

BLANC DE CLOSOS



White wine 2025

In the Les Solanes de Mas d'En Perí -Porrera area, the Carignan Blanc vines, rooted in a vineyard of black slate soils, resist in silence like a well-kept secret of Priorat. A rare and long-cycle variety, it brings a vibrant tension and an austere minerality that is strongly expressed in this extreme soil.

From its grapes we make this unusual white: a tight and deep wine with saline notes and dried herbs. An honest and hedonistic expression of the Priorat mountains.

ELABORATION

The grapes are harvested manually, selected and pressed directly to extract the highest quality white wine. Fermentation takes place in small 3,000-liter stainless steel tanks until fermentation begins. The must is then transferred to French oak barrels to complete the alcoholic fermentation and finally sulphated. It remains on the fine lees for 4 months.

TASTING NOTES

In the nose express the fresh and citrus personality of the white Carignan. There are notes of fruit skin and aromatic herbs and a slight trace of stone fruits such as peach. It also expresses itself with persistence and volume.

GASTRONOMY

It goes well with steamed seafood recipes: mussels, prawns, clams (and if it is in sauce, even better). It is an ideal accompaniment to lightly aged cheeses and, especially, creamy ones.

Winemaker: Jose Mas

Winegrower: Josep Ramón Sedó

Varieties: 100% White Carignan

Vinyard: Porrera

Planting year: 1990.

Agriculture: organic.

Surface: 1 ha.

Plantation density: 2.500 vines per hectare

Training techniques: doble-guyot

Soil: black slate

Microclimate: Mediterranean

Average rainfall: 350 – 500 mm.

Alcohol: 13 % vol.

Total acidity: 5,0 g/l tartaric acid.

pH: 3.2

Volatile acidity: 0,40 g/l acetic acidity

Optimal temperature for consumption: 11 – 12 °C

Number of bottles: 750

