

CLOS SALANCA

2020 CAP BLANC



Vintage 2020 was an incredibly challenging vintage for the whole of the Priorat. A never seen before attack of mildew in the spring decimated much of the region, with almost all Carignan being lost, and much of the Grenache as well. In fact, we will not produce any red wine at Clos Salanca for the vintage 2020. The few grapes that survived just weren't up to the quality we demand. But miraculously white grapes were spared the ravages of the mildew. We had almost no loss in yield and no loss in quality. So for only the second time we were able to make a Cap Blanc from our gentle sloping hillside vineyard of Grenache Blanc. Barrel fermented, rich, and ageworthy, we feel the 2020 Cap Blanc shows the potential of white wine in the Priorat.

Technical Data

Cepage: 100% Grenache Blanc

Production: 867 bottles

Alcohol: 15.3%

TA: 5.7 g/L

Volatile Acidity: 0.71g/L

RS: 1.2 g/L

Winemaking

Manually sorted on bunches, destemmed, then pressed immediately. Fermentation was made in previously used large barrels from Burgundy and Bordeaux - a mix of 300 and 400 liter barrels. After fermentation, batonnage was made every day for one month. Malolactic fermentation was blocked to retain acidity. After 8 months in barrel, the wine was moved to stainless steel where it was cold stabilized. Then the wine was immediately bottled after going through a 1 micron filter and had a free SO₂ of 27mg/L. We bottled into 395 gram bottles, the lightest Burgundy shaped bottles available from any Spanish supplier at the time.