

CLOS SALANCA

2019 CIURANA

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 40°C. 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

With Ciurana we showcase the historical traditional blend that has been common to the Priorat for centuries. Generally approximately a 50/50 blend of Grenache and Carignan, the Grenache is bolder and darker than most Grenache in the world, but still has that lovely purity of fruit and integrated alcohol levels and the Carignan is trademark Priorat: bold, perfumed, and deeply coloured. Together they combine to make a wine that is immediately delicious, but has the structure to age elegantly - please try to save some bottles for 7-10 years.

Technical Data

Cepage: 60% Garnatxa negra (Grenache noir) and 40% Carinyena (Carignan)

Production: 2.392 bottles, 24 magnums

Alcohol: 15%

TA: 6.5 g/L

Volatile Acidity: 0.51 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 30°C. Post fermentation free run went into barrels that had previously been used in two previous vintages. We eschew new and small oak especially for Garnatxa Negra, and feel the larger format used oak barrels impart a more gentle slow micro-oxidation. The Carinyena was fermented in a similar fashion but went into smaller barriques, also previously used, because we feel the extra oxygenation will prevent reduction. The Garnatxa Negra and Carinyena 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 SO₂ of 30/mg/L. We bottled into lightweight 395 gram bottles.

