

# CLOS SALANCA

## 2021 CIURANA



### *The Vintage*

2021 was a transition year, after the horrendous 2020 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*

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: 50% Garnatxa negra (Grenache noir) and 50% Carinyena (Carignan)

Production: 1,886 bottles, 24 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 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 microoxidation. 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, 2023. At bottling, the wine went through a 1 micron filter and had a free SO<sub>2</sub> of <30/mg/L. We bottled into lightweight 395 gram bottles.

### *Reviews*

#### **93 points Vinous**

“The 2021 Ciurana from Poboleda, Priorat, is 50% Garnatxa and 50% Cariñena, fermented in stainless steel and aged in large-format used oak and 1,200-liter foudres. It is ripe with blackberry, plum, morello and Mediterranean herbs. The wine is dry, grippy and firm, juicy yet compact, with a chalky texture. A classic Priorat with a modern nod.”