

CLOS DEL BOU




ORGANIC RED 2021



Technical data

Appellation	DOCa Priorat
Winemaker	Joan Solé
Vineyards	The organic –certified fruit all comes from the family’s own terraced vines located on the mountainous slopes of Barranc de la Bruixa (the Witch’s Ravine) at 420-480m altitude with predominantly <i>llicorella</i> (slate) soils.
Varieties	60% Garnacha, 30% Cariñena, 10% Cabernet Sauvignon
Winery	The small estate winery was founded in the 1990s by the Gómez Doblado family, descendants of Manuel Gómez, who worked in the wine trade, starting with a wine shop outside Barcelona in 1949. The gravity-fed, state-of-the-art winery was built underground in the midst of the vineyards in 2011 following sustainability principles.
Winemaking	Hand-harvested grapes are macerated in stainless steel at 14°C for 3 days to accentuate aromas. Fermentation at a maximum of 26°C with the must bled-off the skins after 10 days with daily <i>pigeage</i> and two pumpings-over. 20% of the wine is aged for 6 months in medium-toast French oak.

Winemaker’s notes

 Colour	Deep cherry red with bluish highlights.
 Nose	Ripe raspberry and redcurrant fruit aromas with subtle hints of oak and notes of balsam.
 Palate	Soft, ripe tannins, spiced red and black fruit and a touch of freshness that makes it very easy to drink.

Analysis

Alcohol	14.5%
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Awards



91 Points – James Suckling