



Les Crestes 2022 – 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 years old.

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

Climate: Mediterranean days and continental nights. High diurnal range.

Elaboration: Grapes are hand-harvested. First selection before gently destemmed. Rigorous second and third hand-selection at the sorting table. The grapes ferment in stainless steel tanks and macerate for 7 to 10 days. After pressing, we carry out the malolactic fermentation in the steel tanks and begin aging in different materials.

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

Bottling: June 5th, 2023.

Alcohol content: 14.5% vol. **pH:** 3.36 **Total acidity:** 5,7 g / L

Vintage 2022

2022 will be particularly remembered as very warm and dry, especially for its persistence throughout the entire summer. This early-starting summer began in May with 2 degrees above average temperatures. The lack of precipitation during winter and spring is also noteworthy, although the storms in July helped alleviate the impact, the shortage of water became evident throughout the year. Despite these conditions, the vines exhibited strong resistance to water stress and maintained the fruit in perfect condition. It is about resilience in extreme conditions.

Harvest 2022

The 2022 harvest began 10 days earlier than usual. Late summer rains allowed for good ripening and slightly slowed down the pace. The high temperatures expedited the harvest, yet we managed to maintain alcohol levels not overly high and retain good freshness and acidity.

