




CLASS

PRIORAT
D.O.Q



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The wine

Wine from vines grown on virgin slate soil (llicorella), which have been worked according to organic and regenerative agriculture since its origin.

An authentic wine, drawn with the soul of what the land gives us: the grape.

Tasting notes



Nice and bright purple color



Expressive wine, with aromas of great intensity and fruity expression that manifest themselves in the form of strawberries with floral nuances of violets.



In the mouth it appears elegant, with great freshness and balanced acid sensations. Round and highly harmonious wine that expresses all the typicality of the Priorat soil and the microclimate of Porrera.

Technical data

Wine type: Red wine

DO: DOQ Priorat.

Varieties: Red Grenache, Carignan, Syrah

Vinification: Harvested by hand using little boxes of 12 kg .

Fermentation in small stainless steel tanks controlling temperature.

Organic farming. Regenerative viticulture.

Soil: Llicorella.

Climate: Typically coastal Mediterranean with some climate trends continental Mediterranean

Serving temperature: 12-16 °C.

Alcohol level: 14,5% vol.

Pairing

Perfect to pair with Catalan cuisine such as escalivada, botifarra with white beans, or grilled calçots. It is also excellent with grilled meats and cheeses, as well as with pizza and pasta dishes.