

IGNEUS

RED WINES



WHITE WINES



PRIORAT
DENOMINACIÓ D'ORIGEN QUALIFICADA

IGNEUS

COSTERS DE MAS IGNEUS

WINE DETAILS

Grape Varieties:	80% Garnatxa Negra, 20% Carinyena
Ageing:	12 months in new French Allier Oak casks
Vinification:	Fermentation for 45 days at 26°C. Maceration for 22 days, pumped over twice a day. Not clarified or filtered before bottling.
Vine Age:	80 years
Ageing Potential:	10-12 years

INFORMATION

Only produced in the best vintages, Costers de Mas Igneus is a blend of Garnatxa negra (80%) and Carinyena (20%). The grapes are from 5 old Costervineyards planted directly into the steep slopes of the mountains, with 30% gradients. The yield per hectare is just 1500 kg. Vintage starts at the beginning of October and grapes are selected by hand and transported to the cellar in 20 Kg. cases. The fermentation-maceration lasts for 45 days at a temperature of 26°C. After this process the wine goes into new French Allier oak barrels for 12 months where it goes through malolactic fermentation. After bottling wine is stored for 12 months. No finings nor cold treatments are done. It results in a wine with an expected evolution of 10-12 years.

PRESS COMMENTS

2001 Costers de Mas Igneus

"The outrageously delicious 2001 Costers de Mas Igneus Old Vines is fashioned from the winery's six oldest parcels (planted between 1901-1920). A blend of 65% Grenache and 35% Carignan aged one year in new French oak, it is bottled without fining or filtering. It boasts an opaque purple color as well as a beautiful perfume of black raspberry liqueur, cassis, minerals, kirsch, and flowers, superb purity, a lush, layered texture, and a tremendously persistent finish that lasts for 40+ seconds. Moderately high tannin in the finish suggests aging of 3-5 years will bring even more attention to this impressively endowed wine. Anticipated maturity: 2007-2020. This is an outstanding value."

94 points. Wine Advocate #145 Feb 2003

2001 Costers de Mas Igneus

This is almost too easy to like. Lush blueberry jam and piecrust notes are rich and sweet, enrobed in a plush texture and lingering sweetly on the vanilla-scented finish. It may not satisfy the traditionalists, but the pleasure is hard to deny. Drink now through 2009

94 points. Wine Spectator Sept 2004

1998 Costers de Mas Igneus

"An outstanding effort is the 1998 Costers de Poboleda. A blend of 80-100-year old Grenache (65%) and 80-year old Carignan (35%), aged for one year in 100% new French oak, and bottled unfiltered, it is a full-bodied, powerful effort revealing notes of new saddle leather, kirsch liqueur, minerals, and spicy new wood. Intensely concentrated as well as spicy, with a tannic finish (although the tannin is both sweet and well-integrated), it will drink well for 10-15 years."

90 points. Wine Advocate #145 Aug 2001



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MAS IGNEUS - FA206

WINE DETAILS

Grape Varieties:	70% Garnatxa Negra, 20% Carinyena, 7% Cabernet Sauvignon, 3% Syrah
Ageing:	6 months in 2nd year French Allier Oak casks
Vinification:	Fermentation 30 days at 26°C. in stainless steel vats
Vine Age:	35 years
Ageing Potential:	5-6 years

INFORMATION

Produced from grapes grown on terraces with a maximum yield per hectare of 2500 kg. Vintage starts at the beginning of October and the grapes are selected by hand and transported to the cellar in 20 Kg. cases. The fermentation-maceration takes place in stainless steel vats at a temperature of 26°C. After this process wine goes into second year barriques of French Allier oak for 6 months. No finings nor cold treatments are done, resulting a wine with an expected evolution of at least five years.

PRESS COMMENTS

2001 Mas Igneus FA 206

The F.A. 206 cuvee, is a blend of 70% Carignan, 19% Grenache, and 11% Cabernet Sauvignon, all from small yields, and aged six months in used French oak. Fruit-driven, with ripe, sweet black currant characteristics along with hints of fennel and spice box is the 2001 F.A. 206. With additional texture and fat, it will drink well for 2-3 years. This is an outstanding value.

89 points. Wine Advocate #145, Feb 2003

1998 Mas Igneus FA 206

A noteworthy producer from Priorato, Mas Igneus's 1998 F.A. 206 is a blend of 70% Carignan, 19% Grenache, and 11% Cabernet Sauvignon aged for six months in French oak. Soft and round, with earthy, strawberry and cherry flavors, an elegant personality, and fine purity as well as overall balance, it is meant to be consumed now and over the next 4-5 years. It is an excellent value.

