

Salanques 2018

**Balance, intensity and purity.
The true character of Priorat**

Tasting note

Aromatic, balanced.

Color: cherry, garnet rim.

Nose: fresh fruit, wild herbs.

Mouth: fruity, tasty, easy to drink.

Guia Peñín – October 2020

93 Guia Peñín – Octubre 2020

92-94 Miquel Hudin – December 2020

92 The Wine Advocate – December 2020

91 – Decanter WWA – Silver Medal – July 2021

Varieties: 65% from 80-year-old Grenache vines, 25% from 110-year-old Carignan and 10% from 15-year-old syrah.

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: 14 months in a new fine-grained barrel of French oak (50% new and 50 % two-year-old barrel).

Bottling: 18,000 bottles in June 2020 without clarification or filtration.

Alcohol content: 15% vol. **pH:** 3.22 **Total acidity:** 6,5 g / 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.

