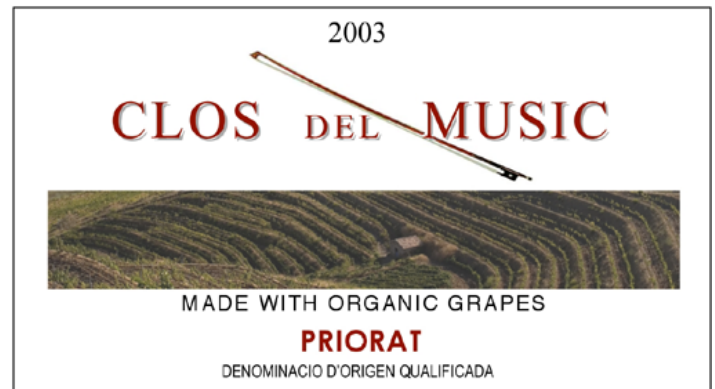


BODEGAS PINORD CLOS DEL MUSIC

Vintage: 2005
Appellation: Priorat DOCa, Spain
Varietals: Grenache
 Cabernet Sauvignon
 Syrah
Winemaker: Juan José Tetas Marrugat

Organic Certificate: Grapes and facilities have been certified by USDA Accredited Consell Català de la Producció Agrària Ecològica and are compliant with the National Organic Program (NOP) of the United States Department of Agriculture (USDA)



Winemaking: The grapes are collected manually, separately and by variety, following a strict ripening control. Fermented in stainless steel tank for 18 days, after coupage it is transferred to oak barrels (French and American) where it lies for 12 months and then refined in the bottle. Estate bottled.

Notes: Complex bouquet of boysenberry, plum, herbs and toasted hazelnut. The palate is complex, layered and creamy. Flavors of toffee, toasted nuts, cocoa and berries are underscored by an essence of vanilla. Pairing suggestions: Beef Stroganoff, rich pasta dishes and heartier Spanish foods.

The Estate: The history of wine in El Priorat dates back to the 12th Century, when the region was administered by de Prior of Scala Del Carthusian Order, from which El Priorat wine takes its name. El Priorat is known for its soil called *licorellas* which is found on the steep mountainside slopes—between 300 and 600 meters high. These slopes are dotted by terraces of grapes, which have become part of the region's identity. The regions cool South Wind offset by the cold north winds, also makes the wine region unique in climate. Bodegas Pinord owns the Mas Blanc estate of which the grapes for Clos del Music are grown. Due to the lay of the land, almost all of the work must be done manually. Mas Blanc has been farming organically for over 10 years earning him both recognition and acclaim for his high quality and unique wines.

Accolades: **90 points**—Wine Enthusiast, October 2009

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