

## Salanques 2022 – DOQ Priorat

**Balance, tension, and minerality.  
The true Priorat personality.**

**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:** Manual harvesting, selecting the grapes in the vineyard. A second selection is made before destemming 100% of the grapes. A rigorous third selection is carried out, berry by berry, on the table in the winery. Part of the grapes ferment in stainless steel tanks and the other part in French oak vats. After two weeks of maceration, we press, retaining only the bleed for Salanques. Once the malolactic fermentation is complete, we transfer the wine to barrels.

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

**Bottling:** March 14th 2024.

**Alcohol content:** 15.1% vol. Total acidity: 6.3 g / L

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### Vintage 2022

The 2022 climate will be remembered especially for its warmth, and above all, for its persistence throughout the summer. A summer that also started early, with positive temperature anomalies of more than 2 degrees Celsius since May. The lack of precipitation is also notable: although the July storms helped to stem the tide, the lack of water was evident throughout the year. Despite these conditions, the vines showed strong resistance to water stress and kept the fruit in perfect condition.

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### 2022 Harvest

The 2022 harvest began 10 days earlier than usual. The late summer rains allowed for good ripening and slowed the pace slightly. High temperatures brought the harvest forward, but we were able to maintain a low alcohol content and good freshness and acidity.

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94 Guía Peñín – July 2024

92 Robert Parker – May 2025

93 Hudin – July 2024

92 Silver Medal - Decanter World Wine Awards 2025

