

COSTERS DEL PRIORAT BLANC DE PISSARES



Garnacha Blanca, Macabeo and Pedro Ximénez. Blanc de Pissares is derived from *pizarra*, which is “slate” in Spanish. Aromas of white flowers, stone fruits and citrus set the stage. The palate is unctuous, with citrus and smoky flavors leading to a persistent yet lively finish. Dazzles with an exquisite juxtaposition between exotic fruit and fresh slate minerality. Pairs well with seafood dishes, grilled fish, and light poultry preparations. Practicing Organic.

Sourced from vines planted between 1934-1939 in the Sant Martí and Mas Alsera vineyards, in the Priorat region of Catalunya, Spain. The vineyards are at elevations ranging from 240-600 meters. Characterized by red and standard *llicorella* soils, a type of slate that imparts a distinct minerality to the wine. Practicing organic farming methods. Hand-harvested grapes undergo a three-day skin maceration in the traditional Catalan brisat style. Fermentation occurs spontaneously with indigenous yeasts, split evenly between stainless steel tanks and French oak barrels. The wine is then aged on its fine lees.

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.

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Tasting Note:

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Shelf Talker:

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