

Terra Vermella 2020 Familia Nin i Ortiz - 75 cl.



This cuvée is currently the only wine made out of Montanega (a variant of Parellada coming from Selma (El Pal de Manlleu), a small village in the Montmell hills). This is the project of Ester Nin and her brother, who originate from the place. The vines are planted on red clay soils (hence the name Vermella). There are cultivated biodynamically. A rare, classy and very Mediterranean wine.



Vinification

The Montanega berries have a slightly grey surface. After fermentation (which starts with indigenous yeasts only), the wine is aged for 8 months in a 225 litre barrel. A very small production.



Storage potential

Drink as from: 2024
Best moment: 2026-2029
Until: 2035



To serve

In a large Burgundy-style glass.



Trial analysis

The grey-rosey colour (between a gris and an orange wine) is due to the Montanega's skin. The spicy, very Mediterranean nose also offers some gooseberries, a little apple and pear too. Nicely mineral on the palate, this 12,5% alc. wine is more elegant than powerful and its finish is very refreshing.



Wine style:

Mediterranean, powerful and mineral



Assembly

Montanega (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.