

CLOS CYPRES

90906020006

Red wine 2020



The undulating lines and the vertical slopes of Sant Martí stand in alluring contrast, in a combination of bravery, farming, nature and age-old winemaking traditions. With Clos Cypres, which pays homage to the cypress trees in Bellmunt, we wish to express this subtle but clear harmony. The wisdom of the old vines comes through in its purest expression, exalting the vegetal, mineral character of southern Priorat.

WINEMAKING

Hand selection, grape by grape. Yeasts native to the Sant Martí 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

This is a wine from southern Priorat, which marks with a lively, warm and fragrant vein the serious, deep and enigmatic character of old vineyards. Blackberry aromas with balsamic notes typical of the brushwood. The palate is remarkably mature and fresh at the same time. It has a natural elegance, as the vision of a landscape where the passage of centuries have managed to harmonize everything. It's like an invitation from nature.

FOOD HARMONIES

Clos Cypres is the perfect wine for both forcefulness and subtlety: a game recipe –partridge with chestnuts, wild boar stew, pigeon rice–, an oily fish stew... any of those dishes that require hours of slow, caring cooking. It is perfect with intense dishes based on Spanish sauce, scented with black truffle and cooked on dark 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: Sant Martí (Bellmunt del Priorat).

Planting year: 1934.

Agriculture: organic.

Surface: 0,39 ha.

Plantation density: from 2.500 to 3.000 vines per hectare.

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

Soil: black slate.

Orography: vineyards planted on coastal areas.

Orientation: south.

Altitude: 300 metres above sea level.

Microclimate: mediterranean climate with maritime influences.

Average rainfall: 450 – 500 mm.

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

Clarification: no

Cold Stabilization: no

Filtered: safety filtered prior to bottling.

Alcohol: 14,5 % vol.

Total acidity: 5,70 g/l.

pH: 3,55 g/l in tartaric acid.

Volatile acidity: 0,60 g/l in acetic acid.

Optimal temperature for consumption: 14 - 16 °C

Number of bottles: 1.203

