# 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 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

Ocolour 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** 

91 Points - James Suckling 2021





## RAR ESSENCIA BLANC

Winery

PRIORAT 2019



## Technical data

Appellation DOCa Priorat

Winemakers Ricard Rofes & Magda Pellicer

Vineyards RAR Essencia Blanc is a coupa

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

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.

## Winemaker's notes

Ocolour A bright straw yellow with golden highlights.

Nose Intense notes of apricot and peach overlaid with wild flowers and a chalky

mineral background.

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.

## **Analysis**

Alcohol 13%

(a) Palate

