



TERRA SANCTUS



CLOS LA RAE 2010

TERRA SANCTUS || Terra Sanctus - sacred earth - refers to the rich religious history steeped in the culture of the area and the dramatic hillside vineyards from which we find the old vines of Garnatxa and Carinyena for Clos la Rae. The average vine age is 50 years, with some up to 80 years on unterraced margins. Soil is the classic llicorella slates with very low water retention, forcing the roots deep - as much as 30 meters - in search of water and nutrients.

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.



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BLEND | 60% Carinyena, 30% Garnatxa & 10% Syrah

VINEYARDS | Old vines of Carinyena and Garnatxa on the high elevation, unterraced hillsides outside of Porrera facing north and east. The younger vine Syrah is planted in the lowlands.

WINEMAKING | Primary and malolactic fermentations in temperature controlled vats followed by 14-16 months in French Allier oak barrels (225l & 500l).

ALCOHOL | 14.5%

TASTING NOTES | A deep, intense blackberry color with black cherry on the nose complimented by aromas of stone, white pepper and herbs, a unique bouquet that is distinctively Priorat. Filled with ripe fruit, some meaty/gamy notes, liquid mineral, spice, and smooth tannin around the edges.