



CELLER CAL BATLLET

MARC RIPOLL SANS

VILLAGE WINES

PRIORAT DOQ

THE 2009 EVOLUTION

The Village Wines, going to the
terroir expression



THE OLD RANGE

*We have been farming our old vineyards to elaborate the wines **Closa Batllet** and **Petit Batllet** since the year 2000, with and effort to show all the personality from the "terroir" of Priorat.*



THE NEW RANGE

*Is in the 10th harvest, the 2009, when we decide to take a final leap with the philosophy of terroir wines: the **"Vins de la Vila"** (literally "Village Wines") of the **DOQ Priorat**, an step more in the pyramid of the guarantee of origin.*



PRIORAT VILLAGES

*The rules of "Village Wines" was approved the september 2009 by the "Consell Regulador" of DOQ Priorat, and it implies the setting of **12 different subzones**.*

Vi de la Vila - Priorat D.O.Q.



1. Vi de la Vila de Bellmunt del Priorat
2. Vi de la Vila d'Escaladei
3. Vi de la Vila de Gratallops
4. Vi de la Vila del Lloar
5. Vi de la Vila de la Morera de Montsant
6. Vi de la Vila de Poboleda
7. Vi de la Vila de Porrera
8. Vi de la Vila de Torroja del Priorat
9. Vi de la Vila de la Vilella Alta
10. Vi de la Vila de la Vilella Baixa
11. Vi de la Vila dels Masos de Falset
12. Vi de la Vila de les Solanes del Molar

“VILLAGE WINES”: *The rules*

- *The zonification standards are geographics, environmentals, climatics, wine making, socials, historics and economics, and don't matches with the existing administrative boundaries.*
- *The target is to guarantee the wine **origin**, and reinforce the particular **identity** of each village with the wines produced there.*
- *The “Village Wines” can be made exclusively with grapes coming from vineyards in the same subzone where the winery is, and exceptionally other villages if the winery ensures the vineyard owning. So is excluded any grape mix from different zones and the buying and selling of wine to do the “Vins de la Vila”.*
- *The grape variety mix for the red and rose wines has to be at least a **60% of Recommended Varieties** in DOQ Priorat (Garnatxa and Carinyena) or a 50% if there is only one of these. For white wines any allowed variety can be used. Anyway have to comply with the same duties as the wines with generic indication.*
- *The vineyards destined for “Vins de la Vila” are classified in a specific register, and are controlled by strict mechanisms of product traceability.*

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ARTAI 2009, *Gratallops Vi de la Vila*



