

EL CEL

PRIORAT

DENOMINACIÓ D'ORIGEN QUALIFICADA

Viticultura Extrema

2016

MERVM ⊕ PRIORATI

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VITICULTURA HEROICA

Wines shaped by the land

EL CEL 2016

The most exclusive and sublime wine in our collection. Made from grapes that have been grown on our higher altitude vineyards, ripening slowly as they reach up to the sky. Its personality grows, evolves and, with time, becomes even rounder.



Designation of origin D.O.Q. Priorat

Grape varieties 35% red grenache, 25% cabernet sauvignon, 20% carignan, 20% syrah.

Vintage 2016 Rainy spring until june, with a positive development of the lifecycle of the grapevines and optimally budding until the flowering. This vintage stands out for a dry summer and autumn. The scarce rainfall at the beginning of autumn led to the desired ripeness and good health of the grapes. This 2016 has brought us elegant, complex and fruity wines; with the body and structure that characterizes them.

2016 harvest From September 17th to October 19th. Grapes sourced from our Merum Priorati estate located in Porrera. Harvested by hand in 20 kg boxes.

Vinification All the harvested grapes are destemmed, led to macerate and fermented at a controlled temperature in stainless-steel vats. After three weeks with manual pumping over, grapes are gently pressed and devatted by gravity. Once pressed, the wine is transferred to 500 l new medium toast barrels. After malolactic fermentation, the wine ages for between 18 and 24 months in the same barrels. EL CEL 2016 is neither filtered nor fined and continues to evolve in the bottle for a long period of time before being released from the winery.

Tasting notes An opaque cherry-red hue with a purple rim and dense tears. It has a splendid aromatic intensity, both on the nose and across the palate. The nose has notes of dark fruit such as ripe blueberries, with subtle undertones of pastries, as well as hints of toasted grain from the French oak. It is broad on entry and refreshing on the palate, thanks to its well-integrated minerality. It has aromas of dark fruit such as wild berries, blackberries and plums, together with expressive flavours from its oak ageing: chocolate, truffle and black liquorice. It unfolds in powerful, complex fashion, and its silky tannins ensure a long, elegant midpalate.

Food pairing An intense, full-bodied wine like EL CEL 2016 calls for complex dishes such as jugged hare, suckling-pig terrine or venison tenderloin with pomegranate sauce.

Serving Best served at between 15 and 17 °C.

Storing We recommend storing EL CEL 2016 in a horizontal position, avoiding direct light. Humidity must be constant, not less than 70%, and the temperature must range between 10 and 17°C to ensure optimum ageing for a period of up to 15 years.

Technical characteristics:

Age of vines 20–90 years
Yield 2,500 kg/ha
Bottles produced 3,000 bottles

Analytical data:

Alcohol content 16% vol
Total acidity (tartaric acid) 5.6 g/L
Residual sugar 0.57 g/L

EL CEL 2016

‘Vila de Porrera’ subarea The Merum Priorati winery is found in Porrera, a village situated in the east of the D.O.Q. Priorat, in the cold part of the designation of origin. Its location is closely determined by the terrain and the presence of the Cortiella, the tributary of the Siurana River.

Climatology EL CEL originates from a land that is sheltered from the cold northerly winds by the majestic Montsant massif and caressed at night by the south-westerly winds that help the grapes to recover from the diurnal heat. Thanks to its altitude and proximity to the sea, these climatic characteristics place Merum Priorati in the fresh subzone of the D.O.Q. Priorat.

Vine training Old Les Foreses vines are trained as bush vines and mature vines are trained horizontally (Cordon Royat and double Royat and shoot growth along vertical trellising).

Soil The rocky, slate soil, which is very poor in organic matter, makes for low-vigour, low-yield vines. The laminated bedrock means the vines develop deep roots. Both factors help the vines endure the stress of summer and lead to a perfect, progressive ripening of the grapes. Merum Priorati has various kinds of llicorella or llacorella (slate) from different geological periods. This slate is responsible for the fine, fresh, elegant wines in our collection.



Carboniferous slate, a rough llicorella created from compacted sand during the Carboniferous period (around 300 million years ago) which predominates in Les Foreses estate.



Devonian slate, a highly laminated, crumbly llicorella that is only found in a few areas of Porrera, specifically at our estates Les Escomelles and La Plana Marjot. This second kind is made up of dark slate formed from compacted lakebeds during the Devonian period (around 400 million years ago), hence its alternative name, llacorella, from the Catalan word for lake, “llac”.

MERUM PRIORATI ESTATES

Location Property of 112 ha in Porrera, located in the south of Catalonia, 150 km southeast of Barcelona. A total of 25 ha of vines are located on costers or steep slopes with terraces, distributed along the three estates Les Foreses, Les Escomelles and La Plana Marjot. El Cel’s blend also comes from a small vineyard planted with carignan and grenache dating from 1930 located at one end of the Les Foreses estate.



EL CEL: AWARDS

El Cel 2016: Gold Medal at Sakura - Japan Women's Wine Award 2019 (Japan)
El Cel 2015: Gold Medal at Mundus Vini 2018 (Germany)
El Cel 2015: Gold Medal at Berliner Wein Trophy 2018 (Germany)
El Cel 2015: 92 points at 100% Blind Tasted 2018 by Andreas Larsson, Best Sommelier of the World 2007 (Sweden)
El Cel 2015: 91 points at Peñin Guide to Spanish Wine 2019 (Spain)
El Cel 2014: Double Gold Medal at Japan Women's Wine Award 2017 (Japan)
El Cel 2013: 90 points at 100% Blind Tasted 2017 by Andreas Larsson – Best Sommelier of the World 2007 (Sweden)
El Cel 2013: Gold Medal at Mundus Vini 2015 (Germany)