

# CLOS SALANCA

## 2019 a PRIORI

### *The Vintage*

2019 was in general a classic vintage, quite long, with a harvest starting in the third week of September. The challenge of the vintage was heat spikes pre-veraison, with a few days of greater than 40C. This desiccated a small portion of many of the bunches. But as this occurred pre-veraison, these hard, dry berries just fell off during harvest or in the destemmer and had no effect during fermentation. The final ripening period was slow and gradual, which made the urgency to get into the vineyards to harvest more relaxed.

### *The Wine*

While the Priorat is a historical and traditional region, it still evolves. With climate change, we feel the future of the Priorat is Carignan. Across the region there is a big shift towards Carignan, a grape that used to be considered a blending grape but now stands majestically as a monovarietal cepage in many of the best wines of the region. We are continuously amazed about how the Carignan from our vineyards can balance the bold power of the variety with elegance and perfume. Carignan from the Priorat is truly unlike Carignan from any other region in the world.

### *Technical Data*

Cepage: 100% Carinyena (Carignan)  
Production: 1.246 bottles, 24 magnums  
Alcohol: 14.6%  
TA: 6.4 g/L  
Volatile Acidity: 0.56 g/L  
RS: 2.1 g/L

### *Winemaking*

Manually sorted on bunches, destemmed, then lightly crushed and fermented in stainless steel. The fermentation was temperature controlled at 30C. Post fermentation free run went into smaller barriques that had previously been used in two previous vintages. We use smaller barriques for Carignan as we feel the extra oxygenation will prevent reduction. The wine remained in barrel for 11 months before being blended and then bottled in March, 2021. At bottling, the wine went through a 1 micron filter and had a free SO<sub>2</sub> of 32mg/L. We bottled into lightweight 395 gram bottles.

