



CELLER JOAN SIMÓ

Les Eres 2009

the growers

In the center of the small village of Porrera (population 432), the cellars of Joan Simó are located in a two hundred year old house, passed down from Gerard Batlle Simó's mother's family. You will immediately recognize the house with a large sundial painted on the side. Gerard farms the old vineyards from his family and also other plots more recently purchased. In 1999 and 2000 he planted Garnatxa, Samsó, Cabernet Sauvignon and Syrah in a special high-altitude vineyard site called "La Garranxa", a plot that had been barren since the phylloxera onslaught. The death defying Land Rover trip up 2 miles into the sky on the side of the steep mountainous slopes of the Priorat make one realize why these ancient vineyard sites are so coveted and rare. Few people who have visited the Priorat, and more specifically the famous un-terraced vineyards of the village of Porrera, have ever come back without a deep respect and admiration for these very special small production wines.

their land

Spain | Priorat | Porrera

The first recorded evidence of grape growing and wine production in the area dates from the 12th century, when the monks from the Carthusian Monastery of Scala Dei, founded in 1163, introduced the art of viticulture in the area. The prior of Scala Dei ruled as a feudal lord over seven villages in the area, which gave rise to the name Priorat. The basis for the soils (called *llicorella* in Catalán) are reddish and black slate with small particles of mica, which reflects the sunlight and conserves heat. The 50 foot thick topsoil is formed of decomposed slate and mica. These characteristics force the roots of the vines to reach the base for water, nutrition and minerals.

the wine

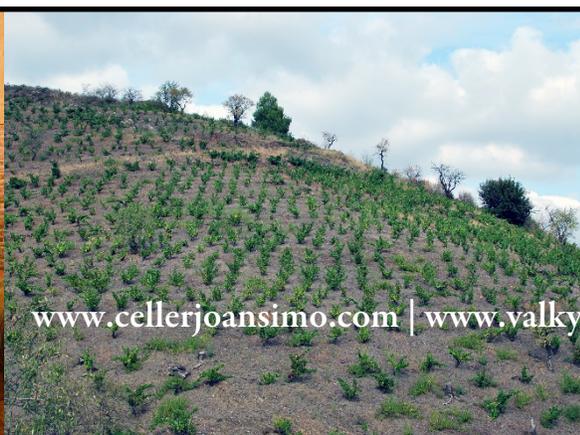
75% Carinyena, 20% Garnacha Peluda & 5% Cabernet Sauvignon

From extraordinary old plots of Carinyena (100 years) and Garnacha Peluda ("hairy" or "downy" Grenache - 90 years) from the steep estate vineyards of Les Eres, Tros Nou and Els Carners vineyards plus Cabernet from La Garranxa. The wine is aged for 18 months in new French oak barrique (225L).

press

93 points, Tanzer

"Nuanced spicy aromas of cassis, black raspberry, violet, orange zest and smoky minerals. Juicy and bright on the palate, offering dark berry, floral pastille and bitter chocolate flavors lifted by a zesty mineral element. Dense and fleshy but structured, with tangy acidity lifting the strikingly long, gently tannic finish." - Josh Raynolds



www.cellarjoansimo.com | www.valkyrieselections.com