

COSTERS DEL PRIORAT BLANC DE CLOSOS



The vineyard includes Garnacha Blanca, Macabeo, Moscatel del Grano Fino and Xarel·lo. Offers fresh citrus aromas with notes of fruit skin, aromatic herbs and stone fruits like peach. On the palate, it is juicy and lively with pronounced minerality, persistence and good volume. Pairs beautifully with steamed shellfish such as mussels, king prawns and clams, especially when served with a sauce. Practicing Organic.

Sourced from old bush vines cultivated on steep slopes in the rocky slate soils (*llicorella*) of Priorat in the village of Bellmunt del Priorat, Catalunya, northeastern Spain. The area enjoys a Mediterranean climate. This historic site preserves the traditional practice of interplanting white and red grape varieties. The grapes are hand-harvested, destemmed and crushed by foot. Spontaneous fermentation occurs with native yeasts in stainless steel tanks. Post-fermentation, the wine remains in contact with the skins for four months in a used French oak barrel.

Costers del Priorat was founded by several partners bound to the land. Starting with a small parcel planted in 1934 in Bellmunt, Costers del Priorat now owns 25 hectares in four villages. Winemaker Jose Mas Barberà, the leading force of the winery, sees a new vision for the region focused on village-specific wines from old vines, transmitted with clarity and grace. The majority of his plantings are carignan (*samsó*) vines, viewed by many as the ideal variety for this extreme landscape as it can withstand the extreme temperature fluctuations and drought conditions of the region, to produce wines of exceptional aromatic complexity in a delicately packaged structure. Jose achieves this elegance by allowing the wines to guide their evolution without ever forcing their trajectory.

AN EASTERLY WINE SELECTION • BELFAST, ME

Tasting Note:

COSTERS DEL PRIORAT BLANC DE CLOSOS

Mainly Garnacha Blanca with Macabeo, Moscatel del Grano Fino & Xarel·lo. Fresh citrus aromas with fruit skin, aromatic herbs & peach; juicy & lively with pronounced minerality, persistence & good volume. Practicing Organic.

Shelf Talker:

COSTERS DEL PRIORAT BLANC DE CLOSOS



Mainly Garnacha Blanca with Macabeo, Moscatel del Grano Fino & Xarel·lo. Fresh citrus aromas with notes of fruit skin, aromatic herbs & stone fruits like peach. On the palate, it is juicy & lively with pronounced minerality, persistence & good volume. Pairs beautifully with steamed shellfish such as mussels, king prawns & clams, especially when served with a sauce. Practicing Organic.

AN EASTERLY WINE SELECTION