

— CLOS DEL PORTAL —
Negre De Negres



Alfredo Arribas

Estate wine, major synthesis of Clos del Portal, it brings together productions from all the sites that make it up. Multiple fermentations carried out according to the successive ripening stages, regardless of the varieties. Predominance of Grenache, along with all the rest of the clones recovered by massal reproduction. Expression of the crust of the Mediterranean terroir. Commitment between the imagined tradition and the new Priorat.



APELLATION	PRIORAT
VARIETIES	Grenache, Carignan, syrah
ALTITUDE	450 / 500 m
SOILS	Slate “Llicorella”, with a variety of other complementary soils
AGE OF VINES	20 to 65 years
FARMING	Organic certified (CCPAE) in conversion to Byodynamic
DENSITY	5000 Vines/ha
HARVEST	During the 2nd. Week of September until the 2nd. Week of October
FERMENTATION	Indigenous yeast in oak barrels and stainless steel tanks
AGING	15 months in foudres and french oak barrels
PROPERTIES	Alcohol 14%, acidity 5,1g/l; ph 3,4