



BLACK SLATE

Celler Cal Pla - Black Slate Porrera

Joan Sangenís is descended from eight generations of unruly locals who farmed various crops in Porrera. His family first started making wine in 1814 and until 1996 they sold their wines in bulk to the residents of the village. Joan's parents Jaume and Mercé, who both still tend to the family's vines, purchased Mas d'En Compte in 1988 greatly expanding the scope of the family business. Along with this purchase came an ancient, ruined house in the village which they renovated with the intention of estate bottling their wines. With much of the newly purchased vineyards being in disrepair, they also undertook resuscitating the old vines and planting new ones and when their son, Joan, finished his studies in enology in 1996, Celler Cal Pla was born.

The Sangenís family farms 20 hectares of vines located around Porrera. Their oldest vines of Garnatxa Negra and Carinyena are located in the famed Mas d'En Caçador vineyard – arguably the Grand Cru of the village. The remaining vines vary in age from 15 to 80 years old. Farming is done organically, which may sound easy in such a warm and dry climate until you see the incline of some of their sites – here any kind of farming is arduous. In addition to Garnatxa Negra and Carinyena the estate grows Cabernet Sauvignon, Garnatxa Blanca, Xarel·lo, Picapoll Blanca, Macabeau and Moscatell.

Having worked with Joan Sangenís for close to two decades it was a logical decision to select his estate fruit for our Black Slate Porrera. With holdings in some of the top sites in the village, including the famed Mas d'En Caçador vineyard. The Black Slate Porrera is a blend of 20-30 year old (average age) Garnatxa and Carinyena with a small addition of Cabernet Sauvignon that is aged in neutral barrels for 12 months.

ORIGIN

Spain

APPELLATION

Priorat

SOIL

Schist, clay limestone

AGE OF VINES

15-60

ELEVATION

250-450 meters

VARIETIES

Garnatxa, Carinyena, Cabernet Sauvignon, Syrah

FARMING

Certified organic (CCPAE)

FERMENTATION

Hand harvested, destemmed, natural yeast fermented in concrete, 30 day maceration

AGING

12 months half in concrete tank and half in French oak barrels (35% new)

ACCOLADES

95 – 2017 Black Slate Porrera – Jeb Dunnuck

94 – 2016 Black Slate Porrera – Jeb Dunnuck

92 – 2016 Black Slate Porrera – Wine Advocate



ERIC SOLOMON
SELECTIONS