



# 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 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.

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 in an attempt to discover a more floral aspect of this terroir. The Garnatxes en Àmfora, as the name suggests is a younger-vine Garnatxa aged in amphorae and bottled with a minimal amount of SO<sub>2</sub>.

### 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>)*

### ACCOLADES

**94** – 2017 Planetes Garnatxes en Àmfora – Jeb Dunnuck

**92** – 2016 Planetes Garnatxes en Àmfora – Wine Advocate

**90** – 2015 Planetes Garnatxes en Àmfora – Wine Advocate

