

Alfredo Arribas / Vins Nus

Alfredo Arribas has already had one successful career as an architect with experimental buildings dotting the globe. But at the end of the 1990's, his work led him to establish deeper roots in the city of his birth, Barcelona. The Priorat region is 80 miles to the southwest of Barcelona and Arribas was naturally drawn to it as a wine lover. He purchased an estate, Clos del Portal, and began producing cult-worthy estate wines under the name Portal Del Priorat. The wines are inspired and the labels are playful. However, Arribas was looking for fruit to lighten and boost the acidity and lift the profile of his "Tros de Clos" wine, so he explored vineyards reaching further out of Priorat and into cooler, northwestern Montsant.



The vineyards Arribas found in Montsant inspired him to extend his vineyard holdings and produce two additional family of wines under the banner of Vins Nus (Eng. "naked wines"). The SiurAlta wines from Vins Nus are a collection of high-altitude wines defined by terroir, freshness, acidity, and lightness with nothing added or taken away. The vineyards of SiurAlta wines are organically farmed and tended to by hand as the old goblet-trained vines dot the steep mountainsides sitting above altitudes of 700m. The majority of vines are in Cornudella del Montsant and the Montsant Natural Park, vines dating back 40 years or more. One cluster of vineyard plots sit below the Sant Joan del Codolar hermitage with calcareous soils and varied terroirs. Then farther to the northeast is the Gritella Mountain vineyards (clay and slate soils) that look across the valley to the west. This cluster of vineyards contains 2 hectares of newer vines as part of an effort to recover the Grenache Gris vines of Montsant. Practices are increasingly inspired by biodynamics as the vintages go by.

In the cellar, fermentations are spontaneous and preserve whole clusters employing either carbonic macerations or short traditional macerations so as not to over-extract tannins. Three milligrams of sulfur are added before bottling to stabilize the wines and ensure quality after transport. Almost no oak is used in fermentation or *élevage*, instead a small amount of the wine stays in small stainless while the majority of wine is fermented and aged in cement eggs or clay amphorae of varied sizes and shapes.

SIURALTA MORAT



Varietal/Blend: Syrah 90% / Viognier 10%

Farming Practices: organic with biodynamic practices

Altitude / Exposure: 780m / S

Soil: red clay

Vine Training: goblet at 6,000 vines per ha.

Harvest Technique: by hand in first half of September

Year Vines Were Planted: 10 years

Yeast: ambient

Fermentation: whole-cluster fermentation in vat

Maturation: 10 months in large clay amphora

Sulfur: 16-18 mg/L

Alcohol: 12.5%

Acidity: TA 5.9-6.0 g/L // 3.1-3.2 pH

Fined: no

Filtered: no

Country: Spain

Region: Montsant

Subregion: Parc Natural de la Serra de Montsant

Production #s: 2,966 bottles

"SiurAlta Morat is an imagined wine, previously conceived. Co-fermentation of Syrah and just a 10% of Viognier, harvested early at the same time, far from ripening limits. The goal is to obtain – with the least alcohol proof possible – an unusual fresh expression of the Syrah variety, approaching its essence. The two vineyards are mixed, they are contiguous. Soils are red clay and slate together. South facing orientation, placed in the hillsides of Gritella." – Winemaker's notes