

# MAS D'EN GIL

## CLOS FONTÀ 2013

### Priorat

CLOS FONTÀ comes from a selection of grapes of 8 small plots, that go from 50 to 90 years old. Both the traditional Priorat varieties are in the blending: Garnacha (the one we call “Pais” and also the “Peluda”) and Cariñena, usually with a balance of around 60 to 40 %. It is all fermented in used oak, partially with whole-clusters. It's aged for around 14 months in one 1.500-liter “foudre”, and several 225-liter bordelaise barrels, all of them of French Oak. And then it is aged for 3 years in the bottle before it is released.

*It was an unusual rainy vintage (after 2011 and 2012 that were quite hot and dry). The rain in Priorat was concentrated during winter and springtime, followed by a sunny and dry summer. Therefore, we had a bit more production at MAS d'en GIL estate, but still got very healthy and balanced grapes. It is a less concentrated vintage but with nice fresh fruit and a smooth middle palate. ~ winemaker Anton Lorenzo*

**DESCRIPTION:** Old vines, the most precise representation of Mas d'en Gil terroir. Clos Fontà concentrates black fruit and minerality in a complex wine. It is the fruit of observation, the passing of time and the will to feel, meditate and recount. It epitomises this unique landscape.

**ORIGINS:** This wine is made from old vines located in different valleys around the Mas d'en Gil estate. Its name comes from the old name of the estate: Mas d'en Fontà, due to a spring which is located close to the Masia or farmhouse. In the 1980s the grape growing families who arrived to make wine in Priorat decided to use the term “clos” followed by the name of the estate or vineyard plot to name their wines made from old vineyards. In our case, we decided to call our wine Clos Fontà

**GRAPE VARIETIES:** Old vine Grenache and Carignan.

**AGE OF THE VINES:** Vines planted from 1931 up until 1970.

**TERROIR:** Llicorella. (different types of slate)

**YIELD:** 10 hl/ha

**AGING:** 14 months in 1,500L and 225 L barrels. Bottle aged for 36 months approximately.

**FOOD RECOMMENDATION:** Game dishes such as deer, wild boar and hare. It also combines well with more delicate pairings such as with foie gras and truffle.

**SERVING RECOMMENDATION:** This wine should be served at around 16 °C in a Burgundy style wine glass. We recommend you decant this wine in order to fully enjoy its aromas and taste.

