



# TERRITORIO CEPA

## *Princep del priorat*

– D.O.Ca. Priorat –

*“ Mineral and sophisticated ”*

**GRAPES:** Garnacha (60%), Cariñena (10%), Merlot (10%), Cabernet Sauvignon(10%) and Syrah(10%).

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**HARVEST:** The vines are located on impressive slopes, so the harvest is arranged by hand using 15 Kg cases, and sorting the clusters at the vineyard at this stage.

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**ELABORATION:** We do an additional selection of the harvest at a sorting table, once in the winery before destemming.

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### **FERMENTATION:**

-Alcoholic Fermentation: It ferments in stainless Steel tanks of 10.000 Kg of capacity, temperature controlled, favoring the extraction for 14 days..

Once the fermentation is over, we also pump over and do battonage with the skins, several times a day, for approximately 25 days.

-Malolactic Fermentation: It is conducted in stainless steel tanks for 30 days on its fine lees.

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**BARRELS:** Aged in French and American oak for 8 months.

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**TASTING NOTES:** Princep del Priorat is pure fire: intense color and aromas and a surprising palate. It shows a bright deep cherry color , with red ripe fruit (strawberry, blackberry and raspberry), also showing sweet spices (thyme and heather) combined with subtle hints of vanilla and cinnamon from the wood. This wines keeps improving over time in the glass. It is savory in the mouth, deep and lingering.

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