

RAR

PRIORAT 2018



Technical data

Appellation	DOCa Priorat
Winemakers	Ricard Rofes & Magda Pellicer
Vineyards	A spectacular estate at more than 500 metres altitude in the heart of Priorat, where vines of 30 to 90 years of age grow on steep rocky terraces of the typical <i>Llicorella</i> soil.
Varietals	80% Garnacha, 15% Cariñena, 5% Syrah
Winery	Founded in 2011, this is a personal project of the technical director of Scala Dei, and his wife, close friends of our winemaker Fernando Mora MW and fans of the Garnacha grape. They work on a very small scale, with all the care and attention that this implies.
Winemaking	Selected grapes from vines at 500 – 700 metres for freshness. The must undergoes 11 days maceration with the skins, followed by malolactic fermentation and four months ageing in French oak barrels, to round and soften the wine without masking the bright fruit.

Winemaker's notes

👁️ Colour	Bright cherry red with purple highlights.
👃 Nose	Ripe red fruit aromas with character and intensity.
👅 Palate	Silky on the palate, with a long finish, this is a particularly fresh and fruity Priorat that is enjoyable with any style of cuisine.

Analysis

Alcohol	14%
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Awards

91 Decanter	91 Points – Decanter Magazine – 2019 (2017 vintage)
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