



## Salix 2022 – DOQ Priorat

**Balance, intensity and purity.**  
**Fine, delicate and persistent.**

**Vineyard:** Bush vines of 35 to 60 year-old-vines.

**Grape Varieties:** 65% white Grenache, 20% Macabeu, 15% Pedro Ximénez.

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

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

**Elaboration:** Grapes are hand-harvested. Rigorous selection at the winery sorting table. Gentle press of whole cluster through the pneumatic press and the must ferments in second and third year French oak barrels at 16°. Once the alcoholic fermentation is finished we protect the wine to avoid malolactic fermentation.

**Aging:** 3 months in second and third year french oak barrels in contact with the lees with weekly battonage.

**Bottling:** 1,684 bottles in January 2023.

**Alcohol content:** 13.5% vol. **pH:** 3.0 **Total acidity:** 5.1 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!

