

# CLOS ERASMUS – CLOS I TERRASES

Catalunya



**APPELLATION:** Priorat

**BLEND:** Grenache (80%), Syrah (20%)

**WINEMAKER:** Daphne Glorian and Ester Nin

**VINEYARD:** \_\_\_\_\_

The grapes are selected from tree vineyards Escalles, Aubagues and Socarrats, at 375-450 metres of altitude. The vines are around 30 years old and are planted on the characteristic licorella soils of Priorat, derived from slate and quartz, which help to drain water and retain heat during the day, releasing it by night and thus helping to ripe the grapes. The climate is Mediterranean but with high diurnal temperature variation, and typical annual rainfall is around 400-600 mm.

**VITICULTURE:** \_\_\_\_\_

The viticulture is biodynamic.

**WINEMAKING:** \_\_\_\_\_

The grapes are hand sorted, destemmed and lightly crushed before fermentation in a combination of large 15-20 lire oak vats. The initial fermentation lasted around a month. The wine is then pressed into barrels where it undergoes malolactic fermentation, The wine is matured for 18-20 months in 228 lire barrel, 40% of which are new, the rest are second-year, a small percentage is aged in clay amphorae.

**WEBSITE:** n/a

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Very expressive and complex nose that displays toasty and spicy aromas intermixed with flowers and wild herbs and red fruits. It is velvety in the mouth with fine tannins, concentrated fruit and a fresh graphite minerality. Finish is extremely long and complex.