



Les Crestes 2023 – 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 100% of the grapes. Rigorous second berry by berry 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: May 2024.

Alcohol content: 15% vol. **pH:** 3.36 **Total acidity:** 5,8 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.

Harvest 2023

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. The maturation of Garnachas and Carinyenes was quite equal, especially since the Carinyenes were moving forward. Despite the exhaustive control, alcohol content ended up being somewhat higher than other years, although normal.

