

CLOS ERASMUS – CLOS I TERRASES

Catalunya



APPELLATION: Priorat

BLEND: Grenache, Syrah and Cabernet Sauvignon

WINEMAKER: Daphne Glorian and Ester Nin

VINEYARD: _____

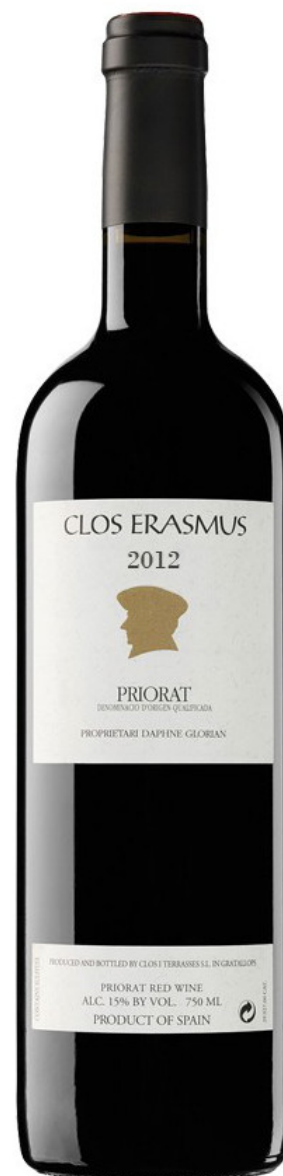
The grapes are selected from the winery's 11.2 ha vineyard, at 375-450 metres of altitude. The vines are 10-27 years old and are planted on the characteristic licorella soils of Priorat, derived from slate and quartz, which help to drain water and retain heat during the day, releasing it by night and 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 fermented in a combination of oak casks, concrete eggs and clay amphorae. Only twelve 228-litre barrels of this wine are produced. The wine is matured for 18-20 months in barrel, of which seven are new and five are second-year. In some vintages a barrel may be declassified and used for the second wine, Laurel.



TASTING NOTES: _____

WEBSITE: <http://www.closerasmus.com/>

This wine is not suitable for vegans and vegetarians.

Very expressive and complex nose that displays elegant aromas of ripe dark cherries, dark plums, liquorice, clove and mineral notes. It is full-bodied with supple tannins, concentrated fruit and nervy acidity. Finishes extremely long and complex.