

# FAMÍLIA NIN-ORTIZ

## Selma de Nin



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 the village of Porrera in 2001. Raised in the Alt Penedès, she felt right at home in the Priorat, eventually became 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 3 hectare parcel of old vine Garnatxa Pelluda 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 buttressed by ancient stone terraces providing a footing for the vines on this rocky, treacherous, pure llicorella soil.

### ORIGIN

*Spain*

### APPELLATION

*Penedès*

### SOIL

*Clay limestone*

### AGE OF VINES

*14*

### ELEVATION

*750 meters*

### VARIETIES

*Roussanne, Marsanne, Chenin Blanc, Parel-lada Montonegra*

### FARMING

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

### FERMENTATION

*Hand harvested, natural yeast fermentation in 225L French oak barrels*

### AGING

*8 months in 225L French oak barrels*

A few years earlier, 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 employs only organic materials including mineral sulfur in the vineyard, 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.

If you turn off the road up a little dirt track signposted ‘La Sínia de Selma’ you eventually come out of the woods into a clearing with neat terraces of Chenin Blanc, Perellada Montonega, Roussanne and Marsanne. This secluded site, at 750 metres, is below the now abandoned village where Ester’s grandmother used to live. The vines are planted clay-limestone soils. The climate is Mediterranean but with high diurnal temperature variation, and typical annual rainfall is around 900 mm. Due to the unusual blend the wine falls outside DO regulations and is labelled simply Vi Blanc.

### ACCOLADES

93 – 2014 Selma de Nin – Wine Advocate

92 – 2012 Selma de Nin – Wine Advocate

