

VEGA ESCAL

2011 PRIORAT

92 Points in Wine & Spirit, 90 Points in Vinous (by Josh Raynolds), 89 Points in Wine Enthusiast, 3 Stars Excepcional in The Washington Post, Gold Medal at Mundus Vini 2015 and Bronze at IWC 2015.

TECHNICAL DATA

Appellation	Priorat DOCa
Winery	Reserva de la Tierra
Vineyards	Made from old vines (more than 50 years old) grow on slopes and “terraces” which are of slate “licorella” soil, which is dry and provides low water retention.
Varietals	50% Garnacha, 40% Cariñena, 10% Shiraz.
Winemaking	After maceration, malolactic fermentation takes place for 30 days under controlled temperature of between 26 and 28 ° C. During these days, there is a daily pumping over and delestage.
Ageing	The wine is aged in 225 or 300 litre French Allier and American oak barrels for 6 months.

ANALYSIS

Alcohol	14.5 % by volume
Total acidity	4.85 g/l (tartaric)
Vol acidity	0.44 g/l (acetic)
SO₂	80 mg/l
Resid. sugar	1.9 g/l

WINEMAKER'S NOTES

Colour	Intense ruby red colour with garnet hues.
Nose	Red fruits aroma reminds, or strawberries and blackcurrants. With chocolate and vanilla hints.
Palate	Warm, mineral, smooth, silky with robust tannins from the <i>terroir</i> . With long and well-balanced finish.

