

CLOS ALZINA

90905020006

Red wine 2020



An aura of intimate mystery pervades the hills surrounding the Alsera masía. The place epitomizes centuries of work and the costers' mystical scenery —they seem to be engaged in reverent conversation with the Montsant mountains. Clos Alzina mirrors this deep bond between the land and the people, resulting in a captivating wine full of original freshness, purity and truth.

WINEMAKING

Hand selection, grape by grape. Yeasts native to the Mas Alsera estate. Fermentation is carried out in stainless steel tanks with mostly stemmed grapes and a small portion with their stems. Ageing takes place in 1.000-litre oak vats from Slavonia (Croatia).

TASTING NOTES

An honest reflection of its original environment, the magical landscape of hillsides and ravines surrounding to the south the old Mas Alsera estate in Torroja del Priorat. Thus, we find complex, deep and balanced aromas, which combine the intense Mediterranean plant ecosystem with a marked ripe fruitiness typical to old vines. The palate is powerful, rich and fine at the same time, and shows a well-integrated acidity, rich in mineral freshness.

FOOD HARMONIES

Clos Alzina surrounds and enhances the complex and powerful flavours of game recipes: wild boar, roe deer, deer, hare, game birds. It goes very well with truffle recipes and dishes that incorporate deep sauces with black chocolate. At last, we have a wine made for meditation, conversation and enjoying quiet pleasant moments.

Winemaker: Jose Mas Barberà.

Winegrower: Josep Ramon Sedó Cabré.

Varieties: 100 % samsó (carignan).

Vineyard: Mas Alsera (Torroja del Priorat).

Planting year: 1939.

Agriculture: organic.

Surface: 0,56 ha.

Plantation density: from 2.500 to 3.000 vines per hectare.

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

Soil: devonian slate

Orography: 50 % slopes.

Orientation: northern, north-eastern

Altitude: 400 metres above sea level.

Microclimate: mediterranean climate with continental tendencies.

Average rainfall: 450 – 500 mm.

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

Harvest date: third week of September.

Clarification: no

Cold Stabilization: no

Filtered: safety filtered prior to bottling.

Alcohol: 14,5 % vol.

Total acidity: 5,70 g/l.

pH: 3,45 g/l in tartaric acid.

Volatile acidity: 0,55 g/l in acetic acid.

Optimal temperature for consumption: 14 - 16 °C

Number of bottles: 1.512

