

1903 2018

Centuries-old Grenache. Gentleness. Purity. Freshness.

Tasting note

“Very subtle dark fruit notes with a touch of cumin, baking spice, black pepper, dried lemon peel, and green tea leaves. Quite generous on the palate with a wealth of lovely fruit, soft tannins, and linear acidity that leads into a developing finish.”

Miquel Hudin – July 2021

97 Guia Peñín 2021 (Podium) – July 2021

95+ 2020 DOQ Priorat Tasting Report (Miquel Hudin) – July 2021

Varieties: 100% of 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 and wood barrel.

Aging: 16 months in French new oak barrels.

Bottling: 272 numbered bottles in June 2020. Unfined and unfiltered.

Alcoholic content: 15% vol. **pH:** 3.09 **Total acidity:** 6,31g / L

Vintage 2018

With a snowfall in February 2018 has been a year with abundant rainfall in spring and autumn, with records well above average. Very high temperatures peaks during the day in July and August. A warm September refreshed again by the rain to obtain healthy, tasty and very balanced grapes.

