RAR PRIORAT 2018



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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 Llicorella 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%

Awards



93 Points – Decanter 2022



91 Points – James Suckling 2021



RAR ESSENCIA BLANC

PRIORAT 2019



	Technical data	
Appellation	DOCa Priorat	
Winemakers	Ricard Rofes & Magda Pellicer	
Vineyards	RAR Essencia Blanc is a coupage of Garnacha Blanca and Macabeo from calcareous clay soil parcels in the village of Escaladei, in the high regions of Priorat (400-600m) giving the typicity and freshness of the region.	
Varietals	70% Garnacha Blanca, 30% Macabeo	
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	Fermentation in stainless steel tanks at low temperature, to maximise the expression of the grape. Finishing with	

ageing in cement tanks to give the

wine some body and weight.

Colour	A bright straw yellow with golden highlights.	
Nose	Intense notes of apricot and peach overlaid with wild flowers and a chalky mineral background.	
Palate	Lean acidity with tension and grip, the white fruit returns with hints of spice on a rounded mid-palate and culminates in a long, crisp and slightly saline finish.	
<u>Analysis</u>		
Alcohol	13%	

Winemaker's notes

