

This column admittedly arrived late to my editor's desk. I'm not proud of this, but at least I had a good excuse in that due to being the recipient of the Geoffrey Roberts Awards this year, I spent a month traveling around the country of Georgia to research a new book for my Vinologue series.

For those unfamiliar with the wines of this country (and admittedly until just recently they were impossible to find in Spain) there are some that are, to put it lightly, unique. While the 98% of wines produced use the same methods as we do in Spain, there is a small segment that makes them in the 8,000 year-old ancient way, using large clay vessels submerged in the ground called *kvevri*.

While there is evidence of this method being used in Spain several thousand years ago, it has only been recently that the interest in non-oak barrel aging has been rekindled thanks to a couple of Slovenians hauling *kvevri* over from Georgia in the 1990s. Of course now, people have "rediscovered" that large clay vessels are indeed made in Spain and so I present two wines that are being crafted in this unique manner.

Sicus - Sons Monastrell 2013

Eduard Pié vinifies this wine with clay amphorae buried in his vineyard in lower Penedès, this wine shows wonderful complexity with floral notes sitting on top of dark fruits. This method takes a great deal of the rustic, rough edges off the Monastrell to produce a truly intricate wine. 40€

Mas Martinet - Els Escurçons 2013

This has been an ongoing project by Sara Peréz and while the 2012 was uneven, the 2013 shows the fruit of her labors with this wine seeing time split between clay amphorae and glass demijohns. Fully made from Grenache and from a high altitude vineyard in Priorat, the red fruit notes of the grape are immediately apparent, but there is a good deal of lift and grace to the wine. Herbal notes come in to play as well and the wine manages to stay light on the palate. 70€