

MAS D'EN GIL

CLOS FONTÀ 2014

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 a very good vintage for Grenache, thanks to a fresher summertime, with some rain in the early fall. This vintage has a bit lighter color since it has more Grenache in the coupage than usual and a bit less Carignan (around 10 % lower than the average vintage). In the nose we find herbal notes from the Mediterranean garrigue and in the palate it is lighter but vivid. ~ 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.

