

BLANC DE CLOSOS
VELLES VINYES

Fresh and balanced personality



COSTERS DEL PRIORAT
VINYES I CELLERS

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FACT SHEET

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Since the old days, the region's steep slopes, locally known as costers, have been planted with white varieties mixed in among the predominant Garnacha and Samsó (Carignan) vines. This practice, meant to balance production, acidity and alcohol, has been preserved and is a valued element of the wine heritage in Priorat. In the closos (small vineyards) around Bellmunt, among the old red grape vines, we can still find some white varieties. We use them to make this Blanc de Closos. It is a penetrating and powerful wine, with an austere colour that reminds us of the cool temperatures we have at night during the grape ripening period.

At the vineyard

Varieties: mostly Garnacha Blanca, with small amounts of Macabeo, Moscatel del Grano Fino and Xarel.lo (or Cartoixà, as this variety is known in Priorat).

Planting density: between 2,000 and 2,500 vines per hectare.

Training system: bush vines planted in rocky slate soils.

Average rainfall: 350-500 mm.

Average sunshine hours per year: 2,800-3,000.

Winemaking

Grapes are harvested by hand. They are later selected, destemmed, treading and placed inside a vat. Fermented like a red wine, the must is in contact with the skins. Once it has fermented, the wine is macerated with the skins for four months in a 600-litre barrel that has previously been rinsed with wine.

Analysis

| | | | |
|---------|---------------|------|------------------|
| Alcohol | Total acidity | pH | Volatile acidity |
| 13,5% | 5,80 g/L | 4,10 | 0,40 g/L |

Tasting notes

Fresh, citrus aromas typically found in Priorat's Garnacha Blanca. Fruit skin, aromatic herbs and a light stone fruit (peach) notes. Juicy and lively on the palate, with marked minerality. Persistent and with good volume. The must gains structure as it is macerated with the skins. We like to say it represents Priorat: the balance between nature and tradition.

Food harmonies

It pairs very well with steamed shellfish: mussels, king prawns, clams. If the recipe includes a sauce, the pairing works even better. The acid meatiness of Blanc de Closos is perfect with rich poultry dishes (stuffed roaster, quail, Catalan style roasted and chicken fricassee). It is a great match for semi mature and specially creamy cheeses.

It is best served at 11°C-12°C.

