

# Bodegas la Cartuja



La Cartuja was founded in 2007 by Borja Osborne (from the Osborne family), Alberto Orte and Patrick Mata with the purpose in mind of making an estate-bottled wine showing the mineral complexity of Priorat at an inconceivable price (one of Ole's fortes). The single estate of 24 ha (59 acres) by the name La Solana ("Les Solanes" in Catalan) is located in the very heart of Priorat between the towns of El Molar and El Lloar, 4.5 km south west of the town of Gratallops. La Solana vineyard sits at 250m elevation (820 ft) with south-east facing slopes. The steep slopes of this vineyard overlook the Siurana River at the bottom of the valley (1.6 Km away) which joins the Ebro River 8km later (same river that goes through Aragon, Navarra and the Rioja appellation). La Cartuja was the name assigned during medieval times, to a large geographical area governed by the Cartusian monks. This geographical area had its own code of law (similar to the Vatican estates). During medieval times Priorat as a whole was a 'Cartuja'. It wasn't a civil domain but a religious state. Needless to say that Priorat's winemaking heritage belongs to the Cartusian monks who tended these difficult isolated vineyards for centuries. As a side note, if you are looking for the oldest vines in Spain and the best areas to make wine look for the areas where the monks established themselves during medieval times.

La Cartuja is a small production estate-bottled cuvee that intends to show the mineral and spice of Priorat in a youthful style. Sometimes Priorat wines need quite a bit of time to be drinkable which doesn't always work to their advantage. The skins mix with its unfermented juice for 2 days followed by 8 days of fermentation at cool temperatures and further skin contact for another 10 days after fermentation. Oak aged for 8 Months in French Oak Barrels of 225 Lit and 300 Lit (50/50).

The soil of this vineyard is composed of volcanic slate and sand imparting a mineral/graphite layer of flavor that corresponds to the signature of Priorat's Terroir. The nutrient-poor soil of Priorat yields a lower Ph, resulting in brighter/fresher wines. Priorat's most unique point is the fact that combines the acidity of a cool climate and the ripe tannins of a warm climate. Wine is Liquid geography, and Priorat is a great example of how much location matters in wine. In this site we have average temperatures of 68° F between April to October. The cooler nights bestow abundant aromas, vibrant freshness and great fruit expression.

La Cartuja is a blend of 50% Garnacha, 30% Mazuelo, 10% Cabernet and 10% Syrah. Garnacha (aka Grenache) provides the bright red berry flavors, the Mazuelo (aka Cariñena or Carignane) the inky color, the cabernet the structure (body) and the Syrah the spice.

**What makes La Cartuja Unique?** Estate-owned small production wine; a singular location at the heart of Priorat; Organic viticulture; oak ageing is short, a Priorat wine that shows depth but drinkability while young; an extraordinary value!

