



QUÉ SI! PRIORAT

Owner: I TANT VINS, S.L.

Oenology: Joan Angel Lliberia

Viticulture: Joan Angel Lliberia and Luis Otero

Town: Gratallops

Regional Appellation: DOQ Priorat

Variety: Garnatxa Negra & Samsó

Alcohol Content: 14.5% vol.

Crop: 2018

Harvest: September 2018

Vineyards: Rented. Vines of 20 to 40 years old.

Soil: Licorella

Formation: Bush vines and trellis vines

Plantation density: Between 2000 and 2500 vines per hectare according to plots and orography.

Sea level: 350 m

Pruning method: Pre-pruning and goblet

Climate: The relative isolation with respect to the influence of the sea and, at the same time, the protection offered by the sierra de Montsant from the cold northerly winds, give the area of the DOQ Priorat unique climatic conditions. Remarkable thermal changes between day and night. In summer months you can achieve minimal temperatures of 12 degrees, while the maximum can be up to 40 degrees, although the rocky surface of the earth can get much higher values.

Rainfall: 400 – 600 l/ year

Orography: Slopes and terraces filled with Licorella

Vinification: Strict and meticulous selection of grapes on the vines. Manual harvesting in 10 kgs boxes. Grapes maintained at 10°C during the process. Manual table selection. Soft destemming and pressing in inert atmosphere. Fermentation at a temperature of 23°C and 14 days of maceration, followed by a malolactic fermentation in Steel tanks, then aged during almost three months in French Oak Barrels.

Wine Profile: Maximum expression of the indigenous Red Grenache and Samsó varieties from Priorat expressing each own uniqueness.

Tasting notes: Purplish red, very dense and almost opaque due to the high degree of phenolics, ahead a long wine life. Flowery aromas of Mediterranean plants as fennel, rosemary. After a slight swirl of the wine glass Carignan and Grenache appears with a black and red fruits. Red pepper and a scent of nutmeg rise from the oak barrel ageing. Full body, velvety on the palate, tannins gentle and rounds. Balsamic finish with a long after-tasting.

Recommendations: Shows its best during the next 4 years