



IPO WINES

COUNTRY
Spain

REGION
Catalonia

APPELLATION
Priorat

SOIL TYPE
Schist

VARIETAL(S)
39% Cariñena
45% Garnacha
46% Garnatxa Peluda

FARMING
Organic & Biodynamic

WINEMAKER
Ester Nin



2018 Nin-Ortiz Planetes Clàssic

IMPORTED BY European Cellars (Eric Solomon)

ABOUT THE PRODUCER

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 1.5ha 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 buttressed by ancient stone terraces providing a footing for the vines on this rocky, treacherous, pure schist 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 outside Porrera called Finca Les Planetes. Here he resurrected many of the old vines but replanted much of the site with a massale selection of Garnatxa and Carinyena. Both Carles and Ester were early proponents of biodynamics in the Priorat, both lived in Porrera, and both were young and available, so as these things are wont to happen... Familia Nin-Ortiz was born.

With two viticulturists devoted to biodynamics principles, 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. Weeding is done by hand, and the soils are plowed by mules to revitalize their soils. Harvesting, always by hand, commences early when pH levels are balanced by ripe fruit. When the fruit arrives at their cellar, newly completed in 2012, it is carefully sorted to remove any overripe fruit and partially destemmed, then chilled for 24-48 hours to prevent oxidation at the beginning of the winemaking process. Fermentations occur spontaneously and take place in foudre, demi-muids, or amphorae. Familia Nin-Ortiz's goal is to produce elegant wines, so extraction is also natural, occurring without aggressive manipulation of the cap. Aging takes place primarily in neutral vessels so the purity of the site can be preserved.

When they first launched Familia Nin-Ortiz, there were just two wines – Nit de Nin from Mas d'En Caçador and Planetes from Finca Les Planetes. The range of wines has gradually expanded to include Planetes de Nin Blanc, a Carinyena Blanca from Finca Les Planetes, Selma, a white wine from Ester's hometown of El Pla de Manlleu in the Alt-Penedès, a small-production Parellada Montonegra from a tiny vineyard also in the Penedès, an amphora-aged Garnatxa from Finca Les Planetes, and Nit de Nin Coma d'en Romeu from a newly purchased, south-facing site in Porrera with 70-year-old vines of Garnatxa planted on costers instead of terraces.

WINE NOTES

Planetes, not unexpectedly, comes from Finca Les Planetes, where Carles Ortiz purchased and renovated a northeast-facing, nearly 5ha plot of vines on schist soils on the outskirts of the village of Porrera. Planetes is a blend of young-vine Garnatxa Negra and Carinyena that is harvested by hand, partially destemmed (30%), fermented with indigenous yeasts and aged in foudre and amphorae. The freshness and brightness of Planetes is a testament to the relatively cooler, northeast-facing aspect of

the site as well as the hands-off approach that Carles and Ester take in the cellar. 94 points, "The regular red 2018 Planetes de Nin was produced with grapes from the four hectares of vines they planted on their Les Planetes property in Porrera with a massal selection of indigenous grape varieties in 2008. It's a blend of 45% Garnacha and 16% Garnacha Peluda, a variant of Garnacha that has some furs on the back of the leaf (called hairy Garnacha) and 39% Cariñena. There are different kinds of llicorella slate, some harder, some more decomposed and with different percentages of elements like iron, silica or black clay. The Cariñena was harvested between the 13th and 15th of September and the Garnacha between the 26th and 28th of September. They used around 40% full clusters and the rest destemmed but uncrushed grapes that fermented in 3,200-liter oak vats with their natural yeasts during 15 days; they pressed and put the grapes back in the vat to finish fermenting without skins, and then the clean wine was moved to a 3,000-liter oak vat where it completed an élevage of a total of 20 months. This has darker fruit than I expected, with notes of ink and graphite, and it's a little earthy with iron-like notes of blood and meat. It has a medium to full body with some grainy tannins and a long, dry finish, but with very good freshness. They tell me it's something typical from the stony and iron-rich soils from Les Planetes, and the wine needs a little bit more time in bottle. 10,020 bottles produced. It was bottled in June 2020." - Wine Advocate