

EL SOLÀ D'ARES smart fermentations *LLOP GARNATXA 2023 DOQ PRIORAT*



Priorat is one of the most prestigious wine regions, renowned for its intense wines with strong character.

Its secret lies in the llicorella soils [brittle slate], which provide minerality and concentration, and in a Mediterranean climate with continental influences, marked by hot summers, cold winters, and sharp temperature swings. Altogether, this results in powerful, profound wines with great aging potential.

THE VINEYARD

Vineyards cultivated on steep slopes, on slate and stoneware soil, in the Priorat region. The climate is semi-arid continental Mediterranean, where the austere conditions that occur lead the plant to express in extremis the characteristics of the wine that results.

LLOP GARNATXA 2023

Grapes harvested by hand and berries sorted through a selection table. After two days of cold soak maceration, fermentation is controlled by manual punching down of the skins between 1 and 2 times a day. The fermentation lasts about 20 days, and then after a gentle pressing the wine is transferred to French oak neutral barrels.

TASTING NOTES

Cherry color with a ruby rim.

Intense aromas of ripe and fresh red fruit, with delicate spicy notes and floral hints.

On the palate, freshness prevails, with smooth tannins and balanced acidity.

Flavors of raspberry, cherry, and subtle touches of pepper and Mediterranean herbs are appreciated. Juicy, long, and persistent finish, very fruity.

Serving temperature: 12-14 °C

Winemaking and aging

Area: DOQ Priorat
Type of soil: Slate and stoneware soil
Variety: Grenache, Carignan, Syrah
Harvest: September 15 to 25
Aging: 12 months in french oak
Nº of bottles: 914

Analytical data

Alcohol: 14,5 % by vol
Volatile acidity: 0,36 g/L
Residual sugar: 1,4 g/L
Total acidity: 5,5 g tartaric acid/L
pH: 3,22
Total sulphites: 114 mg/L

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