ARTAI 2009, *Gratallops Vi de la Vila*

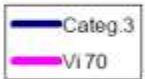
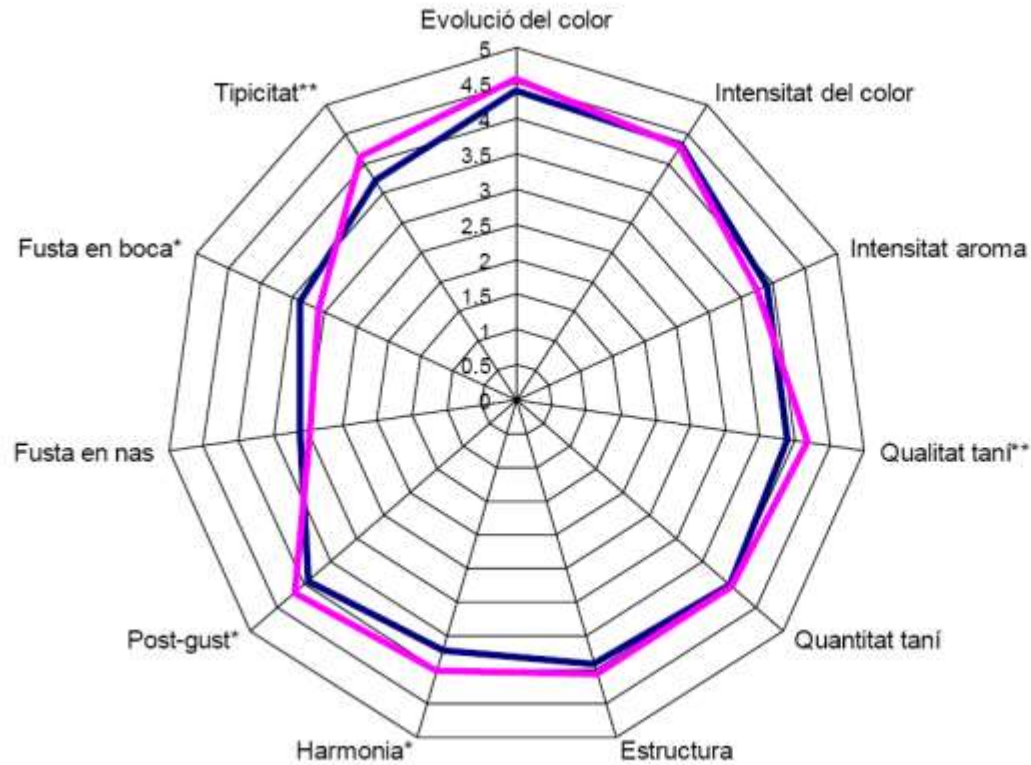


