

L'Expressió del Priorat



As the name suggests this wine wants to represent the best expression of fruit soil and climate of Priorat. Alessandro and Jordi wanted to create a wine that would offer the structure of the great wines from Priorat, but with a more fruit driven, modern approach in order to create a blend that can be enjoyed young, but that will develop well over the next 5 years.

A perfect introduction to Priorat, this is a juicy, fleshy fruit driven wine with elegant structure and tender tannins.

Vineyards

· "Salanques" Estate Vineyard 1.5 hectares of Red Grenache and White Grenache and Carignan planted in 1980 in the village of Poboleda. Altitude: 395 m.

Orientation South-West. Soil "Shale" or "Llicorella"

· "Montals" and "Masdeu" Estates Vineyard 4.5 hectares of Red Grenache and Hairy Grenache, tall Grenache, planted in 1980, altitude between 700 and 800 m.

Vineyards planted in municipality of "Escaladei" above the Serra Major mountains, very old soils of the Sierra del Montsant, characterized by red clay and pebbles. The "Montals" Vineyard is exposed on southwest facing slopes, the "Masdeu" Vineyard is southeast facing at the top of the "Sierra del Montsant"

· In all the tasks of the vineyard we are guided by the Lunar Calendar.

Elaboration

We carried out a cold pre-fermentation maceration for 6 days at 12°C and fermented it for three weeks with a gradual rise in temperature (the maximum being 26 °C) Each vineyard was elaborated separately. Malo lactic took place in Stainless Steel vats. It was bottled without stabilization and using a very fine filtration.

Tasting Notes

A true expression of the Priorat terroir, powerful and seductive with of blueberry fruit on the nose and classic flinty mineral character of the wines from this region. Juicy and fruit driven with tender fruit tannins, plenty of acidity, grippy texture and long black cherries like aftertaste. A truly enjoyable vibrant young wine with enough complexity and structure to last in the cellar for 5 to 7 years.



Grape Variety 60% Grenache, 40% Carignan
Designation of Origin D.O.Q. PRIORAT Colour Bright Ruby
Alcohol 15,5% Vol pH/Acidity 3.40 Residual Sugar 0.8