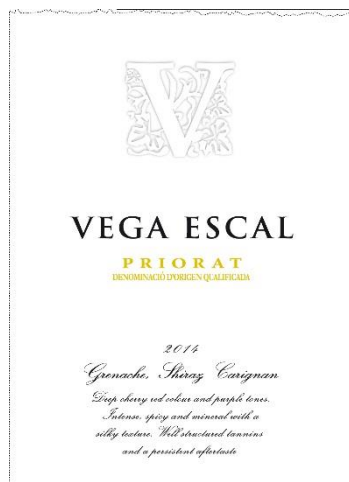


Vega Escal 2014 (Red Wine)



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
Ageing	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:

“Priorat is Spain’s Chateauneuf-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.”

3 Stars (Exceptional), *Washington Post* 5/16/18