ARTAI 2009, Gratallops Vi de la Vila

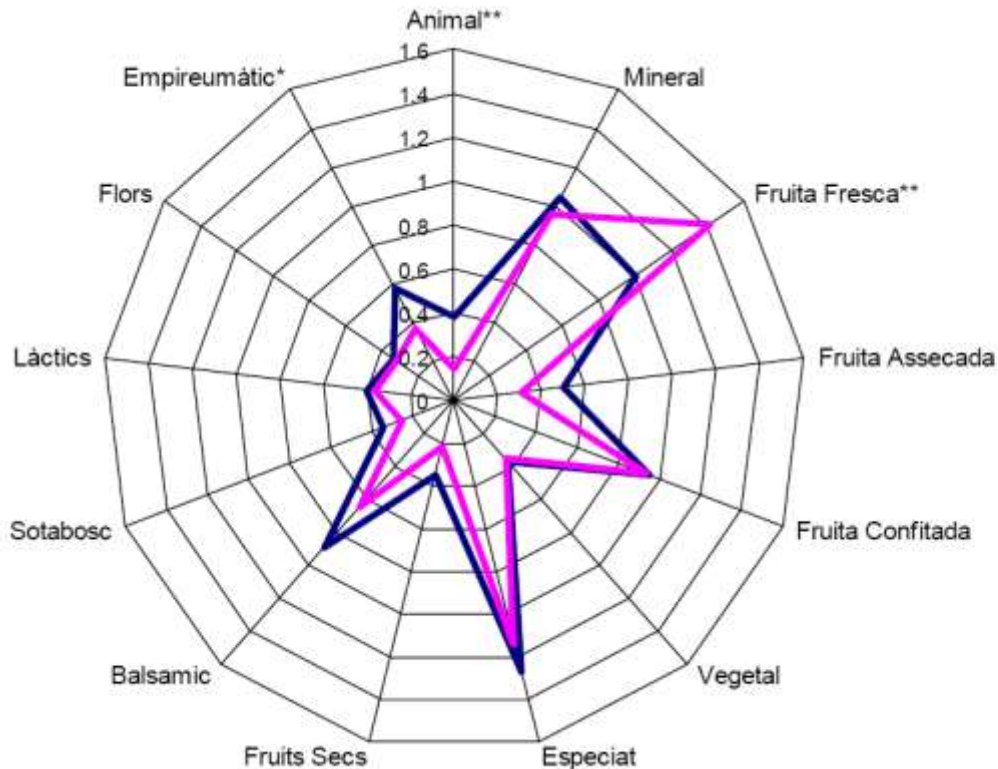


- 47% GARNATXA, 28% CARINYENA, 23% CABERNET S., 2% SYRAH.
- Aged for 14 months in french (90%) and american oak barriques (10%). New barriques (10%).
- Production 8.359 bottles. 15 % vol.
- From younger vineyards up to 40 years old planted in terrasses in the familiar fields in Gratallops. Wine with fruit, structure and freshness, in a perfect balance to be easily drunk up to the last glass.
- The 2009 harvest with a very warm summer gives us all the ripeness to get a great wine, with volume but with fruit balance.
- ARTAI is a reflection of the wines made here in Gratallops. It is a round, balanced and ripe wine, which is still fresh and full of fresh fruit and minerals – an easy wine to drink and to enjoy.

ARTAI 2009, *Gratallops Vi de la Vila*



ARTAI 2009, *Gratallops Vi de la Vila*



ARTAI 2009, Gratallops Vi de la Vila



The Wine Advocate
Tasting History

2009 Cellers Ripoll Sans Artai
 Cellers Ripoll Sans
 A Proprietary Blend Dry Red Table wine from
 Priorat, Spain

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate #200 Apr 2012	Neal Martin	88	Drink: 2013 - 2020	\$30 (30)

Raised in 20% new French oak, the commendable 2009 Artai has a lifted nose of macerated black cherries, soy and liquorice, while the palate is medium-bodied with fine tannins and good acidity. There is palpable rusticity here, with a lovely Hoi Sin note peppering up the finish. Drink 2013-2020.

Cellers Ripoll Sans was established in 2000, after the restoration of the old family winery in Gratallops. Their 10 hectares of vine includes 90-year-old vines on a steep hillside, once the source for Alvaro Palacios's Gratallops cuvee.

Importer: Eric Solomon, European Cellars, Charlotte, NC; tel. (704) 358-1565

GRATALLOPS Escanya-Vella, *Gratallops Vi de la Vila*



GRATALLOPS Escanya-Vella, *Gratallops Vi de la Vila*



GRATALLOPS Escanya-Vella, Gratallops Vi de la Vila



- 100% ESCANYAVELLA (traditional in Priorat).
- 50% fermented in vat at a low temperature, 50% fermented and raised in new french oak barrique. After raising in vat on lees.
- New barriques 100%.
- A very unusual wine with lots of “Escanya-Vella” (literally meaning “Chokes the Old Lady”) personality: ripe fruit, mineral, aromatic herbs, mouth-filling yet with good acidity, giving it length and freshness.
- The 2010 harvest with a soft summer, and a rainy and cold fall, gives us the conditions to get fine, elegant and fresh wines.

