



HISTORY

THE DREAM OF BOTTLING THE EARTH

The life adventure of three families over the course of a century and a half

Mas d'en Gil is the result of three historical stages, of three visions that have brought to the estate a sum of exceptional qualities for viticulture, winemaking and the wine trade.

Francesc Gil, who founded the estate in 1860, embodied the intuition of pioneers and the enthusiasm for progress, so typical of the 19th century. The next owners, the Barril family, from the 1930s consolidated the agricultural quality of the estate, which they renamed Masía Barril. They introduced advanced ideas, such as organic farming and the use of indigenous yeasts. With the ingenious decision to bottle wine, Rafael Barril Figueras together with Magdalena Vicente Herrando founded “a new Priorat in the old way” way ahead of their time.

In 1998, the Rovira Carbonell family buys the estate and reclaims its historical name - Mas d'en Gil. By doing so they fulfil the dream of Pere Rovira's, one of the great wine professionals of Penedès, who accompanied by his wife Pilar Carbonell, a contemporary art gallery owner and their four daughters take the project to the next level. Shortly afterwards, in 2000, the first wines with Mas d'en Gil brand appear on the market under the commercial direction of the eldest daughter, Pilar Rovira Carbonell. Subsequently, Pere Rovira's youngest daughter, Marta Rovira Carbonell introduces the biodynamic agriculture on the estate which she currently runs with the support of her father and her sister Pilar.

Ca. 1860. Francesc Gil acquires the estate.

1860 – 1885. Viticulture is consolidated on Mas d'en Gil estate.

1885. F. Gil dies without children and the estate passes into the hands of the relatives of the family Gil-Rusiñol (branch to which the artist Santiago Rusiñol belonged).



Pere Rovira Rovira, on his right Pilar Rovira, the eldest daughter, and then Pilar Carbonell Fàbregas, his wife and gallery owner. And finally, left, Marta Rovira, the youngest daughter.

1931. Rafael Barril Figueras buys Mas d'en Gil estate, which he renames Masía Barril.

1941. First wines bottled by the Barril Family.

1980 – 1998. Masía Barril wines achieve international recognition.

1998. The family Rovira Carbonell buys the estate and reclaims the name of Mas d'en Gil.

2000. The first wines labeled Mas d'en Gil come onto the market.

2008. Marta Rovira, Pere Rovira's youngest daughter, introduces biodynamic agriculture.

2010. The Mas d'en Gil brand, present in more than 40 international markets, is a benchmark of excellence and Priorat's identity.

2020. After 10 harvests, working to find a classic, elegant and balanced profile of wines without an excessive presence of oak, with the vintage 2017 in reds and 2018 in whites, a change of image of bottles and labels takes place, recovering the original image of the historical wines of the estate.

BIODINAMICS

THE BALANCE OF AN AGRICULTURAL ESTATE

Preserving the biodiversity of this agricultural site is one of MAS d'en Gil's fundamental objectives.



The holm oak to the east and the pine forest to the west are green lungs that contribute to the biodiversity and at the same time bring freshness to the estate. At the southern border, the Molinos ravine (ravine of the windmills) channels the air and refreshes the LA COMA valley and, at the same time, acts as a corridor for aerial fauna. The vineyard shares the place with the centuries-old olive, almond and hazelnut trees. The result is a beautiful agricultural mosaic from certified organic farming.

Biodynamics, introduced in 2008 by the fourth generation of the Rovira family, revitalizes soil, brings health and balance to plants. The wines increase their aromatic complexity on the palate, and they awaken their identity. The wines must reflect the natural landscape of an estate that we are trying to understand as a living being, as an agricultural unit that seeks to keep the soils healthy and balanced with the native flora and fauna.

TERROIRS

THE ESTATE HAS A VARIETY OF TERROIRS UNIQUE IN DOQ PRIORAT.

In the plots from which red wines are produced the main Terroir is slate, locally known as LLICORELLA. In Priorat there are four main types of slate: Devonian Slate (400 million years), Spotted Slate (350 million years), Carboniferous Slate (350 million years) and Black Slate (330 million years).

RED WINES

On the MAS d'en GIL estate, the slate with the greatest presence is the "flecked" slate, "Llicorella Piguellada" (Filita moteada / Spotted Phyllite) and that would be the typical terroir of the **COMA VELLA** "premier Cru" in the COMA Valley. Secondly, the Carboniferous Slate (Gres carbonifer / Gres Carbonifero / Carboniferous Stoneware) combined with the Black Slate would be the typical terroir of the Red **BELLMUNT** "Village" wine. In the case of **CLOS FONTÀ**, our "Grand Cru", the selected plots have the Black Slate (Corniana / Cornenana, Hornfels), the Spotted Slate and Quartzite (Quarcita, Cuarcita, Quarzite) contributing to the unique character of this wine from old vines.

