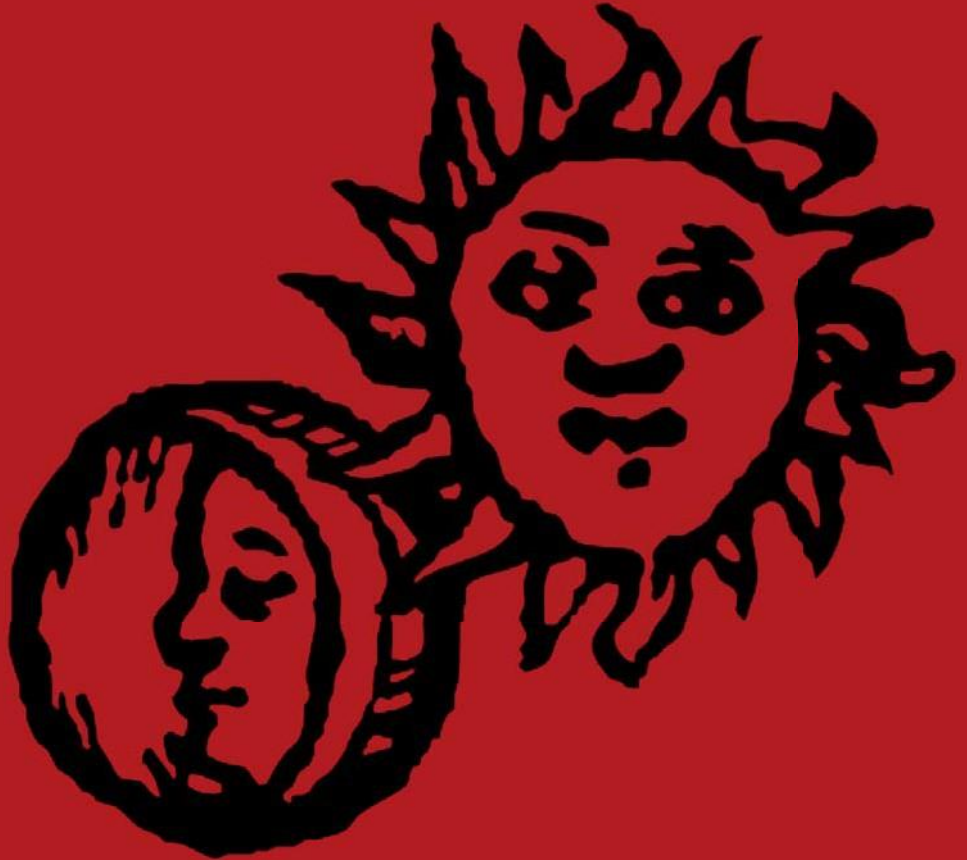


**GRAN CLOS**



## GRAN CLOS DOCa PRIORAT

*Born of the rocks, crafted by hand*

- Produced by one of 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.





GRAN CLOS

## 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 wood with high acidity.



## 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

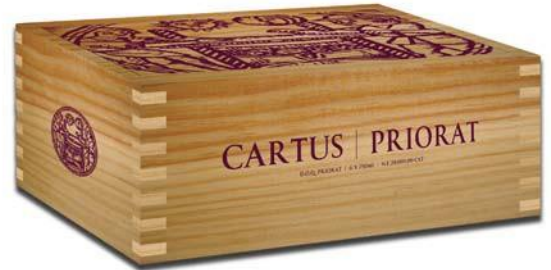
Finca El Puig 2011 Gold Medal

Solluna 2012 Silver Medal



## 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.





