

GRAN CLOS WHITE

2012

90 Peñín Points at 2014 guide

TECHNICAL DATA

<i>Appellation</i>	DOCa Priorat
<i>Winemaker</i>	Josep Àngel Mestre
<i>Winery</i>	Gran Clos
<i>Vineyards</i>	Characterised by its dense slate and quartz mix called “licorella”, this area has been producing wine since the Carthusian monks first planted vines in the 12th C. The winery is one of the world’s top vineyards and has 32 hectares of vineyard, including vines of over 100 years’ old.
<i>Varietals</i>	70% White Garnacha and 30% Macabeo.
<i>Winemaking</i>	After hand harvesting, the wine is fermented for 10 days and macerated for one month with very little sulphur added, (virtually organic wine). Slow malolactic fermentation.
<i>Ageing</i>	9 months in French oak.

ANALYSIS

<i>Alcohol</i>	14.5% by volume
<i>Total acidity</i>	5.6 g/l (tartaric)
<i>Vol acidity</i>	0.48 g/l (acetic)
<i>PH</i>	3.12
<i>Resid. sugar</i>	0.8 g/l

WINEMAKER’S NOTES

<i>Colour</i>	Straw yellow luminous with golden rim.
<i>Nose</i>	Aromatically intense, the nose is complex and reminiscent of ripe fruits.
<i>Palate</i>	Well structured, complex and balanced with glycerin and with good acidity and interest mineral character.



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SOLLUNA

2012

Silver Medal at Mundus Vini and IWC 2015

TECHNICAL DATA

Appellation	DOCa Priorat
Winemaker	Josep Àngel Mestre
Winery	Gran Clos
Vineyards	Characterised by its dense slate and quartz mix called “licorella”, this area has been producing wine since the Carthusian monks first planted vines in the 12th C. The winery is one of the world’s top vineyards and has 32 hectares of vineyard, including vines of over 100 years’ old.
Varietals	60% Garnacha, 20% Merlot, 10% Cariñena and 10% Cabernet Sauvignon.
Winemaking	After hand harvesting, the wine is fermented for 10 days and macerated for one month with very little sulphur added, (virtually organic wine). Slow malolactic fermentation. The wine is clarified with albumine.
Ageing	11 months in French oak.

ANALYSIS

Alcohol	14.5% by volume
Total acidity	5.8 g/l (tartaric)
Vol acidity	0.6 g/l (acetic)
PH	3.2
Resid. sugar	0.25 g/l

WINEMAKER NOTES

Colour	Violet, opaque towards the rim with inky “legs.”
Nose	Perfumed and fresh, complex and refined with tones of both dark and mature red fruit, a hint of mint, coffee and woodland herbs and typical minerality.
Palate	Silky textured wine with structure and elegance. Mature fruit flavours but fresh tasting with tones of coffee and mint, spices and minerals. Full-bodied yet seductive, well-balanced with rounded tannins.



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FINCA EL PUIG

2011

Gold Medal at Berliner and Mundus Vini 2015

TECHNICAL DATA

<i>Appellation</i>	DOCa Priorat
<i>Winemaker</i>	Josep Àngel Mestre
<i>Winery</i>	Gran Clos
<i>Vineyards</i>	Characterised by its dense slate and quartz mix called “licorella”, this area has been producing wine since the Carthusian monks first planted vines in the 12th C. The winery is one of the world’s top vineyards and has 32 hectares of vineyard, including vines of over 100 years’ old.
<i>Varietals</i>	50% Garnacha Negra, 20% Shiraz, 15% Cariñena, 15% Cabernet Sauvignon.
<i>Winemaking</i>	After hand harvesting, the wine is fermented for 10 days and macerated for 25 days with very little sulphur added, (virtually organic wine). Slow malolactic fermentation. The wine is neither clarified or filtered.
<i>Ageing</i>	15 months in French oak.

ANALYSIS

<i>Alcohol</i>	15% by volume
<i>Total acidity</i>	6.3 g/l (tartaric)
<i>PH</i>	3.25
<i>Resid. sugar</i>	0.3 g/l

WINEMAKER’S NOTES

<i>Colour</i>	Well-defined and bright. Almost opaque, jewel-like intense red purple.
<i>Nose</i>	Intensely aromatic with complex hints of fresh, ripe red and black fruit, wild forest herbs, mineral and minty notes.
<i>Palate</i>	Well-balanced, well-structured and fruit-textured. Delicate ripe tannins and well-integrated wood with high acidity. Explosive fruit on the palate with hints of licorice, wild herbs, minerals and with a long finish.



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GRAN CLOS

2007

**Gold Medal at Berliner and Mundus Vini 2015 and Bronze at IWC 2015
96 Points Wine & Spirits magazine (2006 vintage)**

TECHNICAL DATA

<i>Appellation</i>	DOCa Priorat
<i>Winemaker</i>	Josep Àngel Mestre
<i>Winery</i>	Gran Clos
<i>Vineyards</i>	Characterised by its dense slate and quartz mix called “licorella”, this area has been producing wine since the Carthusian monks first planted vines in the 12th C. The winery is one of the world’s top vineyards and has 32 hectares of vineyard, including vines of over 100 years’ old.
<i>Varietals</i>	50% Garnacha, 35% Cariñena, 15% Cabernet Sauvignon
<i>Winemaking</i>	After hand harvesting, the wine is fermented for 10 days and macerated for one month with very little sulphur added, (virtually organic wine). Slow malolactic fermentation. The wine is neither clarified or filtered.
<i>Ageing</i>	19 months in French oak.

ANALYSIS

<i>Alcohol</i>	14.5% by volume
<i>Total acidity</i>	6.4 g/l (tartaric)
<i>Vol acidity</i>	0.35 g/l (acetic)
<i>PH</i>	3.23
<i>Resid. sugar</i>	0.35 g/l

WINEMAKER’S NOTES

<i>Colour</i>	Intense brilliant cherry.
<i>Nose</i>	Highly aromatic, fresh blackberry with floral notes, wild herbs and menthol.
<i>Palate</i>	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.



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CARTUS

2006

93 Peñin Points at 2014 guide

TECHNICAL DATA

Appellation	DOCa Priorat
Winemaker	Josep Àngel Mestre
Winery	Gran Clos
Vineyards	Characterised by its dense slate and quartz mix called “licorella”, this area has been producing wine since the Carthusian monks first planted vines in the 12th C. The winery is one of the world’s top vineyards and has 32 hectares of vineyard, including vines of over 100 years’ old.
Varietals	75% Garnacha, 25% Cariñena
Winemaking	After hand harvesting, the wine is fermented for 10 days and macerated for one month with very little sulphur added, (virtually organic wine). Slow malolactic fermentation. The wine is neither clarified or filtered.
Ageing	21 months in French oak.

ANALYSIS

Alcohol	16% by volume
Total acidity	6.3 g/l (tartaric)
Vol acidity	0.85 g/l (acetic)
PH	3.28
Resid. sugar	0.53 g/l

WINEMAKER’S NOTES

Colour	Very bright purpley-red coloured wine, dense and very dark towards the rim.
Nose	Elegant aromatic expression of red fruit, with dark fruit, spice, woodland herbs, mint and minerality, very complex, fresh and persistent.
Palate	Very aromatic on the palate, duplicating the sensations it produces on the nose. Elegant and fine with very smooth tannins, voluminous and well-structured with long finish.



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