



## POBOLEDA 2022 – DOQ Priorat Vi de Vila

Freshness. Elegance. Fruit. Persistence.

Poboleda Vi de Vila is a wine made 100% with Grenache from the village of Poboleda. Our objective is to show the expression of our town in the purest way, the freshness and elegance so characteristic of Poboleda. That is why the wine ages in concrete tanks and does not pass through wood. It is certified as organic wine.

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**Vineyards:** La Salanca and Barranc de la Morera.

**Varieties:** 100% 20-25 years old Grenache.

**Soil:** “Costers” and *llicorella* terraces.

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

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**Elaboration:** Viticulture and wine with organic certification. Harvested by hand. First selection before gentle destemming of 100% grapes. Second berry by berry selection on the sorting table. A portion ferments in stainless steel and the other part in concrete eggs. After two weeks of gentle maceration, we press and only retain the free-run juice. Once malolactic fermentation is complete, the wine is placed in concrete eggs.

**Aging:** in concrete eggs for 4 to 6 months.

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**Bottling:** 1 June 2023.

**Alcohol content:** 15% vol. **Total acidity:** 6.6g / L.

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**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.

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**2022 harvest:** The 2022 harvest began 10 days earlier than usual. Rains at the end of the summer allowed grapes to ripen well and slowed down the pace a little. The Salanca Grenache grapes were harvested between 6 and 9 September. With their thin skin and good acidity, they bring us delicacy, smoothness and elegance. The Barranc de la Morera Grenaches were harvested between 13 and 16 September. From cooler and later areas, they give us concentration, structure and tension.



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