

SPIEGEL & PEACH

EST 2020



Grower Questionnaire

History of Domaine (tell us a story! Why did you start making wine? What do you want to express?:

Mas d'en Blei is in a privileged corner of the Priorat; we are in the valley of the river Siurana, in the municipality of La Morera del Montsant. We are a winery under the auspices of the Priorat Qualified Designation of Origin (DOQ).

The project recovered the agricultural origins of the estate and carried out restoration work on the farmhouse, there is evidence in 1756. We have seven hectares of vineyards and 22,000 vines planted mainly with indigenous varieties such as Grenache and Carignan.

The Mas d'en Blei project began with a study of the varieties in the area; the planting areas were defined with the utmost respect for the landscape and the restoration of the original constructions was done with absolute respect for the original architecture, to the point that we were able to recover a press that in the nineteenth century was already used for winemaking.

Today, we continue to practice traditional agriculture by cultivating on the coasts, harvesting by hand, fermenting in oak barrels and using 100% local yeasts.

We limit as much as possible the interventions on the relief of the plots, respecting the characteristic slopes of our region. Viticulture is carried out thanks to the knowledge and respect of the natural and

meteorological cycles. We do not use herbicides to be able to respect the herbaceous carpet that protects the soil from erosion, retains moisture and adds its Mediterranean aroma to our wines.

Vineyard holdings in hectares:

7 ha.

How many employees?

5 employees

Organic/biodynamic certified or principles?

Organic viticulture - Non certified

How many different wines produced? How many bottles produced in total?

We produce 6 types of wines, 4 reds and 2 whites. The reds are from the varieties deeply rooted in the DOQ Priorat, such as Carinyena (Carignan) and Garnatxa Negra (Red Grenache). On the white side are Garnatxa Blanca (White Grenache) and Pedro Ximenez as their main representatives.

We are a 24.000 bottles.

Description of soils/climate:

The soil of Mas d'en Blei and the DOQ Priorat is one of the key factors that contribute to the distinctive qualities of the wines. The region's soil is known as "llicorella," a type of slate or schist rock. Llicorella is a mineral-rich soil that has excellent drainage properties.

The climate is characterized by its continental and Mediterranean influences. The region experiences hot, dry summers and relatively cold winters. The high temperature variation between day and night during the growing season is crucial for the development of flavours and acidity.

Brief description of viticulture practices:

The practices and activities carried out in the vineyard are done in a way that acknowledges and preserves the natural diversity of plant and animal life within the environment.

Harvest - generally when and how long?

Harvest starts in September and ends first week of October, it could take approximately four weeks.

Wines (if more than one taken by Spiegel & Peach, please give an answer for each wine)

CLOS MARTINA 2017 (White) (White Grenache, Pedro Ximenez and Pansal)

Do you destem? Any skin contact? Method of pressing?

Soft pneumatic pressing

Fermentation vessel? Natural or commercial yeasts used?

Fermentation in French oak barrels for 6 months, natural yeast

Describe malolactic practices and any lees contact/stirring:

Malolactic fermentation in barrel. Battonage.

Describe maturation vessels used. How long?

6 Months in french oak barrels

Fining? Filtration? (vegan?)

Slight filtration in the bottling

Residual sugar/acidity/Suplhur levels?

0.6gr/l D-Glucose + D-Fructose

5.3 gr/l Total tartaric acidity

80 mg/l Total sulphur dioxide

Tasting note/Food pairing:

Grilled fish, smoked, rice and white meat. Combines also perfectly with aged cheeses.

PX 2021 (White) (Pedro Ximenez)

Do you destem? Any skin contact? Method of pressing?

Little skin contact time and soft pneumatic pressing

Fermentation vessel? Natural or commercial yeasts used?

Inox and natural yeast

Describe malolactic practices and any lees contact/stirring:

Malolactic fermentation in tank. Battonage.

Describe maturation vessels used. How long?

N/A

Fining? Filtration? (vegan?)

Slight filtration in the bottling

Residual sugar/acidity/Sulphur levels?

0.3gr/l D-Glucose + D-Fructose

4.2 gr/l Total tartaric acidity

20mg/l Total sulphur dioxide

Tasting note/Food pairing:

Combines perfectly with cheeses, especially blue, with which it shows its maximum expression and personality. As well with some deserts, not too sweet.

PETIT BLEI 2022 (Red) (Red Grenache)

Do you destem? Any skin contact? Method of pressing?

Fermentation with skin contact and soft pneumatic pressing

Fermentation vessel? Natural or commercial yeasts used?

Inox and natural yeast

Describe malolactic practices and any lees contact/stirring:

Malolactic fermentation in tank. Battonage.

Describe maturation vessels used. How long?

N/A

Fining? Filtration? (vegan?)

Slight filtration in the bottling

Residual sugar/acidity/Sulphur levels?

0.9gr/l D-Glucose + D-Fructose

5.3 gr/l Total tartaric Acidity

44 mg/l Total sulphur dioxide

Tasting note/Food pairing:

Fresh wine, very versatile, which can perfectly combine seafood, mountain rice and red meats. Another perfect match are soft cheeses.

BLEI 2017 (Red) (Grenache, Carignan, Cabernet Franc)

Do you destem? Any skin contact? Method of pressing?

Fermentation with skin contact and soft pneumatic pressing

Fermentation vessel? Natural or commercial yeasts used?

Inox and natural yeast

Describe malolactic practices and any lees contact/stirring:

Malolactic fermentation in tank. Battonage.

Describe maturation vessels used. How long?

12 months in French oak barrels

Fining? Filtration? (vegan?)

Slight filtration in the bottling

Residual sugar/acidity/Sulphur levels?

0.6gr/l D-Glucose + D-Fructose

5.3 gr/l Total tartaric acidity

80 mg/l Total sulfur dioxide

Tasting note/Food pairing:

It pairs perfectly with grilled meats, braised or stewed meats, duck, mountain rice, aged cheeses..

LIBER 2015 (Red) (Red Grenache, Carignan)

Do you destem? Any skin contact? Method of pressing?

Fermentation with skin contact and soft pneumatic pressing

Fermentation vessel? Natural or commercial yeasts used?

Inox and natural yeast

Describe malolactic practices and any lees contact/stirring:

Malolactic fermentation in tank. Battonage.

Describe maturation vessels used. How long?

14 months in French oak barrels

Fining? Filtration? (vegan?)

Slight filtration in the bottling

Residual sugar/acidity/Sulphur levels?

0.4gr/l D-Glucose + D-Fructose

5.4 gr/l Total Tartaric Acidity

80 mg/l Total sulfur dioxide

Tasting note/Food pairing:

Pairs perfectly with game, steak, duck or lamb. Stews. Aged cheeses.

SETZE BROTS 2017(Red) (Carignan)

Do you destem? Any skin contact? Method of pressing?

Fermentation with skin contact and soft pneumatic pressing

Fermentation vessel? Natural or commercial yeasts used?

500 lts French oak barrel and natural yeast

Describe malolactic practices and any lees contact/stirring:

Malolactic fermentation in barrel. Aging 18 months in 500 lts french oak barrel

Describe maturation vessels used. How long?

18 months in 500 lts French oak barrels

Fining? Filtration? (vegan?)

Slight filtration in the bottling

Residual sugar/acidity/Sulphur levels?

0.5gr/l D-Glucose + D-Fructose

5.4 gr/l Total Tartaric Acidity

47 mg/l Total sulfur dioxide

Tasting note/Food pairing:

Perfectly combines with game, steak, duck or lamb. Stews and winter dishes.