

CLOS ALZINA
VI DE FINCA · VELLES VINYES

Old vines from the costers in Mas Alsera



COSTERS DEL PRIORAT
VINYES I CELLERS

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FACT SHEET

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At the vineyard

Variety: 100% Samsó (Carignan or Mazuelo).

Age of the vineyard: All vines were planted in 1939.

Density: 3,000 to 3,500 vines per hectare.

Training technique: Traditional 'vaso' system (gobelet).

Average rainfall: 350-500 mm.

Sun exposure: 2,800-3,000 hours per year.

Winemaking

The vinification takes place in barrels of 500 liters, where subsequently malolactic fermentation occurs spontaneously.

The wine is aged in the same barrels for 12 months.

Analysis

Alcohol	Total acidity	pH	Volatile acidity
14,5 %	5,70 g/L	3,50	0,60 g/L

An aura of intimate mystery pervades the hills surrounding the Alsera masía. The place epitomizes centuries of work and the costers' mystical scenery –they seem to be engaged in reverent conversation with the Montsant mountains. Clos Alzina mirrors this deep bond between the land and the people, resulting in a captivating wine full of original freshness, purity and truth.

Tasting notes

Clos Alzina is an honest reflection of its original environment, the magical landscape of hillsides and ravines surrounding to the south the old Mas Alsera estate in Torroja del Priorat. Thus, we find complex, deep and balanced aromas, which combine the intense Mediterranean plant ecosystem with a marked ripe fruitiness typical to old vines. The palate is powerful, rich and fine at the same time, and shows a well-integrated acidity, rich in mineral freshness.

Food harmonies

Clos Alzina surrounds and enhances the complex and powerful flavours of game recipes: wild boar, roe deer, deer, hare, game birds. It goes very well with truffle recipes and dishes that incorporate deep sauces with black chocolate. Finally, it is a wine for calm moments. Think on a long after-dinner conversation.

It is recommended to decant and serve at a temperature of 16 degrees.

