

CLOS SALANCA

2021 A PRIORI



The Vintage

2021 was a transition year, after the horrendous 2020 vintage in which we made zero red Clos Salanca due to a very difficult mildew situation during the growing season. The carbohydrates that the vines stored after not producing much fruit in the previous year was released in force into the fruit and we were able to select fantastic fruit from a pretty abundant crop. The vineyards seemed to have a gleeful season in contrast to the previous year and rewarded us not just with nice clean grapes, but also grapes that were rich in power and all their structural components. A vintage for the ages.

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: 1,889 bottles, 36 magnums, 12 double magnums

Alcohol: 14.76%

TA: 6.5 g/L

Volatile Acidity: 0.68 g/L

RS: 1.0 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, 2023. At bottling, the wine went through a 1 micron filter and had a free SO₂ of 34mg/L. We bottled into lightweight 395 gram bottles.

Reviews

93 points Vinous

“The 2021 A Priori from Poboleda, Priorat, is 100% Cariñena, fermented in stainless steel and aged in large-format used oak and 1,200-liter foudres. It is perfumed and intriguing, showing black fruit, white pepper, plum, bitter orange and a sunny note. Oak adds subtle complexity. Dry, grippy, fresh and juicy, it delivers structure and flavor in a ripe yet balanced style. A Cariñena with growth ahead.”