



CELLER JOAN SIMÓ



LES ERES 2009

CELLER JOAN SIMÓ || 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. Gerard farms the old vineyards from his family (Les Eres) as well as La Garranxa which he planted in 1999 and 2000 to Garnatxa, Samsó, Cabernet Sauvignon and Syrah. This high altitude plot had been barren since the phylloxera onslaught. The death defying hike/Land Rover trip up the steep mountainous slopes of the Priorat make one realize why these ancient vineyard sites are so coveted and rare.

PRIORAT || Viticulture has an ancient history in the Priorat, and winemaking dates to the 12th century, when monks founded the Carthusian Monastery of Scala Dei in 1194. 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. Vines are forced deep into the ground in search of water and nutrients, in many cases well over 30 meters.

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

VINEYARDS | 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.

WINEMAKING | Fermentation in tank followed by 18 months in new French oak barrique (225L).

ALCOHOL | 15%

PRESS | 93 VIN

"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 Reynolds

