

## **PRIOR TERRAE 2018.**



### **FERMENTATION**

Prior Terrae is made from grapes from our Els Palells estate, located in Bellmunt del Priorat (southern area in the DOQ Priorat), where the winery is also located.

The harvest started a few days before it was expected, starting with the collection of the Grenache at the beginning of September after the usual grape controls in the field.

In Viticultors del Priorat all the grape is collected in small 18kg capacity boxes to preserve the integrity of the fruit. It is then squeezed and introduced in stainless steel tanks with 10.000kg capacity and temperature control. Over the course of the fermentation, pump-overs and daily tastings are carried out in order to control the evolution of the wine and decide the optimum time for the pressing. After 15 days the wine was pressed; the malolactic fermentation was carried out in stainless steel vats with autochthonous bacteria.

### **CRIANZA**

After the malolactic fermentation, the wine was introduced in 300L French oak barrels where it was aged for 12 months.

## **VARIETIES**

Cariñena. (50%).

Grenache (50%).

## **TASTING NOTE**

### **Color:**

Profound cherry color.

### **Nose:**

Prior Terrae has a high aromatic intensity as a result of the excellent ripeness state of the grapes with which its elaborated. We appreciate a great concentration of black fruit such as plums, licorice and aromatic herbs. On nose appears hints of cocoa and light smokes as a result of these months in the barrel.

### **Mouth:**

The wine has a great balance, with a structure supported by ripe and round tannings. The wine has the adequate acidity, and together with the great concentration of flavors it evokes hints of cocoa, toasts and licorice.

PRIOR TERRAE is an aged wine. A unique wine that stands out for its aromatic and taste complexity.