



Salanques 2020 – DOQ Priorat

**Balance, intensity and purity.
The true character of Priorat.**

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

Vineyard: Bush vines of 25 to 30 year-old-vines.

Soils: Steep slate "llicorella" hillsides.

Climate: Mediterranean days and continental nights. High thermal contrast day/night.

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 and French oak vat.

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

Bottling: 9,750 bottles in April 2022.

Alcohol content: 14.5% vol. **pH:** 3.23 **Total acidity:** 6.5 g / L

Vintage 2020

Early vintage. As a result of high temperatures, the plants started their vegetative growth between 2 and 3 weeks earlier than usual. This advance of the cycle, together with the intense spring rains and the high temperatures, generated the "perfect storm" for the development of Mildew fungus. A dry summer sped up the ripening process, so the harvest started a week earlier than usual. Healthy grapes were high quality with lower yields.

91 The Wine Advocate – September 2022

94 Guía Peñín – July 2022

94+ Hudin – July 2022

