

VEGA ESCAL




PRIORAT 2015



Technical data

Appellation	Priorat DOCa
Winemaker	Meritxell Vila
Vineyards	Made from old vines (more than 50 years old), grown on slopes and terraces of the region's famous slate "licorella" soil, which is dry and provides low water retention.
Varietals	50% Garnacha, 40% Cariñena, 10% Shiraz.
Winery	State-of-the-art winery with five bottling lines located in the heart of Catalonia. Highly qualified winemaker with international experience.
Winemaking	After maceration, malolactic fermentation takes place for 30 days at a controlled temperature of between 26 and 28 ° C. During which daily pumping over and <i>delestage</i> take place. The wine is aged in 225 or 300 litre French Allier and American oak barrels for six months.

Winemaker's notes

 Colour	Intense ruby red with garnet highlights.
 Nose	Intense red fruit aroma of strawberries and blackcurrants, with hints of chocolate and vanilla.
 Palate	Warm, mineral, smooth and silky with robust tannins typical of the <i>terroir</i> , and a long and well-balanced finish.

Analysis

Alcohol	14.5% volume
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Awards

	Gold – Mundus Vini- 2015 (2011 vintage)
	92 Points – Wine & Spirit (2011 vintage)
	90 Points – Vinous (Josh Reynolds) (2011 vintage)