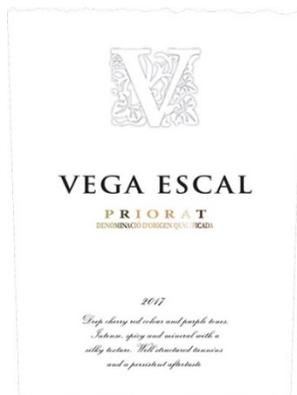


Vega Escal Crianza 2017 (Red Wine)



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.

Appellation	Priorat D.O.Q.
Grapes	27% Merlot, 26% Garnacha Negra, 25% Cabernet Sauvignon, 15% Cariñena, and 7% Syrah
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 8 months in French oak barrels, further aging in bottle prior to release
UPC / SCC / Pack	8436033840702 / 879591 00074 2 / 12

Reviews:

“The 2017 Vega Escal is composed of an eclectic blend of twenty-seven percent merlot, twenty-six percent garnaxta, twenty-five percent cabernet sauvignon, fifteen percent carinena and seven percent syrah. All of the vineyards are planted on a combination of slate and granite. The wine is aged for eight months in French casks prior to bottling. The 2017 comes in listed at 14.5 percent alcohol and delivers a fine aromatic constellation of raspberries, spiced meats, stony minerality, cigar wrapper, clove-like spice tones and cedar. On the palate the wine is deep, full-bodied and complex, with excellent mineral drive, a fine core of fruit, firm, chewy tannins and a long, well-balanced and quite classy finish. This carries its octane very well indeed, with perhaps just a wisp of backend heat perceptible. I do not know what percentage of the casks used here are new, but there are some wood tannins on the finish that are not yet fully integrated into the wine, so give it some time in the cellar. I would love to see it raised entirely in one and two wine casks in the future, so one would not have to wait for the wood tannins to be absorbed. This wine is built to age long and gracefully and at \$27 a bottle retail here in the US, **this has to be one of the finest values to be found from the entire region of Priorat! 2027-2055.**”

91+ points *View From The Cellar*; John Gilman – Issue #91 January/February 2021

“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

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