

Selma de Nin Ancestral 2015

Familia Nin i Ortiz - 75 cl.

Selma is a cult wine. Everybody has heard about it, but rare are those who got to taste it. Selma is the name of a small mountain village in the Sierra de Montmell, in Santes Creus (Province of Tarragona). Here are Jaume et Ester Jin's roots; and this is here that years ago they started to plant vine son slaps, on a very small scale. Biodynamic culture and winemaking.



Vinification

Fermentation takes place in 225 litre oak barrels (not new); the wine then ages on its lease for some 8 months. Only indigenous yeasts are used. Virtually no sulphur is added.



Storage potential

Drink as from: 2018
Best moment: 2022-2026
Until: 2030



To serve

Serve at 10°C in a large glass.



Trial analysis

The essence of the Mediterranean white wine. A beautiful colour. Very complex on the nose, with mineral and spicy notes (fennel, thyme, acacia), with some woody notes, but nicely interwoven with the fruit. Very pure and mineral on the palate. This is a full-bodied, complex wine; A touch of bitter in the finish. One thinks of a Rhône-ranger wine.



Wine style:

Continental, powerful gourmet wine



Assembly

Chenin Blanc, Marsanne, Roussanne, Xarel.lo



Region:

Catalunya



Appellation:

D.O. Catalunya



Wine estate:

Familia Nin i Ortiz

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.



Biodynamic