



TENTIBER

DOQ PRIORAT

Singlevineyard wine



The wine

TENTIBER is a single vineyard wine that shows the purest essence of the Tentiber area, located in the town of Porrera in the DOQ Priorat. It is about calling wine by its name, by the place from which it comes.

The Single vineyard category tightens the angle to seek an even purer essence, a feature linked to the most defined terrain, geology and microclimate. It is a hedonistic wine. A wine that means pleasure, satisfaction, appetite, desire.

It is a fresh and concentrated wine at the same time, with good aromatic complexity and long life in the glass.

Tasting notes



“Remarkable Priorat with aromas of red fruits and flowers, with a touch of blue fruit and a hint of orange peel. It stands out for its intensity, depth and energy in the mouth. Meaty and succulent. It has a prodigious length, complex and also a long and assured future.



A spectacular, savoury wine that makes you salivate. Bravo”

(tasting note Decanter Awards 2022).

Technical data

Wine type: Red wine

DO: DOQ Priorat. Singlevineyard wine

Varieties: Black Grenache, Carignan, Cabernet Sauvignon

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 12-14 months.

Soil: Llicorella.

Climate: Typically coastal Mediterranean with some climate trends continental Mediterranean




Serving temperature: 15-18 °C.

Alcohol level: 14,5 % vol.

Pairing

Red meats, cheese, stews and mountain rice



 @ajvwine
 ajvwine
 www.ajv.wine