

CLOS CYPRES
VI DE FINCA · VELLES VINYES

**Old vines from the costers in
Sant Martí**



COSTERS DEL PRIORAT
VINYES I CELLERS

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FACT SHEET

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At the vineyard

Variety: 100% Samsó (Carignan or Mazuelo).
Age of the vineyard: The youngest vines were planted in 2000; the oldest in 1934.
Density: 3,000 to 3,500 vines per hectare.
Training technique: Traditional 'vaso' system (gobelet).
Average rainfall: 350-500 mm.
Sun exposure: Around 3,000 hours per year.

Winemaking

The vinification takes place in barrels of 500 liters, where subsequently malolactic fermentation occurs spontaneously. The wine is aged in the same barrels for 12 months.

Analysis

Alcohol 14,5%	Total acidity 5,65 g/L	pH 3,55	Volatile acidity 0,65 g/L
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The undulating lines and the vertical slopes of Sant Martí stand in alluring contrast, in a combination of bravery, farming, nature and age-old winemaking traditions. With Clos Cypress, which pays homage to the cypress trees in Bellmunt, we wish to express this subtle but clear harmony. The wisdom of the old vines comes through in its purest expression, exalting the vegetal, mineral character of southern Priorat.

Tasting notes

This is a wine from southern Priorat, which marks with a lively, warm and fragrant vein the serious, deep and enigmatic character of old vineyards. Blackberry aromas with balsamic notes typical of the brushwood. The palate is remarkably mature and fresh at the same time. It has a natural elegance, as the vision of a landscape where the passage of centuries have managed to harmonize everything. It's like an invitation from nature.

Food harmonies

Clos Cypress is the perfect wine for both forcefulness and subtlety: a game recipe –partridge with chestnuts, wild boar stew, pigeon rice–, an oily fish stew... any of those dishes that require hours of slow, caring cooking. It is perfect with intense dishes based on Spanish sauce, scented with black truffle and cooked on dark chocolate.

At last, we have a wine made for meditation, conversation and enjoying quiet pleasant moments.

We recommend decanting and serving it at a temperature of 16 degrees.

