

DESTÍ 2020

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 2020 The 2020 vintage was classified as excellent for its quality and the health status of the grapes. However, the abundant rain in the vineyard and the excess humidity in combination with the mild temperatures created the perfect environment for the development of one of the fungal diseases: mildew. At Mervm Priorati mildew affected a good part of our vines at the time of flowering and, as a result, a significant part of the vines did not bear fruit. The grape harvest in 2020 was therefore very poor.

2020 harvest It began on September 19 with the variety Sirá and ended on October 13 with the Cabernet Sauvignon. Grapes from the Mervm 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 2020 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 a balsamic aroma with botanical nuances like fennel and a background of herbs. On the palate it has an opulent entrance that connects with all the aromatic nuances of the nose. Round, intense, enveloping, silky... After an intense first attack on the palate with a lot of aromatic presence, it evolves elegantly in the middle and end of the mouth. Long, fine, elegant.

Food pairing DESTÍ 2020 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 12.550 bottles

Analytical data:

Alcohol content 15,5% vol
Total acidity (tartaric acid) 6,3 g/L
Residual sugar 0,8 g/L