

Mas Igneus

Barranc dels Closos Blanc

90% Garnatxa Blanca, 10% Pedro Ximenez

Translated from the Catalan language as “small parcels of the cliffs”, Barranc dels Closos obtains its name from its geographic location. The label reminds of the unique soil composition built much like an intricate puzzle.

Tasting Notes:

Notes of white currants and raisined fruit capture the nose. This medium-bodied wine has a creamy texture and possesses good acidity and a lively personality. Enjoy with vegetable-based dishes and delicately prepared seafood and white meat dishes.

Vineyards:

Region:	Priorat, Spain
Vineyards:	Gratallops and Porrera
Training Method:	Bush vine system
Planting Density:	1,800 vines/hectare
Elevation:	300 meters
Soil Composition:	Slate soils known as “Licorella”
Practices:	Organic and sustainable

Winemaking:

Harvest:	Hand-harvested
Fermentation:	Vinified in stainless steel and released soon after

Technical Data:

Alcohol:	13.5%
Residual Sugar:	0.8 grams/liter
Acidity:	4.9 grams/liter
Dry Extract:	26.1 grams/liter



IMPORTER
OF THE YEAR
2014

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OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256
WWW.OPICIWINES.COM



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