



# FAMÍLIA NIN-ORTIZ

## Planetes de Nin Garnatxes en Àmfora

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 the village of Porrera in 2001. Raised in the Alt Penedès, she felt right at home in the Priorat, eventually became 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 3 hectare parcel of old vine Garnatxa Pelluda 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 buttressed by ancient stone terraces providing a footing for the vines on this rocky, treacherous, pure llicorella soil.

### ORIGIN

*Spain*

### APPELLATION

*Priorat*

### SOIL

*Schist*

### AGE OF VINES

*20*

### ELEVATION

*350–450 meters*

### VARIETIES

*Garnatxa Negra*

### FARMING

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

### FERMENTATION

*Hand harvested, destemmed, natural yeast fermentation in stainless steel tanks, 4 week maceration*

### AGING

*7 months in 700–1000L amphorae, no SO<sub>2</sub> until bottling (30mg/L total SO<sub>2</sub>)*

A few years earlier, 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 employs only organic materials including mineral sulfur in the vineyard, 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 northeast-facing terroir of Planetes has always favored an elegant and refreshing style of wine. After many years of aging the fruit from this site entirely in foudre, Ester Nin and Carles Ortiz began experimenting with amphorae-aging to create a more floral aspect of this terroir. These experiments were successful, and in 2013 they released an amphorae-aged Garnatxa from the Planetes vineyard in addition to their regular cuvée. The Planetes Garnatxes is Garnatxa aged in amphorae and bottled with a minimal amount of SO<sub>2</sub>.

### ACCOLADES

93 – 2022 Planetes Garnatxes – Wine Advocate

93+ – 2021 Planetes Garnatxes – Wine Advocate

94 – 2020 Planetes Garnatxes – Wine Advocate

