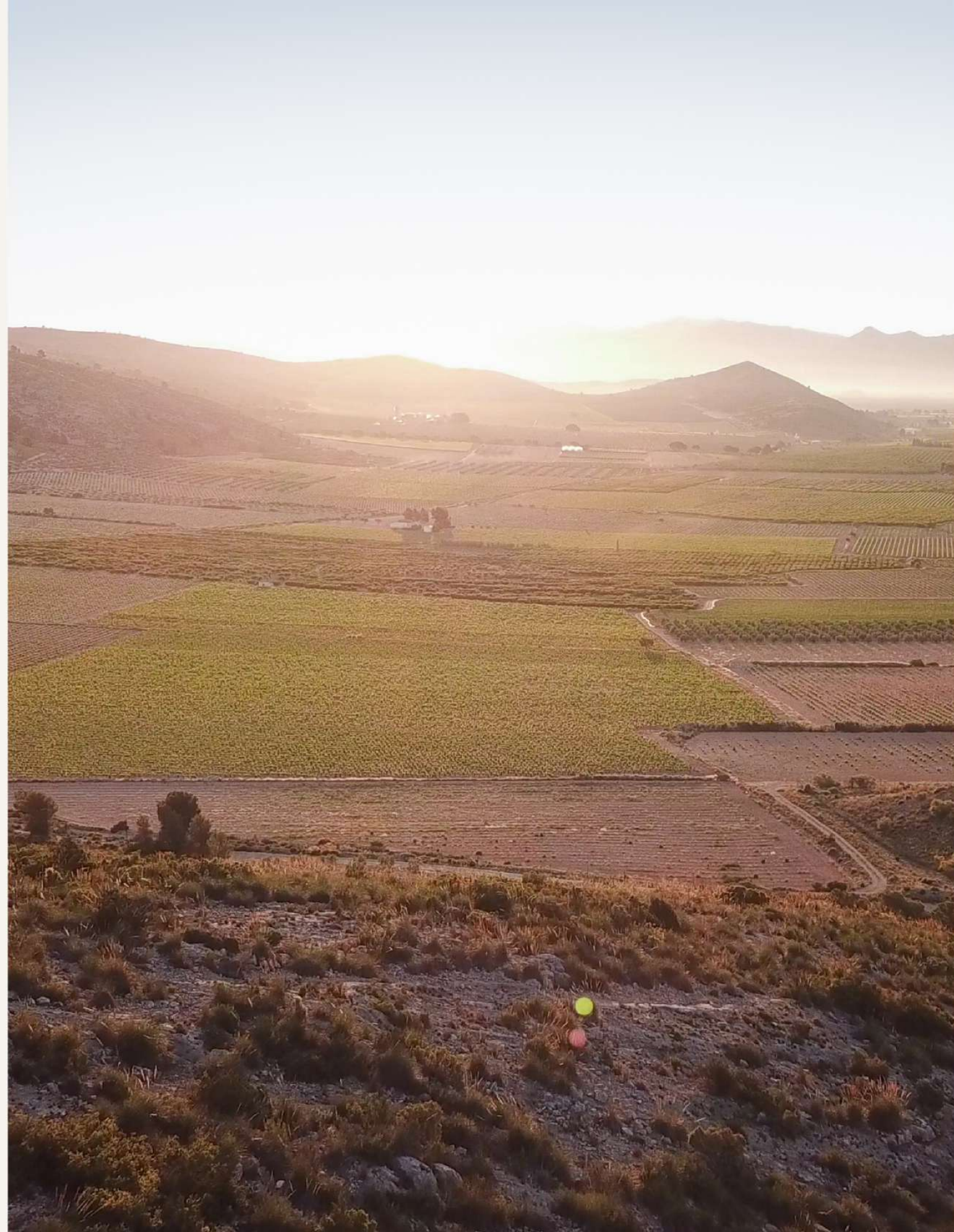
**SALICORNIO  
MERSEGUERA**



# MONTAÑA

## FINCA CASA BALAGUER, VILLENNA

Alluvial, lime based, stony soils located 50 km from the coast in the Valle de Cañada at 650 - 750m above sea level. Protected to the north and south by mountains but exposed to light Mediterranean breezes from the east.





# MONTAÑA - OAK AGED



**CASICA DEL ABUELO**  
red blend

**SEIN**  
monastrell syrah

**EL TELAR**  
monastrell

10 months french oak    12 months french oak    18 months in french oak.

# MONTAÑA



**TRAGOLARGO**  
monastrell  
stainless steel

**TOMATIERRA**  
cabernet franc  
made in barrel, amphora,  
demi-john and concrete

**LA RAMBLA  
DEL PELIGRES**  
garnacha  
aged in concrete

**LA VIÑA DEL  
COLÉN**  
monastrell



# COLECCIÓN ORIGEN. AMPHORA AGED



**EL ROSADO DE  
PADILLA**

Monastrell  
free run juice.  
aged in amphora



**EL CARRO DE  
LA MATA**

Moscatel  
1 months skins  
5-6 months amphora



**BENIMAQUÍA  
TINAJAS**

Moscatel  
6 months skins  
12 months amphora



**EL VIVERO**

Field blend. Garnacha Gris,  
Garnacha Peluda, Arco,  
Forcallat and others





## WINEMAKING

We are fascinated about how wine interacts with different materials, not just stainless steel and oak.

That is why many of our wines are also fermented and aged in concrete vats, glass demi-johns and clay amphorae (tinajas).









**HASTA PRONTO!**

**CASA BALAGUER**

[WWW.CASABALAGUER.COM](http://WWW.CASABALAGUER.COM)