

CLOS LES FITES

RED WINE, RESERVA

guides

:

BLEND

55% Grenache, 35% Carignan, 10% Cabernet Sauvignon.

PRODUCTION

20'000 bottles a year.

VINES

14 to 60 year old vines planted on one of Priorat's oldest vineyards.

Soil of "Llicorella" (porous schist rich in iron – specific to the D.O.Q. Priorat).

Vineyard density: 3'500 vines/hectare.

Yield: 1 kg/vine = 3'500 kg/hectare.

Pruning, green harvest, and harvest are all done manually.

No irrigation. No herbicides. No synthetic products.

VINIFICATION

After a selective manual harvest, the grapes are refrigerated for 12 to 18 hours before being placed on a sorting table where any undesired grapes are removed.

After this second selection, the grapes are crushed and transferred to stainless steel tanks as well as french oak barrels for the alcoholic fermentation.

Each variety ferments slowly at controlled temperatures of 25°C to 28°C combined with techniques of pumping over, punching down and delestage. Maceration lasts 20 to 30 days depending on the variety.

Only free run is used in this blend.

AGEING

The free run is aged for 14 months in "Allier" 300 l. oak barrels.

Once assembled and bottled, the wine is bottle-aged a minimum of two years in the cellar.

RECOMMENDATIONS

Decant. Serve at 16°-18°.

AGEING POTENTIAL

Approximately 10 years.

THE NAME "CLOS LES FITES"

Fites are rudimentary columns made of stones. Since the 12th century, fites were used as landmarks. After building the monastery Mas Dels Frares in 1450, the Monks of Scala Dei built many fites all around the property in order to delimit their land from their neighbour's.

Today, eight fites still exist around our vineyards. Not only do they mark the limit of the property of La Perla Del Priorat, they also draw the south border of the DOQ Priorat.