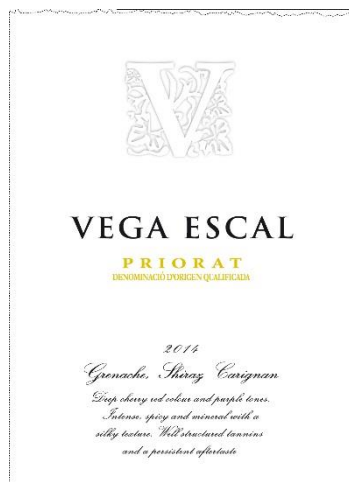


Vega Escal 2014 (Red Wine)



All of the fruit for this wine is grown in and around Gratallops, where there tend to be warmer daytime temperatures than more northerly subregions of Priorat. Vines range in age from 10 years for the Syrah to 50 years for the Cariñena. Grapes were hand harvested in the middle of September. Varieties were fermented separately with a total of 22 days on skins prior to pressing. Aged 6 months in a combination of French and American oak barrels.

Appellation	Priorat D.O.
Grapes	55% Garnacha, 25% Cariñena and 20% Syrah, from vines between 10-50 years old
Altitude / Soil	260 meters / combination of granite and Llicorella (slate)
Farming Methods	In transition from traditional methods to sustainable; dry farmed
Harvest	hand harvested in starting in late September
Production	3 day cold maceration with skins, 30 day fermentation with daily pump-over
Aging	Aged 6 months in medium toast, 225 and 300 liter French Allier and American oak barrels
UPC / SCC	8 436033 840702 / 60 879591 00074 2

Reviews: No reviews for 2014 yet.

Review for the 2011 Vintage

“Over the last few years, Priorat vintners have been moving toward reds that show a cleaner and clearer expression of the place, rather than emphasizing power. This wine is a good example of the move. A blend of 50 percent garnacha, 40 percent cariñena and 10 percent syrah grown in the warm hills of Gratallops, it's filled with lush raspberry and strawberry flavors that reflect the region's sunny, hot days, as well as mineral tones from the soils that bring freshness and depth. It vibrates with energy, supple yet ample.”

92 points Wine & Spirits Magazine

