

## QUE SÍ PRIORAT

<b>Owner:</b>	I Tant Vins
<b>Winemaker:</b>	Luis Otero
<b>Viticulture:</b>	Luis Otero – Joan Angel Lliberia
<b>Town</b>	Gratallops
<b>Regional appellation:</b>	D.O.Q. Priorat
<b>Variety:</b>	50% Garnatxa Negra 50% Samsó (Carignan)
<b>Crop:</b>	2021
<b>Harvest:</b>	29th September till 10th October
<b>Vineyards:</b>	Rented from 20-40 years old
<b>Soil:</b>	Licorella (slate)
<b>Formation:</b>	Bush vines and trellised vines
<b>Plantation density:</b>	Between 2.000 and 2.500 vines per hectare according to plots and topography
<b>Sea level:</b>	350 m
<b>Pruning method:</b>	Double cordon royat and goblet
<b>Climate:</b>	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.
<b>Rainfall:</b>	400 mm
<b>Topography:</b>	Slopes and terraces filled with licorella
<b>Vinification:</b>	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 temperatura of 23°C and 14 days of maceration, following for a malolactic fermentation in Steel tanks, then aged during almost 6 months in French Oak Barrels
<b>Wine Profile:</b>	Maximum expression of the indigenous Red Grenache and Samsó varieties from Priorat expressing each own uniqueness.
<b>Tasting Note:</b>	Purplish red, very dense and almost opaque due to the high dregree 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 bodied, velvety on the palate, with gentle and rounds tannins. Balsamic finish with a long after-taste.
<b>Recommendations:</b>	Shows its best during the next 4 years.



ITANT

QUE SÍ!

GARNATXA | CARINYENA



PRIORAT

Denominació d'Origen Qualificada