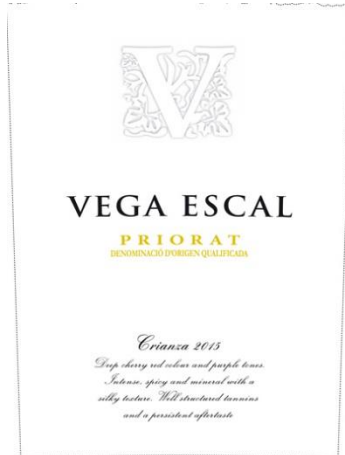


Vega Escal Crianza 2015 (Red Wine)



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.Q.
Grapes	39% Garnacha, 25% Carinena, 21% Cabernet Sauvignon, 11% Syrah, 4% Merot
Altitude / Soil	260 meters / combination of granite and Llicorella (slate)
Farming Methods	Sustainable methods, dry farmed
Harvest	Hand harvested in mid-September into small boxes
Production	Bunches are hand sorted, 3 day cold maceration with skins, 30 day fermentation with daily pump-over
Aging	Aged for 18 months in French oak barrels, further aging in bottle prior to release
UPC / SCC / Pack	8 79591 00074 0 // 12

Tasting Notes:

More than the sum of its sunny, Mediterranean-influenced, hillside vineyards or its blend of 5 grapes, this medium bodied wine offers layer upon layer of complexity with black cherry, blackberry, spice, oak, leather, earth. Pair with roasted or grilled meat dishes.

