

# DESTÍ 2014

Endless expression of a heroic viticulture that has permeated of nobility a land that is both extremely difficult and also very grateful.  
Trace, purity, freshness, soul and fury of Priorat unfold with all its nuances.



## APPELLATION OF ORIGIN

PRIORAT D.O.Q.

## GRAPE VARIETIES:

65% Garnacha negra (Grenache), 20% Cariñena or Samsó (Carignan) and 15% Syrah.

## TASTING NOTES:

Intense dark-cherry red in color with a garnet rim. Complex on the nose with aromatic notes of red fruit, especially raspberries and redcurrants, balanced by spicy tones against a backdrop of *cassis*. It has a balsamic taste across the palate, with hints of sloes and pomegranates. Elegant and silky, it is well balanced with sweet, rounded tannins that lead to a smooth, lingering finish.

## FOOD PAIRING

The sweet quality to DESTÍ 2014 is the perfect match for lean dishes such as potted lobster or roasted turbot with potato gratin and cured ham. It is also ideal for accompanying grilled red meat basted with aromatic herbs.

## SERVING

Uncork and decant about two hours before drinking. Best served at 15 to 17 °C.

## STORING

We recommend this wine to be storage in a ventilated space, without direct light onto the bottle and with a constant temperature of between 10 and 17 °C. The bottle should be placed horizontal to ensure cork moisture. DESTÍ 2014 will become more complex over time and can age easily for up to ten years.

## SOIL

The rocky soil called locally “licorella or lacorella”, very poor in organic matter, makes for low-vigor, low-yield vines. The laminated bedrock means the vines’ roots grow down as far as 15 meters. Both factors help the vines endure the summer stress better and lead to an ideal, progressive ripening of the grapes.

## 2014 HARVEST

Vintage 2014 stands out for a rainier and warmer than normal spring, the vine had a good bud break and the grape fruit setting was perfect. Despite the summer was dry, drought stress was avoided thanks to the mild temperatures that provided a great sanitary state. The grapes arrived to the ripening period in optimum conditions. The late varieties came early because autumn was warmer and rainier than usual too. The 2014 has been a cool year that has given place to smarter and aromatic wines than usual and alcoholic degrees slightly lower.

## VINE TRAINING

Horizontal training (Cordon de Royat and double Royat). Shoot growth along vertical trellising.

## VINIFICATION

Grapes sourced from our own vineyards. Harvested by hand in 20-kilo cases. All the harvested grapes are destemmed. Fermented/macerated at a controlled temperature in stainless-steel vats. Macerated for three weeks. Gently pressed using a pneumatic horizontal press. Malolactic fermentation in 225-liter oak barrels. Aged for 12–14 months, after which the wine is blended and bottled. DESTÍ 2014 is neither filtered nor fined. Each bottle ages for several months in the cellar before being released.

## TYPE OF OAK

100% French oak, medium toast and of a second and third use.

AGE OF VINES	YIELD	BOTTLES PRODUCED
12–16 year-old	3,800 kg/ha	7.800 bottles
ALCOHOL CONTENT	TOTAL ACIDITY (TARTARIC ACID)	RESIDUAL SUGAR
15,5% vol	5.8 g/l	0.8 g/l