



## Murmuri 2022 – DOQ Priorat

**Fresh, lively, very aromatic.**  
**The freshness of the Siurana river on its way through Poboleda.**

**Varieties:** 90% white Grenache and 10% Macabeu.

**Vineyards:** Vines of 10 to 25 year-old-vines.

**Soil:** Steep slate "llicorella" hillsides (25%) and clay-limestone soils (75%).

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

**Elaboration:** Grapes are hand-harvested. Rigorous selection of whole cluster. Gentle destemmed grapes go through the pneumatic press and the must ferments in stainless steel tanks. Once the alcoholic fermentation is finished we protect the wine to avoid malolactic fermentation.

**Aging:** 3 months in stainless steel tanks, in contact with the lees.

**Bottling:** 26,500 bottles in December 2022.

**Alcohol content:** 13% vol.   **pH:** 2.98   **Total acidity:** 4.8 g/l

### Vintage 2022

The climate year of 2022 will be remembered as very warm and dry, with temperatures above the average of the recent years from May and throughout the summer. The lack of rainfall is also notable. Although the grateful storms in July helped stop the heat stroke, the lack of water became evident. Despite these conditions, the vines showed a firm resistance to water stress, and marked drought only in the basal leaves of the most suffered vineyards, but kept the fruit in perfect condition. With maturity but with acidity! A year to verify how resilient the Priorat vineyard is!

