



In 2006, the Ferrús Guasch family acquired and revitalized Mas d'en Blei in the Poboleda village, developing 14.5 acres under the direction of winemaker Jordi Torrella. The varieties used, largely Garnacha and Carignan, are suited to the wines made, the slate soil and the orientation and altitude of the eight different vineyard parcels. The winery and the old farmhouse, of which there are records from 1756, are part of a set of buildings beside the river Siurana.

Wine: Setze Brots 2017
Appellation: Priorat DOCa
Varieties: 100% Carignan
Production: 125 cases.
ABV: 14.5%

Tasting Notes

Color: Intense cherry red.
Aromas: It expresses the characteristics of the territory with its minerality. Fresh aromas of red fruit and spicy notes.
Palate: Soft and warm at the beginning, with extraordinary complexity. Fleshy wine with good acidity and quite velvety tannins.

Vineyards

Surface: 15 acres, North facing
Location: La Morera de Montsant
Soil type: Llicorella (decomposed slate and quartz)
Age: 15 years
Altitude: 1,200 to 1,300 feet
Climate: Continental/Mediterranean.
Plantation density: 1,400 vines/acre
Yields: 2.2 tons/acre
Growing system: VSP

Winemaking

Harvest: Manual harvest between September - October
Maceration Cold pre-maceration of the grapes for 24 hours; pressed and transferred to the tank where it is kept for another 24 hours to decant the must.
Fermentation: in 500 lts barrels for 25 days, a daily manual "pigeage", using local yeasts. Aged for 18 months in 500-liter French oak barrels (Q. Petrea), fine-grained and light toast.
Bottle aging: 12 months

Awards

95 points & Best in Class - International Wine Challenge