

huellas

2013

ORIGIN

Poboleda.

GRAPE VARIETIES

60% Carignan and 40% Grenache. The low yield vines (1 kg per vine), on llicorella soils, are between 25 and 100 years old.

TECHNICAL DATA

Alcohol level: 14.5%

Total acidity: 5.1 g/l

VINIFICATION

Maximum care is taken at the vineyard, practicing ecological viticulture and not using pesticides, chemical compounds or any other non sustainable products. The grapes are all hand-picked and gently destemmed at the cellar, where minimum intervention takes place. Fermentation is in stainless steel deposits under controlled temperature. Natural extraction occurs via a combination of pumping-over and pigeage.

AGEING

20% of the wine ages in new French oak barrels of 500 liters and 80% of the wine in second and third year old French oak barrels, for a total of 12 months in oak.

TASTING NOTES

Deep ruby youthful color wine with thick legs. Forthcoming and attractive notes of cinnamon, cedar wood, ripe plums, blackberries, aromatic herbs and Kirsh. After some aeration, smoky and black chocolate aromas start to show up. A solid structure is felt on the palate, with notes reminiscent of black fruits, dry fruits and fresh aromas that, due to a marked acidity, remind of mint leaves. Quite powerful vintage, well-integrated, classic Priorat richness finely textured and a long lush finish.

AWARDS

Huellas 2012: 91 points Robert Parker