88 points. Wine Advocate #136, Aug 2001



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IGNEUS

BARRANC DELS CLOSOS NEGRE

WINE DETAILS

Grape Varieties:	80% Garnatxa negra, 20% Carinyena
Ageing:	3 months in French Allier oak casks
Vinification:	Fermentation 25 days at 26°C. Battonage during ageing. It was lightly clarified and filtered before bottling.
Vine Age:	30 years
Ageing Potential:	6-8 years

INFORMATION

The grapes are produced on terraces with a yield/hectare of 4500 kg. Vintage starts at the beginning of October and grapes are selected by hand and transported to the cellar in 20 Kg. cases. In the winery a second selection of the grapes is made using a sorting table. The must ferments for 25 days at a temperature of 26°C. After this process wine goes into French Allier barrels for 3 months. No finings nor cold treatments are done resulting in a wine with a touches of the typical Priorat terroir.

PRESS COMMENTS

Barranc dels Closos 2001

The Barranc dels Closos is a blend of 80% Grenache and 20% Carignan that has been aged for 3 months in French oak. The outstanding 2001 Barranc dels Closos's deep ruby/purple color is followed by aromas of kirsch liqueur, licorice, and sweet strawberry and cherry fruit offered in a medium to full-bodied, lush style. It could easily be mistaken for a good-sized Pinot Noir. Enjoy it over the next 3-5 years. This is an outstanding value.

90 points Wine Advocate #145, Feb 2003

Barranc dels Closos 2001

Alluring, with roasted fruit, wild herb, smoke and spice. Balanced, but shows a traditional, almost rustic character that will appeal to those who prefer character to polish. Drink now through 2010.

89 points Wine Spectator, Feb 2005

Barranc dels Closos 2000

The Barranc dels Closos is a blend of 80% Grenache and 20% Carignan that has been aged for 3 months in French oak. The deep ruby-colored 2000 Barranc dels Closos exhibits a sweet nose of black cherries. Medium-bodied, fresh, and pure, this Burgundian-styled Spanish red is best drunk over the next 1-3 years. This is an outstanding value.

89 points Wine Advocate #145, Feb 2003



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MAS IGNEUS - FA104

WINE DETAILS

Grape Varieties:	100% Garnatxa Blanca
Ageing:	4 months in new French Allier Oak casks
Vinification:	Fermentation 30 days at 15°C. Battonage during ageing.
Vine Age:	65 years
Ageing Potential:	3 years

INFORMATION

Vintage starts end of September and grapes are selected by hand and transported to the cellar in 20 Kg. cases. In the winery a second selection of the grapes is made on a selection table prior to pressing at a maximum pressure of 2 Kg. The fermentation will go on for 50 days at a temperature of 15°C in barriques of new French Allier oak followed by up to 4 months ageing on the lees with battonage. No finings nor cold treatments are done resulting a wine with a prevision of a minimal evolution of 3 years.

PRESS COMMENTS

Mas Igneus FA104 2003

The 2003 F A 104 (100% Grenache Blanc) was produced from 50-70-year old vines, and aged four months in French oak. The excellent minerality that is so much a part of this appellation's red wines comes through in the crushed stone and floral notes. Tasty, medium-bodied, and slightly austere, it represents a Spanish version of a French Chablis. Enjoy this intriguing white over the next several years.

89 points. Wine Advocate #152, Apr 2004

Peñin Wine Guide 2004:

Mas Igneus FA 104 2001, 94 points. Listed as best Spanish White Wine

Peñin Wine Guide 2005:

Mas Igneus FA 104 2003, 89points.



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BARRANC DELS CLOSOS BLANC

WINE DETAILS

Grape Varieties:	50% Macabeu, 30% Garnatxa Blanca, 15% Pedro Ximenes, 5% Muscat
Ageing:	3 months Allier oak casks
Vinification:	Fermentation 15 days at 16°C. Battonage during ageing. It was lightly filtered before bottling.
Vine Age:	45 years
Ageing Potential:	2 years

INFORMATION

Vintage starts at the end of September and grapes are selected by hand and transported to the cellar in 20 Kg. cases. In the winery a second selection of the grapes is made using a selection table prior to pressing at a maximum pressure of 2 Kg. The alcoholic fermentation will go on for 15 days at a temperature of 15°C in stainless steel vats. The wine does not undergo malolactic fermentation to maintain its fresh characteristics. After this process wine goes into barriques of French Allier oak for 3 months. No finings nor cold treatments are done resulting a wine with an expected evolution of 2 years.

PRESS COMMENTS

Barranc dels Closos 2003

"The 2003 Barranc dels Closos is a distinctive blend of 50% Macabeu, 30% Grenache Blanc, 15% Pedro Ximenes, and 5% Muscat aged three months in French oak. A fragrant, flamboyant perfume of tropical fruits and honey jumps from the glass of this medium-bodied, crisp, refreshing white. With loads of body, fruit, and character, it will drink well for 12-18 months."

90 points Wine Advocate #152 (Apr 2004)

Peñin Wine Guide 2004:

Barranc dels Closos 2002, 92 points.



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