



**Cellers Ripoll Sans**

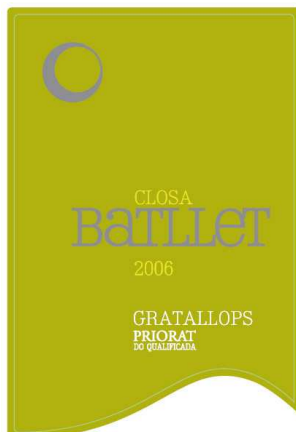
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Foundation year	2000	Vineyard	10 ha.
Annual production	12.000 l.	Ageing barriques	53

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 Blanc 2008

Aged for 4 months in new french Jupilles oak barriques (2/3) and american (1/3), 6 months bottled.

60% escanyavella (traditional in priorat), 40% garnacha b.

Production 950 bottles. 14% vol.

Property Coll de Falset

Virgin pressing, natural settling, fermented in oak, low temperature, short oak ageing, vat aging with the lies.

The special features of the traditional grape variety Escanyavella gives this wine a set of unique traits: structure, maturity and freshness. Exceptional qualities in a grand white crianza wine.



**Closa Batllet Blanc 2007**  
Cellers Ripoll Sans



„Stoffig und gut!“

PEROS BEWERTUNG **92**

### Informationen zu diesem Wein

### Kurzcharakteristik

Land: Spanien  
Region: Priorat  
Ort: Gratallops  
Lage:  
Klassifikation:  
Rebsorte(n): Escanyavella 60%; Garnacha blanca 40%

Leichtes Kupfergold. Eine intensive Nase mit viel reifem Obst, Veilchen, Nüssen und Honignoten. Dezent buttrige Nuancen. Am Gaumen mit milder und deutlich safter Frucht. Beeindruckende Säure, weiche den Wein sehr frisch wirken lässt. Mittelskräftiger Körper mit einem guten Finale. Jetzt bis 2018