

R&G Rolland Galarreta

D.O.Q. Priorat

CLOS D'EN FERRAN Priorat 2020

Two cultures, two different winemaking styles but a common goal brought together the renowned French winemaker Michel Rolland and Spanish wine visionary Javier Galarreta. As one of the most influential winemakers in the world, Michel Rolland has worked with winegrowers across 15 countries and has influenced many aspects of both the French and the global wine sectors. Since establishing ARAEX Grands in 1993, Javier Galarreta has applied his vast wine knowledge and that of sales strategy to place Spanish wines amongst the greatest. Today this "terroir driven brand" crafts wines in the top Spanish wine growing regions. A total of almost 80 hectares from the best regions of Spain.

The harvest

Unusual rains and the paradox of an unknown opulence On the slate slopes of Priorat we had forgotten those wet years of the past, when from time to time a cycle of above-average rainfall would break out in these lands. The 2020 vintage brought us back that realization, with a rainy spring like we had not experienced for a long time. After an exceptionally rainy January, the period between March and June left us with unparalleled rainfall. The days of August, and until the beginning of September, were marked by the sign of the sun and the dog days. A radiant summer that shone on the small fragments of slate and on the grapes with a healthy and happy veraison. With that happiness inside them, the bunches arrived healthy to one of the earliest harvests in our history.

Vinification

Grapes come from the Clos d'en Ferran plot, located near the village of Porrera, with a soil rich in Devonian iron slate, the oldest rock in the DOQ Priorat (400 Million years). It contains a lot of quartz and oxides that gives it a reddish/ yellowish appearance. Mixture of varieties planted: CARINYENA (3,5 ha) & GARNACHA (1,5 ha); and mixed vines of GARNACHA BLANCA. The selection of grapes starts in the vineyard and later at the selection table. The stalks are then removed from the grapes without squeezing them. Grapes are maintained in controlled conditions, with long macerations at low temperatures in oak casks with the cap submerged. The must is naturally pumped over using gravity in order to achieve the best extraction of polyphenols. The pressing is carried out using pneumatic presses and a vertical press, and the malolactic fermentation then takes place in French oak casks. This wine has been bottled without filtration.

The ageing

Grapes from the Clos d'en Ferran plot. The wine is aged for a total of 15 months in new French oak.

Tasting notes

Colour: Intense, very dark ruby colour.

Nose: Alluring aromas of cinnamon, spices, lavender, and black cherry lead to a smooth-textured, nicely balanced wine.

Palate: It is rich, concentrated and fleshy and shows elegance and complexity. On the palate, it shows silky tannins, with a succulent structure and excellent depth. Subtle, elegant wine with a fresh and fruity character.

Food pairing: Red meats, stews, game, cured cheeses, blue fish, fish casseroles and chocolate.

ARAEX
Grands
Spanish Fine Wines



Technical data

Varietals	62% Carinyena, 38% Garnacha.
Vineyards	6 hectares planted in 2007, cool climate, north orientation, elevation between 500 and 650m.
Fermentation Temperature	25-29°C
Fermentation & Maceration Period	20 Days.
Barrel Composition	French Oak.
Barrel Age	New.
Time in Barrel	12 Months.
Time in Bottle	Minimum 12 Months.
Alcohol content (vol)	14,5% vol
Acidity total (gr/l)	5,66 g/L
pH	3.2
SO2 free (mg/l)	28mg/L
Residual sugar (gr/l)	>1g/L
Suggested serving temperature	15-17°C
Winemaker	Michel Rolland.



GUÍA PEÑÍN -
2023 Spain



JAMES SUCKLING
- 2022 USA