



DOMAINES J.M. FUENTES

# GRAN CLOS

FINCA EL PUIG 2010

PRIORAT

### 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 Genache 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

55% Garnacha, 25% Cabernet Sauvignon, 20% Syrah

### WINEMAKING & VINTAGE NOTES

While the Monsant area has its soil composed mostly of clay, the mountains of Priorat are composed of slate locally known as Licorella. The climate is also drastically hotter in the Priorat mountains and thus the harvest is usually in early September while Monsant is usually a late September harvest. It holds a perfect Southern exposure that guarantees optimum ripening. The Cabernet Sauvignon plot is planted on top of the mountain. The Grenache and the Carignan are planted in the middle part of the mountain. The new vines of Carignan are planted in Goblet Style, with much more Syrah being planted as well. Vines are being planted in the East and atop mountains for better ventilation as clusters are tight. Merlot needs a cooler climate and thus are planted in north exposure. For ecological concerns, no pesticides or insecticides are used.

Grapes are picked over an extended period. The older the vines the smaller the vats. Three weeks maceration for all vines. Four weeks for younger vines.

### AGEING

The wine was matured 12–16 months in oak barrels (85% French and 15% American).

### TASTING NOTES

Dark, almost opaque, deep red. Fresh, captivating floral aroma, mingled with notes of red berry fruit including ripe plums, strawberries and citrus fruit. Well balanced, with delicate tannins, well integrated wood, hints of licorice, wild herbs and minerals that result in a stylish, lasting finish.

Perfect with paella, risottos or virtually any rice dish. Splendid with duck and game.

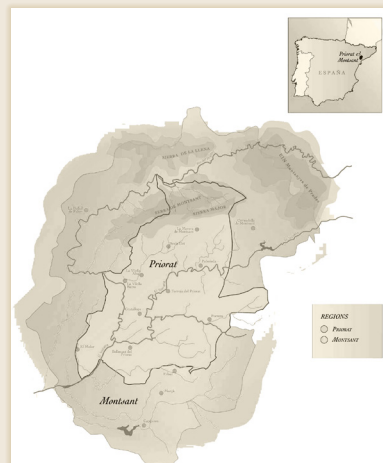


GRAN CLOS



91  
POINTS

WINE & SPIRITS  
February, 2016



### WINEMAKER

José Angel Mestre

### TECHNICAL DATA

Alcohol  
14.4%

SUGGESTED RETAIL PRICE:  
\$35.99