

## La Rodeda 2022 Familia Nin i Ortiz - 75 cl.



A new single vineyard cuvée by Ester and Carles. A small parcel of 80 year-old grenache pelut (a hairy-leave variant of Grenache which makes very elegant wines), quite close to the Mas d'en Caçador. The soils are black slate, the altitude is 700 metres above sea level. Biodynamic farming.



### Vinification

Harvested by hand, the grapes are then kept refrigerated for one night. Then they are fermented in old vats, with indigenous yeast, like the other wines at the estate. This cuvée goes into one oak barrel for ageing. There is neither rectification nor manipulation during the whole process of vinification. A minimal dose of sulphur is added at the bottling.



### Storage potential

Drink as from: 2026  
best moment: 2030-2033  
Until: 2039



### To serve

Serve at 16°C.



### Trial analysis

A very refined grenache, with delicate, floral aromas. On the palate, one finds back the purity and elegance so typical of Ester's wines. The wood ageing is almost imperceptible. This 2017 still seems quite young, with punchy tannins and a lot of freshness - which is remarkable for such a hot vintage. Long and energetic in the finish.



### Wine style:

Mediterranean, powerful and mineral



### Assembly

Garnacha (100%)



### Region:

Catalunya



### Appellation:

D.O.Q. Priorat



### Wine estate:

Familia Nin i Ortiz



Biodynamic

### Description domain

One of the smallest estates in Priorat. Ester Nin is the oenologist of Clos Erasmus. She founded her own estate with husband Carles. They make very elegant and pure Priorat wines, with a minimum of sulphur.