



Priorat Clos d'en Ferran

D.O.Q Priorat

Varieties

62% Carignan, 38% Grenache.

Type of wine

Red wine aged for 12 months in new French oak barrels.

Analytical parameters

Alcohol: 14.5 %, Acidity: 5.60 g/l

Winemaking

The grapes come from the Clos d'en Ferran estate, located near the village of Porrera, on soils rich in Devonian ferruginous slate, the oldest rock formation in the DOQ Priorat (400 million years old). These soils contain abundant quartz and oxides, giving them a reddish to yellowish appearance. The vineyard is planted with a mix of varieties: Carignan (3.5 ha), Grenache (1.5 ha), and mixed plots of Grenache Blanc, Macabeo, Viognier and a small proportion of Pedro Ximénez (1 ha). Grape selection begins in the vineyard and continues on the sorting table. The stems are removed without crushing the grapes. The fruit is kept under controlled conditions and undergoes long, low-temperature macerations in oak vats with submerged caps. Pump-overs occur naturally by gravity to achieve optimal extraction of polyphenols. Pressing is carried out using a vertical pneumatic press, followed by malolactic fermentation in French oak barrels. The wine is bottled unfiltered.

Grapes from the Clos d'en Ferran parcel. The wine undergoes a total ageing period of 15 months in new French oak.

Tasting notes

Color: Magnificent deep, dark cherry-red.

Nose: Appealing aromas of cinnamon, spices, lavender and black cherry, resulting in a wine with a smooth texture and excellent balance.

Palate: Rich, concentrated and full-bodied, showing elegance and complexity. Silky tannins, a succulent structure and outstanding depth. A subtle, elegant wine with a fresh, fruity character.

Food pairing

Red meats, stews, game, aged cheeses, oily fish, fish stews and chocolate.



Awards

- Gilbert & Gaillard - 2025 (France)
- 92 Pts. Vinous - 2024 (USA)
- 95 Pts. Peñin - 2023 (Spain)
- 92 Pts. Suckling - 2022 (USA)