



# CATALONIA'S RISING VINTNERS 2026



*The New Vanguard  
Redefining Catalan Wine*



Celler Cisteller is an emerging winemaking project in Costers d'Ordal, driven by the couple Sergi Canals and Jessica Madigan. Their story begins when they meet at the University of Davis (California), where both were studying enology. After working together on academic projects and doing harvests at prestigious wineries internationally (Burgundy, Tasmania, Oregon, Germany, Priorat), they return to Penedès to realize their dream.

*The project is rooted in Sant Sadurní d'Anoia, on land with a century-old family history. Sergi's great-grandfather, a basket maker by trade who made baskets for Codorniu, purchased the first piece of "El Sot" estate 100 years ago. Successive generations expanded the property to reach the current 20 hectares.*

The winery's foundations are clear: xarel·lo as the main variety, minimal environmental impact, minimal intervention practices both in vineyard and cellar, and specialization in white wines and traditional method sparkling wines.

Although initially the estate was exclusively xarel·lo, the couple has incorporated other native varieties such as xarel·lo vermell, montonega, malvasia, and sumoll.

<https://cisteller.wine> [instagram/@cistellerwine](https://www.instagram.com/cistellerwine)

## Cisteller Celler- Wines

### Cisteller Gris - White - Xarel·lo Vermell



Cisteller Gris 2023 is a white wine from D.O. Penedès made from Xarel·lo Vermell grapes.

The 2023 vintage faced severe drought with extremely low yields (2-3.5 T/ha) but produced grapes of excellent quality and concentration. The fruit comes from a single block vineyard on calcareous limestone-clay soil at the family estate El Sot in Muntanyes d'Ordal. Hand-harvested grapes were whole-bunch pressed at low pressure (vin gris style), fermented in stainless steel at 16-18°C, and aged 9 months on lees with bâtonnage.

The wine offers notes of oyster shell, dried herbs, physalis, salt, and citrus oil. Perfect with seafood. We recommend opening the bottle 20-30 minutes before service and pouring it at 11-13°C

### Cisteller Malvasia - White -



Cisteller Malvasia 2024 is a white wine from D.O. Penedès made from 100% Malvasia de Sitges. The 2024 vintage began with severe drought but spring rains ended three years of water stress. Despite uneven shoot growth and reduced yields (2-4 T/ha), the fruit showed remarkable balance and concentration. The grapes come from a single block vineyard on calcareous limestone-clay soil at El Sot estate in Muntanyes d'Ordal. Hand-harvested fruit was whole-bunch pressed, fermented in stainless steel tanks and French oak barrels, and aged 8 months on lees with bâtonnage.

Tasting notes reveal lemon butter, vetiver, jasmine tea, autumn leaves, Meyer lemon, and persimmon. Opening 20m. before service; pouring it at 11-13°C.