Old vines from the costers in Sant Martí
CLOS CYPRES
Vi de finca · Vinyes velles

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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 Cypres, 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.

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.

At the Vineyard

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.

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.