



# ARDILES

## PRIORAT

**VARIETAL:** 55% Garnacha negra, 15% Cariñena, 15% Cabernet Sauvignon, 10% Merlot, 5% Syrah.

**VINTAGE:** 2014 **ALCOHOL:** 14,5% **WINEMAKER:** Roger Oferill

### WINEMAKING:

The 2014 stands out for a rainier and warmer than usual spring. The summer became with absence of rains as it is usual but with temperatures more moderated than the average. As a result, the grape arrived to the ripening period in optimum conditions. Regarding the autumn, it was warmer and rainier than usual too, fact that advanced the harvest of the latest varieties.

Vine training: Horizontal training (Cordon de Royat). Shoot growth along vertical trellising.

After the grapes have been pressed, fermentation is carried out in stainless steel vats at 25°C, to be followed by the malolactic fermentation. At exactly the right moment, the selected wine is transferred to 225-litre French oak casks, where it will then age from between 8 to 12 months prior to bottling. Type of oak: 100% French oak, medium toast and of a second and third use.

It is a wine with gorgeous fruit aromas, especially blackberry, laced with spices and Cassis. Black pepper and smoke lift the lingering, silky finish.

### Climate:

In Priorat summers are typically hot and dry, whereas winters are cold and windy.

The vines are planted on mountain slopes, in terraces at an altitude of between 100 and 700 meters above sea level, therefore each vineyard has also its own microclimate. In some areas, the hills shelter the vines, while in others, winds from warmer areas can blow onto the grapes.

### Soil:

The quality of ARDILES 2014 is founded in terroir, unique from Priorat, called *llicorella*, formed between 416 and 318 million years ago. This is a soil of black slate and quartz soil, a free-draining, nutrient-poor soil made up of partially-decomposed slate and quartz (*llicorella* is the Catalan name for slate). These flat, easily breakable deeply copper coloured stones are where the vine roots delve in search of water and nutrients. As a consequence, average production per vine is often less than 1 kg, and this confers excellent properties upon the grapes.

### TASTING NOTES

### THE REGION: PRIORAT



### AWARDS

**VINTAGE 2007**  
91 parker points  
Bronze medal at Decanter