

humilitat*

*humildad en catalán.

2012

ORIGIN

Grapes are cultivated in the villages of Poboleda and El Molar.

GRAPE VARIETIES

60% Grenache and 40% Carignan. Vines are 20 to 40 years old.

TECHNICAL DATA

Alcohol content: 14.5%

Acidity: 5.4g/L

PH: 3.34

VINIFICATION

During harvest, a double manual selection takes place, first in the vineyard and then in the cases, just before destemming. The berries are collected in crates of 10kg capacity. Once at the cellar, grapes are cooled down to 6°C to allow a cold maceration during several days. Fermentation takes place at 24°C - 26°C. Extraction method is applied by a combination of pumping over and punching-down.

AGEING

The wine ages for 12 months in 500 liters used French oak barrels with a light to medium toast.

VINTAGE REPORT

This vintage is marked by heat and dry conditions which in Poboleda is not an issue when it comes to quality. The grapes were smaller than usual reducing yield but concentrated in aromatic compounds. As opposed to Montsant, the Grenache was lively lending some flesh to the somewhat spicy-granular Carignan.

TASTING NOTES

This wine was handcrafted to reflect the essence of Priorat. With a dark ruby to purple color, the nose is appealing, combining light spicy garrigue notes and a touch of smokiness. It has a savory texture and finely etched tannins. A fresh wine with enough structure and complexity to evolve perfectly.

AWARDS

Humilitat 2012: 89 point Robert Parker

