



FAMÍLIA NIN-ORTIZ

Nit de Nin Coma d'en Romeu

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.

A new vineyard offering from Ester Nin and Carles Ortiz, Coma d'En Romeu is a south- and southeast-facing site at an elevation of 350 meters above sea level. Here 75-year-old Garnatxa Negra is planted on costers of schist rather than terraces found in their other "Grand Cru" site, Mas d'En Caçador. Despite its orientation and due to Ester's light hand in the cellar, Coma d'En Romeu is a floral, herb-tinged, red fruit dominant Priorat.

ORIGIN

Spain

APPELLATION

Priorat

SOIL

Schist

AGE OF VINES

75

ELEVATION

350 meters

VARIETIES

Garnatxa Negra

FARMING

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

FERMENTATION

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

AGING

17 months in one 600L and one 300L French oak barrel, no SO2 until bottling (35mg/L total SO2)

ACCOLADES

94 – 2016 Nit de Nin Coma d'En Romeu – Jeb Dunnuck

98 – 2015 Nit de Nin Coma d'En Romeu – Wine Advocate

