



PREDICAT

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VARIETAL: Carignane 50%, Grenache 40% & Merlot 10%

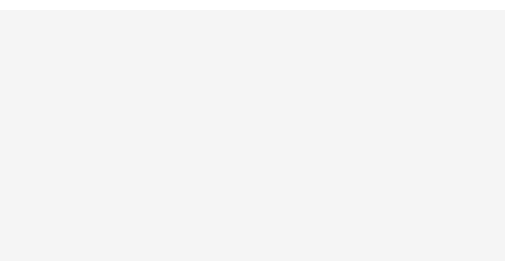
VINTAGE: 2014 **ALCOHOL:** 14%

WINEMAKER: Roger Griffoll

WINEMAKING:

Made from grapes from 35 year old vines, planted on licorella soils and fermented for 16 days at 19 °C. It remains in French oak for 9 months. The aroma and the taste shows a great integration of the grenache and the carignane grapes and gives nuances of fresh black fruit with slight touches of vanilla.

TASTING NOTES



THE REGION: PRIORAT



AWARDS

90 Wine Spectator

COLOUR: Red colour with very intense and bright violet .

AROMA: Deploying in the nose a range of rosemary and flower aromas such as fresh violets, black and red fruit, spices, cocoa and tobacco .

PALATE: With a creamy first impact, it is deep and greedy. It has a firm structure and a good tannic route, accompanied by a very well integrated wood, good acidity, rounded and with a fresh end. Perfect balanced.

Priorat is a valley surrounded by a large mountain range that makes it almost impossible for clouds to penetrate to the valley to give water. This has the effect that we have a warmer summer and a colder winter than in other areas of Spain.

Altitude_240 meters Rain_75 to 130 Liters/m²

Mediterranean climate.: Varied soil due to its topography_Calcareous, sandy, clayey, llicorella.

Grapes characteristics: Generally small grape, with sparse density, and due to its location, with concentration of wine components.

Characteristics of the wine_:Very concentrated, with a specific aroma and flavour.

Yearly grape production: 60.000 kg and 850 grams per vine.

Llicorella_Characteristic stone of the Priorat area, that has the particularity of being rich in minerals that are transmitted to the grapes through the vine.

It is a stone that does not retain water.