



POBOLEDA 2023 – 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.

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.

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.

Bottling: 29 May 2024.

Alcohol content: 15% vol. **Total acidity:** 6.2 g / L.

Vintage 2023: 2023 was another dry and warm year. The first part of the year had very little rain and the vineyard budded very poorly. This accumulated drought and the abnormally hot weather meant that flowering was brought forward by 15 days and the plants began to suffer too early. The change came in late spring in the form of rain. Between May and June, 150 litres fell in Poboleda and made the difference for the rest of the year. The shoots doubled in length, the grapes swelled and the plants regained strength and vigour. A couple of good summer storms rounded things off and allowed the vineyard to reach the end of ripening with strength.

2023 harvest: The 2023 harvest began 10 days earlier than usual. However, the plants were well loaded with grapes and had water reserves, which allowed ripening to be slower and not to be rushed. We harvested the Garnachas from Barranc de la Morera on September 14 and the Garnachas from la Salanca on September 20.

