

GRAN CLOS

PRIORAT LES MINES 2019

BACKGROUND

Forty miles southwest of Barcelona, the Priorat region is an arid, remote and rugged province that derives its name from ancient priories in which ascetic Spanish monks over the centuries secluded themselves from the world outside. The area is best known today for its production of truly awe-inspiring reds, with Grenache and Carignan as the bedrock of Priorat wines.

Gran Clos epitomizes the winemaking revolution that has seized hold of the Priorat in the past 15 years and propelled it into the spotlight. Founded in 1995, this 75 acre property was purchased in 2002 by John Hunt, an international entrepreneur and owner of Oriel Wines. Winemaking is under the supervision of the talented young winemaker Josep Angel Mestre.

APPELLATION

Priorat, Spain

VARIETAL COMPOSITION

50% Grenache, 25% Carignan, 25% Merlot

WINEMAKING & VINTAGE NOTES

Vines are planted on narrow terraces in slate and white clay soil. Trellising is in the form of high vine arbors, a system known as double royat. Careful control of the leaf canopy is employed with yields deliberately reduced via a green harvest.

The grapes were fermented for 8–10 days at 81°F with a postfermentation maceration of 8-10 days at a temperature of 68-72°F.

The wine is matured for 12 months in French oak barrels, fined with egg whites and aged in the bottle for one year.

TASTING NOTES

Violet and inky with perfumed and fresh aromas of mature red fruits, a hint of mint, coffee, herbs and minerality. A silky textured wine which has structure and elegance. Mature fruit flavors with notes of coffee, mint, spice and minerality on the palate. Full-bodied, seductive and well-balanced.

Perfect for dishes with bold flavors and spice. Excellent with duck and grilled meats. Try with pasta in red sauces, risottos, or Japanese cuisine.





WINE & SPIRITS' **TOP 100 WINERY** OF 2020



WINEMAKER

Josep Angel Mestre

TECHNICAL DATA

Alcohol 15%









