



FAMÍLIA NIN-ORTIZ

Nit de Nin Mas d'en Caçador

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.

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ORIGIN

Spain

APPELLATION

Priorat

SOIL

Schist

AGE OF VINES

80-110

ELEVATION

650 meters

VARIETIES

Garnatxa Negra, Garnatxa Peluda, Carinyena

FARMING

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

FERMENTATION

Hand harvested, whole cluster, natural yeast fermentation in oak vat, 4 week maceration

AGING

16 months in a 2700L French oak foudre

ACCOLADES

96 – 2016 Mas d'En Caçador – Jeb Dunnuck

97 – 2015 Mas d'En Caçador – Wine Advocate

97+ – 2014 Mas d'En Caçador – Wine Advocate

