

## DESTÍ 2021

The infinite gestures of heroic viticulture that have nobly impregnated an extremely difficult and yet grateful terroir. The heartbeat, purity, freshness, soul and wildness of El Priorat unfold with all their nuances.



**Designation of Origin** D.O.Q. Priorat

**Grape varieties** 60% red grenache, 30% carignan, 10% syrah.

**Vintage 2021** The 2021 harvest was favorable both in quality and quantity of harvested grapes. Despite challenges such as the pandemic and the effects of the weather, this year has been characterized by unusual events, such as an intense snowfall in January and rain during the harvest. Despite setbacks, the vineyard thrived in a normal spring and initially dry summer. The early harvest rains slowed down ripening, but the return to Mediterranean weather in mid-September benefited the harvest, which extended until late October.

**2021 harvest** It began early September with the variety Sirá and ended on October 13 with the Cabernet Sauvignon. Grapes from the Merum Priorati vineyards located in the town of Porrera. Harvested by hand and picked 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 using a pneumatic horizontal press and are devatted by gravity. Once pressed, the wine is transferred to 500 l medium toast barrels, new and of second use. After malolactic fermentation, the wine ages for 18 months in the same barrels, after which it is blended and bottled. DESTÍ 2021 is neither filtered nor fined and evolves in bottle for a long period of time before being released from the winery.

**Tasting notes** Cherry colored wine. On the nose it presents an aromatic and very fruity intensity with sensations of fleshy fruit such as cherry, ripe strawberry... In the mouth it has a very powerful and opulent entry that connects with all the aromatic nuances of the nose. Presence of red fruit, raspberry and pomegranate. It has a very long, fine and elegant finish.

**Food pairing** DESTÍ 2021 combines perfectly with rather lean dishes: a coca de trempó with prawns; a turbot baked in a wood oven with potato millefeuille monalisa and Iberian ham. It is also ideal to accompany grilled red meats painted with aromatic herbs.

**Serving** Best served at between 10 to 17 °C.

**Storing** We recommend storing DESTÍ in a horizontal position, avoiding direct light, in a place with a constant temperature of between 10 and 17 °C. DESTÍ will become more complex over time and has an optimal ageing potential between 7 - 10 years.

### Technical characteristics:

**Ages of vines** 25 years  
**Yield** 3,500 kg/ha  
**Bottles produced** 13.148 bottles

### Analytical data:

**Alcohol content** 15,2% vol  
**Total acidity (tartaric acid)** 6,3 g/L  
**Residual sugar** 1,6g/L