

D.O.Q. PRIORAT



Els Igols

LIMITED EDITION

The essence of Priorat

Grapes from old vines grown in “costers” (sloped hills) and a very long ageing, give as a result this unique wine. Really a treasure.

D.O.Q. PRIORAT

APPELLATION OF ORIGIN

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LIMITED EDITION

• Terrain & Winemaking

Old Grenache and Carignan vines grown in our “Les Solanes” estate, Porrera. Terrain with steep slopes, slate soil and low-yielding, located in the very heart of the DOQ. The physical situation of the vines demands supreme skill and daring from our pickers. Hand-picked into 40/45-pound boxes by expert hands who make the initial selection of grapes, “a cluster at a time”.

Further grape selection on the sorting table. Once destemmed and crushed very gently, the obtained paste is allowed to cool before being introduced into stainless-steel vats to begin fermentation. Cooling jackets maintain a stable fermenting temperature around 80° F. In order to obtain the maximum level of tannins and color extraction from the grape skins, punching down and pumping over processes are carried out on a daily basis and finally malolactic fermentation, to reduce the acidity and improve the balance of the wine. The wine is introduced into 300-liter new French oak casks for an oak ageing period of twelve to eighteen months. The definite blend is homogenized in a vat, and the wine is gently bottled to continue its ageing process for a minimum of another 36 months. Estate bottled wine.

• For the consumer

The authentic essence of the Priorat in your glass. Elegant and very complex wine which once uncorked, goes slowly expressing its own richness and different nuances. Needs to be opened with time before the tasting. To enjoy with it during a dinner with good friends or pairing the main course of a meal based on red meats, poultry or game. Serving Temperature: Between 64° and 68°F (18-20°C) Recommend decanting.

• Tasting notes

Very intense dark cherry color, with a garnet slightly brown-ored rim. Powerful and elegant aroma with notes of mature fruit, toast, mineral, aromatic coffee and creamy oak. Warm, powerful, oily, perfectly balanced, with well-rounded tannins and balsamic notes. Long and lingering finish.



CATAVINUM

Gold Medal



DECANTER

Silver Medal



BACCHUS

Silver Medal

Guía Vinos Cataluña

91 POINTS

