

Vega Escal 2014

D.O. Priorat

Grapes: 55% Garnacha, 25% Syrah, and 20% Carignan, from vines between 10-50 years old

Exceptional

The Washington Post

“Priorat is Spain’s Chateauf-neuf-du-Pape in that it produces big red wines with ample tannin and alcohol. This wine has a bit of an identity crisis, as it’s labeled as a blend of grenache (the French name for what is garnacha in Spain), shiraz (the Australian name for syrah) and carignan (which is sometimes called carinena in Spain). Never mind that: The wine is delicious, and big, with firm tannic structure and a bright core of fruit shining through.”



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