GRATALLOPS 5 Partides, *Gratallops Vi de la Vila*



GRATALLOPS 5 Partides, *Camp d'en Piquer*



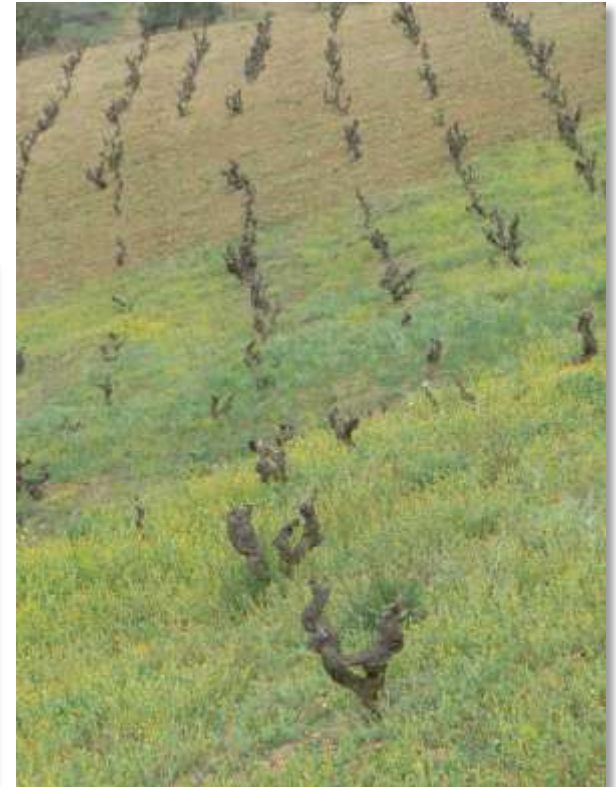
GRATALLOPS 5 Partides, Coma



GRATALLOPS 5 Partides, *Capella*



GRATALLOPS 5 Partides, *Mas d'en Pellarès*



GRATALLOPS 5 Partides, *Vinyals*

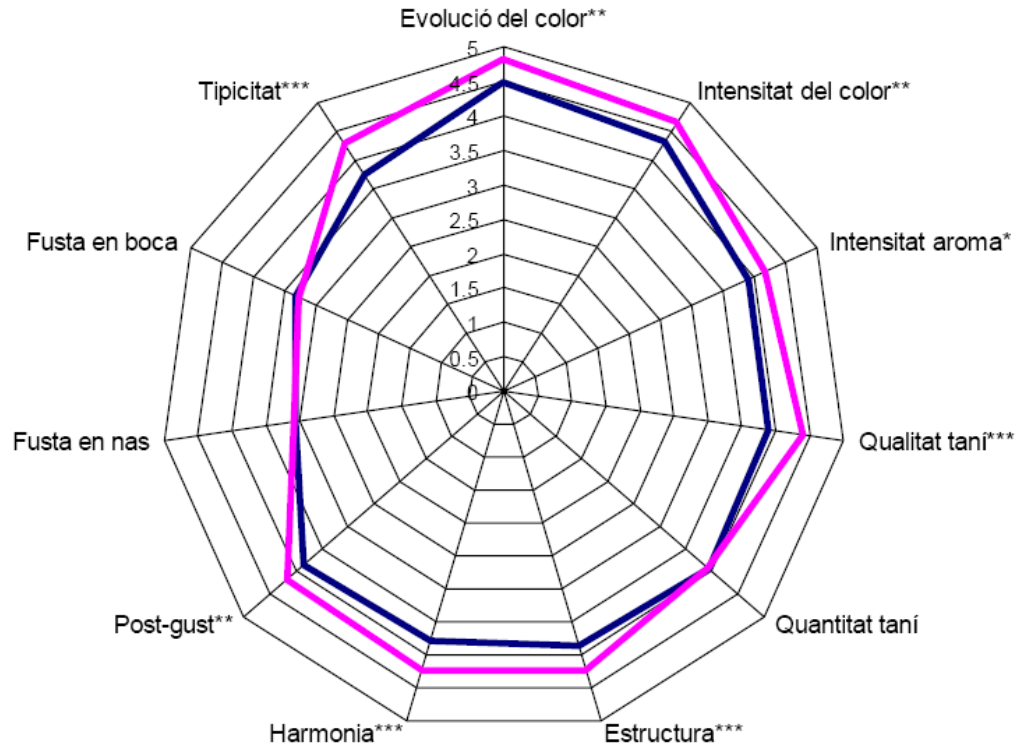


GRATALLOPS 5 Partides, *Gratallops Vi de la Vila*

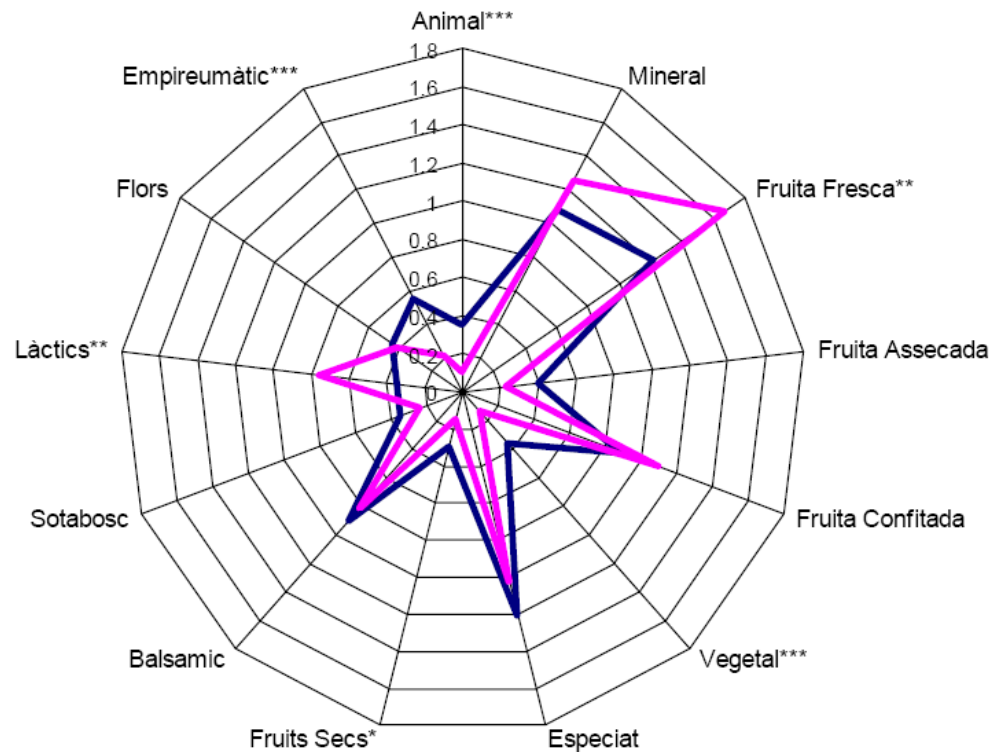


- 100% CARINYENA.
- Aged for 15 months in french oak.
- New barriques 100%.
- Production 2.639 bottles. 15 % vol.
- 100% Carignan wine from our up to 100 year old family-owned vineyards. Planted on steep slopes in 5 different Gratallops village areas: **Camp d'en Piquer** (slope 250m, E), **Coma** (slope 300m, NW), **la Capella** (slope 300m, S), **Mas d'en Pallarès** (slope 300m, SW), **Vinyals** (slope 250m, S).
- 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.
- This terroir-driven wine faithfully represents the soils of Gratallops, giving a wine that is mineral-based, complex, ripe, elegant and soft with a long finish.

GRATALLOPS 5 Partides, *Gratallops Vi de la Vila*



GRATALLOPS 5 Partides, *Gratallops Vi de la Vila*



GRATALLOPS 5 Partides, *Gratallops Vi de la Vila*



The Wine Advocate
Tasting History

2009 Cellers Ripoll Sans 5 Partides
 Cellers Ripoll Sans
 A Proprietary Blend Dry Red Table wine from
 Priorat, Spain

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate #200 Apr 2012	Neal Martin	91	Drink: 2014 - 2025	\$55 (\$5)

The 2009 "5 Partides" is produced from up to 100-year-old Carinena from Camp d'En Piquer, Coma, Mas d'en Pallares and Capella I Vinyals. It has a very ripe, exotic bouquet with touches of blood orange decorating the red fruit profile. The palate is well-balanced with a very sweet, spicy entry and a lascivious, dare I say "sexy," voluptuous finish. This is a high irresistible Priorat red. Drink 2014-2025.

Cellers Ripoll Sans was established in 2000, after the restoration of the old family winery in Gratallops. Their 10 hectares of vine includes 90-year-old vines on a steep hillside, once the source for Alvaro Palacios's Gratallops cuvee.

