

Salanques 2019

Balance, intensity and purity. It transmits the authentic character of Priorat.

Tasting note

"Black fruits, cherry with a touch of fig, tomato leaf black pepper, light floral notes. Rich and savory on the palate with good red fruit definition in need of a touch more time in the bottle to fully blossom."

Miquel Hudin – July 2021

94 Guia Peñín 2021 – July 2021

93+95 Miquel Hudin – July 2021

Varieties: 65% from 80 year-old Red Grenache vines, 25% from 80 year-old Carignan and 10% from Syrah.

Soil: Grapes grown exclusively on steep state Licorella slopes (350/450) providing low yields of 700 gr. Per vine.

Climate: Mediterranean with a continental trend. High thermal contrast between night and day.

Elaboration and aging: Grapes picked by hand using 10 kg. boxes. Selection in vineyards and at the entrance of the winery. Aging of 14 months in French oak barrels (50% new and 50% second year).

Bottling: May 2021 – 16,000 bottles. Unfined and unfiltered.

Alcohol content: 15% pH: 3.28 Total acidity: 6.4 g / L

Vintage 2019

The year is to be remembered for the heatwave that lasted until the end of June, with temperatures of up to 43 °C that especially affected the Carignan. A hot summer, but with showers that cooled off the vines. Optimal conditions continued through the end of August resulting in grapes that were concentrated and well balanced. Great quality with slightly lower yields.

