



# FAMÍLIA NIN-ORTIZ

## Nit de Nin Mas d'en Caçador

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 Porrera in 2001. Raised in the Alt Penedès, she felt right at home in the Priorat, eventually becoming 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 1.5 ha. parcel of old vine Garnatxa Negre, 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 pure blue and black schist soil.

About the same time, 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 only employs organic materials in their vineyards, 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. The goal at Familia Nin-Ortiz is to produce elegant wines so extraction is also natural, occurring without aggressive manipulation of the cap. Aging takes place in primarily neutral vessels so the purity of the site can be preserved.

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### ORIGIN

*Spain*

### APPELLATION

*Priorat*

### SOIL

*Schist*

### AGE OF VINES

*80-110*

### ELEVATION

*650 meters*

### VARIETIES

*Garnatxa Negre, Garnatxa Peluda, Carinyena*

### FARMING

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

### FERMENTATION

*Hand harvested, whole cluster, natural yeast fermentation in oak vat, 4 week maceration*

### AGING

*16 months in a 2700L French oak foudre*

### ACCOLADES

98 – 2021 Mas d'En Caçador – Wine Advocate

100 – 2020 Mas d'En Caçador – Wine Advocate

98 – 2019 Mas d'En Caçador – Wine Advocate

