



Cellers Ripoll Sans

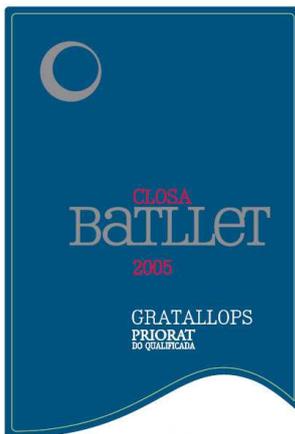
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Foundation year	2000	Vineyard	10 ha.
Annual production	11.000 l.	Ageing barriques	50

Cellers Ripoll Sans was created in the year 2000 by restoring the old family winery situated in Gratallops. Preserving the typical structure of wine-presses and vaults, it has been conditioned for processing by modern techniques, always in small volumes and in a highly manual way. Its production is based on grape selections from its own best vineyards, some as much as 90 years old, cultivated on hillsides with slate soil. The grape varieties grown here are the local cariñena and garnacha, with others such as cabernet sauvignon, merlot and syrah in the young plantations. The wines made in this way have their own unique personality stemming from the endeavor to convey all the special features of the terrain.



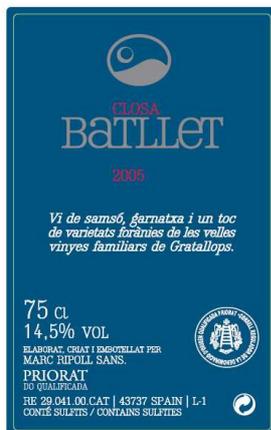
Closa Batllet 2007

Aged for 15 months in french Allier and Nevers barriques; 6 months in bottle.
Mainly brand new barriques (75%).
58% cariñena, 18% garnacha, 24% cabernet s.
Production 6.800 bottles. 14,5 % vol.

Gratallops properties: Camp d'en Piquer (slope and terr. 250m), la Coma (slope 300m), Coll de Falset (terr. 350m), Mas d'en Pallarès (slope 300m), la Capella (slope and terr. 300m), Vinyals (slope and terr. 250m).
Torroja del Priorat property: Tros d'en Coma (slope 300m).

Fermentation in opened 225 l barrels with 4 pigiage per day, maximum temperature 26°C, soft extraction, long macerations and high control. Respect for fruit.

From vineyards up to 100 years old, this is the ultimate expression of the soil. The coupage of the five grape varieties (mainly cariñena) and the diverse locations of the vineyards lend the wine a great complexity, structure and intensity, always with the respect for elegance. Authentic Priorat character.



Wine Advocate # 194, May 2011

Rating: 92

Maturity: Drink: 2011 - 2023

The 2007 Ripoll Sans Closa Batllet is a blend of 65% Carinena, 22% Garnacha, and the balance Merlot and Syrah. These grapes formerly went to Alvaro Palacios but, as is becoming increasingly the fashion, family estates are now bottling their own wines. Most of the vines are over 90 years of age and the wine spent 15 months in 75% new French and American oak. Purple black in color, it gives up a brooding bouquet of mineral, plum, lavender, and exotic spices. Made in a racy style, on the palate it reveals plenty of succulent black fruit, some elegance, and very good volume. This lengthy effort is an excellent value that will provide much pleasure over the next 10-12 years.

