



## Salanques 2021 – DOQ Priorat

**Balanced, intense and pure.  
The true character of Priorat.**

**Grape Varieties:** 70% Grenache, 20% Carignan, 10% Syrah.

**Vineyard:** Bush vines of 25 to 30 years.

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

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

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**Elaboration:** Hand-harvest grapes. First selectin before gently destemmed of 100% of the grapes. Rigorous second berry by berry hand-selection at the sorting table. A portion of the grapes ferment in stainless steel and another portion in French oak vat. After two weeks of maceration, we press and only retain the free-run juice. Once malolactic fermentation is completed, the wine is transfer to barrels.

**Aging:** 12 to 14 months in new, second and third year French oak barrels.

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**Bottling:** March 29<sup>th</sup> 2023.

**Alcohol content:** 14.84% vol. **Total acidity:** 7,2 g / L

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**Vintage 2021:** 2021 begins with Filomena, a storm that leaves over half a meter of snow and freezing temperatures in January. The melting snow water penetrates deep into the soil, providing very good water reserves. The spring is rather cool and dry. Bud break and flowering occur on usual dates and there are no issues with fungi at any point. Fruit set is good, and it seems that the vines have a lot of grapes. The summer continues with normal temperatures, without significant heatwaves and the rain arrives just the right moments, allowing the plants to work without experiencing major water stress. A vintage with good yields, good acidity and perfect ripening. Long live to 2021.

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93 Guía Peñín 2023 – July 2023

