



## 1903 Coma de Cases 2019 – DOQ Priorat

Single vineyard wine.

Pure Grenache. Delicacy. Purity. Freshness.

**Vineyard:** Coma de Cases, bush vines planted in 1945 (more than 75 year-old-vines). Very close to Poboleda.

**Grape Varieties:** 100% Grenache.

**Orientation:** West, open to Siurana river valley **Altitude:** 360 – 420 m.

**Soils:** Steep slate “llicorella” hillsides.

**Climate:** Mediterranean days and continental nights. High thermal contrast day/night.

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**Elaboration:** Grapes are hand-harvested. Rigorous second and third hand-selection at the winery sorting table. Alcoholic and malolactic fermentation of gentle destemmed grapes in open oak French barrel of 400L.

**Aging:** 10 months in third year French oak barrel and 12 months in the bottle prior to release.

**Bottling:** November 2021. Bottled unfinned and unfiltered

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**Alcohol content:** 15% vol. **pH:** 3.33 **Total acidity:** 5.9 g / L

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### Vintage 2019

This vintage will be remembered for the heat wave by the end of June, with temperatures up to 43°C which especially affected Carignan. A warm summer with rains that refreshed the vineyard and allowed optimal conditions for healthy, concentrated and well-balanced grapes. High quality with slightly lower yields.

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97 The Wine Advocate – September 2022

99 Podium Guía Peñín – July 2022

94+ Hudin – July 2022

