

Mas Igneus

Barranc dels Closos Negre

60% Garnatxa Negra, 40% Carinyena

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:

Kirsch liqueur, licorice, and sweet strawberry and cherry fruit aromas appear on the nose and palate. Medium to full-bodied in style, this is a lush red blend. Pairs well with cream-based pasta dishes.

Vineyards:

Region: Priorat, Spain
Vineyard: Poboleda
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: Fermented in stainless steel

Fermentation:

3rd use French oak barrels for 3 months, followed by an additional 6 months in bottle

Technical Data:

Alcohol: 15.0%
Residual Sugar: 0.1 grams/liter
Acidity: 4.7 grams/liter
Dry Extract: 30.2 grams/liter



IMPORTER
OF THE YEAR
2014

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