



WINEMAKER

Marta Rovira

FARMING

Biodynamic, Certified Organic

VARIETALS

Carignan, Grenache (Garnacha)

FEATURES

Bottle, Cork, Vegan

ABV

14.5%

AVAILABLE SIZES (L)

0.750



Mas d'en Gil

'Bellmunt Vi de Vila'

SPAIN, PRIORAT



WINERY OVERVIEW

Steeply sloping hillsides made of Llicorella (slate) soils, crowned by tiny villages, drenched in Mediterranean sunshine... The Priorat is a tiny rural world in the south of Catalonia, 130 km from Barcelona, where sea breezes and inland winds fill the steep vineyards with the essence of aromatic herbs.

The Rovira Carbonell family care for and farm one of the most emblematic and ancient estates of the Priorat Qualified Designation of Origin (DOQ) Priorat: Mas d'en Gil, located in Bellmunt del Priorat, one of the nine "Historical Priorat" villages.

Located at 350 metres above sea level, Mas d'en Gil covers an extension of 125 hectares (309 acres) of vineyards, olive groves, almond groves, hazel groves, cereal crops and Mediterranean woodland. Spread over five valleys with differentiating microclimates and terroirs, the estate is a scale model of the abrupt Priorat landscape, one of the greatest wine growing regions in the world.

Mas d'en Gil is a combination of nature and human activity going back centuries. Over the last 150 years, this has culminated in the passion shared by three families who have consecutively owned the estate. Today, this dream of bottling the earth has become reality in the shape of wines, olive oil and bittersweet vinegar made at Mas d'en Gil. These products express the respect, hard work and surroundings of place in the heart of the Priorat.

VINEYARD

This wine is made with grapes harvested from the 20-year-old vines of the Vall del Bellmunt vineyard plots in the south of Priorat. These plots are mainly planted with Garnatxa (Grenache) and Carinyena (Carignan) grape varieties. It is classified as a "Vi de Vila" ("Village Wine") which means it is a wine made by a winery located within the municipal boundaries of the village of Bellmunt del Priorat.

TERROIR

Llicorella (slate) soils

AGING

10 months in 3,000L, 1,500L and 225 liter barrels. Bottle aged for an additional 12 months.

TASTING NOTES

Juicy, fresh and ripe without being jammy; the palate is lighter than you'd expect. It has a mixture of berries, minerality, and a touch of orange peel that provide freshness.

