



## Salix 2024 – DOQ Priorat

**Very Mediterranean.  
Fine, delicate and persistent.**

**Grape Varieties:** 65% white Grenache, 20% Macabeu, 15% Pedro Ximenez.

**Vineyard:** Bush vines of 35 to 60 year-old-vines.

**Soil:** Steep slate “llicorella” hillsides.

**Climate:** Mediterranean with a Continental trend. High thermal contrast between day and night.

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**Elaboration:** Hand harvest in 10 kg boxes. Rigorous selection of whole grapes. Gently destemmed grapes pass through the pneumatic press and must ferments in second and third year French oak barrels at 16°. Once the alcoholic fermentation is complete, we protect the wine to avoid malolactic fermentation.

**Aging:** 3 months in second and third year French oak barrels in contact with the lees with weekly battonage.

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**Bottling:** 12th February 2025.

**Alcohol content:** 12.98% vol. **pH:** 3.04 **Total acidity:** 4.9 g / L

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### Vintage 2024

2024 is the year in which the drought accumulated since 2020 is consolidated and becomes evident. The temperature of the year is slightly higher than average, but not as extreme as in 2022 or 2023. Until August 31, rain is rather scarce and plants show fatigue, little vegetation, few and small grapes. In September, the situation takes a radical turn: it starts to rain and the temperature drops. Between the months of September and November, more than 300 liters fall.

### 2024 Harvest

The 2024 harvest begins 10 days earlier than usual but there are two very distinct stages. The grapes harvested before the September rains, which are riper and harvested early. And the grapes harvested after the rains, which ripen much slower.

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