



## Les Crestes 2021 – DOQ Priorat

**Fruity, fresh and expressive.**

**A genuine young and delicious Priorat.**

**Grape Varieties:** 80% Grenache, 10% Carignan, 10% Syrah.

**Vineyard:** Bush vines of 10 to 25 year-old-vines.

**Soils:** Steep slate “llicorella” hillsides (75%) and clay-limestone land (25%).

**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 stainless steel tanks.

**Aging:** 4 to 6 months combination in concrete tank (25%), in large oak vats (25%) and used French oak barrels (50%).

**Bottling:** 60,000 bottles in June 2022.

**Alcohol content:** 14.5% vol. **pH:** 3.38 **Total acidity:** 6 g / L

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### Vintage 2021

A heavy snowfall in January left good water reserves. The spring was dry and cool, with good vegetative growth. The summer followed the trend of low temperatures with more rain than normal. Overall, a cooler and wetter summer. Grapes ripened slowly and the harvest began a week later than usual. A vintage with abundant grapes, good acidity, contained alcohol content and perfect ripening. Long live 2021!

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**92+** The Wine Advocate – September 2022

**91** Guía Peñín 2022 – July 2022

