

FAMÍLIA NIN-ORTIZ

Terra Vermella



ORIGIN

Spain

APPELLATION

Vi Blanc (Penedès)

SOIL

Red clay

AGE OF VINES

35

ELEVATION

550 meters

VARIETIES

Parellada Montonegra

FARMING

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

FERMENTATION

Hand harvested, natural yeast fermentation in a single, neutral, 225L French oak barrels

AGING

8 months in a single, neutral, 225L French oak barrels

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.

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.

Parellada, the workhorse variety for most Cava blends, is prized for its high acidity and moderate alcohol and abundant yields. However, few growers have explored the genetic diversity of the variety or have taken the time to deeply study the potential for Parellada when grown in the right soils and cropped for moderate yields. Enter Carles and Ester, who make homeopathic quantities of a cuvée they call Terra Vermella. Named for the red clay soils of a 1-hectare vineyard planted with Parellada Montonegra - the rare, pink-hued mutation of Parellada - Terra Vermella shows the forthrightness and complexity that can be coaxed out of this obscure mutation of an everyday grape variety.

ACCOLADES

94 – 2017 Terra Vermella – Wine Advocate

93+ – 2016 Terra Vermella – Wine Advocate

93 – 2015 Terra Vermella – Wine Advocate

