



Aubagues in autumn with Gratallops in the distance



CLOS I TERRASSES

In 1988 Daphne Glorian was in the throws of epic folly and spent her life's savings on 17 terraces of hillside vines just outside the village of Gratallops. Friends René Barbier and Alvaro Palacios encouraged her and together with Carles Pastrana and Jose Luis Perez, they pooled their talents and resources to make a new style of wine in a region rich in history and raw materials but without much of a proven track record for fine wines. In 1989 the modern Priorat was born: one wine but five different labels, each which would one day become known around the world: Clos Mogador, Clos Dofi, Clos Martinet, Clos de l'Obac and Clos Erasmus.

Today Daphne's property goes by the name Clos i Terrasses in recognition of the Clos upon which her fame was estab-

lished and the terraces that she farms. The estate is planted with 75% Grenache, 20% Syrah and 5% Cabernet Sauvignon.

By climate and topography, most farming in the Priorat is sustainable but when Daphne hired Ester Nin as her viticulturist in 2004 they made the decision to convert from organic practices to biodynamics. From its start, Clos Erasmus has been a wine made from young vines blessed with being planted in the right spot. Old vines are self regulating and are rather easy to farm but young vines require more effort and intensive farming so the conversion to biodynamics was the logical next step in the evolution of Clos i Terrasses.



In Spring and Autumn cover crops share the land with the vines and several times a year they are ploughed back into the soils by hand, by mule or in the case of the wide terraces of Escalas, by a small tractor. Many of the vines are staked so from a distance you might think you were in Côte Rotie, the rest, apart from a small section of head-pruned vines are cane-pruned.

Harvest is declared based on how the fruit tastes, the balance of sugar and acidity and the ripeness of the skins and seeds. Picking is done by hand into small crates that are transported to the winery where the grapes are cooled overnight before destemming and sorting into fermenters of various materials. Originally the wines were fermented in fibreglass tanks which were largely replaced by oak fermenters 10 years ago, but now the winery employs concrete and amphorae as well. Fermentations are spontaneous and temperature control is a rudimentary cold water jacket. Since extraction is not really an issue, there is infrequent but gentle pigeage and the wine stays on its skins for at least 5 weeks. Often the primary fermentation is not complete by the time the wine is moved to barrel.

Clos Erasmus and Laurel are not vineyard designations, but they do begin to take shape in the vineyard. Due to the meticulous farming and observation that takes place throughout the year, by the time fruit starts to reach the cellar in autumn much of the blends have already been mapped out by Daphne.

Only 3000 bottles of Clos Erasmus are bottled in an average vintage despite new plantings and vineyards being developed. The goal at Clos i Terrasses is to retain the character of Clos Erasmus while continuing to improve the quantity and quality of Laurel.



FACTS at a GLANCE

Founded	1988
Proprietor	Daphne Glorian & Eric Solomon
Winemaker	Daphne Glorian
Size	11.2 ha
Elevation	375 – 450 meters above sea level
Soils	Llicorella
Vine Age	10 – 27
Varieties	Garnatxa, Syrah, Cabernet Sauvignon
Farming	Biodynamic
Harvest	Manual
Cellar	Hand harvested, fermentation in a combination of oak, amphorae and concrete eggs, aged 20 months in 228L French oak barrels or 20 HL oak tanks.