

— CLOS DEL PORTAL —  
**la SOLANA**  
*de TROS de CLOS*



*Alfredo Arribas*

The oldest vineyard of the estate, La Solana, was planted in 1911. Biodynamic viticulture, manual harvest and selection grain by grain. More than expressing the variety, it expresses the fusion between the place and the old vines. Vines with very little output. Northeast orientation and constant breeze. Early ripening. Extreme Singularity. Atlantic character, straight and slender. Wine of an only barrel.



APELLATION	PRIORAT
VARIETIES	Carignan
ALTITUDE	370 m
SOILS	Blue slate “Llicorella”, laminated
AGE OF VINES	More than 100 years
FARMING	Biodynamic viticulture
DENSITY	5.500 Vines/ha
HARVEST	Throughout a day, halfway through September
FERMENTATION	Without destemming, in oak barrels for 40 days
AGING	18 months in a big French oak big barrel (bocoy)
PROPERTIES	Alcohol 14%; acidity 5,1 g/l; ph 3.6