

Clos Fontà 2018 Mas d'en Gil - 150 cl. (Magnum)

Clos Fontà is the flagship wine of this estate. It is meant to illustrate the Priorat's typicality: strength, Mediterranean character and the minerality of the terroir. To achieve this, a selection of old vines is used (Grenache, Carignan and Cabernet sauvignon).



Vinification

Aged for 14 months in new French oak barrels (90%) and big vats (10%).



Storage potential

Drink as from: 2027
Best moment: 2031-2036
Until: 2042



To serve

Serve at 18°C in a large glass, after decanting, at least during the first 7 years.



Trial analysis

Deep young colour. Rich aromatic pallet of ripe red fruit (cherries) and Mediterranean spices with a hint of mocha and cocoa. The wood is perfectly integrated. Well balanced and meaty on the palate, with silky tannins and a superb concentration. A very long finish.

Description domain

One of the largest - and best - estates in Priorat, Mas d'en Gil was saved from decay by the Rovira Family at the end of the 1990's. It is now back at the top with superb wines which both respect the local traditions in terms of viticulture and winemaking.



Wine style:

Mediterranean, powerful gourmet wine



Assembly

Garnatxa (70%), Cariñena (30%)



Region:

Catalunya



Appellation:

D.O.Q. Priorat



Wine estate:

Mas d'en Gil



Biodynamic