

1903 2017

Centuries-old Grenache. Gentleness. Purity. Freshness.

Tasting note

“Color: bright cherry, with a garnet edge. Aroma: ripe fruit, dry herbs, creamy oak. Mouth: powerful, ripe fruit, spiced, long, mature tannins, sweet tannins.”

Guía Peñín – September 2020

96 Guía Peñín 2021 – September 2020

94 2020 DOQ Priorat Tasting Report (Miquel Hudin) – June 2020

Varieties: 100% from 115-year-old Grenache vines.

Soil: Hills of “llicorella”, Paleozoic laminar slate, at an altitude of 350-450 meters above sea level. Yields of 300 g grape/vine.

Climate: Mediterranean with a continental trend. High thermal contrast between night and day.

Elaboration: Certified organic viticulture. Harvesting by hand into 10 kg crates. Grape by grape classification using a double selection table. Fermentation of destemmed grapes in stainless steel tanks finished in wood.

Aging: 16 months in a new barrel of French oak.

Bottling: 361 bottles in March 2019 without clarification or filtration.

Alcohol content: 15% vol. **pH:** 3.24 **Total acidity:** 6,3 g / L

Vintage 2017

A hot and dry year, marked by average and maximum temperatures above the values for the last ten years, along with a low level of rains. Nevertheless, it was under these conditions that our vineyards and vines showed our incredible capacity, not only to survive, but also to give us a small amount of extremely high quality. One of the earliest, short harvests that we can remember.

