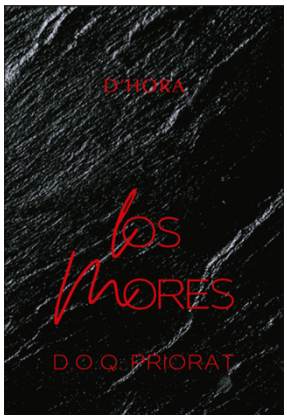
D'hora



Origin Denomination: DOQ Priorat
Typology: red wine
Varieties: Black Grenache 80%, Carignan 20%
Vintage: 2021
Oenologist: Jordi Torrella
Aging: 6 months in French oak barrels
Cork: natural
Production: limited to 1000 bottles

VITICULTURE

Grapes from the vineyards on the slate slope of the Mas d'en Blei estate, facing south-west. Maturation checks are carried out before the harvest to reach its optimum point. Harvesting is done manually in boxes of 10-15 kg. and after the first selection is skidded and a second selection is made grain by grain. Separate production by varieties.

WINEMAKING

Wine with its own style made with local varieties. Cold pre-maceration of the grapes for 24 hours. Long fermentation of 20 to 24 days with local yeasts with daily manual pigeage. Aged for 6 months in 225 liter French oak barrels (Q. Petrea), fine-grained and medium light toasted.

TASTING NOTES

COLOR

Clean and shiny with fine tear of fast fall. Very vivid ruby color with cardinal reflections.

SMELL

Fresh wine with an intense and pleasant impression. It gives off notes of berries and currants. It also has the aromas of aging, highlighting a balsamic menthol and licorice background.

PALATE

It has a lively and dynamic mouthfeel enveloping and silky, leaving the mouth impregnated with notes of fruit. The aftertaste is long and intense with the memory of the notes of the olfactory part.

SERVICE RECOMMENDATIONS

Grenache is present as well as the characteristics of the Priorat slate sun, which gives it a wide and at the same time fresh wine that is very versatile when paired, which can perfectly accompany sea and mountain rice or red meats.

