

**GRAN CLOS** 

# GRAN CLOS DOCa PRIORAT

## Born of the rocks, crafted by hand

- Produced by one the world's top wineries.
- · Region highly rated by Parker.
- Area characterized by "Licorella", a slate-quartz mix in which vines struggle to survive.
- Medieval woodcut of sun and moon on many of brands highlights ancient heritage and the influence of the elements.
- Wines not released in years where quality falls below wineries high standards.





## THE WINES

### Solluna

- 60% Garnacha,
   20% Merlot, 10 Cariñena,
   and 10% Cabernet Sauvignon.
- 11 months in French oak.
- Affordable yet made in small batches.
- Usual production of 20,000 bottles.
- Perfumed, fresh, complex and refined with dark and mature fruit tones and hints of mint, coffee, woodland herbs and typical minerality.
- Silky textured wine with structure and elegance. Mature fruit flavours yet fresh. Full-bodied yet seductive and well-balanced with rounded tannins.



## Finca el Puig

- 50% Garnacha, 20% Syrah,
   15% Cabernet Sauvignon and
   15% Cariñena.
- Usual time in oak 15 months.
- Usual production 15,000 bottles.
- Single estate wine, needing at least 5 years to show true colours.
- Well-defined and bright, almost opaque, jewel-like intense red purple.
- Intensely aromatic with complex hints of fresh, ripe red and black fruit, wild forest herbs, mineral and minty notes.
- Well-balanced and structured with fruit texture, delicate ripe tannins and well-integrated wor with high acidity.



## **GRAN CLOS**

## THE WINES

### **Gran Clos**

- 50% Garnacha,
  35% Cariñena,
  15% Cabernet Sauvignon.
- Usual time in oak 19 months.
- Usual production 8,000 bottles.
- Top selection of selected grapes and cuvees from 60-80 year old vines.
- Intense brilliant cherry colour.
- Highly aromatic, fresh blackberry with floral notes, wild herbs and menthol.
- Fresh, well-balanced and complex. Forest fruit flavours with mint, wild herbs and mineral notes. Velvety and well-structured with ripe tannins and a lively acidity.



#### Cartus

- 75% Garnacha,
  25% Cariñena.
- Usual time in oak
   21 months.
- Usual production
   1,800 bottles.
- Flagship vine from centenary vines from 3 vineyards.
- Very bright purple-red coloured wine, dense and dark towards the rim.
- Elegant aromatic expression of red fruits, with dark fruit, spice, woodland herbs, mint and minerality. Highly complex, fresh and persistent.
- Very aromatic on the palate, elegant and fine with exceptionally smooth tannins, voluminous and well- structured with long finish.



## **AWARDS**

#### 2012

### **Brussels**

Gran Clos 2005 Silver Medal

#### Decanter

Finca el Puig 2005 Silver Medal Gran Clos 2005 Bronze

## 2013

## **Brussels**

Les Mines 2009 Solluna 2010 Silver Medal

#### **Decanter**

Solluna 2010 Bronze Medal

### 2014

## **Berliner Wein Trophy**

Gran Clos 2006 Gold Medal

## **Mundus Vini**

Gran Clos 2006 Gold Medal

## **IWC**

Gran Clos 2006 Silver Medal Finca el Puig 2009 Bronze Medal

### 2015

#### **IWC**

Solluna 2011 Silver Medal Finca El Puig 2010 Bronze Medal Gran Clos 2007 Bronze Medal Les Mines 2011 Bronze Medal

## **Berliner Wein Trophy**

Gran Clos 2007 Gold Medal Finca El Puig 2011 Gold Medal

## **Mundus Vini**

Gran Clos 2007 Gold Medal Finca El Puig 2011 Gold Medal Solluna 2012 Silver Medal

## 2016

Berliner Wein Trophy Solluna 2011 Gold Medal



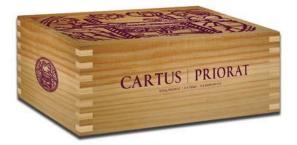






## **PACKAGING**

- · Cartus: wooden cases of 6
- Gran Clos: wooden cases of 6
- Finca el Puig: decorated cases of 6, packed flat





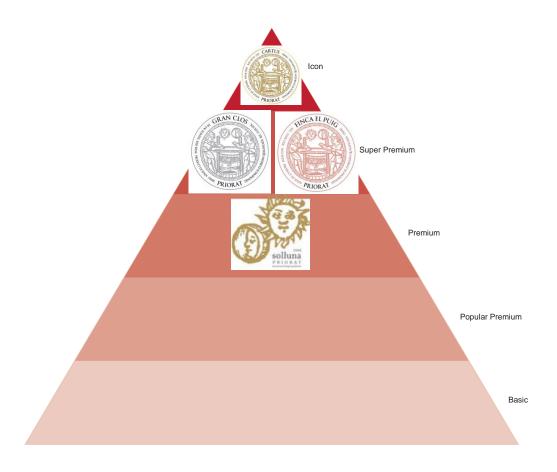


## **REGION AND WINERY**

- Elevated wine region circled by mountains with Mediterranean influence.
- Producing mineral rich wines since Carthusian monks introduced vines in 12th Century.
- 32 hectares of finest vineyard in Priorat.
- Many vines over 100 years old, in densely planted terraces.
- · Low yields between 600g and 1.5 kilos per vine.

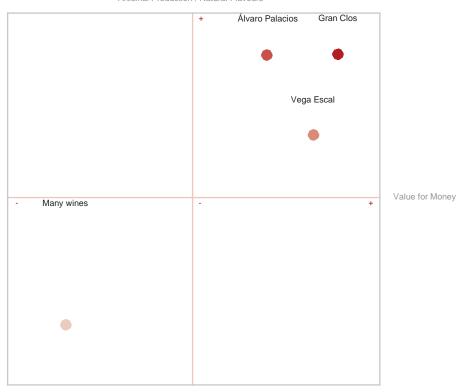








#### Artisinal Production / Natural Flavours



Industrial - Added Sugar