WHITE WINES

Mas d'en GIL White wines are made from very small plots of less than 1Ha and with very singular terroirs within the DOQ PRIORAT. The White **BELLMUNT** "Village" wine is made from two plots located in terroir "Bundsanstein" and Red Stoneware (250 million years). The **COMA ALTA** wine is made from a single plot located in the La COMA Valley where calcareous type of terroir can be found (240 million years). Finally, the **COMA BLANCA**, our white "grand cru" is made from four plots of less than 1Ha in areas of calcareous terroir, red stoneware and alluvium (2 million years).

VARIETIES

This estate, located at 350 metres of altitude, can be considered the Southern balcony of Priorat, with beautiful views on the Montsant mountain range and the rest of the region. Its location within the DOQ PRIORAT and its orientation facilitate the passage of winds through the vineyards and olive trees. It's definitely one of the most ventilated estates in the zone. The two main winds in the zone are "Garbinada" coming from SE, from the Mediterranean Sea, and "Cierzo" coming from NW direction.

The main varieties of red grapes on the estate are Grenache and Carignan. In the case of Grenache (Garnatxa, Garnacha) - it is a variety that is very thankful for a good airing in order to avoid overheating its thin skin. The plots of Garnacha are mainly facing the East, basking in the presence of the sun in the morning and avoiding the afternoon sun. Likewise, its orientation allows them to be refreshed by the Mediterranean wind that begins at noon and ends at sunset - it blows during the sunniest hours of the day.

Carignan (Carinyena, Cariñena) is the second red grape variety on the estate. Carignan plots are situated in the less aerated areas, as this variety has thicker skins and is more resistant to the sun.

Garnacha Peluda (Hairy Grenache) is a less present variety than Red Grenache but very interesting. This variety is less productive than Garnacha Tinta and has more acidity. In recent years, some plots have been re-grafted to hairy Grenache in order to obtain fresher wines.

Finally, at the bottom of the LA COMA valley and planted in a calcareous terroir, there is a Syrah plot. This terroir gives this variety more verticality and rather vegetal than a fruity profile.

The main varieties of white grapes on the estate are White Grenache and Macabeo. White Grenache is located in more airy and fresh areas. In the case of the "Entrebosc", it's a plot surrounded by forest and facing the North. Our "Village" white Bellmunt comes from that plot.

Macabeo is growing in less windy zones as it is sensitive to powdery mildew. This variety, in low yields due to the DOQ PRIORAT weather, offers us wines that humbly convey the identity of the terroir in which they are planted.

Since 2000 there is a small plot of Viognier planted in the highest area of the LA COMA Valley looking for height, freshness and aeration. This plot is part of the white BELLMUNT blend.



WINEMAKING

WINEMAKING OF OUR REDS

*The 35 hectares of vineyard are divided into 53 parcels differentiated by the **Terroir**, the **Variety** and the **orientation**. Each of the plots is vinified separately and, moreover, each year if a sub-parcel shows superior quality, it will be selected and vinified on its own.*

WINEMAKING OF OUR REDS

The Red **BELLMUNT** is fermented in stainless steel tanks and, depending on the vintage, with 10% of stems. Malolactic fermentation is done in subterranean tanks, original to the estate. Aging is done in 3000L and 1500L oak foudres (cascos) and 30% in 3000L cement tanks.

COMA VELLA, the wine from LA COMA Valley, is fermented partly in oak foudres and the rest in stainless steel tanks. Usually 20% of stems is being used. It undergoes the malolactic fermentation in the underground tanks. Aging is done in 1500L oak foudres and French barrels of 225L. 24 months of bottle aging in the cellar before going to market.

The selection of grapes from the old vines, **CLOS FONTÀ**, the great wine of the estate, is vinified in open 500L oak barrels and, depending on the size and yield of the plot, in 1500L foudres. Depending on the vintage some stems may be used. Aged in 225 light toasted French oak barrels and sometimes in a 1500L foudre. Bottle aging for 24 months before going to market.

WINEMAKING OF OUR WHITES

The white **BELLMUNT** is fermented in stainless steel tanks and later bottled at the beginning of the year on an ascending moon on Flower or Fruit days of the moon calendar.

The **COMA ALTA** is made 50% in a 2000L stainless steel tank and the rest in used 500L French oak barrels. Barrel fermentation usually lasts about 8 months. Then the two parts are blended together (stainless steel tank and barrel) and bottled. 24 months of bottle aging before going to market.

The **COMA BLANCA**, MAS d'en GIL's great white with a very limited production, is made 100% in 500L French oak barrels, each parcel separately. 30% of the barrels are new and is assigned to the Macabeo parcel for its superior acidity. The wine spends about 8 months in barrels and then the four plots are put together for bottling. The COMA BLANCA is aged for 24 months in the bottle before going to market.

