



FAMÍLIA NIN-ORTIZ

Planetes de Nin Clàssic

After obtaining a degree in Biology at the University of Barcelona then a subsequent degree in Enology – with an emphasis on biodynamic and organic viticulture – at the Public University of Tarragona, Ester Nin took a position at Mas Martinet in Porrera in 2001. Raised in the Alt Penedès, she felt right at home in the Priorat, eventually becoming the viticulturist for Daphne Glorian at Clos i Terrasses where she supervised the transition of the vineyards to biodynamic farming. Falling in love with the rugged slopes, rocky soils and ancient vines of the region, in 2004 Ester bought a 1.5 ha. parcel of old vine Garnatxa Negra, Peluda and Carinyena in Mas d'En Caçador– the famed vineyard on the border between Porrera and Gratallops. At 650 meters above sea level, this site is one of the highest in the Priorat and its north-facing slopes are pure blue and black schist soil.

About the same time, Carles Ortiz, a native of Barcelona and a trained Enologist in his own right had purchased nearly 5 hectares of vineyard land in the nearby site of Finca les Planetes. In 2008 Ester and Carles married and merged their properties. With two viticulturists devoted to the principles of biodynamics, the farming at Familia Nin-Ortiz only employs organic materials in their vineyards, sprayed biodynamic infusions, and applications of their own compost. They are members of Nicolas Joly's organization, "La Renaissance des Appellations," and share their knowledge with neighbors interested in pursuing the transition to biodynamic farming. The goal at Familia Nin-Ortiz is to produce elegant wines so extraction is also natural, occurring without aggressive manipulation of the cap. Aging takes place in primarily neutral vessels so the purity of the site can be preserved.

Planetes, not unexpectedly, comes from Finca Les Planetes, where Carles Ortiz purchased and renovated a northeast-facing, nearly 5ha plot of vines on schist soils on the outskirts of the village of Porrera. Planetes is a blend of young-vine Garnatxa Negra and Carinyena that is harvested by hand, partially destemmed (30%), fermented with indigenous yeasts and aged in foudre and amphorae. The freshness and brightness of Planetes is a testament to the relatively cooler, northeast-facing aspect of the site as well as the hands-off approach that Carles and Ester take in the cellar.

ORIGIN

Spain

APPELLATION

Priorat

SOIL

Schist

AGE OF VINES

10-20

ELEVATION

350-450 meters

VARIETIES

Garnatxa Negra, Carinyena

FARMING

Certified organic (CCPAE) and biodynamic (La Renaissance des Appellations)

FERMENTATION

Hand harvested, partial whole cluster (70%), natural yeast fermentation in oak vats, 4 week maceration

AGING

17 months in two 3200L French oak foudres and one 1000L amphora, no SO2 until bottling (40mg/L total SO2)

ACCOLADES

96 – 2020 Planetes de Nin Clàssic – Wine Advocate

95 – 2019 Planetes de Nin Clàssic – Wine Advocate

94 – 2018 Planetes de Nin Clàssic – Wine Advocate

