CELLER L’ENCASTELL

Marge

In 1999 Raimon Castellvi & Carme Figuerola decided to stop selling their grapes to the local cooperative choosing to make and bottle their own wines instead. With holdings of old-vine Garnacha and Carinyena in the famed Mas d’En Caçador vineyard, it made little sense to have this special terroir be blended away, so they dismantled their small home in Porrera and converted it into a small, modern cellar.

Celler de l’Encastell owns 2.5 hectares in the aforementioned Mas d’En Caçador, a steep vineyard just outside of the town of Porrera. Their vines, roughly equal proportions of Garnacha and Carinyena, range in age from 60 to 90 years old planted on centuries-old terraces hewn from the llicorela soils famous throughout the region.

They own an additional 5 hectares nearby, at Mas d’En Ferran, planted with younger vines of Garnacha, Cabernet, Syrah and Merlot. With these two terroirs they produce about 2,000 cases of wine each vintage. The Marge is made from the younger fruit at the estate which is aged in a combination of French and American oak. The Roquers de Porrera has at its core the old vine fruit from Mas d’En Caçador with a small addition of fruit from Mas d’En Ferran. It is aged entirely in French oak.

ACCOLADES

93 – 2012 Marge – Wine Advocate
91 – 2012 Marge – Wine Advocate
91 – 2011 Marge – International Wine Cellar

ORIGIN
Spain

APPELLATION
Priorat

SOIL
Llicorella

AGE OF VINES
20

ELEVATION
500 meters

VARIETIES
Garnacha, Merlot, Cabernet Sauvignon, Syrah

FARMING
Sustainable

FERMENTATION
N/A

AGING
8 months in French and American oak