

# PLANETES – FAMÍLIA NIN-ORTIZ

Catalunya



**APPELLATION:** Priorat

**BLEND:** Grenache (60%) and Carignan (40%)

**WINEMAKER:** Ester Nin Lloret

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

The grapes are sourced from vineyards in the Porrera municipality, at 500 metres of altitude. The vines are 20-80 years old and are planted on the characteristic llicorella soils of Priorat, derived from slate and quartz, which help to drain water and retain heat during the day, helping to ripen the grapes. The climate is Mediterranean but with high diurnal temperature variation, and typical annual rainfall is around 400-600 mm.

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

Viticulture is organic and biodynamic, yielding around 5.5 hl/ha.

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

The grapes destemmed and fermented in oak foudres, using only wild yeast. The maturation process takes 18 months in French oak foudres, and the wine is finally bottled by gravity and unfiltered.



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

**This wine is suitable for vegans and vegetarians.**

Gentle nose displaying aromas of cherries and red currants, liquorice and hints of leather notes. It is nervy on the palate with velvety tannins and medium to full body.