



JOSEP MARIA FUENTES

WINEMAKER

Josep Maria Fuentes grew up in a farming community among the vineyards of Bellmunt del Priorat. As a child, he was fascinated by the backbreaking efforts of the local farmers to tend the slate and quartzite soils that cover the slopes of this stunning area. At the age of 17, he became an active member of the Bellmunt del Priorat Agricultural Co-operative, which concentrated on making wine. After finishing his undergraduate studies, he left the co-operative to create his own project. He had one objective: to make wines that would justify to the world the extraordinary effort required to make wine in the Priorat area, and realize the potential of these great terroirs.

Josep Maria and his team practice ruthless selection in the vineyard ensuring low yields that deliver wines of great complexity and finesse. They are celebrated for their Gran Clos, which critics have ranked among the elite group of Spain's best red wines.

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2001

» ALMA DE LLICORELLA «

PRIORAT

CARIÑENA/GARNACHA BLEND

VINEYARDS | WINEMAKING

Slate/quartzite soils. Extensive leaf thinning and green harvest. 10–15 days temperature controlled fermentation (to a maximum of 28 degrees Celsius), 15 days post-fermentation maceration. Aged for 13 months in French and American oak (50% new).

GRAPES

40% Garnacha, 40% Cariñena, 16% Cabernet Sauvignon, 2% Merlot, 2% Syrah (average age 28 years).
Picked: August 29–October 2, 2001.

TASTING NOTES

Aroma: Kirsch liqueur, raspberry and plum with mineral tones. *Taste:* Plum and wild berries with licorice and spice; warm and earthy with velvety tannins and a firm structure.