

# IROIK

PRIORAT  
D.O.Q



## The wine

IROIK. High-altitude Syrah wine. Porrera Tossal vineyard.  
Syrah planted in 2005.  
Steep slope vines 43%.  
Altitude 630 m.  
South Orientation  
Llicorella soil.  
Organic farming. Regenerative viticulture.  
100% Manual work.  
HEROIC VITICULTURE.

## Tasting notes



A wine of great visual intensity dominated by brilliant violet colors.



The wine initially expresses marked aromas of wild red fruit (raspberries and currants) evolving into aromas of black tea, spices and elegant nuances of vanilla blossom.



In the mouth, it is delicious, balanced and persistent leaving a long, fresh and pleasant finish.

## Technical data

**Wine type:** Red wine

**DO:** DOQ Priorat.

**Varieties:** Syrah

**Vinification and aging:** Harvested by hand using little boxes of 12 kg. Fermentation in small stainless steel tanks controlling temperature. Aged in 300l French oak barrel for 4-5 months.

Organic farming. Regenerative viticulture.


**Soil:** Llicorella.


**Climate:** Typically coastal Mediterranean with some climate trends continental Mediterranean


**Serving temperature:** 14-16 °C.

**Alcohol level:** 15% vol.



 @ajvwine

 ajvwine

 www.ajv.wine

## Pairing

Pizza, pasta, grilled red meats, poultry, cheese, and risottos.