



# Cal Batllet - Marc Ripoll, Gratallops Escanyavella, DOQ Priorat, Spain, 2021

## Producer Profile

Marc Ripoll returned to his family vineyards to change their fortunes.

The family had been reduced to selling their harvests to the local co-operative, but he set about renovating the dilapidated winery and now Cal Batllet is regarded as one of the leading estates from their village of Gratallops. Marc is part of the new generation of winemakers in Priorat who are reclaiming the region for their own. Focusing on a style that puts the local terroir as its heart and looking to create wines of elegance and refinement, light years away from what made Priorat the darling of the American critics. An organic approach in the vineyard and use of wild yeast and barrel fermentation all come together to create wines expressive of the individual sites they come from. The 90 year old bush vines planted in steep hillsides on slate soil all create personalities of their own, none more so than the nearly extinct Escanyavella grape, which translates from Catalan as 'old lady strangler'!

## Viticulture

These ancient bush vines are planted on the steep 'licorella' soils. The nearly extinct Escanyavella grapes are harvested by hand, usually in late September from the estates organically cultivated vineyards (although not certified). Naturally high in acidity, they strive to harness this freshness whilst making a wine of incomparable texture and character.

## Winemaking

Fermentation takes place in a porous egg vessel at a low temperature and is then aged on the lees for 6 months in order to enhance the mouthfeel. A wine with huge ageing potential but be warned, production is limited to less than 150 cases per vintage!

## Tasting Note

One of the very few, if not the only producer to make a white wine from 100% Escanyavella! Immense personality and aromatic intensity; white flowers, ripe fruit with touches of citrus and herbs, mineral, broad on the palate with a beautiful linear acidity and immense length. A truly special wine to savour.

## Food Matching

This unique wine is best enjoyed with simple foods, rice dishes, or bread and cheese to fully appreciate the flavours.



Product code: 4870

### Technical Details

#### Varieties:

Escanyavella 100%



**ABV:** 14.5%

**Closure:** Natural cork

**Colour:** White

**Style:** Still wine

**Case Size:** 6 x 75cl

#### Oak Ageing

No oak ageing

[Order online](#) or email [orders@alliancewine.com](mailto:orders@alliancewine.com)