

# CLOS SALANCA

## 2019 CENTURION



During our first harvest in 2018 we found one small plot of Carignan that really struggled to produce a viable amount of grapes. We postulated that perhaps the rock was just too dense or the organic matter too low. The real reason was found after some historical work in the nearby DOQ offices that found the records of this plot which showed that these vines were planted in 1915 - over 100 years ago. Hence the name Centurion.

We are not able to produce Centurion every year - some years the vines do not produce enough grapes to make the required one barrel of wine. But in the vintages the vines are generous enough we carefully ferment and age this one barrel of wine and look at it as a piece of history, not just in our vineyards but in the region of the Priorat as a whole.

### *Technical Data*

Cepage: 100% Carinyena (Carignan)

Production: 380 bottles

Alcohol: 14.75%

TA: 5.9 g/L

Volatile Acidity: 0.62g/L

RS: <0.5 g/L

### *Winemaking*

Manually sorted bunch by bunch - there were just over 500kg of grapes for 2019, every bunch was examined carefully. Then destemmed, lightly crushed and fermented in an upturned 500 liter open top barrel.

The fermentation was temperature controlled at 30°C using cooling blades as needed. Post fermentation free run went into 1 new 228 liter barrel. The wine remained in that barrel for 12 months before being bottled in February, 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 395 gram bottles, the lightest Burgundy shaped bottles available from any Spanish supplier at the time.