



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: Clos Martina 2017

Appellation: Priorat DOCa

Varieties: 84% Garnacha Blanca, 10% Pedro Ximenez, and 6% Pansal.

Production: 500 cases.

ABV: 13.5%

Tasting Notes

Color: Pale yellow with a straw hue of good luminosity and gray tones.

Aromas: Intense with hints of toast and expressions of flint aromas. Notes of pear and apple combine with that of candied fruit, nuts and spices.

Palate: Powerful and unctuous entry. Great complexity and structure. Long finish with notes of dry fruits and minerality.

Serving Recommendations

Serving temperature: Serve at 45 to 50 °F.

Food pairings: Smoked fish, rice dishes and white meats.

Vineyards

Surface: 15 acres

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

Fermentation: Cold pre-maceration for 24 hours, then pressed and racked in tanks, where it is kept for another 24 hours. Fermentation and aging in new 300-litre French oak barrels (Q. Petrea), fine-grained and medium-light toasted for six months with the lees. Daily batonnage. Natural (seasonal) cold stabilization.

Bottle aging: 24 months

Awards 91 points James Suckling