Importer: Eric Solomon, European Cellars, Charlotte, NC; tel. (704) 358-1565

TORROJA Ronçavall, *Torroja Vi de la Vila*



TORROJA Ronçavall, *Torroja Vi de la Vila*

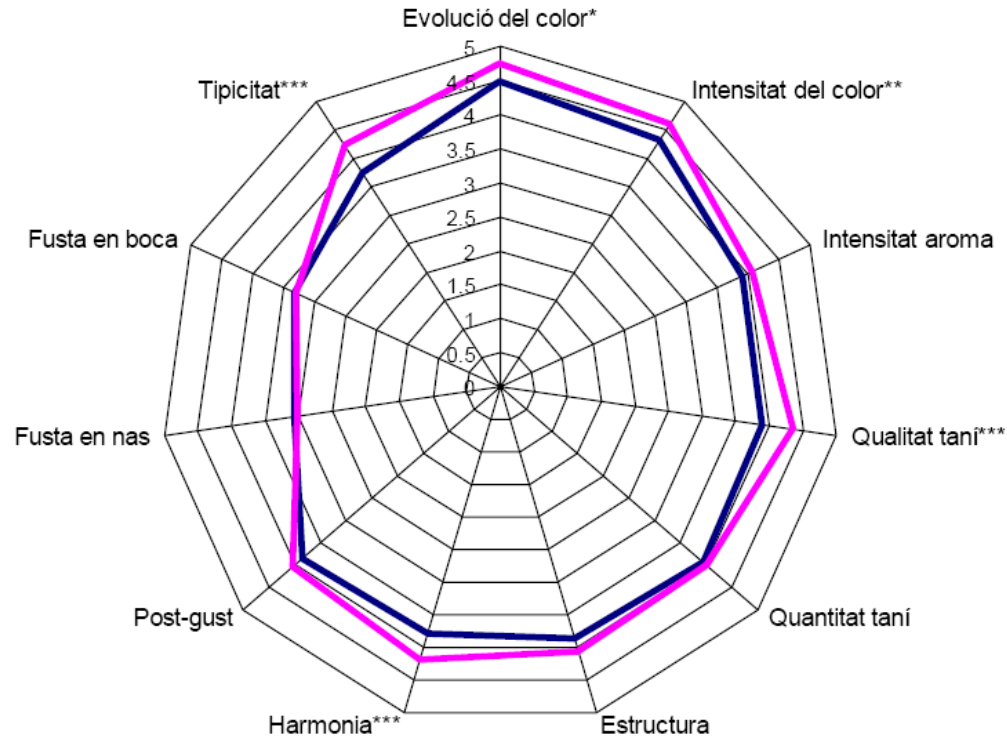


TORROJA Ronçavall, *Torroja Vi de la Vila*

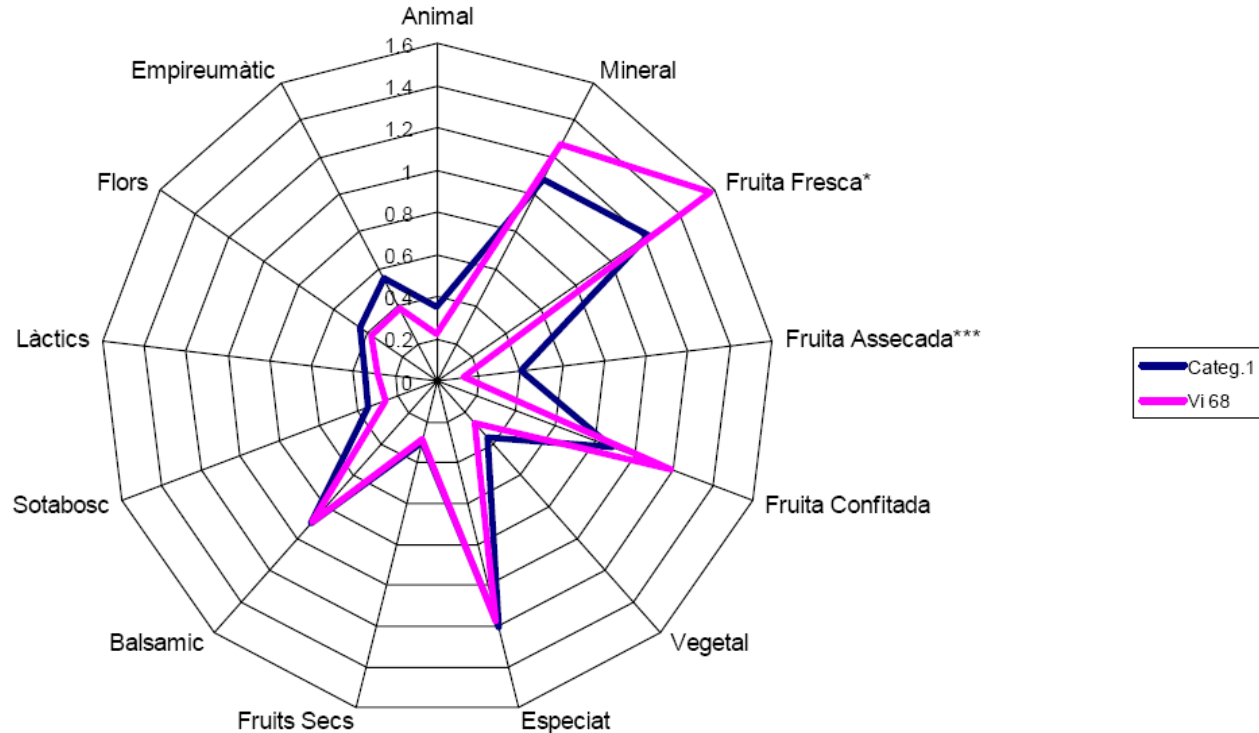


- 100% CARINYENA.
- Aged for 15 months in french oak.
- New barriques 100%.
- Production 269 bottles. 15 % vol.
- Fermentation in opened 225 l barrels with 4 pigeage per day, maximum temperature 26°C, soft extraction, long macerations and high control. Respect for fruit.
- 100% Carignan wine from our family-owned Ronçavall vineyard (slope 300m, SW). The bush vines were planted 75 years ago on steep slopes by our mother's father. This wine expresses the unique character of this single vineyard in Torroja del Priorat. Elegant and delicate, full-bodied, fruity, silky, well balanced, fresh and with a long finish... charming.

TORROJA Ronçavall, *Torroja Vi de la Vila*



TORROJA Ronçavall, *Torroja Vi de la Vila*



TORROJA Ronçavall, *Torroja Vi de la Vila*



The Wine Advocate Tasting History



2009 Cellers Ripoll Sans Roncaval

Cellers Ripoll Sans 

A Carinena Dry Red Table wine from
Priorat, Spain

Source	Reviewer	Rating	Maturity	Current (Release) Cost
Wine Advocate #200 Apr 2012	Neal Martin	94	Drink: 2014 - 2025	\$110 (110)

The 2009 Roncaval is a pure Carinena from a single vineyard planted by the family's grandfather 75 years ago, aged for 15 months entirely in French oak. It shows more minerality on the nose than the "5 Partides," demonstrating superb definition and focus with subtle tertiary and crushed stone aromas. The palate is medium-bodied with fine delineation, strong liquorice and ferrous notes underlying the black fruit. This is a profound Carinena, although sadly there are a paltry 269 bottles produced. Drink 2014-2025+

Cellers Ripoll Sans was established in 2000, after the restoration of the old family winery in Gratallops. Their 10 hectares of vine includes 90-year-old vines on a steep hillside, once the source for Alvaro Palacios's Gratallops cuvee.

Importer: Eric Solomon, European Cellars, Charlotte, NC; tel. (704) 358-1565

CELLER CAL BATLLET – *Marc Ripoll Sans*

*Thank you for
coming.*

*You will be
wellcome to
Gratallops.*

