



WINEMAKER

Marta Rovira

FARMING

Biodynamic, Certified Organic

VARIETALS

Carignan, Grenache (Garnacha), Syrah (Shiraz)

FEATURES

Bottle, Cork, Vegan

AVAILABLE SIZES (L)

0.750



Mas d'en Gil 'Coma Vella'

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 and its name are taken from the Coma Vella vineyard plot, the oldest one in the Vall de la Coma. Planted with Garnatxa Peluda (Downy Grenache) and Garnatxa del País (Grenache) together, this valley faces east and west towards the Mediterranean Sea. The place is blessed by the refreshing sea breeze, known as the Garbinada. Vines were planted from 1965 to 1998.

TERROIR

Llicorelles. (different types of slate)

VITICULTURE

Yield: 20 hl/ha

AGING

14 months in 3,000L, 1,500L and 225 liter barrels. Bottle aged for 24 months approximately.

TASTING NOTES

Forest floor aromas, fruit and minerality are a welcome sign we are in the south of Priorat. Sensations which make us re-live a springtime stroll through Mediterranean woodland. Intense and fresh, balanced with some silkiness which is characteristic of Mas d'en Gil wines.

