

2011 Portal del Priorat Clos del Portal Negre de Negres

ORIGIN:	Spain DOCa Priorat
TYPE:	Red Wine, Still
TASTING:	“Red of Reds” ... A captivating blend of Grenache, Carignan and Syrah. Rosemary, thyme, lavender on the nose. And the unmistakable underpinnings of Priorat minerality. Ripe dark fruits, balanced and rounded, with a freshness that makes for easy and pleasurable drinking.
DESCRIPTION:	<p>Nestled between El Lloar and Bellmut, the 40 ha Clos del Portal estate is a connected patchwork of individual parcels, 14 ha of which are planted to vines. The vineyards lie above the River Siurana valley, and rise – in a succession of terraces and “costers” (steep hillside plots) – to the spurs of the Montsant range. Characteristic of the region, soils are mineral rich, predominately “licorella” slate. However, it is the different proportions of oxidized slate and other compounds in each parcel that lend complexity to the final cuvée. Each parcel is vinified separately.</p> <p>For Negre de Negres, early ripening bunches of Grenache, Carignan and Syrah were selectively hand-harvested during the month of September.</p>
SITE:	Altitude DOCa Priorat 100 – 750 m
VARIETAL(S):	Grenache 60%, Carignan 30%, Syrah 10%
SOILS:	“Licorella” slate
VINIFICATION:	Aged for 12 months in French oak barrels. Fermentation with native yeasts. Unfiltered.
TECHNICAL:	Alcohol: 14.0% TA: 5.2 g/l pH: 3.52
PRODUCTION:	Limited – 12,121 bottles
WINEMAKER:	Alfredo Arribas
FARMING:	Organic transitioning to biodynamic
PRESS & POINTS:	90 Robert Parker 93 Guia Peñin

