

# CLOS SALANCA



## 2021 CAP BLANC

2021 was a transition year, after the horrendous 2020 vintage in which we had a very difficult mildew situation during the growing season with our red grapes, but one for which the white Grenache survived relatively unscathed. The coster of Grenache Blanc that goes into Cap Blanc seemed to view the chaos in the red vineyards with a sort of curiosity, going on to concentrate on producing the best grapes it could. A year with nice steady temperatures, and a cool-ish start to the harvest allowed us to harvest the coster with some calmness. The result was an ability to pick this half hectare just at the right moment, with good acidity but still that sun dappled ripeness that we love in Priorat Grenache Blanc.

### *Technical Data*

Cepage: 100% Grenache Blanc

Production: 728 bottles

Alcohol: 13.89%

TA: 5.8 g/L

Volatile Acidity: 0.57g/L

RS: 0.3 g/L

### *Winemaking*

Manually sorted on bunches, then pressed immediately, whole bunch. Fermentation was made in previously used large barrels from Burgundy and Bordeaux - a mix of 300 and 400 liter barrels - and also 200 liter glass wine globes. After fermentation, batonnage was made for one month, initially every day then with decreasing frequency. There was minimal malic acid, and it went through malolactic fermentation. 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 SO<sub>2</sub> of 27mg/L. We bottled into 395 gram bottles, the lightest Burgundy shaped bottles available from any Spanish supplier at the time.

### *Reviews*

#### **93 points Vinous**

“The 2021 Cap Blanc from Poboleda, Priorat, is Garnatxa Blanca, fermented in a mix of large-format used oak and 220-liter glass globes. It opens with creamy oak, wafer, cedar and peach. Broad, taut and creamy, with fruit carrying through the finish, it is both complex and satisfying.”