

NIT DE NIN, MAS D'EN CAÇADOR

FAMÍLIA NIN-ORTIZ

Catalunya



APPELLATION: Priorat

BLEND: Garnatxa Pelluda, Garnatxa (Grenache), Carignan

WINEMAKER: Ester Nin Lloret

VINEYARD: _____

In 2004 Ester Nin bought a 3 hectare parcel of old vine Garnatxa, Garnatxa Pelluda (hairy Grenache) and Carignan in Mas d'En Caçador, a very old vineyard on the border between Porrera and Gratallops. At 650 meters above sea level, this site is one of the highest in the Priorat and its north-facing slopes are buttressed by ancient stone terraces providing a footing for the vines on this rocky llicorella soil. The soils help to drain water and retain heat during the day, releasing it by night. The climate is Mediterranean, with a high diurnal temperature variation, and the typical annual rainfall is around 400-600 mm.

VITICULTURE: _____

Viticulture is biodynamic, employs only organic materials including mineral sulfur in the vineyard, sprayed biodynamic infusions and applications of their own compost. All the work is manual including harvesting. Yields are around 5.5 hl/ha. Garnatxa Pelluda is lighter in color than Grenache as well as being fresher and spicier.

WINEMAKING: _____

The grapes are hand harvested and fermented 70% whole bunch, using only wild yeast. Following fermentation, the wine undergoes four weeks of maceration on the skins with gentle manual punch downs. The maturation process takes 16 months in 600 litre French oak foudres, and the wine is finally bottled by gravity and unfiltered.

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Dark fruit and exotic florals on the nose.
Concentrated blackberry, firm ripe tannins and a long finish.