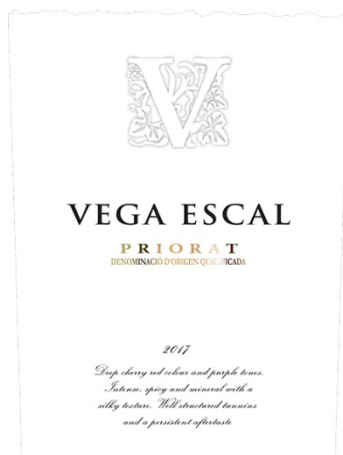


# Vega Escal Crianza 2017 (Red Wine)



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.

<b>Appellation</b>	Priorat D.O.Q.
<b>Grapes</b>	39% Garnacha, 25% Carinena, 21% Cabernet Sauvignon, 11% Syrah, 4% Merot
<b>Altitude / Soil</b>	260 meters / combination of granite and Llicorella (slate)
<b>Farming Methods</b>	Sustainable methods, dry farmed
<b>Harvest</b>	Hand harvested in mid-September into small boxes
<b>Production</b>	Bunches are hand sorted, 3 day cold maceration with skins, 30 day fermentation with daily pump-over
<b>Aging</b>	Aged for 18 months in French oak barrels, further aging in bottle prior to release
<b>UPC / SCC / Pack</b>	8-79591-000245 / 879591 00074 2 / 12

## Reviews:

“Vega Escal covers 84 acres in the west end of Priorat, in and around the famed vineyard of Gratallops. The 2017 is a blend of equal parts merlot, garnacha and cabernet sauvignon, with small amounts of cariñena and syrah, aged in both French and American barrels. It showcases flavors of blue and black fruit rounded out with notes of fresh vanilla bean and toffee. It smells of wood, but in a pleasant way, with notes of fresh tree bark and whisky. Decant it to let it open up, and serve it with grilled meats.”

**94 points** *Wines & Spirits Magazine*; October 2020 Issue

