



In 2006, the Ferrús Guasch family acquired and revitalized Mas d'en Blei in the Poboleda village, developing 15 acres under the direction of winemaker Jordi Torrella. The varieties used, largely Garnacha and Carignan, are suited to the wines to be made, to the slate soil and to 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: Petit Blei 2023

Appellation: Priorat DOCa

Varieties: 80% Grenache, 10% Carignan, 10% Syrah

Production: 500 cases

Tasting Notes

Color: Clean and bright, with a very vivid ruby color and cardinal highlights.

Aromas: Intense aromas of ripe black fruit, spices, vanilla, toast and mineral undertones.

Palate: Notes of ripe dark fruits, complemented by layers of spice, licorice, and a touch of vanilla from the oak aging. The minerality characteristic of Priorat wines adds complexity and a unique sense of place.

Serving Recommendations

Serving temperature: Serve at 61 to 64°F.

Food pairings: Grilled red meats, roasted meats, game.

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: less than 1.8 tons/acre

Growing system: Guyot/goblet

Winemaking

Harvest: Manual harvest in small bins during September - October. From a combination of lots, some facing South, some facing North.

Maceration: Cold maceration for 24 hours.

Fermentation: Long fermentation for 24 days in stainless steel vats at controlled temperature between 79 to 82 °F

Aging: 6 months in fin-grained and lightly toasted French oak barriques. Aged in the bottle at least 3 months before release.