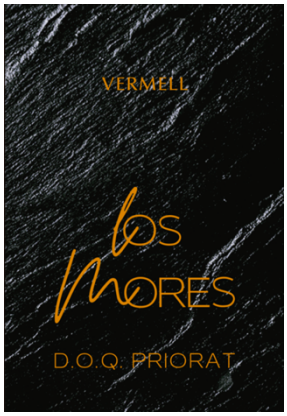
Vermell



Origin Denomination: DOQ Priorat
Typology: red wine
Varieties: Grenache 60% and Carignan 40%
Vintage: 2015
Oenologist: Jordi Torrella
Aging: 18 months in French oak barrels
Cork: natural
Production: limited to 1.500 bottles

VITICULTURE

Grapes from the slate slopes of the Los Mores estate facing south-west. Maturation checks are carried out to proceed with the harvest at the optimum time which is done manually with 10kg boxes. After the first manual selection, it is skinned and a second selection is made grain by grain. All the elaboration until the coupage realizes separating the varieties and the plots of origin of the grape.

WINEMAKING

At the entrance to the winery, the grapes are pre-macerated in the cold for 24 hours. The fermentation is long, from 20 to 24 days, with daily manual "pegeage" using local yeasts. It is kept for 18 months in 225 liter French oak barrels (Q. Petrea), fine-grained and toasted medium-light and then for a minimum of 18 months in the bottle to achieve a good ripening point. It is a wine aged for its complexity. A technical wine that lasts a long time in the bottle and can be consumed in good condition for the next years.

TASTING NOTES

COLOR
Cherry with violet edging.

SMELL
Fresh with a perception of well-integrated aromas of slightly ripe fruit with notes of wood and mineral touches.

PALATE
It highlights its freshness with very round tannins and has a lively and fun mouthfeel with fine notes of aging and very well integrated fruit.

SERVICE RECOMMENDATIONS
Pairing-gastronomy: red meats, duck and lamb or with game.

