

CLOS ROJA




PRIORAT 2017



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	Garnacha, Cariñena, Syrah, Cabernet Sauvignon and Merlot
Winery	State-of-the-art winery with five bottling lines located in the heart of Catalonia. Highly qualified winemaker with international experience.
Winemaking	The grapes were selected in the vineyard and harvested by hand. They underwent a second selection upon arrival at the winery. A first cold maceration took place at 5°C over three days. The must was fermented over 30 days at a controlled temperature of between 26 and 28°C with daily micro-oxidation and racking to extract colour and aroma. The wine was aged in medium-toast French Allier oak barrels for six months.

Winemaker's notes

 Colour	Deep ruby with violet highlights.
 Nose	Warm, intense aromas of red fruit, with hints of chocolate and vanilla.
 Palate	A full-flavoured wine with an attractive silky texture and great structure, where ripe and robust tannins give a long, well-balanced finish.

Analysis

Alcohol	14.5% volume
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Awards



Gold – AWC Vienna – 2017 (2015 vintage)