

BLANC DE CLOSOS

902021006

White wine 2021



Since the old days, the region's steep slopes, locally known as costers, have been planted with white varieties mixed in among the predominant garnacha and samsó (cariñena) vines. This practice, meant to balance production, acidity and alcohol, has been preserved and is a valued element of the wine heritage in Priorat. In the closos (small vineyards) around Bellmunt, among the old red grape vines, we can still find some white varieties. We use them to make this Blanc de Closos. It is a penetrating and powerful wine, with an austere colour that reminds us of the cool temperatures we have at night during the grape ripening period.

WINEMAKING

Grapes are harvested by hand. They are later selected, destemmed, treading and placed inside a vat. Fermented like a red wine, the must is in contact with the skins. Once it has fermented, the wine is macerated with the skins for three months in a 600-litre barrel that has previously been rinsed with wine.

TASTING NOTES

Fresh, citrus aromas typically found in Priorat's garnacha blanca. Fruit skin, aromatic herbs and a light stone fruit (peach) notes. Juicy and lively on the palate, with marked minerality. Persistent and with good volume. The must gains structure as it is macerated with the skins. We like to say it represents Priorat: the balance between nature and tradition.

FOOD HARMONIES

It pairs very well with steamed shellfish: mussels, king prawns, clams. If the recipe includes a sauce, the pairing works even better. The acid meatiness of Blanc de Closos is perfect with rich poultry dishes (stuffed roaster, quail, Catalan style roasted and chicken fricassee). It is a great match for semi mature and specially creamy cheeses.

Winemaker: Jose Mas Barberà.

Winegrower: Josep Ramón Sedó Cabré.

Varieties: 100 % white grenache from old vines.

Vineyards: Aubagues, Bancalets and Sant Martí (Bellmunt del Priorat).

Planting year: 1929.

Agriculture: organic.

Surface: 1 ha.

Plantation density: from 2.000 to 2.500 vines per hectare.

Training techniques: traditional 'vaso' system (Gobelet).

Soil: sandy slate.

Orography: 25 - 40 % slopes.

Orientation: northern.

Altitude: between 200 and 300 metres above sea level.

Microclimate: mediterranean climate.

Average rainfall: 350 - 500 mm.

Sun exposur (hours per year): 2.800 - 3.000 h.

Harvest date: from 25 August through 7 September.

Clarification : no

Cold Stabilization: no

Filtered : safety filtered prior to bottling.

Alcohol: 13 % vol.

Total acidity: 5,80 g/l.

pH: 3,35 g/l in tartaric acid.

Volatile acidity: 0,40 g/l in acetic acid.

Optimal temperature for consumption: 11 - 12 °C

Number of bottles: 950

