

EL CEL 2021

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 2021 The 2021 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 2021 was therefore very poor.

2021 harvest It began early September with the variety Syrah 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 and devatted by gravity. Once pressed, the wine is transferred to 500 l new medium toast barrels. After malolactic fermentation, the wine ages for 18 months in the same barrels. EL CEL 2021 is neither filtered and continues to evolve in the bottle for a long period of time before being released from the winery.

Tasting notes Deep cherry-colored wine. On the nose it presents aromas between toasted and ripe black fruits such as blackberries, figs, plums... In the mouth it is mature and opulent. A wine with a great presence of candied fruit with nuances of burnt sugar. It stands out for having a lot of volume. It has a long and pleasant aftertaste. El Cel is an intense wine, but gentle at the same time.

Food pairing An intense, full-bodied wine like EL CEL 2021 calls for complex dishes such as jugged hare, suckling-pig terrine or venison tenderloin with pomegrana-te sauce.

Serving Best served at between 10 and 17 °C.

Storing We recommend storing EL CEL 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 25 years
Yield 1,500 kg/ha
Bottles produced 2.900 bottles

Analytical data:

Alcohol content 15% vol
Total acidity (tartaric acid) 6.3 g/L
Residual sugar 1.2 g/L