



FAMÍLIA NIN-ORTIZ

Rodeda

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.

Rodeda is a nearly forgotten parcel name for a portion of Mas d'En Caçador which faces northeast. Due to the steep slope of this top cru in Priorat, Rodeda is shaded throughout the afternoon. Ester and Carles have 0.6 hectares of 80-year-old Garnatxa Peluda planted in Rodeda, which once was included in their Nit de Nin Mas d'En Caçador. Starting in 2017, they began bottling Rodeda separately as a micro-cuvée of 300 bottles on average per year. The combination of variety and aspect creates an idiosyncratic wine that is unrivaled as one of the most ethereal red wines made in the Priorat.

ORIGIN

Spain

APPELLATION

Priorat

SOIL

Schist

AGE OF VINES

80+

ELEVATION

350 meters

VARIETIES

Garnatxa Peluda

FARMING

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

FERMENTATION

Hand harvested, whole cluster, natural yeast fermentation in a single French oak barrel

AGING

16 months a single, neutral, French oak barrel, vegan

ACCOLADES

97+ – 2020 Rodeda – Wine Advocate

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96 – 2019 Rodeda – Wine Advocate

